

---

---

**O** AÑEJO

**O**  
**E** MEZCAL

---

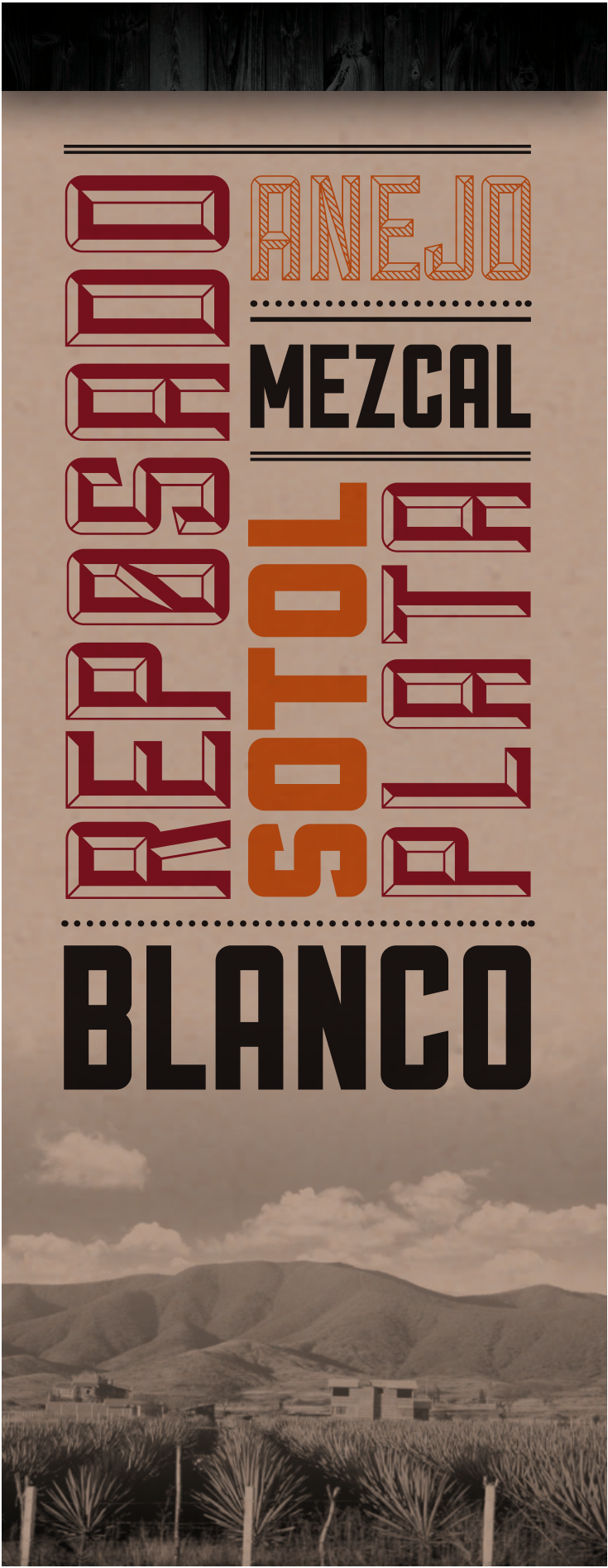
---

**S** **J** **E**  
**O** **O** **T**  
**E** **T** **E**  
**E** **O** **L**  
**R** **S** **A**

---

---

**BLANCO**



## THE HISTORY OF TEQUILA

Drinks from the Agave have been traced all the way back to the Aztecs. The Aztecs used to drink a fermented product called Octli and now more commonly referred to as Pulque.

Tequila was first produced in the 1500's by the Spanish Conquistadors in Mexico when supplies of the brandy which they had brought over from Spain had run out. It was commonly referred to as Mezcal wine.

Around 1600, mass-production of tequila began at the first factory in the territory of modern-day Jalisco. By 1608, the colonial governor of Nueva Galicia had begun to tax his products and so much of the Tequila production went underground to avoid the taxes.

Many years later, in 1795 Spain's King Carlos IV granted the Cuervo family the first license to commercially make tequila and they are commonly referred to as being the oldest Tequila producer in Mexico.



## MAYAHUEL, GODDESS OF AGAVE

Just as there are legends about the origin of the Sun, Earth, Man, and Corn. Tequila also has one of its own, since it is a spirituous beverage extracted from the Agave, a mystic and divine cactea plant.

The origin of the Agave goes back to the time of Aztecs and their deities and gods. After being the women who discovered the Agave plant in her terrenal life, Mayahuel became a young and beautiful Aztec goddess, who ran away to marry Quetzalcoatl, god of redemption, and both of them turned into two branches of a leafy tree so they would not be found by their terrible grandmother, "Tzintzimitl" who ordered their execution after finding them.

Quetzalcoatl stayed alive, but Mayahuel died eaten up by the stars and after burying her remanents in the ground, the first plant of Agave was born, which was striken down by a lightning bolt from a great storm sent by the gods on their rage for what Mayahuel had done.

Afterwards, once the storm had finished and the fire was out, the long and thorny leafs of the Agave had been consumed, leaving only the Heart of the Plant pouring out the Blood of Mayahuel, a sweet nectar which tastes like honey and smells seductively.

Ever since, the nectar became a ritual beverage and a ceremonial offer to the Gods and Deities.



# TEQUILA

## ON TAP

We feature 4 tequilas on tap that are hyperchilled to 5 degrees for the ultimate experience

<b>CORRELEJO REPOSADO</b> .....	<b>8</b>
Fruit, Pepper	
<b>PATRON SILVER</b> .....	<b>8</b>
Citrus, Spicy, Smokey	
<b>DON JULIO BLANCO</b> .....	<b>9</b>
Black Pepper, Citrus	
<b>TQLA SELECT</b> .....	<b>8</b>



# TEQUILA

## FLIGHTS

Three 3/4 oz. portions served with a shot of our homemade Sangritas

<b>BLANCO</b> .....	<b>14</b>
Corzo, Chinaco, Don Julio	
<b>REPOSADO</b> .....	<b>16</b>
Corralejo, Hussongs, El Mayor	
<b>ANEJO</b> .....	<b>18</b>
Tres Generaciones, Herradura, Riazul	
<b>MEZCAL</b> .....	<b>20</b>
Del Maguey Vida, Tobala, Chichicapa	
<b>ULTRA FLIGHT</b> .....	<b>50</b>
Don Julio 1942, Jose Cuervo de la Familia, Chinaco Extra Anejo	
<b>BUILD YOUR OWN</b> .....	<b>ASK YOUR SERVER FOR PRICING</b>
Choose Any Three Tequilas From Our Tequila List	

## PLATA

Not aged, except for the resting period after distillation of up to 60 days. Plata tequilas show characteristics of fruit, floral and spice.

<b>1800</b> .....	7
agave, floral, smoke	
<b>ANTIGUA CRUZ</b> .....	8
citrus, pepper, hint of ginger	
<b>CASA NOBLE</b> .....	9
sweet, vanilla, floral	
<b>CAZADORES</b> .....	8
floral, citrus, smooth	
<b>CHINACO</b> .....	10
grass, agave, spice	
<b>CLASE AZUL</b> .....	3
fruit, vanilla, spice	
<b>CORZO</b> .....	9
ripe agave, citrus, pepper	
<b>DON EDUARDO</b> .....	10
sweet, mild fruit	
<b>DON JULIO</b> .....	10
pepper, floral, citrus	
<b>EL JIMADOR</b> .....	6
agave, fruit, citrus	
<b>EL MAYOR</b> .....	8
earth, intense, pepper	
<b>GRAN CENTENARIO</b> .....	10
lime, citrus, pear	
<b>HERRADURA</b> .....	9
vanilla, butter, dried fruit	
<b>JOSE CUERVO TRADITIONAL</b> .....	8
agave, herbs, wood	
<b>JOSE CUERVO PLATINO</b> .....	12
floral, earth, agave	
<b>KAH</b> .....	8
sweet agave, citrus, pepper	
<b>MILAGRO</b> .....	7
fruit, smoke	
<b>MILAGRO SINGLE BARREL</b> .....	10
oak, vanilla, smoke	
<b>OCHO</b> .....	12
fruity, floral, pine	
<b>PATRON</b> .....	8
citrus, spice, earthy	
<b>GRAN PATRON PLATINUM</b> .....	25
agave, pepper, melon	
<b>PURA VIDA</b> .....	7
mint, jasmine, slight spice	
<b>REPUBLIC</b> .....	10
spices, lemon grass, mint	
<b>RIAZUL</b> .....	10
buttery agave, vanilla, citrus	

## REPOSADO

Reposado, or rested, are aged in wood barrels from 2 to 12 months. These tequilas keep many of the same floral and spice notes with hints of sweet caramel and vanilla.

<b>1800</b> .....	7
vanilla, strong oak	
<b>ASOMBROSO LA ROSA</b> .....	9
sweet, toffee, caramel	
<b>CAMARENA</b> .....	7
vanilla, brown sugar, fruit	
<b>CASA NOBLE</b> .....	10
sweet, honey, light agave	
<b>CASTA PASION</b> .....	20
sweet spice, citrus, black pepper	
<b>CHINACO</b> .....	13
citrus, apple, peach	
<b>CLASE AZUL</b> .....	15
sweet caramel and chocolate	
<b>CORRALEJO</b> .....	8
fruit, pepper	
<b>DON JULIO</b> .....	11
chocolate, vanilla, oak	
<b>EL MAYOR</b> .....	9
wood, caramel, cinnamon	
<b>HERRADURA</b> .....	10
fruit, vanilla, spice	

<b>HUSSONGS</b> .....	15
chocolate, vanilla, mint	
<b>KAH</b> .....	9
strong, sweet agave, butterscotch	
<b>MAESTRO DOBEL</b> .....	10
vanilla, butterscotch, spice	
<b>MILAGRO SINGLE BARREL</b> .....	12
pepper, honey, caramel	
<b>OCHO</b> .....	15
agave, citrus, cinnamon	
<b>PATRON</b> .....	10
fruit, earth, agave	
<b>PURA VIDA</b> .....	8
cocoa, vanilla, wood	
<b>SAUZA HORNITOS</b> .....	7
pear, sweet, caramel	

## ANEJO

Aged in oak casks for a minimum of 1 year. Anejo tequilas exhibit an amber hue and woody flavor from the aging process. Served with orange slice and cinnamon by request.

<b>ANTIGUO</b> .....	9
sweet, lavender, herbs	
<b>CASA NOBLE</b> .....	12
vanilla, wood, herbal notes	
<b>CHINACO</b> .....	15
sweet, wood, almond 15	
<b>CORAZON</b> .....	10
vanilla, almond, spices	
<b>DON JULIO</b> .....	12
honey, butter, agave	
<b>DON JULIO 1942</b> .....	25
caramel, vanilla, butter	
<b>EL MAYOR</b> .....	9
floral, pepper, spice	
<b>EL REFORMADOR</b> .....	19
spice, vanilla, butter	
<b>HERRADURA</b> .....	11
earthy, vanilla, caramel	
<b>KAH</b> .....	10
coffee, chocolate, tobacco	
<b>MILAGRO SINGLE BARREL</b> .....	20
caramel, vanilla, sweet	
<b>OCHO</b> .....	17
floral, fruit, smooth	
<b>PATRON</b> .....	12
vanilla, earth, oak	
<b>PATRON GRAN BURDEOS</b> .....	85
vanilla, raisins, dried fruit	
<b>PURA VIDA</b> .....	9
vanilla, coffee, hint of pepper	
<b>RIAZUL</b> .....	14
cinnamon, spice, silk	
<b>SIETE LEGUAS</b> .....	12
wood, vanilla, agave	
<b>TRES GENERACIONES</b> .....	11
honey suckle, vanilla, agave	

## EXTRA ANEJO

Some of the best tequilas available. Aged for a minimum of 36 months.

<b>CASA NOBLE SINGLE BARREL 5 YR</b> .....	22
vanilla, chocolate, dried fruits	
<b>CHINACO NEGRO</b> .....	55
spice, oak, sweet	
<b>DON JULIO REAL</b> .....	65
oak, wood, smooth	
<b>EL MAYOR</b> .....	18
caramel, vanilla, agave	
<b>EL TESORO PARADISO</b> .....	21
fruit, floral, caramel	
<b>EL TESORO 70TH ANNIVERSARY</b> .....	25
chocolate, vanilla, spice	
<b>GRAN CENTENARIO LEYENDA</b> .....	50
vanilla, caramel, fruit	
<b>HERRADURA SUPREMA SELECCION</b> .....	55
coffee, caramel, black cherry	
<b>JOSE CUERVO RESERVA DE LA FAMILIA</b> .....	26
smoke, caramel	
<b>OCHO</b> .....	25
wood, fruit, agave	
<b>PARTIDA ELEGANTE</b> .....	70
caramel, floral, fruit	

## MEZCAL

Most Mezcal made in the state of Oaxaca use the Maguey plant. The hearts of the Maguey are roasted over hot stones in the ground for 3 to 5 days, then covered with earth which gives them a strong smoky flavor.

<b>DEL MAGUEY CHICHICAPA</b> .....	15
deeply sweet, smoke, mint	
<b>DEL MAGUEY CREMA</b> .....	7
smoke, coffee, caramel	
<b>DEL MAGUEY TOBALA</b> .....	30
fruit, lemon, smoke, salty	

## SOTOL

Sotol is made from a wild agave variety called dasylirion wheeler, that grows in the Chihuahuan desert located in northern Mexico.

<b>HACIENDA DE CHIHUAHUA BLANCO</b> .....	7
fresh wild agave, citrus, licorice	
<b>HACIENDA DE CHIHUAHUA REPOSADO</b> .....	8
vanilla, chocolate, caramel	
<b>HACIENDA DE CHIHUAHUA ANEJO</b> .....	9
smooth, cloves, citrus, grass	

## FLAVORED TEQUILA

<b>1921 CREAM</b> .....	7
coffee, chocolate, cinnamon	
<b>PATRON XO CAFE</b> .....	8
coffee, chocolate, vanilla	
<b>GRAN CENTENARIO ROSEANGEL</b> .....	8
Hibiscus infused, ripe fruit, floral	

## INFUSED TEQUILA

<b>REPOSADO INFUSED VANILLA BEAN</b> .....	8
<b>BLANCO INFUSED HIBISCUS &amp; MINT</b> .....	7
<b>BLANCO INFUSED HABANERO</b> .....	7



TQLA.COM