



**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!*

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# 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** ..... **\$12**

*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*

*\*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

**TEREMANA** ..... \$10

Oak, vanilla, agave, light zesty citrus

**818 REPOSADOS** ..... \$11

Roasted agave, caramel, vanilla

**LOS ARANGO** ..... \$12

Pepper, honeyed agave, light oak

**CASAMIGOS** ..... \$12

Dried fruits, spicy oak, hints of sweet agave

**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

**ADICTIVO REPOSADO** ..... \$17

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

**CLASE AZUL PLATA** ..... \$25

Hint of green guava, vanilla, meyer lemon, fresh mint

**CLASE AZUL** ..... \$33

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** ..... \$9.50

*Chocolate, smoked oak, dried fruits, almonds*

**1800** ..... \$10

*Nutty, toffee, slight peppery spice*

**TEREMANA AÑEJO** ..... \$14

*Sweet agave, oaky, rich flavor notes*

**CASAMIGOS** ..... \$15

*Spice, and barrel oak, hints of vanilla caramel*

**DON JULIO AÑEJO** ..... \$15

*Agave, wood, and hints of vanilla*

**PATRON** ..... \$16

*Vanilla, oak wood, hints of honey*

**EL FARO AÑEJO (LIMITED)** ..... \$25

*Notes of wood, sweet vanilla, dry fruits, and toasted agave*

**DON ADRIANO ULTRA AÑEJO** ..... \$27

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

**ADICTIVO (7YR EXTRA AÑEJO)** ..... \$32

*Honey, caramel, agave, oak*

**DON JULIO 1942** ..... \$33

*Warm oak, roasted agave, vanilla*

**CLASE AZUL GOLD** ..... \$65

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

*\*Please add applicable tax*

## TEQUILA CRISTALINOS

**MAESTRO DOBEL** ..... \$12

*Caramel, honey and maple, nutty and vanilla notes*

**DON JULIO 70** ..... \$15

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

**ADICTIVO CRISTALINO** ..... \$32

*Oak, vanilla, light floral tones*

## FLAVOURED TEQUILA

**TEQUILA ROSE** ..... \$6

*Sweet strawberry cream*

**1800 COCONUT** ..... \$9

*Sweet agave, coconut*

*\*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

**SOMBRA JOVEN** ..... \$10

*Spicy, fruity notes of citrus, a hint of smoke*

**AGUA SANTA** ..... \$11

*Cooked agave, pepper, light citrus*

**OAXACA LEYENDA** ..... \$11

*Caramelized fruits, notes of citrus*

**LOS SIETE MISTERIOS** ..... \$13

*Earthy, lightly floral, notes of charred agave*

**MADRE** ..... \$14

*Notes of roasted agave, light peppery flavor, and herbs*

**CASAMIGOS** ..... \$16

*Smoke and black pepper*

*\*Please add applicable tax*

**AGUA SANTA PECHUGA** ..... **\$18**

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

**AGUA SANTA MADRE CUISHE** ..... **\$22**

*Mineral taste, herbal and floral notes*

**CLASE AZUL DURANGO (LIMITED)** ..... **\$50**

*Peanut, brown sugar, honey, wood, chocolate*

**CLASE AZUL GUERRERO (LIMITED)** ..... **\$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 Dobel, 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 take away  
(select items excluded). Including an agua of the day,  
appetizer and dessert.

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## HAPPY HOUR 2-4-1 MARGARITAS

4pm - 5:30pm, every Thursday and Friday  
2-4-1 Classic 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 ESTD MEXICAN