

# TEQUILA & MEZCAL TASTINGS

*All selections are served with 3 individual tastings. Tequilas are accompanied by lime wedges & salt. Mezcal are accompanied by orange slices & chili salt. All selections come with a tomato-based chaser called 'sangrita.'*

## TEQUILAS

### **BLANCOS 1.GRAN AGAVE 2.CASCAHUIN 3.ARETTE .....9**

*Blanco tequilas are unaged and often considered the purest form of agave-based spirits. These are 3 favorites from our collection each of which highlights the pure flavor of agave along with citrus and pepper notes.*

### **REPOSADOS 1.GRAN MARACAME 2.CABRITO 3.CALLE 23...12**

*Reposado tequilas, translated literally to 'rested,' are aged anywhere from 2 months to 1 year, typically in oak or bourbon barrels and present notes of vanilla and oak. Our selection features spirits of varying ages and production methods to showcase the unique flavor profile of each.*

### **ANEJOS 1.SIETE LEGUAS 2.PASOTE 3.TAPATIO.....15**

*Anejo tequilas are aged anywhere from 1 to 3 years and present prominent flavors of vanilla, caramel, oak and toffee. Aged spirits offer a softer, smoother and more refined flavor and mouthfeel. These 3 high end tequilas showcase a diversity of flavors, aroma, and production methods.*

### **PASOTE: 1.BLANCO 2.REPOSADO 3.ANEJO.....14**

*3 expressions from the renowned Pasote distillery, one of the finest in the Jalisco highlands. This selection offers a tasting of all 3 age categories, highlighting the influence of the aging process.*

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## MEZCALS

*All of the mezcal on this list are joven mezcal (unaged). Many producers believe unaged versions are the ideal way to experience the spirit and many small scale producers only produce joven varieties.*

### **A 1.DEL AMIGO 2.ALIPUS SANTA ANA DEL RIO.....11 3.YUU BAAL**

*These 3 mezcal come at an excellent value while still offering complex flavor profiles. Each selection is distinct from the next with variation in production method as well as the terroir in which the agaves were grown.*

### **B 1.AGAVE DE CORTES 2.VAGO ELOTE-AQUILINO GARCIA LOPEZ...14 3.DERRUMBES SAN LUIS POTOSI**

*These mezcal offer a few unique characteristics. Utilizing less common production methods (i.e. adding toasted corn to the distillation process or cooking the agaves above ground), these spirits showcase the wide degree of variation between different mezcal.*

### **C 1.COMPANIA EJUTLA 2.SAN BALTAZAR GUELAVILA.....16 3.SANTA MARIA ZOQUITLAN**

*These bottles are all produced by the mezcal brand 'Nuestra Soledad.' Each however, is crafted in a different community in the Valles Centrales region of Oaxaca and is named after the village where it is produced. They are great examples of the artisanal qualities of mezcal, unparalleled by other categories of spirits*