



*Hoy por tí  
Mañana por mí*

LA JOSIE

THE  
*Spirit  
of México*

We are honored to share with you the culture, cuisine, and spirits of Mexico. Let this menu be your guide to the indigenous agave distillates of Mexico: mezcal, tequila, raicilla, bacanora; and their close cousin, sotol. They are a window into the heart and soul of a people, and a living expression of hundreds of years of tradition.

¡Salud!



# Mezcal

Mezcal can be thought of in two ways: as an umbrella term for all spirits distilled from agave; and as the particular spirit made in the world's largest denomination of origin, spanning 9 states in Mexico and dozens of agave varietals. Mezcal is a celebration of terroir and biodiversity, tradition, and community. The piña, or heart, of the agave is roasted, usually in stone-lined conical earthen pits, then crushed, fermented, and distilled in order to create mezcal. The hand of the maestro mezcalero guides this production process from start to finish, from generation to generation.

Mezcal production is regulated and protected by the CRM (*Consejo Mexicano Regulador de la Calidad del Mezcal* - Mexican Regulatory Council for the Quality of Mezcal) in Mexico. However, for any number of reasons, some small-scale producers have decided to make their spirits outside the sometimes bureaucratic and cumbersome confines of the CRM. These are known as *Destilados de Agave*. These producers are often making tiny batches using very traditional methods, and prefer not to scale up in order to certify. On this menu, *destilados* (which are regulated for safety for the US market) are marked with an asterisk.

All the mezcales featured at La Josie are joven, or young, meaning that they have not been aged in wood barrels.



## ESPADÍN

Agave espadín (a. angustifolia) is the most commonly used agave in mezcal production. It generally takes about 8-12 years to mature, and grows easily in a variety of both farmed and wild environments, predominantly in Oaxaca. It is also the genetic mother to the blue weber agave, used to make tequila. New to mezcal? Start here, and explore the nuances of terroir.

<b>Alipus San Luis</b> Don Baltazar Cruz Gomez	copper	47.5%	8
<b>5 Sentidos Espadín Capón</b> Santa Catarina Albarradas, Alberto Martínez	clay	48.1%	16 8
<b>5 Sentidos Puntas</b> El Nache, Tío Tello Perez Ramos	copper	59.02%	18 9
<b>Cruz de Fuego</b> Santiago Matatlán, Margarita Blas	copper	45%	8
<b>Cuish Teodomiro</b> San Vicente Coatlán, Teodomiro Santiago	copper	48%	12
<b>Del Maguey</b> Santo Domingo Albarradas Familia Espiridión Morales Luis	copper	48%	9
<b>Del Maguey Chichicapa</b> Faustino García Vasquez y Maximino García Chavez	copper	48%	9
<b>Del Maguey Espadín Especial</b> Santa María Albarradas, Don Rogelio Martínez Cruz	copper	45%	9
<b>Del Maguey Las Milpas</b> Valles Centrales, Familia Cruz Antonio	copper	46%	9
<b>Del Maguey Minero</b> Santa Catarina Minas, Familia Florencio Carlos Sarmiento	clay	49%	9
<b>Del Maguey San Luis del Rio</b> Paciano Cruz Nolasco y Marcos Cruz Mendez	copper	47%	9
<b>Del Maguey Vida</b> San Luis del Río, Paciano Cruz Nolasco y Marcos Cruz Mendez	copper	42%	7

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<b>Brand</b>			<b>price</b>
village, mezcalero	still	abv	1oz 0.5oz

**ESPADÍN** (continued)

<b>El Jolgorio</b> San Luis del Río, Rafael Méndez Cruz	copper	47.8%	10	
<b>Lalocura</b> Santa Catarina Minas, Eduardo "Lalo" Javier Angeles Carreño	clay	49.4%	14	7
<b>Mezcal Mal Bien</b> Santiago Matatlán, Lucio Morales Lopez	copper	45.6%	9	
<b>Mezcal Vago</b> Hacienda Tapanal, Joel Barriga	copper	50.7%	9	
<b>Mezcal Vago</b> Sola de Vega, Tío Rey	clay	49.6%	14	7
<b>Mezcales de Leyenda</b> San Juan del Río, Saul Martinez	copper	42%	9	
<b>Nuestra Soledad</b> Ejutla, Gregorio Hernández	copper	47%	8	
<b>Pelotón de la Muerte</b> Santiago Matatlán, Don Cutberto Santiago	copper	41%	7	
<b>Puntamanguera 3 year maduro</b> Don Nacho		45.05%	16	8
<b>Quiéreme Mucho</b> San Pedro Taviche, Wilibaldo Rodríguez	clay	45.13%	12	
<b>Real Minero</b> Valleyes Centrales, Lorenzo Angeles Mendoza	clay	50.29%	14	7
<b>Rey Campero 2017</b> Candelaria Yegole, Rómulo Sánchez Parada	copper	48.9%	8	
<b>Rezpiral</b> San Vicente Coatlán, Ignacio Antonio Santiago	copper w/refrescador	48%	16	8
<b>Rezpiral Series 6</b> Lachigüizo, Reina Sánchez	copper	44.9%	16	8
<b>Rezpiral Series 6</b> Río Seco Zoquitlán, Alejandrina y Nicolás Hernández	copper	44.4%	14	7
<b>Rezpiral Series 6</b> San Agustín Amatengo, Simeón Ramírez	copper	48.2%	14	7
<b>Rezpiral Series 6 Espadín Capón</b> San Baltazar Guelavila, Aureliano Hernández	copper	48.3%	18	9

<b>Sombra</b> Santiago Matatlán, Isaías Martínez Juan	copper	45%	7	
<b>Vino de Mezcal Wahaka</b> Zoquitlán, Justino Ríos Martínez	copper	51%	16	8
<b>Xicaru</b> Santiago Matatlán, Fernando Santibañez	copper	40.5%	6	

**ESPADILLÓN**

Not to be confused with espadín, espadillón is a rarity and the local name for the large, green leafed agave supplanted by the government-provided "espadín" in the 1970s. Although much larger it is still just as complex and accessible as the famous espadín.

<b>5 Sentidos Colección Mixteca</b> Mixteca Alta, Oaxaca Emmanuel y Anatolio Ramírez	steel/red clay	49.54%	18	9
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**JABALÍ**

The rare, wild Jabalí is notoriously challenging to distill from, thus making its mezcal extremely special. Agave convalis foams and expands during fermentation and distillation, and few mezcaleros know the secret to taming and unveiling its exotic, fruity-yet-earthly flavors. High risk, high reward...

<b>Banhez</b> Ejutla, Jose Espinoza	copper	47%	14	7
<b>Bozal</b> Sola de Vega	clay	47%	12	
<b>Del Maguey</b> Santa Maria Albarradas, Rogelio Martínez Cruz y Leopoldino Miranda	copper	45%	12	
<b>La Medida</b> Matatlán, Jose Santiago Lopez	copper	47.60%	14	7
<b>Rey Campero</b> Candelaria Yegolé, Rómulo Sánchez Parada	copper	49.2%	12	
<b>Wahaka</b> San Dionisio Ocotepc, Alberto Morales Mendez	copper	47%	14	7

Brand			price
village, mezcalero	still	abv	1oz 0.5oz

Oaxaca

## LUMBRE

We aren't sure if this wild agave is part of the angustifolia or karwinskii families, or if it is a unique varietal. What we do know is that this woody, funky, and sour destilado is simply incredible.

### Rezpiral Series 6

San Baltazar Guelávila, Aureliano Hernández copper 48.1% 18 9

## MEXICANO/ MEXICANITO

This agave, a subspecies of a. rhodacantha, has short broad leaves. Owing to the low sugar content, it often imparts a dry, spicy quality to the finished mezcal.

### 5 Sentidos Colección Mixteca Mexicanito

San Jose Rio Minas, Anatolio Ramirez steel/clay 46.3% 14 7

### Bañez Mexicano

Ejutla, Luis Pacheco copper 47% 21 11

### Mezcal Vago Mexicano

Sola de Vega, Tío Rey clay 47.8% 12

### Mezcal Vago Mexicano

Candelaria Yegole, Aquilino García Lopez copper 51.4% 10

### Rey Campero Mexicano

Candelaria Yegole, Rómulo Sánchez Parada copper 48% 10

### Siete Misterios

Sola de Vega, Don Efraín Amador clay 51.3% 18 9

## TEPEXTATE

Agave Tepextate (also spelled Tepeztate and known as a. marmorata) takes anywhere from 18-30 years to mature in the wild; it's easy to spot the plant's large, rugged, and irregular leaves jutting out of the sides of steep rocky cliffs in Oaxaca and Puebla. It's also easy to identify (and love) its strong flavors: spicy, green peppers, vegetable notes, and an underlying earthiness.

### Bañez

San Agustín Amantengo, Apolonio Patricio Lopez copper 46% 9

### Bozal

Santa Ana, Honorato Cruz Molina copper 45% 9

### 5 Sentidos Chicago-only release

San Agustín Amatengo, Sergio y Luis Juarez Patricio copper 45.4% 14 7

## Cruz de Fuego

Santiago Matatlán, Margarita Blas copper 48% 9

## El Jolgorio

Santa María Zoquitlán, Ignacio Parada copper 49.5% 16 8

## Gracias a Dios

Santiago Matatlán, Oscar Hernandez copper 45% 9

## Macurichos

Santiago Matatlán, Rosalio Martínez copper 48.65% 16 8

## Rey Campero

Candelaria Yegole, Rómulo Sánchez Parada copper 49% 16 8

## Rezpiral

San Luis Amatlan, Reina Sanchez copper 47.8% 16 8

## Rezpiral Series 6

Lachigüizo, Reina Sánchez copper 48% 22 11

## Rezpiral Series 6

San Agustín Amatengo, Simeón Ramírez copper 50.5% 20 10

## Quiéreme Mucho

San Pedro Taviche, Wilibaldo Rodríguez copper 45.35% 12

## Wahaka

San Dionisio Ocotepéc, Alberto Morales Mendez copper 45% 16 8

## TEQUILANA

A very cool hybrid: the agave of Jalisco the terroir of a Oaxacan mezcal.

### Del Maguey San Luis del Río Azul

Paciano Cruz Nolasco y Marcos Cruz Mendez copper 47% 12

## TOBALÁ

Agave Tobalá (a. potatorum) is one of the most prized agaves, often called the King of Agaves in México. This small, broad-leafed agave grows wildly in the states of Oaxaca and Puebla, in high altitude, shady locations. It takes quite a lot of tobalá piñas to make mezcal, so enjoy the often sweet and floral tastes of this labor of love.

### Balancan Oaxaca (a. papalome)

Santa Maria Ixcatlán, Amando Alvarado clay 46% 14 7  
(note: fermented in rawhide lined tanks)

Brand	still	abv	price 1oz 0.5oz
village, mezcalero			

*Oaxaca*

**TOBALÁ** (continued)

<b>Banhez</b> Ejutla, Gonzalo Hernández	copper	47%	14	7
<b>Bozal</b> San Juan Bautista, Israel Palestino Vasquez	clay	46.2	14	7
<b>5 Sentidos</b> Santa Catarina Albarradas, Alberto Martínez	clay	48.5%	14	7
<b>5 Sentidos Papalometl</b> Santa María Ixcatlán, Alvarado Jimenez y Amando Alvarez	clay	45.4%	11	22
<b>Cruz de Fuego</b> Santiago Matatlán, Carlos Mendez	copper	47%	12	
<b>Del Maguey</b> Santa Maria Albarradas, Rogelio Martínez Cruz y Leopoldino Miranda	copper	45%	14	7
<b>El Jolgorio</b> San Baltazar Guelavila, Gregorio Martínez Jarquín	copper	47%	14	7
<b>5 Sentidos Papalome Colección Mixteca</b> Región Mixteca Atelo Ramirez y Laura Arriaga	steel, clay, copper	46.3%	18	9
<b>Gracias a Dios</b> Santiago Matatlán, Oscar Hernandez	copper	45%	12	
<b>Lalocura</b> Santa Catarina Minas, Eduardo Javier Angeles Carreño	clay	49%	14	7
<b>Mezcalero No. 25</b> San Baltazar Guelavila, Don Cosme y Cirilio Hernández	copper	47.5%	14	7
<b>Real Minero</b> Sol de Vega, Edgar Angeles, Carreño,	clay	52.08%	16	8
<b>Mezcal Vago</b> El Nanche, Miahuatlán, Emigdio Jarquín	copper	52.6%	14	7
<b>Quiéreme Mucho</b> San Pedro Taviche, Wilibaldo Rodríguez	copper	45.3%	12	
<b>Rezpiral Series 4</b> San Baltazar Guelavila, Aureliano Hernández	copper	46%	18	9
<b>Siete Misterios</b> Sola de Vega, Don Eleuterio Ogarro	clay	50%	10	

# Karwinskiis

**BARRIL**

Agave Barril grows in tall barrel-like stalks (hence the name) that can be used to protect other agriculture. Barril takes anywhere from 12-15 years to mature, and is often used as living fencing to divide land.

**Bozal**

Santa Catarina Minas, Francisco Mendoza clay 47% 12

**Lalocura San Martinero**

Santa Catarina Minas, Eduardo Ángeles clay 47.1% 18 9

**Real Minero**

Santa Catarina Minas, Edgar Ángeles clay 49.54% 16 8

**BICUISHE**

Bicuishe is one of the less-commonly used Karwinskii agave, but Mezcal made with it have similar notes to the Madre-Cuishe. Generally, the agave Bicuishe takes 15 years to mature to its most intense and attractive flavors. It grows in some of the more arid regions like Miahuatlan, Oaxaca.

**LAMATA**

Miahuatlán, Sozimo Jarquín copper 48.2% 20 10

**Mal Bien Bicuishe**

Mengoli de Morelos, Miahuatlán, Felipe y Ageo Cortes copper 48.75% 12

**Mezcalero No. 22**

Santa María La Pila, Don Valente Ángel García copper 47.4% 12

**CUIXE AND MADRECUIXE**

Agave Cuixe (or Cuishe) and Madrecuixe are wild agave that grow tall, containing a cylindrical, stalk-shaped piña, with Madrecuixe (the mother) being larger and wider. Owing to their size, their mezcales are often less sweet, with strong minerality and botanical, herbal notes.

**Banhez Cuishe**

La Noria, Luis y Donaciano Pacheco copper 47% 14 7

**Bozal Cuixe**

San Luis Amatlán copper 47% 9

**5 Sentidos Madrecuixe**

Miahuatlán, Don Atenogenes García copper 48.1% 14 7

Brand				price
village, mezcalero	still	abv		1oz 0.5oz

*Oaxaca*

# Karwinskiis

## CUIXE AND MADRECUIXE (continued)

<b>5 Sentidos La Josie Cuixe Private Batch</b> La Esperanza, Tío Pedro Pascual Hernández	clay	48%	12
<b>Cuish Madrecuishe</b> San Luis Amatlán, Hermógenes Vásquez	copper	48%	16 8
<b>El Jolgorio Madrecuishe</b> Santiago Matatlán, Gregorio Martínez Jarquin	copper	48%	16 8
<b>Gracias a Dios Cuixe</b> Santiago Matatlán, Oscar Hernández	copper	45%	10
<b>Lalocura Cuishe</b> Santa Catarina Minas, Eduardo Javier Angeles Carreño	clay	47.78%	16 8
<b>Macurichos Madrecuishe</b> Santiago Matatlán, Gonzalo Martínez	copper	53.28%	16 8
<b>Mezcal Vago Cuixe</b> Candelaria Yegole, Aquilino García Lopez	copper	51.7%	12
<b>Mezcal Vago Cuixe</b> El Nanche, Miahuatlán, Emigdio Jarquín	copper	50.6%	12
<b>Mezcal Vago Madrecuixe</b> El Nanche, Miahuatlan, Emigdio Jarquín	copper	51.6%	12
<b>Mezcal Vago Madrecuixe</b> El Nanche, Miahuatlan, Emigdio Jarquín	copper	50.4%	12
<b>Mezcales de Leyenda Limited Edition Cuixe</b> Valles Centrales, Don Catarino	copper	51%	14 7
<b>Quiéreme Mucho Cuishe</b> San Pedro Taviche, Wilibaldo Rodríguez	copper	45.11%	10
<b>Real Minero Cuishe</b> Santa Catarina Minas, Edgar Ángeles Carreño	clay	53%	14 7
<b>Rey Campero Cuishe</b> Candelaria Yegole, Rómulo Sánchez Parada	copper	48.7%	12
<b>Wahaka Madre-Cuishe</b> San Dionisio Ocotepec, Alberto Morales Mendez	copper	42%	9

## TOBAZICHE

Depending on region, the names Tobaziche/Tobasiche and Largo may be referring to the same plant, which resembles a palm tree. The mezcales produced are often lightly woody and herbaceous.

<b>Bozal</b> Ejutla, Adrián Bautista	copper	47%	9
<b>Cuish Largo</b> Santa Catarina Minas, Rufino Felipe	clay	46%	19 10
<b>La Medida</b> Miahuatlán, José Díaz Bustamante	copper	47.36%	16 8
<b>Lalocura</b> Santa Catarina Minas, Eduardo Javier Angeles Carreño	clay	48.9%	16 8
<b>Pal'alma Tobaxiche</b> San Agustín Amatango, Apolonio y Simeón Ramirez	copper	56%	24 12
<b>Real Minero Largo</b> Santa Catarina Minas, Familia Angeles Carreño	clay	51.8%	16 8
<b>Rezpiral Series 6</b> San Agustín Amatango, Simeon Ramírez	copper	48.7%	20 10

## VERDE

Maguey verde is a name used for many different types of agave. In Oaxaca, it is mostly referring to a. karwinskii. There are some communities in Oaxaca, like certain areas of Miahuatlán for example, that use the name verde to describe a sub-varietal of a. rhodacantha (similar to maguey mexicano).

<b>Bozal Chino</b> Sola de Vega, Alberto Vazquez	clay	48.4%	12
<b>Gracias a Dios Cupreata</b> Matatlán, Oscar Hernández	copper	45%	9

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<b>Brand</b>			<b>price</b>
village, mezcalero	still	abv	1oz 0.5oz

Oaxaca

# Americanas

## ARROQUEÑO

Agave Arroqueño (a. Americana, var. oaxacensis) is a very large wild agave, and the genetic mother of Espadín. These agaves, which can take up to 20 years to mature in the wild, produce mezcales with powerful, often fruit-forward flavors, long finishes, and velvety mouthfeel.

### Bañez

San Agustín Amatengo, Apolonio Patricio Lopez copper 47% 14 7

### 5 Sentidos Colección Mixteca de Horno

San José Río Minas, Anatolio Ramírez steel/clay 49.05% 22 11

### Macurichos

Santiago Matatlán, Rafael Martínez clay 52.13% 16 8

### Rey Campero

Candelaria Yegole, Rómulo Sánchez Parada copper 48.7% 14 7

### Rezpiral

San Luis Amatlán, Reina Sánchez copper 48.4% 16 8

### Rezpiral Series 5

San Baltazar Guelavila, Aureliano Hernandez copper 46.5% 16 8

### Rezpiral Series 6

Lachigüizo, Reina Sánchez copper 48.2% 22 11

### Rezpiral Series 6

San Baltazar Guelavila, Aureliano Hernández copper 47.3% 18 9

### Siete Misterios

Sola de Vega, Alberto Vásquez y Don Fernando Damián clay 49.2% 14 7

## CASTILLA

In Oaxaca, this wild agave is sometimes classified as an americana and sometimes as an angustifolia; regardless, it is closely related to espadín, and is rarely used in mezcal production.

### Bozal

San Juan Bautista, Israel Palestino Vásquez clay 47.3% 12

## COYOTE

Coyote has been characterized as a smaller, quicker-maturing sub-variety of Arroqueño, which imparts earthy, warm flavors.

### La Medida

San Baltazar Chichicápam, Berta Vasquez copper 45.2% 16 8

### Mezcales de Leyenda

Sola de Vega, Ángel Cruz Robles clay 46.8% 18 9

### Rezpiral

San Baltazar Guelavila, Aureliano Hernández Martínez copper 48% 16 8

### Siete Misterios

Sola de Vega, Don José Cruz clay 47.5% 14 7

## SIERRA NEGRA

Agave Sierra Negra is a large, wild, long-maturing, and rare agave. You won't see a lot of these, so grab their bold, powerfully flavored offerings when you can.

### 5 Sentidos

Santa Catarina Albarradas, Alberto Martínez clay 51.96% 14 7

## SIERRUDO

This fleshy agave, also spelled Cerrudo, is yet another rarity in the world of mezcal – and it can grow, over decades, to weigh over one ton.

### Cuish Cerrudo

Santa Catarina Minas, Rufino Felipe clay 46% 18 9

### Mezcalero No. 23

San Baltazar Guelavila, Cirilo Hernández y Cosme Hernández copper 46% 10

Brand	still	abv	price
village, mezcalero			1oz 0.5oz

Oaxaca



# Durango

## CASTILLA

Maguey castilla in Durango is classified as a. angustifolia, related to espadin but different in appearance and flavor: the agave is massively tall, with a well-rounded, fine taste.

### Lágrimas de Dolores

Colonia Nueva Vizcaya, Fabiola Ávila	copper	47%	10
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### LAMATA

Mezquital, Federico de la Cruz	copper/wood/cactus	51.2%	22 11
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## CENIZO

The rough terrain under which a. durangensis reproduces from seed creates unique, complex mezcals with rich, earthy, fruity, and lactic notes. They are often cooked with locally grown mesquite wood.

### Cenizo Colonial

San Miguel de Temoaya, Enrique de la Cruz	steel/copper	44%	8
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### Derrumbes Durango

Nombre de Dios, Uriel Simental Enriquez	wood/copper	44.8%	10
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### LAMATA

El Mezquital, Enrique y Federico de la Cruz	copper/wood/pitalla	52.5%	15 8
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### Mezcales de Leyenda Vinata Solar

Nombre de Dios, Gerardo Ruelas	copper	45.9%	18 9
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### Mezonte Tepe

Tepehuano Comunidad, Aciano Mendoza	clay	49.5%	18 9
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### Wahaka Vino de Mezcal

Nombre de Dios, Ventura Gallegos	copper	50%	16 8
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## ESPADÍN

Maguey espadín (a. angustifolia) is the most commonly used Maguey in mezcal. It generally takes about 8-12 years to mature, and it can be grown in a variety of environments. Oaxaca is the most popular producer, making a Duranguese espadín both rare and delightful.

### Origen Raíz Chacaleño

El Platanar, Carlos Angulo Ríos	copper/ steel	48%	14 7
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## I'GOK

A local name for a varietal of a. americana cultivated by the Tepehuán and the Huichol communities of Southern Mezquital.

### Lágrimas de Dolores

Colonia Nueva Vizcaya, Fabiola Ávila	copper	47%	14 7
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## LAMPARILLO

This tough, fibrous agave is a wild varietal that thrives in the driest parts of Durango.

### Lágrimas de Dolores

Nombre de Dios, Don Gilberto Roldán	copper	47%	12
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## MADRECUISHE

An a. karwinskii, the Madrecuishe (cuixe) , grows mostly in dry climates, making Durango a perfect purveyor.

### Origen Raíz

Tuitán, Valentín Cortés	copper	48%	17 9
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## MASPARILLO

Masparillo is a rare, wild-growing, lowland a. maximiliana.

### Lágrimas de Dolores

Colonia Nueva Vizcaya, Familias de la Cruz y Flores	copper	47%	12
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### LAMATA

Mezquital, Máximo Cruz	copper	48.6%	22 11
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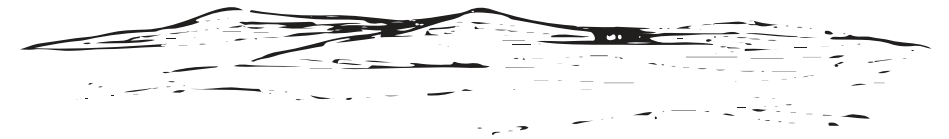
## SALMIANA

Agave salmiana is mostly found in Central Mexico. It is originally from the highlands in Coahuila, Durango and San Luis Potosí, but it is now cultivated in warm climates across the globe.

### Mezcales de Leyenda Maguey Verde

Nombre de Dios, Gilberto Robles Quezada	copper	47.1%	12
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Brand			price
village, mezcalero	still	abv	1oz 0.5oz



# Durango

## SIERREÑO

This is a recently-named (by Mexican authorities, anyway; locals call it simply "maguey") agave that grows high in the Sierra mountains and takes up to 12 years to mature.

### Lágrimas de Dolores

Tepehuans, Don Valente Martinez                      copper              47%              12

## TEPEMETE

This small agave, in the angustifolia (espadin) family, is cooked with mesquite wood and is one of the rarest mezcales in México.

### Lágrimas de Dolores

Mezquital, Familias de la Cruz y Flores                      alembique viejo              47%              13

## VERDE

The title can vary region to region. One of the few agaves (*A. salmiana*) that resist the harsh conditions of the Mexican high plateau, it is normally harvested from ample wild populations.

### Lágrimas de Dolores

Rancho La Campana, Fabiola Ávila                      copper              47%              12

# Guanajuato

## WILD SALMIANA

Guanajuato may just be the next mezcal hotspot as the state seeks to increase its exports. The agave used to make this expression is aged for 7-10 years; the final product is delicate & gentle.

### Villauso

Jaral de Berrio, Familia Villauso                      copper              40%              8

# Guerrero

## ANGUSTIFOLIA

The magueys used to make these mezcales are sub-species of espadin.

### Bozal Sacatoro

Mazatlán                      copper              44.8%              10

### Pelotón de la Muerte Maguey Criollo

Mazatlán, Hector Obregón                      copper              50.2%              10

## CUPREATA

This local varietal of *a. potatorum* is also known as papalometl, Nahuatl (Aztec) for butterfly. It has broad, crimped leaves and is found in both Guerrero and Michoacan. It looks like, and is related to, agave tobala with a rich, fruity, and almost chocolate-y flavor.

### Mal Bien Papalote

Chilapa de Alvarez, Tomàs y Emiliano Gutiérrez                      copper              46.2%              12

### Mal Bien Papalote Madurado en Vidrio

Chilapa de Alvarez, Refugio y Alejandro Calzada                      copper              46.5%              14      7

### Mezcal Amarás

Mazatlan, Don Faustino Robledo                      copper              43%              10

### Mezcales de Leyenda Guerrero

Xochipala, Oscar Obregón                      copper              45%              10

### Pal'alma Papalote

Guerrero, Artemio G.                      50%              16      8

### Puntamanguera Cupreata 3 year maduro

Don Pepe                      49.35%              16      8

### Puntamanguera Cupreata Capón 6 year maduro

Don Aaron                      45.23%              28      14

# Jalisco

We have a few very special destilados from the state of Jalisco. The southern part of Jalisco has a long, rich history of agave distillation. These spirits are not classified as tequila as they are not made from *a. tequiliana*, but they can't legally be called mezcal or raicilla, either. Enjoy these rare finds!

### Balancan Tuxca

(lineño y cimarrón)                      copper              46%              9  
Tuxcacuesco, Ignacio Juárez

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<b>Brand</b>			<b>price</b>
village, mezcalero	still	abv	1oz 0.5oz

# Michoacán

## AMERICANA (Cenizo)

A. americana is known locally as cenizo – not to be confused with a. durangensis, called cenizo in Durango. It grows in high elevations, and has thin pencas (leaves).

### Siembre Metl Cenizo

Pino Bonito, Don Emilio Vieyra Vargas copper 48% 10

## AZUL

### Pal'alma Azul

Maria E Pérez 50% 52 26

## CUPREATA (Chino)

### La Luna Chino

Indaparapeo, Hernan Hernandez Escot copper 48.51% 13

### Pal'alma Cupreata

Maria E Pérez 50% 48 24

### Siembre Metl Cupreata

Pino Bonito, Don Emilio Vieyra Vargas copper 46% 10

## ESPADILLA

### Pal'alma Espadilla

Asunción Matilde Vargas 50% 40 20

## INAEQUIDENS (Alto)

Inaequidens means “uneven teeth,” and it can be found growing both wild and semi-cultivate in the lush, pine forest mountains of Michoacán.

### Don Mateo Alto

Pino Bonito, Don Emilio Vieyra Vargas copper 46% 10

## TEQUILANA

### La Luna Tequilana

Indaparapeo, Hernan Hernández Escot copper 48.5% 11

# Nuevo León

Maguey castilla can either refer to an a. americana or an a. angustifolia. It's smaller in size than an espadín and it's not typically cultivated, but instead harvested in the wild.

## LAMATA de Castilla

(destilado con pulque)

Santiago, Jorge Torres (father and son) copper 48.4% 21 11

# Puebla

## AZUL

Azul (a. tequilana weber) distilled in Puebla.

### 5 Sentidos Colección Mixteca

San Pablo Ameyaltepec, Delfino Tobón Mejía copper 48.2% 18 9

## CANDELILLO

A local name for an unusual varietal of a. karwinskii.

### 5 Sentidos Colección Mixteca

San Luis Atlotitlán, Félix Macedas Jinez steel/copper 48.9% 14 7

## PAPALOMETL

### Pal'alma Papalometl

Asunción Matilde Vargas 50% 66 33

## PIZORRA

A local name for a. mamorata (tepextate).

### 5 Sentidos Mixteca

San Pablo Ameyaltepec, Delfino Tobón Mejía steel/copper 48.4% 14 7

## TOBALÁ

### Mezcales de Leyenda

San Nicolás Huajuapán, Don Federico Valentín Alva Ibañez copper 47% 10

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Brand			price
village, mezcalero	still	abv	1oz 0.5oz

# San Luis Potosí

## SALMIANA VERDE

This agave grows wild in the highlands of San Luis Potosi as well as in Durango. It's called "the green giant" for its massive size – and for its vegetal flavor – and it can take over two decades to reach maturity.

<b>Derrumbes</b> Charcas, J. Manuel Perez	copper	44.2%	10	
<b>Mezcales de Leyenda Verde</b> Santa Isabel, Juan José "Che" Hernández	copper	45.1%	14	7
<b>Pal'alma</b> Patricio Hernández Z.	copper	50%	18	9

# Sonora

## LECHUGILLA

Agave lechuguilla is the scientific name for what is locally known as maguey lechuguilla, churique, or univittata. The name means "big lettuce" and is a species found only in the Chihuahuan Desert.

<b>LAMATA Lechuguilla 02</b> Álamos, Martín Yépez	stainless steel	49.5%	17	9
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# Tamaulipas

## AMERICANA, UNIVITTATA, FUNKIANA, MONTANA

This ensemble of local agaves creates a uniquely flavored mezcal, and is a rare glimpse into a state that does not export much juice into the US.

<b>Derrumbes</b> El Gavilán, San Carlos y Cuauhtémoc Jacquez	steel/copper	48.1%	10	
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# Zacatecas

## TEPEMETE SILVESTRE

<b>Hacienda de Bañuelos</b> Hacienda de Guadalupe, Jaime Bañuelos	alembic	47.6%	14	7
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## TEQUILANA

These mezcales, both made by the same mezcalero, are distilled not far from the tequila valley in Jalisco. Their crisp, elegant flavors certainly reflect that terroir.

<b>Hacienda de Bañuelos</b> Jerez de Garcia Salinas, Jaime Bañuelos	copper	40.4%	10	
<b>Derrumbes</b> Juitzila, Jaime Bañuelos	steel/copper	46.5%	10	

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<b>Brand</b>				<b>price</b>
village, mezcalero	still	abv		1oz 0.5oz



# Ensamblés

Ensamble mezcals are a combination of two or more agave species roasted, fermented, and distilled together in a single batch. Mezcaleros who make ensambles demonstrate true mastery of the craft as they decide how to combine agaves in order to create the perfect finished product.

<b>Alipús Ensamble en Barro Tío Leonardo</b> (espadín y arroqueño) Sola de Vega, Oaxaca Leonardo Rojas	clay	47%	9
<b>Alipús San Andres</b> (espadín, y bicuishe) Don Valente Angel García Juárez	copper	47.3%	9
<b>Alipús XX Aniversario</b> (espadín, tepeztate y tobalá) Santa Ana, Oaxaca Familia Hernández Melchor	copper	48%	10
<b>Banhez</b> (espadín y barril) Ejutla, co-op families	copper	42%	7
<b>5 Sentidos</b> (bicuixe y madreucuixe) San Isidro Guishe, Oaxaca Jose y Atenogenes Garcia	copper	48.1%	14 7
<b>5 Sentidos</b> (papalote y chino) San Pablo Ameyaltepec, Puebla Delfino Tobón Mejía	copper	47.78%	18 9
<b>5 Sentidos</b> (sierra negra y tobalá) Santa Catarina Albarradas, Oaxaca Alberto Martínez	clay	46.5%	14 7
<b>5 Sentidos Cuatro Plantas</b> (bicuixe, madreucuixe, espadín y cucharillo) San Isidro Guishe, Oaxaca José y Atenogenes García	copper	48.45%	18 9
<b>5 Sentidos Colección Mixteca</b> (papalote, pizorra y azul) San Pablo Ameyaltepec, Puebla Delfino Tobón Mejía	copper	47.5%	18 9
<b>5 Sentidos Colección Mixteca</b> (pichomel y papalome) Reyes Metzontla, Puebla Atelo Ramírez	steel/clay/copper	47.3%	14 7

Brand			price
village, mezcalero	still	abv	1oz 0.5oz

<b>Cuish</b> (espadín y mexicano) Miahuatlán, Oaxaca Francisco García León	copper	49%	13
<b>Derrumbes</b> (inaequidens y cupreata) Tzitzio, Michoacán Guadalupe Perez	copper	46%	10
<b>Derrumbes</b> (espadín y tobalá) Santiago Matatlán, Oaxaca Javier Mateo	copper	47.5%	10
<b>Gusto Histórico</b> (mexicano, bicuixe y tobaxiche amarillo) Miahuatlán, Oaxaca Juan García	copper	49.8%	16 8
<b>Gusto Histórico Puntas</b> (tepeztate, tobalá y espadín) San Luis del Río, Oaxaca Virgilio Velasco	copper	59.1%	20 10
<b>LAMATA</b> (asperriima, americana y univittata) Las Vírgenes, Tamaulipas José Castellanos	copper	50.4%	14 7
<b>Macurichos</b> (cirial, madreucuixe, barril y bicuishe) Santiago Matatlán, Oaxaca Gonzalo Martínez	copper	52.94%	16 8
<b>Mezcal Mal Bien</b> (espadín, jabalí) Chichicápam, Oaxaca Chucho y Poncho Sánchez	copper	47.9%	12
<b>Mezcal Mal Bien</b> (madreucuixe, bicuixe y tepextate) Miahuatlán, Oaxaca Victor y Emanuel Ramos	copper	49.95%	12
<b>Mezcal Vago</b> (espadín, mexicano, coyote y barril) Sola de Vega, Oaxaca Tío Rey	clay	52.3%	14 7
<b>Real Minero</b> (espadín y barril) Valles Centrale, Oaxaca Edgar Angeles Carreño	clay	53.07%	16 8

<b>Mezcal Vago</b> (tepeztate y espadín) Candelaria Yegolé, Aquilino García López	copper	52%	12							
<b>Mezcal Vago</b> (tobalá y madrecoixe) Miahuatlán, Oaxaca Emigdio Jarquín	copper	50.9%	13							
<b>Mezcalosfera</b> (madrecoixe, bicuixe, tobaxiche y tepextate) Miahuatlán, Oaxaca Emanuel Ramos	copper	51.12%	10							
<b>Mezcalosfera</b> (espadín y jabalí) Miahuatlán, Oaxaca Víctor Ramos	copper	47.71%	16	8						
<b>Mezcalosfera</b> (madrecoixe, bicuixe y espadín) Miahuatlán, Oaxaca Don Emmanuel	copper	47.61%	22	11						
<b>Mezcalosfera</b> (madrecoixe, bicuixe y espadín) Miahuatlán, Oaxaca Don Emmanuel	copper	47.61%	20	10						
<b>Mezcalosfera</b> (bicuixe, madrecoixe y verde) Miahuatlán, Oaxaca Emanuel Ramos	copper	48.29%	16	8						
<b>Mezcalero No. 18</b> (mexicano, espadín, bicuixe y madrecoixe) Santa María La Pila, Oaxaca Don Valente Ángel García	copper	47%	12							
<b>Mezonte</b> (bicuixe y espadín) Miahuatlán, Oaxaca Teodoro García	copper	48%	22	11						
<b>Real Minero</b> (barril y cuishe) Valles Centrale, Oaxaca Edgar Angeles Carreño	clay	53.3%	16	8						
<b>Real Minero</b> (largo, espadín, coyota, becueta y tobalá) Santa Catarina Minas, Oaxaca Edgar Angeles Carreño	clay	54%	16	8						
<b>Real Minero</b> (largo y tobalá) Santa Catarina Minas, Oaxaca Edgar Angeles Carreño	clay	52.48%	16	8						
<b>Real Minero</b> (marteteño y barril) Valles Centrale, Oaxaca Edgar Angeles Carreño	clay	53.38%	16	8						
<b>Real Minero 2006</b> (espadín, largo, tripon y barril) Santa Catarina Minas, Oaxaca Familia Angeles Carreño	clay	51.2%	20	10						
<b>Real Minero 2016</b> (espadín, largo, tripon y barril) Santa Catarina Minas, Oaxaca Familia Ángeles Carreño	clay	51.2%	16	8						
<b>Rey Campero</b> (espadín y pulquero) Candelaria Yegolé, Oaxaca Rómulo Sánchez Parada	clay	50.4%	20	10						
<b>Rey Campero</b> (cuishe y jabalí) Candelaria Yegolé, Oaxaca Vicente Sánchez Parada	copper	50.1%	12							
<b>Rey Campero</b> (mexicano, cuishe, tepeztate y coyote) Candelaria Yegolé, Oaxaca Rómulo Sánchez Parada	copper	48.4%	16	8						
<b>Rey Campero</b> (tepextate, cuishe y espadín) Candelaria Yegolé, Oaxaca Rómulo Sánchez Parada	copper	51.5%	15	8						
<b>Rezpiral</b> (tobalá y tobasiche) San Baltazar Chichicápam, Oaxaca Familia Berta Vásquez	copper	47.4%	16	8						

Brand				price
village, mezcalero	still	abv	1oz	0.5oz

*Ensamblés*

<b>Rezipiral Series 5</b> (cuish, tobalá y tepeztate) San Baltazar Chichicápam, Oaxaca Berta Vásquez	copper	48.2%	20	10
<b>Rezipiral Series 5</b> (mexicano y tepeztate) San Agustin Amatengo, Oaxaca Simeón y Apolonio Ramírez	copper	52.9%	20	10
<b>Rezipiral Series 5</b> (tobalá y tepeztate) San Baltazar Chichicápam, Oaxaca Berta Vásquez	copper	46.5%	20	10
<b>Rezipiral Series 6</b> (tobalá y cuish) San Baltazar Chichicápam, Oaxaca Berta Vásquez	copper	45.6%	20	10
<b>Rezipiral Series 6</b> (cuish y madre cuish) Lachigüizo, Oaxaca Reina Sánchez	copper	46.7%	22	11
<b>Rezipiral Series 6</b> (bilía, cuishe, tepextate y espadín) Río Seco Zoquitlán, Oaxaca Alejandrina y Nicolás Hernández	copper	45.8%	18	9
<b>Rezipiral Series 6</b> (tepextate y jabalí) San Baltazar Guelavila, Oaxaca Leonardo	copper	46.7%	18	9
<b>Rezipiral Series 6: 7 Plantas</b> (lumbre, tobasiche, espadín, tobalá, coyote, tepeztate y cuishi) San Baltazar Guelavila, Oaxaca Leonardo	copper	48.8%	18	9
<b>Sombra</b> (tepeztate y tobala) Santiago Matatlán, Oaxaca Isaías Martínez Juan	copper	51%	19	9.50
<b>Unión</b> (espadín y cirial) San Baltazar Guelavila, Oaxaca Jorge Aaron Mendez Cortes y Pedro Hernández	copper	40%	16	8



## MEZCALES *Para Celebrar*

### PECHUGA

Pechuga is a type of ceremonial mezcal meant to be drunk in honor of friends, family, and special occasions. On the final pass of distillation, the mezcalero suspends an offering over the still: most traditionally, raw chicken (pechuga means breast). Spices, fruits, nuts, and/or grains are often added to the bottom of the still; each village and each mezcalero has their own recipe and tradition. Other meats can be used, too: from lamb to turkey and even rattlesnake. Meat does not flavor the mezcal, per se, but rather tempers the spirit and balances the other tastes.

<b>Bañez Pechuga de Pavo</b> (espadín con pechuga de pavo y frutas) San Vicente Coatlán, Oaxaca Juan Osorio	copper	47%	11	
<b>Bozal Borrego</b> (castilla con borrego) Rio de Ejutla, Oaxaca Adrián Bautista	copper	52%	12	
<b>Bozal Iberico</b> (espadín, mexicano y tobasiche con jamón) Mazatlán, Guerrero	copper	46.9%	12	
<b>5 Sentidos Colección Mixteca Pechuga de Azul</b> San Pablo Ameyaltepec, Puebla Delfino Tobón Mejía	copper	48.2%	18	9
<b>5 Sentidos Colección Mixteca Pechuga de Papalote</b> (tobala con pollo) San Pablo Ameyaltepec, Puebla Delfino Tobon Mejía	copper/steel	49.6%	14	7

Brand			price	
village, mezcalero	still	abv	1oz	0.5oz

<b>5 Sentidos Pechuga de Mole Poblano</b> (espadín con pollo en mole) Zoyatla, Puebla Marcelo Luna	clay/wood	48.3%	16	8
<b>Del Maguey Pechuga</b> (espadín con pollo y frutas) Santa Catarina Minas, Oaxaca Florencio Carlos Sarmiento	clay	46%	18	9
<b>El Jolgorio Pechuga de Pavo</b> (espadín con pechuga de pavo y frutas) Santiago Matatlán, Oaxaca Gregorio Martínez Jarquín	copper	48%	18	9
<b>Fidencio Pechuga</b> (espadín con pechuga de pollo y frutas) Santiago Matatlán, Oaxaca Enrique Jiménez	copper	45.4%	14	7
<b>La Herencia de Sánchez Pechuga de Codorniz</b> (espadín con codorniz y frutas) Candelaria Yegolé, Oaxaca Rómulo Sánchez Parada	copper	48.6%	16	8
<b>Macurichos Conejo</b> (espadín con conejo) Matatlán, Oaxaca Gonzalo Martínez Sernaz	clay	48.20%	16	8
<b>Origen Raíz</b> (cenizo con pecho de venado) Tuitán, Durango Valentín Cortés	copper	50%	22	11
<b>Real Minero Pechuga</b> (espadín con pollo y frutas) Santa Catarina Minas Don Lorenzo Angeles y Edgar Angeles	clay	50%	18	9
<b>Siete Misterios Pechuga</b> (espadín con pollo y frutas) Santiago Matatlán Celso Martínez Lopez y Don Mario Lopez	copper	47%	18	9

## DESTILADOS CON

These mezcals are distilled only with fruits, vegetables, and/or spices.

<b>Rezpiral</b> (capon con frutas) San Baltazar Guelavila, Oaxaca Aureliano Hernandez	copper	46%	16	8
<b>Mezcalosfera</b> (espadin con cacao) Miahuatlán, Oaxaca Margarito Cortes	copper	52.34%	16	8
<b>Mezcalosfera</b> (espadin con mango y chile habanero) Miahuatlán, Oaxaca Margarito Cortes	copper	53.1%	16	8
<b>Mezcalosfera</b> (con zarzamora) Miahuatlán, Oaxaca Margarito Cortes	copper	49.23%	16	8
<b>Mezcalosfera</b> (con tlachihual) Miahuatlán, Oaxaca Margarito Cortes	copper	46.87%	16	8
<b>Mezcalosfera</b> (con café) Miahuatlán, Oaxaca Margarito Cortes	copper	47.11%	18	9
<b>Pal'alma Ofrenda</b> (espadín con cempasúchil) Puebla Asunción Matilde Vargas	clay/wood	60%	18	9
<b>Pelotón de la Muerte</b> (ancho y criollo con mandarina, menta y secretos) Mazatlan, Guerrero Rodolfo Obregón	copper	45.1%	10	
<b>Mezcal Vago Elote</b> (espadin con maíz) Candelaria Yegolé, Oaxaca Aquilino García Lopez	copper	50%	10	



<b>Brand</b>			<b>price</b>
village, mezcalero	still	abv	1oz 0.5oz





# Las Otras Destiladas

## BACANORA

Bacanora is a mezcal from the state of Sonora, and is made only from locally grown *a. angustifolia*. The spirit was banned from production from 1915-1992. Try both to see how one bacanorero (whose family distilled through the ban) makes two different expressions.

<b>Puntagave Rústico</b> Rancho Tepúa Aconthi Roberto Contreras	steel	45%	9
<b>Rancho Tepúa Blanco</b> Rancho Tepúa Aconthi Roberto Contreras	steel	48.1%	10

## DESTILADO DE PULQUE

<b>Estancia</b> (salmiana-manso) Río Chenery, Nanacamilpa, Tlaxcala	cooper	46%	10
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## SOTOL

Sotol is not made from agave, but from wild *Dasyliirion*, or desert spoon plant. *Dasyliirion* is a stem succulent and a genetic cousin to agave. While the plant flourishes all over Mexico, most sotol is from Chihuahua, although a few come from Durango and Coahuila. Sotol is produced in a similar fashion to mezcal, and often tastes grassy and lightly earthy.

<b>Balam Churique</b> (lechuguilla) Madera Chihuahua, Bienvenido Fernández	clay	47%	14	7
<b>Fabriquero</b> (dasyliirion wheeleri) Ventantas, Durango, Don Héctor Jimenez	copper	45%	7	
<b>Fabriquero</b> (dasyliirion cedrosanum) Cuatro Ciénegas, Coahuila, Gerardo Ruelas	copper	48%	7	
<b>La Higuera Cedrosanum</b> Aldama, Chihuahua Gerardo Ruelas Hernández	copper	48%	8	
<b>Origen Raíz</b> Tuitán, Durango, Valentín Cortés	copper	50%	13	
<b>Sotoleros</b> (lechuguilla) Batopilas, Chihuahua Tavi Torres	steel	48.2%	16	8

## RAICILLA

Raicilla is mezcal from Jalisco, where the largest diversity of agave species outside of Oaxaca grows. Despite its region of production, raicilla is not tequila, and does not include the use of the blue weber agave. Producers of Raicilla are known as taberneros, and they work with a wide variety of agave varieties to produce this unique, often funky or pleasantly sour, spirit.

<b>Balam Costa</b> (chico aguiar) El Tuito, Rosalío Rodríguez	copper	47%	9	
<b>Balam Sierra Del Tigre</b> (inaequidens) Las Agujas, Chuy Lupian	clay	43.8%	10	
<b>Bonete Costa de Jalisco</b> El Tuito, Joagin Solis	wood stills	45.4%	12	
<b>Bonete Sierra de Jalisco</b> La Estancia, Luis Aguirre	steel	42.4%	12	

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<b>Brand</b>			<b>price</b>
village, mezcalero	still	abv	1oz 0.5oz

Las Otras Destiladas

**RAICILLA**

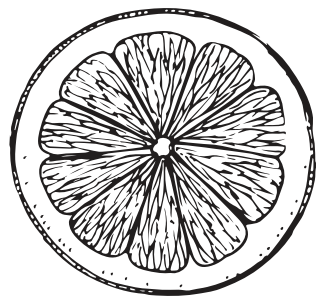
<b>Chacolo Azul Telcruz</b> Zapotitlán de Vadillo Don Macario Partida Ramos	filipino	48.6%	22	11	<b>La Venenosa Tabernas</b> (chico aguiar) El Tuito, José Salcedo Ríos	filipino	44.5%	7
<b>Chacolo Brocha</b> Zapotitlán de Vadillo Don Macario Partida Ramos	filipino	48.3%	20	10	<b>La Venenosa Tutsi</b> (masparillo) Tatei Kie, Don Rafael Carillo Pizano	huichol	46.4%	30 15
<b>Chacolo Lineño</b> Zapotitlán de Vadillo, Don Macario Partida Ramos	filipino	48.92%	12		<b>Las Perlas</b> (amarillo y verde) Cabo Corrientes, Panfilo y Santiago Díaz Ramos	filipino	48%	12
<b>Chacolo Brocha y Ixtero Amarillo</b> Zapotitlán de Vadillo Don Macario Partida Ramos	filipino	47.4%	16	8	<b>Mezonte Aliño y Cimarrón</b> Tolimán, Santos Juárez	copper	47%	22 11
<b>Chacolo Ixtero Amarillo</b> Zapotitlán de Vadillo Don Macario Partida Ramos	filipino	48.5%	16	8	<b>Mezonte Japo</b> Cabo Corrientes, Hildelgario Joya	copper	47%	16 8
<b>La Venenosa Azul</b> (americana) La Estancia, Don Guelo	steel	41.3%	14	7	<b>Mezonte 6 Magueyes</b> (alineño, cenizo, ixtero amarillo, cimarrón enano, motosierra, cimarrón prieto) Chancuellar Lorenzo y Tomás Virgen	copper	47%	24 12
<b>La Venenosa Costa de Jalisco</b> (amarillo y angustifolia “chico aguiar”) El Tuito, Don Alberto Hernandez	copper	44.9%	10		<b>Mezonte Tepe</b> Comunidad Tepehuana, Aciano Mendoza	clay	49.5%	24 12
<b>La Venenosa Los Gigantes</b> (macho) Mascota, Ruben Peña y Manuel Salcedo	filipino	43.5%	18	9				
<b>La Venenosa Puntas</b> (maximiliana) Jacales, Don Gerardo Peña	steel	63.1%	14	7				
<b>La Venenosa Sierra Occidental de Jalisco</b> (maximiliana) Mascota, Don Ruben Peña Fuentes	steel	43.5%	14	7				
<b>La Venenosa Sierra Volcanes</b> (cenizo gigante) Tuxpan, Don Arturo Campos	clay	47.1%	12					
<b>La Venenosa Sierra del Tigre</b> (inaequidens) La Manzanilla, Don Luis Contreras	clay	44.8%	16	8				

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Brand			price
village, mezcalero	still	abv	1oz 0.5oz

*Los Otros Destilados*

# Tequila



While mezcal can be made from any of dozens of agave varieties, all tequila is made from the same type of agave: a. tequilana, commonly known as blue weber (and in the field, it truly has a beautiful blue-green hue). All of our tequila is also made in the state of Jalisco - but that doesn't mean that all tequila is the same...

## Blanco

Blanco tequila is unaged, allowing the true expertise of the distiller to shine through. As you taste, look for agave notes, both cooked and raw, minerality, citrus, and spice.

	1oz		2oz	1oz	.5oz
Arette Artesanal Suave	9	Casa Noble		16	8
Angelisco	8	Casahuín Tahona		24	12
Cimarrón	7	Fortaleza		18	9
G4	8	Fuenteseca Cosecha	32	16	8
Libelula	6	Herradura Silver		16	8
Casahuín Tahona		Ocho		18	9
		Siembra Valles Ancestral		16	8

## Deposado

These tequilas are rested in oak for at least two months and up to one year in oak barrels, with varying levels of char. The aging process softens and rounds the tequila, and adds gentle notes of vanilla, soft woods, and baking spice.

	1oz		1oz
Angelisco	12	Fortaleza	14
Arette Artesanal Suave	14	Fortaleza Winter Blend 2021	17
Cimarrón	10	La Gritona	16
Don Julio	16	Herradura	12
		Ocho	12
		7 Leguas	12

## Añejo

Aged for over a year and up to three years; look for rich, smooth, sweet and complex flavors.

Arette Artesanal Suave	16	G4	28
Casa Noble	9	Herradura	14
Don Julio 1942	28	Ocho	14
Fortaleza	16	7 Leguas	14

## Extra Añejo

Newly classified as of 2006, these tequilas are aged for over three years, and exhibit even deeper, richer flavors. A quality extra añejo will still allow the agave to shine through.

Arette Artesanal Gran Clase	25	Fuenteseca 7yr	60	30	15
Casa Noble Single Barrel	14	Fuenteseca 21yr Reserva		150	75
G4	19				
Ocho	31				

## Cristalino

In 2016, the CRT (Consejo Regulador de Tequila) added some guidelines for a unique type of tequila: an añejo that has been charcoal filtered. This process strips some of the woody notes in order to re-reveal the vegetal agave notes of the original blanco.

Don Julio 1970	21
Herradura Ultra	18