

# TEQUILAS

## BLANCOS AND PLATAS

*(Bottled directly after distilled. Colorless. Aged 2 months or less. Neat or as a shot.)*

### Casamigos Blanco 11

*Crystal-clear in color, the process includes purified water, roasted agaves, blended citrus and vanilla notes.*

### Cazadores Blanco 10

*Citrusy fruits, fragrant herbs with a smooth, clean finish.*

### Codigo 1530 Rosa 15

*Medium-bodied. Floral flavor rested for one month in French White Oak Napa Cabernet barrels.*

### Corralejo Blanco 9

*Unaged and bottled fresh, this plata has a light, crisp finish consisting of white and pink peppercorns, sweet mint, and agave.*

### Don Alberto Blanco 30

*Los Valles, Jalisco. This Weber agave blanco is baked in stone/brick ovens providing an earthy, smoky appeal. Slightly sweet, the finish leaves a complexity of pepper and a mezcal-like presence.*

### Black Sheep Silver 10

*Colorless and clear with a light peppermint taste. It brings a smooth and complex blend of fresh, baked agave, white pepper with an amazing creamy finish.*

### Don Alberto Gran Reserva 30

*Blanco and Anejo tequilas are blended for this rich and aromatic sweet conjunction. Hints of smoke, olive brine, and spice with an earthy presence.*

### Don Julio Blanco 9

*Blue Weber agave with hints of lemon, lime, and grapefruit. Enjoy neat.*

### Clase Azul Plata 30

*Medium-bodied silver with highlights of orange, lemongrass, mint, vanilla, green apple, green tea, and guava.*

### Espolon Blanco 7

*Sweet agave, tropical fruit, lemon zest and vanilla. Medium-bodied and smooth.*

### Herradura Silver 9

*Rests in American White Oak barrels 45 days creating a robust aroma of agave, fruit, vanilla, and wood notes.*

### Hornitos Plata 8

*Floral, fruity, and herbal with citrusy notes. Short, smooth finish.*

### Jose Cuervo Tradicional Silver 8

*Flavor conserved in a special freezing process. Best served chilled.*

### Patron Silver 10

*A fresh and baked agave balance from the Weber Blue Agave.*

### Cava Antigua Almond 10

*Cava Antigua silver tequila and wild almonds liqueur. Try on the rocks with amaretto and sour mix.*

### Cava Antigua Nut Cream 10

*Cava Antigua silver tequila, milk, coffee, nuts and several select spices. Perfect on the rocks.*

## REPOSADOS

*(Rested 2 months to one year before bottled. Performs well in margaritas or heavy cocktails.)*

### Black Sheep Reposado 15

*Beautiful golden reposado with an intensifying smooth and long oak finish. The flavor combines baked agave that is caramelized with honey and vanilla.*

### Casamigos Reposado 11

*Golden honey in color and caramel in flavor, this reposado brings flavor of dried fruits, cocoa, agave, spicy oak.*

### Jose Cuervo 1800 Reposado 8

*Full-bodied, gold tequila with butterscotch, vanilla, and toasted coconut flavors.*

### Cazadores Reposado 8

*Rests up to 1 year in American oak barrels blending agave and woody flavors. Enhanced with citrus, tropical fruit, and vanilla with velvety finish.*

### Corralejo Reposado 9

*Aged 4 months in French, American, and Encino oak barrels. Medium-bodied with vanilla, honey, spices, lemon, lime, peppercorn, and agave smoothness with a warm finish.*

### Don Alberto Reposado 30

*Aged in White Oak barrels no less than 10 months, the aromas of green apple and vanilla is noticeable in the oak and agave blend. Bring a twist on an Old Fashioned by replacing the bourbon with this smooth reposado.*

### Don Julio Rosado Reposado 30

*Aged 4 months in Ruby Port barrels from the Douro wine region of northern Portugal. Beautiful pink hue with a smooth, sweet finish of dried red fruit and caramel. Enjoy on the rocks.*

### Don Julio Reposado 9

*Aged 8 months in American White Oak barrels giving it an amber color. Rich and smooth finish. Best on the rocks.*

### Espolon Reposado 8

*Caramel fudge aroma. Bold, medium-to-full bodied. Notes of roasted agave, tropical fruit, vanilla, and spices. Smooth and spicy.*

### Herradura Reposado 12

*Warm notes of anise, fruit, and spices. Cooked agave, vanilla, butter. Smooth and sweet.*

### Hornitos Reposado 8

*Rests 2 months in oak vats minimizing contact with oak giving a lively agave flavor.*

### Patron Reposado 10

*Smooth and oak-bodied. Aged 2 months.*

### Clase Azul Reposado 35

*Gold, medium body with hints of hazelnut, vanilla, cloves, cinnamon, and agave syrup.*



# TEQUILAS

## ANEJOS

*(Aged 1-3 years in oak barrels. Sipped neat.)*

### **Black Sheep Anejo 25**

*Intensely amber in color, this Best in Class/Best in World tequila provides warm oak, sweet baked agave, and rich caramel aroma and flavor. The finish is smooth with elegant, evolving blends of lingering oak and honey.*

### **Casamigos Anejo 11**

*Slow-cooked in brick ovens, this Blue Weber agave offers a rich caramel flavor and color with vanilla and notes of spice and oak.*

### **Cazadores Anejo 8**

*Smooth hints of cinnamon, vanilla, nuts, and peppery, smoked wood. Aged 1 or more years.*

### **Corralejo Anejo 9**

*Aged 1 year in charred oak barrels provides a luxurious and full-bodied finish with hints of cocoa, vanilla, cardamom, honey, and white peppercorn.*

### **Don Julio Anejo 9**

*Aged 18 months in American White Oak barrels. Perfect balance between agave, woods, and hint of vanilla. Sip on the rocks for enhanced flavor.*

### **Don Julio 1942 35**

*An aroma of chocolate and caramel, the finish is smooth. Aged 2.5 years with flavors of warm oak, vanilla, and roasted agave.*

### **Herradura Anejo 16**

*Cooked agave, toasted oak, and dried fruit blended with spice. Long, smooth finish.*

### **Don Julio 70 Cristalino 16**

*World's first colorless luxury craft anejo. Twice distilled. Aged 18 months in American White Oak barrels then charcoal-filtered to reintroduce the crisp anejo flavor of blanco. A smooth finish.*

### **Espolon Anejo 10**

*Aged 11 months in American Oak barrels with additional month in former Wild Turkey barrels. Medium to full-bodied. Roasted agave, earthy wood, butterscotch aromas. Sip with a cube to enhance the velvety smoothness of caramel, vanilla, dried fruit, and chocolate notes.*

### **Hornitos Anejo 8**

*Aged 1 year in white oak barrels. Smooth and complex with delicate notes of spices.*

### **Hornitos Black Barrel 15**

*Rich, dark amber with hints of vanilla, spicy pepper, oak, citrus, and agave.*

### **Patron Anejo 10**

*Oak-aged over 12 months. Great for sipping.*

## EXTRA ANEJOS

*(Aged over 3 years in wood barrels. Sip neat or on the rocks.)*

### **Herradura Ultra Anejo 20**

*Aged 49 months. Woody notes with hints of vanilla and caramel. Cooked agave, honey, dried fruits, and toasted almonds. Very smooth.*

### **Don Alberto Extra Anejo Wine Cask 40**

*Rested 2 years in French Oak barrels and an additional 1 year in American charred White Oak barrels. Hints of cherry, whiskey, fruit, cooked agave, vanilla, smoke, and caramel.*

### **Don Alberto 100 Months Extra Anejo 40**

*Aged 100 months with tones of oak, cherry, whiskey, hints of fruit, wine, cooked agave, vanilla, smoke, and caramel.*

### **Espolon Cristalino 10**

*Rich flavored notes of caramelized agave and honey with fruity, oak finish. Blended anejo and extra anejo then charcoal filtered.*

## MEZCALES

*(Made from roasted agave pinas. Sip neat.)*

### **Casamigos Mezcal 11**

*Twice distilled. Aromatic blend of smoke, fragrant herbs, fruit, black pepper with a smooth finish.*

### **Don Alberto Joven Mezcal 30**

*Young, unaged mezcal with a rich, earthy tone. Initial bite, then smooth.*

### **Lobos Mezcal 10**

*Smoky, spicy, smooth, and sultry.*

### **Monte Alban 8**

*Oaxacan reposado mezcal joven famous for its gusano (worm).*

### **Xicaru Anejo 9**

*Woody, smoky with a shade of vanilla.*

### **Xicaru Reposado 9**

*Rich maguey notes with smoky character. Gentle sweet vanilla and natural caramel.*

### **Xicaru Silver 9**

*Earthy, rich, smoky, medium-bodied, transparent.*

