



**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 varieties 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 AND MEXICAN

1oz. **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 FLAVOUR, MEZCAL IS A HIGH-PROOF SPIRIT THAT DESERVES TO BE SAVORED

DEL MAGUEY VIDA **\$9**

Nose of tropical fruit and a hint of honey, taste of ginger, cinnamon, and tangerine

AMAROS VERDE **\$10**

Gentle and sweet jasmine with an herbal hint. On the palate: Intense smoky notes of cooked agave with small touches of spice

AGUA SANTA **\$12.50**

Cooked agave, pepper, light citrus

OAXACA LEYENDA **\$13**

Caramelized fruits, notes of citrus

LOS SIETE MISTERIOS **\$13.50**

Earthy, lightly floral, notes of charred agave

MADRE **\$15**

Notes of roasted agave, light peppery flavour, and herbs

CASAMIGOS **\$16.25**

Smoke and black pepper

**Please add applicable tax*

AGUA SANTA PECHUGA **\$18.50**

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

BOZAL ENSEMBLE **\$22.50**

Lightly smoky, herbaceous, and citrus-forward

AGUA SANTA MADRE CUISHE **\$23**

Mineral taste, herbal and floral notes

GLASE AZUL DURANGO (LIMITED) **\$75**

Peanut, brown sugar, honey, wood, chocolate

GLASE AZUL POTOSI **\$80**

*Herbal front with hints of caramel, lime zest, and clove,
with a mineral and spiced aftertaste and subtle aromas of wildflowers*

**Please add applicable tax*

1oz. TEQUILA BLANCO

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

CAZADORES **\$7.50**

Citrus fruits, fragrant herbs, agave

1800 **\$8.50**

Sweet prune and roasted pepper, agave

TEREMANA **\$9.50**

Agave, light citrus

818 **\$12**

Agave, vanilla, tropical citrus

CASAMIGOS **\$13.50**

Fruit forward, notes of vanilla and grapefruit

PATRON **\$14.50**

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

DON JULIO **\$15**

Sweet agave, mild citrus

DON ADRIANO **\$18**

Notes of citrus and herb undertones. Taste of sweet agave and citrus

CLASE AZUL PLATA **\$38**

Fragrance of orange, lime, mint, taste of vanilla, meyer lemon, fresh mint, and a hint of green guava

GRAN PATRON SMOKY **\$50**

Smooth and sweet with notes of cooked agave, citrus, honey and pepper

**Please add applicable tax*

1oz. 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

TEREMANA \$12

Oak, vanilla, agave, light zesty citrus

818 \$13

Roasted agave, caramel, vanilla

LOS ARANGO \$13.50

Pepper, honeyed agave, light oak

CASAMIGOS \$14.50

Dried fruits, spicy oak, hints of sweet agave

PATRON \$16

Agave and oak, notes of fruit, honey, citrus

DON JULIO \$16.50

Hints of dark chocolate, cinnamon, vanilla

LA GRITONA \$22.50

Subtle, vegetal and herbaceous with agave notes

DON ADRIANO \$23

Notes of agave, subtle oak, and a hint of vanilla taste. Taste of agave and earthy undertones, and transition into caramel and spice

ADICTIVO DOBLE REPOSADO \$28

Caramel, vanilla, cooked agave, honey, a hint of butterscotch

CLASE AZUL \$40

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

1oz. TEQUILA AÑEJO

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

CAZADORES \$9.50

Chocolate, smoked oak, dried fruits, almonds

1800 \$10

Nutty, toffee, slight peppery spice

TEREMANA \$14

Sweet agave, oaky, rich flavour notes

CASAMIGOS \$17

Spice, and barrel oak, hints of vanilla caramel

PATRON \$17

Vanilla, oak wood, hints of honey

DON JULIO AÑEJO \$17.50

Agave, wood, and hints of vanilla

ADICTIVO 'BLACK EDITION' \$35

Aromas of oak, vanilla, caramel, complimented with subtle hints of spice. Balance of sweetness & warmth

ADICTIVO BLUE \$35

Multiple aromas of dried fruits and toasted oak. Silky texture with a long finish and a sweet touch

DON ADRIANO ULTRA AÑEJO \$38

Vanilla, warm spice, hazelnut, cooked agave, creme brulée and a hint of maple

ADICTIVO (7YR EXTRA AÑEJO) \$38

Honey, caramel, agave, oak

DON JULIO 1942 \$42

Warm oak, roasted agave, vanilla

CLASE AZUL GOLD \$75

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

1oz. TEQUILA CRISTALINOS

MAESTRO DOBEL \$12

Caramel, honey and maple, nutty and vanilla notes

DON JULIO 70 \$18.50

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

ADICTIVO CRISTALINO REPOSADO \$28.50

Soft and refined aromas of wood and cooked agave. Smooth taste with notes of black pepper, vanilla and caramel and a touch of grapefruit

1oz. FLAVOURED TEQUILA

TEQUILA ROSE \$7

Sweet strawberry cream

1800 COCONUT \$9

Sweet agave, coconut

**Please add applicable tax*

AGAVE FLIGHTS & TASTINGS

EMBARK ON A SENSORY JOURNEY THROUGH THE RICH WORLD OF AGAVE WITH OUR CURATED TEQUILA & MEZCAL FLIGHTS. EACH FLIGHT SHOWCASES THE DISTINCTIVE CHARACTER OF A SINGLE BRAND, ALLOWING YOU TO EXPLORE THE UNIQUE PROFILES OF THREE STYLES: **BLANCO, REPOSADO, AND AÑEJO.**

FLIGHTS:

Enjoy a full ounce of each expression, totaling 3 ounces of pure agave goodness. Perfect for those looking to savour the full depth and complexity of a brand's offerings.

TASTINGS:

Experience a delightful 1/2 ounce of each style, totaling 1.5 ounces. An ideal option for those who wish to dip their toes into the exquisite flavours of tequila and mezcal without overwhelming their palate.

CAZADORES Blanco, Reposado, Añejo

Flight	\$25.50
Tasting	\$12.75

1800 Blanco, Reposado, Añejo

Flight	\$27.50
Tasting	\$13.75

TEREMANA Blanco, Reposado, Añejo

Flight	\$35.50
Tasting	\$17.75

**Please add applicable tax*

CASAMIGOS Blanco, Reposado, Añejo

Flight	\$45.50
Tasting	\$22.75
Add Casamigos Mezcal	\$16.25 / \$8.15

PATRON Silver, Reposado, Añejo

Flight	\$47.50
Tasting	\$23.75

DON JULIO Blanco, Reposado, Añejo

Flight	\$49
Tasting	\$24.50
Add Don Julio 70	\$18.50 / \$9.25
Add Don Julio 1942	\$42 / \$21

AGUA SANTA MEZCAL Espadín, Pechuga, Madre Cuishe

Flight	\$54
Tasting	\$27

DON ADRIANO Blanco, Reposado, Ultra Añejo

Flight	\$79
Tasting	\$39.50

ADICTIVO Cristalino Reposado, Doble Reposado, 'Black Edition' Añejo

Flight	\$91.50
Tasting	\$45.75
Add Adictivo Blue Añejo	\$35 / \$17.50
Add Adictivo 7yr	\$38 / \$19

CLASE AZUL Plata, Reposado, Gold

Flight	\$153
Tasting	\$76.50
Add Clase Azul Durango Mezcal	\$75 / \$37.50
Add Clase Azul Potosi Mezcal	\$80 / \$40

*Please add applicable tax

SAME STYLE FLIGHTS

DIVE INTO THE DIVERSE WORLD OF TEQUILA AND MEZCAL WITH OUR SPECIALLY CURATED FLIGHTS AND TASTINGS, SHOWCASING THREE EXCEPTIONAL EXPRESSIONS OF THE SAME STYLE FROM DIFFERENT BRANDS. EACH SELECTION HIGHLIGHTS THE UNIQUE CRAFTSMANSHIP, FLAVOUR PROFILES, AND CHARACTER THAT EACH PRODUCER BRINGS TO THE TABLE.

FLIGHTS:

Enjoy a generous 1 ounce of each, allowing you to fully appreciate the distinct nuances and subtleties that set these brands apart.
Perfect for enthusiasts eager to compare and contrast.

TASTINGS:

Sample 1/2 ounce of each, totaling 1.5 ounces. This option is perfect for those looking to explore without committing to a full pour.

BLANCO FLIGHT 1800, Casamigos, Don Adriano

Flight	\$40.50
Tasting	\$20.25

REPOSADO FLIGHT Teremana, Los Arango, La Gritona

Flight	\$48
Tasting	\$24

AÑEJO FLIGHT Teremana, Don Julio, Adictivo 'Black Edition'

Flight	\$66.50
Tasting	\$33.25

CRISTALINO FLIGHT Maestro Dobel, Don Julio 70, Adictivo

Flight	\$59
Tasting	\$29.50

MEZCAL Oaxaca Leyenda, Casamigos, Bozal Ensemble

Flight	\$51.75
Tasting	\$25.85

*Please add applicable tax



**SALUD Y AMOR Y
TIEMPO PARA DISFRUTARLO**

*HEALTH AND LOVE AND
TIME TO ENJOY IT*

Por Vida
MEZCAL ESTD MEXICAN