



**TEQUILA + MEZCAL
MENU**

Por Vida
MEZCAL 2010 MEXICAN

THE RULES OF TEQUILA VS. MEZCAL

RULE 1

*All Tequila is Mezcal,
but not all Mezcal is Tequila.*

RULE 2

*Tequila is only from Jalisco-grown
Blue Agave, but Mezcal can be made
from different agave varietals from nine
different regions.*

RULE 3

*Different distillation, agave for tequila is
steamed whereas Mezcal agave is cooked in
earthen fire pits.*

RULE 4

*It is all delicious, try for yourself
to see the difference!*

Por Vida
MEZCAL ESTD MEXICAN

TEQUILA BLANCO

TEQUILA BLANCO, AS KNOWN AS SILVER TEQUILA. TEQUILA BLANCO HAS NOT BEEN AGED AND THE FLAVOR IS AGAVE FORWARD, WITH NOTES OF PEPPER AND CITRUS WITH A SPICY FINISH.

CAZADORES **\$7.50**

Citrus fruits, fragrant herbs, agave

1800 SILVER **\$8.50**

Sweet prune and roasted pepper, agave

TEREMANA **\$9**

Agave, light citrus

CASAMIGOS **\$10**

Fruit forward, notes of vanilla and grapefruit

818 SILVER **\$10**

Agave, vanilla, tropical citrus

DON JULIO **\$11**

Sweet agave, mild citrus

PATRON SILVER **\$12**

Dark sugar, hints of butterscotch, nutmeg, cedar and pepper

GRAN PATRON SMOKY **\$32**

Smoked sweet agave, citrus, pepper

TEQUILA FLIGHTS

BUILD YOUR DREAM FLIGHT. GREAT FOR SHARING! THE TASTING INCLUDES 1/2 OUNCE OF EACH TEQUILA IN HAND-BLOWN GLASSWARE. 3/FLIGHT

**Please add applicable tax*

TEQUILA REPOSADO

TEQUILA AGED 2 TO 12 MONTHS IN OAK BARRELS. REPOSADO MEANS “RESTED” IN SPANISH

CAZADORES **\$8.50**

Woody, vanilla, tropical fruits

1800 **\$9**

Buttery caramel, mild spices and a touch of smokiness

LOS ARANGO **\$12**

Pepper, honeyed agave, light oak

TEREMANA **\$10**

Oak, vanilla, agave, light zesty citrus

CASAMIGOS **\$12**

Dried fruits, spicy oak, hints of sweet agave

818 REPOSADOS **\$11**

Roasted agave, caramel, vanilla

CADA DIA **\$12**

Cooked agave, caramel, oak, citrus

DON JULIO **\$14**

Hints of dark chocolate, cinnamon, vanilla

PATRON **\$14**

Agave and oak, notes of fruit, honey, citrus

CLASE AZUL **\$30**

Hazelnut, vanilla, cloves, cinnamon, and a subtle hint of agave

*Please add applicable tax

TEQUILA AÑEJO

AÑEJO TEQUILA MUST BE AGED ONE-TO-THREE YEARS, GIVING THE DRINK A SMOKY, FLAVORFUL TASTE COMPARABLE TO SIPPING COGNAC OR BOURBON

CAZADORES \$9

Chocolate, smoked oak, dried fruits, almonds

1800 \$10

Nutty, toffee, slight peppery spice

CASAMIGOS \$13

Spice, and barrel oak, hints of vanilla caramel

PATRON \$16

Vanilla, oak wood, hints of honey

DON JULIO 1942 \$30

Warm oak, roasted agave, vanilla

ADICTIVO \$32

Honey, caramel, agave, oak

TEREMANA AÑEJO \$12

Sweet agave, oaky, rich flavor notes

CLASE AZUL GOLD \$65

Toasted wood, fig, green olive, ginger, dark cocoa

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TEQUILA CRISTALINOS

DON JULIO 70 \$15

Sweet crisp agave is balanced by oak, vanilla, and caramel

MAESTRO DOBEL \$12

Caramel, honey and maple, nutty and vanilla notes

ADICTIVO CRISTALINO \$32

Oak, vanilla, light floral tones

FLAVOURED TEQUILA

TEQUILA ROSE \$6

Sweet strawberry cream

1800 COCONUT \$9

Sweet agave, coconut

LA PINTA POMEGRANATE TEQUILA \$12

Fresh pomegranate, light citrus, sweet agave

**Please add applicable tax*

MEZCAL

MEZCAL IS THE SMOKIER, HOTTER COUSIN OF TEQUILA. MADE FROM MORE THAN 30 TYPES OF AGAVE (TEQUILA IS ONLY MADE FROM ONE—BLUE AGAVE) AND COOKED IN A COVERED UNDERGROUND PIT THAT GIVES IT THAT SMOKY FLAVOR, MEZCAL IS A HIGH-PROOF SPIRIT THAT DESERVES TO BE SAVORED

AGUA SANTA \$9

Cooked agave, pepper, light citrus

SOMBRA JOVEN \$9

Spicy, fruity notes of citrus, a hint of smoke

LOS SIETE MISTERIOS \$9.50

Earthy, lightly floral, notes of charred agave

OAXACA LEYENDA \$11

Caramelized fruits, notes of citrus

MEZCAL VERDE \$11

Candied nuts, and dried fruit, with a smoky finish

MADRE \$14

Notes of roasted agave, light peppery flavor, and herbs

DON SIXTO MEXICANO \$15

Hints of apple, warm honey, charred oak

CASAMIGOS \$16

Smoke and black pepper

**Please add applicable tax*

AGUA SANTA PECHUGA **\$20**

Cooked agave, citrus, pepper, and a delicate floral note

AGUA SANTA MADRE CUISHE **\$24**

Mineral taste, herbal and floral notes

DON SIXTO TOBALA **\$28**

Hints of cinnamon, light citrus, and charred wood

CLASE AZUL MEZCAL DURANGO **\$50**

Peanut, brown sugar, honey, wood, chocolate

CLASE AZUL GUERRERO **\$80**

Fresh wood, seaweed, lemon juice, pepper and light notes of tobacco

**Please add applicable tax*



AGAVE FLIGHTS

FLIGHTS AND TASTINGS

1800

Blanco, Reposado and Anejo

Flight \$27.50

Tasting \$17.50

TEREMANA

Blanco, Reposado and Anejo

Flight \$33

Tasting \$16.50

CASAMIGOS

Blanco, Reposado and Anejo

Flight \$35

Tasting \$17.50

PATRON

Blanco, Reposado and Anejo

Flight \$42

Tasting \$21

AGUA SANTA MEZCAL

Espadin, Madrecuishe, Pechuga

Flight \$52

Tasting \$26

BLANCO

1800, 818, Don Julio Blanco

Flight \$33

Tasting \$16.50

REPOSADO

Los Arango, Don Julio Reposado, Cada Dia

Flight \$35

Tasting \$17.50

*Please add applicable tax

AÑEJO

1800, Casamigos, Patron

Flight **\$40**

Tasting **\$20**

CRISTALINO

Don Julio 70, Maestro Dobl, Adictivo Cristalino

Flight **\$58**

Tasting **\$29**

Add-in Casamigos Mezcal to liven up your flight

Ask your server for details!

**Please add applicable tax*



SPECIALS

ALL YOU CAN EAT TACOS

Available 12pm - 3pm, every Thursday and Friday
\$35 pp + tax, dine in only, no sharing (select items
excluded). Includes an appetizer and dessert.

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HAPPY HOUR 2-4-1 MARGARITAS

4pm - 5:30pm, every Thursday and Friday
2-4-1 Margaritas and \$6 single piece tacos + tax
(select items excluded).

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FLIGHT 4 FLIGHT

Buy any tequila or mezcal flight and get
a complementary salsa flight.
Available every day + applicable taxes.

Pur Vida
MEZCAL 2011 MEXICAN



**SALUD Y AMOR Y
TIEMPO PARA DISFRUTARLO**

*HEALTH AND LOVE AND
TIME TO ENJOY IT*

Por Vida
MEZCAL 1880 MEXICAN