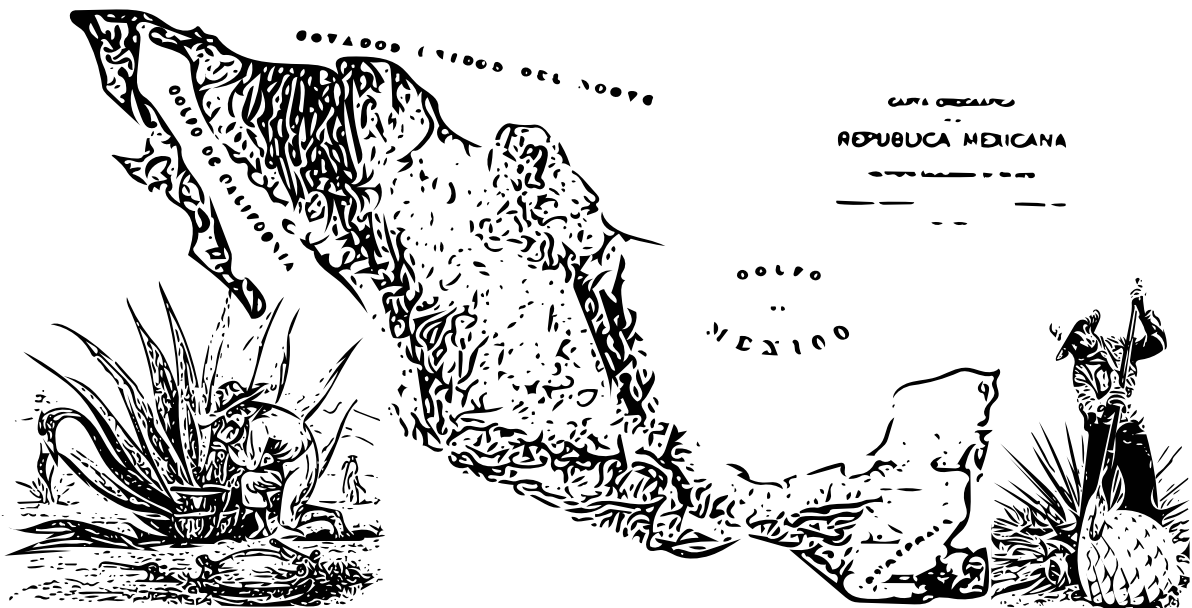


LA BIBLIA DE AGAVE

Vinos de Mezcales

The word 'mezcal' roughly translates to cooked heart of agave in the Nuahtl dialect. 'Vinos de mezcales' refers to all spirits produced from this magical plant that has provided food, shelter and medicine to the people of the Americas for over 5000 years. Evidence of distillation appears in the early 1300's with the arrival of Phillipino sailors and later the Spanish Conquistadors. As this knowledge spread through rural Mexico, many different regional styles of 'vino de mezcal' developed, giving birth to Mezcal, Racilla, Sotol, Bacanora, and perhaps more famously, Tequila.



This menu is a work of passion, love and obsession by some agave nerds. If you would like a recommendation, or have some questions we haven't answered in this book, please come and chat with us. We're more than happy to help.

Pair your choice of agave spirit with one of the following accompaniments:

Verdita | Chula's Tepache | Orange Slices & Sal de Gusano | Watermelon & Tajin

Currently:

Mezcales y Otras- 55 bottles

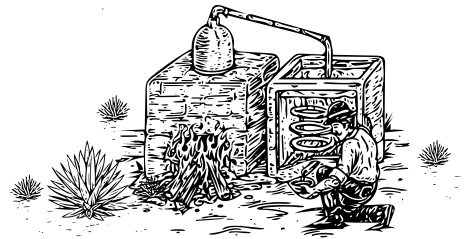
Tequila- 54 bottles

MEZCAL

Mezcal carries the largest Denomination of Origin in the world at over 750,000 km² over 9 states of Mexico, which gives it an incredibly varied 'terroir', around 30 different species of agave are currently being used in production. Add to this, native wild yeasts and the hand of the producer and it creates one of the largest variations in flavour compounds of any distilled spirit.

Mezcal Production

Agaves - all agaves are hand-tended and harvested. The agaves fall into 3 camps, **Cultivado** - agaves cultivated from either seed or rhizome, **Semi-cultivado** - agaves which are cultivated until around 3 years, then re-planted in the wild, **Silvestre** - wild agaves which naturally reproduce.



Cooking - typically cooked in underground ovens, these are sometimes permanent structures or simply dug into the ground. Local woods and commonly volcanic rocks are used to keep the heat in the ovens, and often the roasting can last up to a week or more. In some states such as Zacatecas, above ground adobe ovens are used, producing a cleaner and lighter mezcal.

Extraction - from modern mills, mule drawn tahonas to hand crushing **en canoa**, this varies widely based on location, the mezcalero, and his access to equipment.

Fermentation - the vessel varies greatly, it is mostly natural materials such as wood, or stone [in coffin style fermentation] and even in animal hide in the state of Puebla. Stainless steel is common in large scale operations. For most artisanal mezcals, fermentation is always performed with the fibres of the crushed agaves.

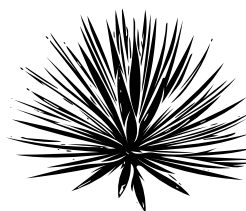
Distillation - Mezcal must be distilled twice by law. Copper, stainless steel, wood and ceramics all play their part. The still type and heat source play such a huge role in production and still designs in villages have evolved over time due to ancestral methods. For most artisanal mezcals, the first distillation is completed with fibres.

Resting - it is quite common to rest the spirit in glass for extended periods. This style is known as **madurado en vidrio**. A modern addition to the industry has been oak aged expressions.

We have divided our mezcals by agave family, and there is a key to help you understand the individuality of each spirit below.

Agave Type > Location > ABV > Still Type > Palenquero / Mezcalero

AGAVE ANGUSTIFOLIA



Espadin is the workhorse maguey in the mezcal world, named after its sword-like leaves which make it easy to identify. Considered to be the genetic mother to Tequilana Weber Azul, it is robust, easily cultivatable and relatively quick to reach full maturity [approx. 8 years]. A beautiful agave which shows off the hand of the mezcalero & the terroir which creates such diverse flavour profiles.

ALIPUS SAN ANDRES

\$11

Espadin: San Andres Mihuatlan, Oaxaca: 46%: Copper: Valente Angel Garcia Juarez

ALIPUS SAN BALTAZAR

\$11

Espadin: San Baltazar Guelavila, Oaxaca: 46%: Copper: Cosme & Cirilo Hernandez

DEL MAGUEY VIDA

\$10.5

Espadin: San Luis del Rio, Oaxaca: 42%: Copper: Paciano Cruz Nolasco

DEL MAGUEY MINERO

\$12

Espadin: Santa Catarina Minas, Oaxaca: 46%: Clay: Florencio Laureano
Carlos Sarmiento & Luis Carlos Vasquez

DEL MAGUEY SANTA DOMINGO ALBARRADAS

\$12

Espadin: Santa Domingo Albarradas, Oaxaca : 46%: Copper: Espiridion Morales Luis

DEL MAGUEY SAN LUIS DEL RIO

\$12

Espadin: San Luis del Rio, Oaxaca: 46%: Copper: Paciano Cruz Nolasco

DEL MAGUEY CHICHICAPA

\$12

Espadin: San Balthazar Chichicapa, Oaxaca: 46%: Copper: Faustino Garcia Vasquez

DERRUMBES OAXACA

\$11.5

Espadin: Santiago Matatlan, Oaxaca: 48%: Copper: Javier Mateo

DON AMADO RUSTICO

\$14

Espadin: Santa Catarina Minas, Oaxaca: 47%: Copper: German Bonifacio Arellanes Robles

ILEGAL JOVEN

\$11

Espadin: Tlacolula, Oaxaca: 40%: Copper: Eric Hernandez

LOS DANZANTES JOVEN

\$11.5

Espadin: Santiago Matatlan, Oaxaca: 42.3%: Copper: Karina Abad Rojas

MEZCALES DE LEYENDA OAXACA

\$13

Espadin: San Juan del Rio, Oaxaca: 42%: Copper: Saul Martinez

MEZCAL VAGO

Espadin: Candelaria Yegolé, Oaxaca: 50.1%: Copper: Aquilano García López

\$12**MEZCAL VAGO ESPADIN EN BARRO**

Espadin: Sola de Vega, Oaxaca: 52.7%: Clay: Salomon Rey Rodriguez

\$13.5**MONTELOBOS**

Espadin: Santiago Matatlan, Oaxaca: 43.2%: Copper: Abel Lopez

\$11**NUESTRA SOLEDAD EJUTLA**

Espadin: La Compañía, Ejutla, Oaxaca: 46.4%: Copper: Gonzalo & Gregorio Hernandez

\$11**NUESTRA SOLEDAD SAN BALTAZAR**

Espadin: San Baltazar Guelavila, Oaxaca: 47.5%: Copper: Gregorio Martinez Garcia

\$11**NUESTRA SOLEDAD LACHIGUI MIHUATLAN**

Espadin: Lachigui, El Palmar, Mihuatlan, Oaxaca: 49%: Copper: Pedro Vasquez

\$12**NUESTRA SOLEDAD ZOQUITLAN**

Espadin: Santa Maria Zoquitlan: Oaxaca: 47%: Copper: Reynaldo Altamarina

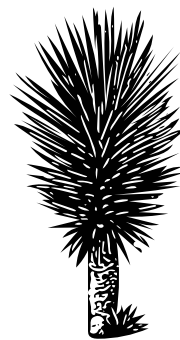
\$11.5**WAHAKA**

Espadin: San Dionisio Ocoteppec, Oaxaca: 42%: Copper: Alberto Morales

\$12

AGAVE KARWINKSII

Karwinskii is a rare and bizarre species of agave. A long tree-like shape, with the piña growing upright on top of a dense stalk. The piña is much smaller and is often harvested & processed along with the stalk. Very small yields due to the density of the fibrous stalk and piña, these agaves such as tend to produce dry, tannic and vegetal mezcals. These mezcals are produced in tiny quantities and are not for the faint-hearted, but they have developed almost a cult following amongst mezcal nerds.

**DEL MAGUEY MADRECUIXE**

Madrecuixe: San Luis del Rio, Oaxaca: 47%: Copper: Paciano Cruz Nolasco

\$12**EL JOLGORIO CUIXE**

Barril: La Compañía Ejutla, Oaxaca: 47%: Copper: Gonzalo & Gregorio Hernandez

\$15.5**EL JOLGORIO BARRIL**

Barril: La Compañía Ejutla, Oaxaca: 47%: Copper: Gonzalo & Gregorio Hernandez

\$14.5

AGAVE MARMORATA



Marmorata has a wide spread distribution across central Mexico. The most common varietal used in mezcal is Tepeztate, a very large mountain gave with unique gnarled pencas. Tepeztate often takes 25+ years to reach maturity, with piñas reaching 400kg in size. These amazing mezcals are incredibly rare, and are intensely herbal and spicy. Savour these, as they sadly may not be around for long.

DEL MAGUEY TEPEXTATE

Tepeztate: Sierra Norte, Oaxaca: 45%: Copper: Anonymous

\$13

AGAVE POTATORUM



All hail Tobala!! This amazing agave is considered magical by mezcaleros. It grows high up in the Sierra and is incredibly rare as it prefers rocky & shady areas. These agaves grow wild, making them very difficult to find, combine this with very small yields and its unwillingness to be cultivated, this makes these mezcals very rare and treasured. Intensely perfumed and floral with a beautiful natural sweetness, it is often the gateway mezcal which opens the eyes of a non-believer!

DEL MAGUEY TOBALA

Tobala: Sierra Norte, Oaxaca: 45%: Copper: Anonymous

\$15

EL JOLGORIO TOBALA

Tobala: Santiago Matatlan, Oaxaca: 48.3%: Copper: Gregorio Martinez Jarquin

\$16

LOS DANZANTES TOBALA

Tobala: Santiago Matatlan, Oaxaca: 42.3%: Copper: Karina Abad Rojas

\$15

MEZCALES DE LEYENDA PUEBLA

Tobala: S.N Huajapan, Puebla: 46%: Oak: Copper: Federic Valentin Alva Ibañez

\$13

MEZCAL VAGO TOBALA

Tobala: Sola de Vega, Oaxaca: 53.4%: Clay: Salomon Rey Rodriguez
Notes: Hand mashed en 'canao'.

\$16

MONTELOBOS TOBALA

Tobala: Santiago Matatlan, Oaxaca: 43.2%: Copper: Abel Lopez

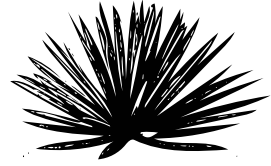
\$16

WAHAKA TOBALA

Tobala: San Dionisio Ocotepec, Oaxaca: 42%: Copper: Alberto Morales

\$16

AGAVE RHODOCANTHA



A large species of agave with widespread distribution across western Mexico. These agaves can grow quite large with a long maturation period [10-15 years]. The agaves tend to favour valleys and foothills which provide shade and nutrients. These mezcals tend to be the most delicate and aromatic of all, the Gewurztraminer of the mezcal world.

MEZCAL VAGO MEXICANO

Mexicano [95%]Espadin [5%]: Candelaria Yegolé, Oaxaca: 50.1%: Copper: Aquilano García López

§14

EL JOLGORIO MEXICANO

Mexicano: Santiago Matatlan, Oaxaca: 47%: Copper: Valentin Cortes

§13

AGAVE AMERICANA

Arroqueño, this is an absolute monster. It can take over 20 years to reach maturity, and can grow over 10 feet wide. Most commonly found throughout Oaxaca, Puebla and the state of Jalisco, where Raicilla producers often harvest these beasts. Piñas are known to reach over 500kg in size, and a truck is often used to help harvest as it is impossible to harvest by hand. Intense mezcals, with herbaciousness and savoury notes, often a touch sour with rancio notes.



DEL MAGUEY ARROQUEÑO

Arroqueño: Santa Catarina Minas, Oaxaca: 49%: Clay:
Florencio Laureano Carlos Sarmiento & Luis Carlos Vasquez

§16

AGAVE CUPREATA



A smaller, fatter agave with very broad leaves, it is often called papalomé, from the Nahuatl word for butterfly due to its appearance. It grows mainly in the states of Michoacan and Guerrero, where it is treasured. It produces very fruit forward and floral mezcals. Very difficult to obtain, as the region is prone to instability, experience these while you can, they may not last long!

MEZCALES DE LEYENDA GUERRERO

Cupreata: Mazatlan, Guerrero: 45%: copper: Oscar Obregon

§13

AGAVE DURANGENSIS



Agave Cenizo is an incredible plant. It grows in volcanic rocky soils in the states of Durango and Zacatecas up to 8500ft above sea level. A fairly large and very robust agave, it survives incredibly varied climates, suffering through sleet, snow and below minus temperatures. It takes up to 10 years to reach maturity and flourishes wild in the mountains. Very complex and layered, bursting with minerality and spice, these are robust mezcals which show the terroir incredibly well.

MEZCALES DE LEYENDA DURANGO

\$14

Cenizo: Nombre de Dios, Durango: 47%: Copper w/ oak Montera: Ventura Gallegos
Notes: fermented in cement coffin with fibres

BURRITO FIESTERO

\$11

Cenizo: El Mezquital, Durango: 40%: Copper: Arturo Conde

ORIGIN RAIZ EL OJO

ORIGIN RAIZ NOMBRE DE DIOS

Notes: fermented in cement coffin with fibres

AGAVE SALMIANA



'The Green Giant', or Agave Pulquero. This agave is most well known as the plant used to produce pulque, the first fermented beverage of the Americas. It is a huge agave, taking 20 years to reach maturity. Salmiana produces sweet and floral mezcals, with some classic herbaciousness.

MEZCALES DE LEYENDA SAN LUIS POTOSI

\$14

Salmiana: Santa Isabel, San Luis Potosi: 42%: Cement Coffin: Copper: Juan Jose Hernandez

ENSAMBLES & MISCELLANEOUS AGAVES

Ensamblés are blends made by mezcaleros to attain diverse flavour profiles and help increase production with hard to work with, but delicious agave varieties.

ALIPUS ESPECIAL SAN ANDRES 2014

\$14.5

Espadín/Madrecoixel/Bicuixel: San Andres Mihuatlan,
Oaxaca: 46%: Copper: Valente Angel Garcia Juarez

PECHUGAS, CURADOS & INFUSIONS

Pechugas were traditionally produced for village celebrations, and the local mezcal would be distilled a third time, often with seasonal fruits, and the hanging of some meat in the still, most commonly a chicken or turkey breast. This results in a mezcal bursting with fruit intensity, but balanced by some savoury and saline notes. This has led to experimentation and evolution in this style, with very delicious results. We will drink to that!

| | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| MEZCAL VAGO ELOTE Espadin w/ corn infusion: Candelaria Yegolé, Oaxaca: 50.1%: Copper: Aquilano Garcíá Lopézz | \$13 |
| EL JOLGORIO PECHUGA Espadin w/ fruits & guajalote: St. Matatlan, Oaxaca: 47%: Copper: Valentin Cortes & Gregorio Mtz. Jarquin | \$16 |
| DEL MAGUEY PECHUGA Espadin w/ fruits, rice & pechuga de pollo: Santa Catarina Minas, Oaxaca: 49%: Clay: Florencio Laureano Carlos Sarmiento & Luis Carlos Vasquez | \$19 |
| CURADO DE CHULA HOUSE INFUSION Espadin w/ Strawberry & hibiscus: San Luis del Rio, Oaxaca: 40%: Copper: Paciano Cruz Nolasco | \$10 |

OTHER AGAVE SPIRITS

Raicilla

Raicilla is Mezcal by definition, not by denomination. In the 1500's when the Spanish Crown decided to ban all production of Vino de Mezcal in Mexico in favour of Spanish products, some crafty folk from the Occidental Mountains and coast of Jalisco told the law makers "No Señor, this is not mezcal, it is Raicilla, our medicine" and a clandestine production was born high in the mountains and hidden away from prying eyes. Truly wild agaves, ancestral production methods and incredibly diverse flavour profiles. This is Raicilla!

| | |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| LA VENENOSA COSTA Amarillo: Cabo Corrientes, Jalisco: 45.5%: Copper w/ Montera: Alberto Hernandez | \$14 |
| LA VENENOSA SUR Cenizo Costeña: Zapotitlan de Vadillo, Jalisco: 47%: Clay: Arturo Campos Valencia | \$15 |
| LA VENENOSA SIERRA OCCIDENTAL Maximiliana [Cultivated from seed]: La Mascota, Jalisco: 42%: Hybrid Clay [Single]: Ruben Peña Fuentes | \$12 |
| LA VENENOSA SIERRA DEL TIGRE Inaequidens [Bruto]: La Manzanilla de La Paz, Jalisco: 46%: Clay [Single]: Luis Contreras | \$14 |
| ESTANCIA Maximiliana: La Mascota, Jalisco: 40%: Copper: Juan Ramos | \$13 |
| LA VENENOSA PUNTAS 160 LUC Maximiliana [Cultivated from seed]: La Mascota, Jalisco: 63%: Stainless Alembic: Gerardo Peña | \$20 |

TUTXI

Tutxi is a spirit that was almost lost completely. An ancient style of mezcal from the north of Jalisco. Produced using unique ancestral methods, made from Agave Masparilla and Mai, natural ferments, single distilled in hand made clay stills, this is something never seen before. Truly remarkable.

LA VENENOSA ETNICA TUTXI

\$35

MasparillaMai: Unknown, Jalisco: 37% [single]: Clay & Wood: Unknown

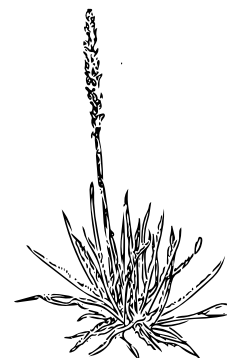
LA VENENOSA ETNICA TEPE

\$35

Unkown: Unknown, Durango: 37% [single]: Clay & Wood: Unknown

SOTOL-DASYLIRION WHEELERI

A bit of an anomaly in the agave spirits category, as it is technically not made from agave, but from a distant cousin plant, a succulent known colloquially as the 'Desert Spoon'. Typically from the northern states of Mexico, Durango and Chihuahua, it is a robust and peppery spirit produced using similar methods to Mezcal. A wild desert spirit, to match a wandering soul.



SOTOL POR SIEMPRE

\$10

Dasylirion Wheeleri: Sierra Madre, Chihuahua: 45%: Copper: Perez Family

LA HIGUERA SOTOL

\$12

Dasylirion Wheeleri: Janos, Sierra Madre, Chihuahua, Mexico: 43%: Copper: unkown

BACANORA-AGAVE PACIFICA

Bacanora, is part of the family of Mezcales, which for a long-time was 'illegally' distilled until it was granted it's own specific Denomination of Origin in 2000. It is now legally produced in 34 municipalities of the state of Sonora, using Agave Pacifica, a northern derivative of Agave Angustifolia.

CIELO ROJO BACANORA

\$14.5

Pacifica: Tepau, Sierra Madre, Sonora: 42%: Copper: Roberto Contreras

TEQUILA

Tequila's reputation, particularly in Australia has been victim to horrible quality distillates often illegally passed off as 'tequila'. Through the past two decades of regulation Tequila has begun to be recognised for producing some of the highest quality spirits in the world. Savour a sip of some of Mexico's finest, but please, steer clear of the salt and lemon. All of our Tequilas are made from 100% Blue Agave and we only ever stock products from producers we know, respect and declare their production techniques publicly.

UNDERSTANDING TEQUILA

The Denomination of Origin:

Tequila, by law, can be produced in designated municipalities in 5 Mexican states:

1. Jalisco [Which accounts for over 95% of all tequila production]
2. Guanajuato
3. Nayarit
4. Michoacan
5. Tamaulipas

Age Classifications for tequila:

Blanco, Joven, Plata: less than 2 months

Reposado: minimum 2 months and less than 1 year

Añejo: [minimum 1 year and less than 3 years in vessels no larger than 600L]

Extra Añejo: [minimum 3 years in vessels no larger than 600L]

Key

Distillery | Location: ABV: Oven Type: Distillation: Producer



BLANCOS

| | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| ARETTE BLANCO | \$10 |
| El Llano, Tequila, Jalisco: 40%: Autoclave: Mill: Stainless w/ Copper Coil: Jaime Orendain | |
| ARETTE 101 BLANCO | \$12.5 |
| El Llano, Tequila, Jalisco: 50.5%: Autoclave: Mill: Stainless w/ Copper Coil: Jaime Orendain | |
| ARTENOM 1549 BLANCO | \$12.5 |
| El Arenal, Jalisco: 40%: Adobe Oven: Mill: Copper & Stainless: Salvador Rosales Torres | |
| ARTENOM 1579 BLANCO | \$12 |
| El Pandillo, Jesus Maria, Jalisco: 40%: Adobe Oven: Frankenstein: Copper: Felipe Camarena | |
| CALLE 23 BLANCO | \$10 |
| Zapotlanejo, Jalisco: 40%: Autoclave: Mill: Stainless w/ copper coils: Sophie Decobecq | |
| CALLE 23 'CRIOLLO' | \$13 |
| Zapotlanejo, Jalisco: 49.3%: Autoclave: Mill: Stainless w/copper coils: Sophie Decobecq Notes: made using smaller agaves with concentrated sugars, rested in stainless for 12 months. | |
| CORRALEJO BLANCO | \$10.5 |
| Penjamo, Guanajuato: 37%: Adobe Oven: Mill: Copper & Stainless Column: Leonardo Rodriguez Moreno | |
| DON FULANO BLANCO | \$11.5 |
| La Tequileña, Tequila, Jalisco: 40%: Autoclave: Mill: Copper Pot & Column Still: Enrique Fonseca Notes: uses small portions of column still distillate in the blend, uses estate grown agaves from Los Altos. | |
| FORTALEZA BLANCO | \$13 |
| El Llano, Tequila, Jalisco: 40%: Adobe Oven: Tahona: Copper: Guillermo Erickson Sauza | |
| GRAN ORENDAIN BLANCO | \$12.5 |
| Tequila, Jalisco: 40%: Autoclave: Mill: Stainless w/ Copper Coils: Jaime Orendain | |
| HERRADURA BLANCO | \$10 |
| San Jose del Refugio, Amatitan, Jalisco: 40%: Adobe Oven: Mill: Stainless: Maria Teresa Lara Notes: Aged 45 days in old American Oak | |
| OCHO BLANCO | \$12 |
| La Esmeralda, Arandas, Jalisco: 40%: Adobe Oven: Mill: Copper: Carlos Camarena Notes: Fermented in oak with fibres | |
| OLMECA LOS ALTOS BLANCO | \$10 |
| Arandas, Los Altos: 38%: Adobe Oven: Tahona: Copper: Jesus Hernandez | |
| SIEMBRE AZUL 'VALLES' BLANCO | \$11 |
| El Arenal, Jalisco: 40%: Adobe Oven: Mill: Copper & Stainless: Salvador Rosales Torres | |
| SIETE LEGUAS BLANCO | \$12.5 |
| Atotonilco el Alto, Jalisco: 40%: Adobe Oven: Tahona & Mill: Copper: Arturo Valle-Salcado Notes: Fermented in oak with fibres, blend from two distilleries. | |
| TAPATIO BLANCO [OUR HOUSE TEQUILA] | \$9 |
| La Alteña, Arandas, Jalisco: 40%: Adobe Oven: Mill: Copper: Carlos Camarena Notes: Fermented in oak with fibres, distilled low and slow to 40% abv | |
| TAPATIO 110 BLANCO | \$12.5 |
| La Alteña, Arandas, Jalisco: 55%: Adobe Oven: Mill: Copper: Carlos Camarena Notes: Fermented in oak with fibres, distilled to 55% abv, to boost abv of ageing tequilas in their distillery. | |
| TROMBA BLANCO | \$10 |
| Atotonilco el Alto, Jalisco: 37%: Adobe Oven: Mill: Copper: Marco Cedano | |

REPOSADO

ARETTE SUAVE REPOSADO

El Llano, Tequila, Jalisco: 40%: Autoclave: Mill: Stainless w/ Copper Coil: Jaime Orendain
Notes: 11 months in used American oak.

\$13

ARTENOM 1414 REPOSADO

Arandas, Jalisco: 40%: Adobe Oven: Mill: Copper & Stainless: Sergio Cruz
Notes: 10 months in ex-bourbon barrels [American oak].

\$12.5

CALLE 23 REPOSADO

Zapotlanejo, Jalisco: 40%: Autoclave: Mill: Stainless w/ copper coils: Sophie Decobecq
Notes: unique yeast strain to increase spice, 8 months in ex-bourbon barrels [American oak].

\$10

CORRALEJO REPOSADO

Penjamo, Guanajuato: 37%: Adobe Oven: Mill: Copper & Stainless Column: Leonardo Rodriguez Moreno
Notes: 4 months in 3 types of oak: American, French & Encino.

\$11

DON FULANO REPOSADO

La Tequileña, Tequila, Jalisco: 40%: Autoclave: Mill: Copper Pot & Column Still: Enrique Fonseca
Notes: small portions of column still distillate in the blend, estate grown agaves from Los Altos.
8 months in used French Oak.

\$12.5

DON JULIO REPOSADO

La Primavera, Atotonilco el Alto: 40%: Adobe Oven: Stainless Steel: Enrique de Colsa
Notes: 8 months in ex-bourbon barrels [American oak].

\$11

FORTALEZA REPOSADO

Tequila, Jalisco: 40%: Adobe Oven: Copper: Guillermo Erickson Sauza
Notes: 6-9 months in used American oak.

\$14

HERRADURA REPOSADO

San Jose del Refugio, Amatitan, Jalisco: 40%: Adobe Oven: Mill: Stainless: Maria Teresa Lara
Notes: 11 months in ex-bourbon barrels [American oak].

\$10.5

OCHO REPOSADO

La Esmeralda, Arandas, Jalisco: 40%: Adobe Oven: Mill: Copper: Carlos Camarena
Notes: Fermented in oak with fibres, distilled low and slow to 40% abv.
Aged 8 weeks & 8 days in ex-bourbon barrels.

\$12.5

SIEMBRE AZUL 'VALLES' REPOSADO

El Arenal, Jalisco: 40%: Adobe Oven: Mill: Copper & Stainless: Salvador Rosales Torres
Notes: 2-12 months in used medium toast Missouri Ozark barrels.

\$11.5

SIETE LEGUAS REPOSADO

Atotonilco el Alto, Jalisco: 40%: Adobe Oven: Tahona & Mill: Copper: Arturo Valle-Salcado
Notes: Fermented in oak with fibres, blend from two distilleries,
8 months in ex-bourbon barrels [American oak].

\$13

TAPATIO REPOSADO

La Alteña, Arandas, Jalisco: 40%: Adobe Oven: Mill: Copper: Carlos Camarena
Notes: Fermented in oak with fibres, distilled low and slow to 40% abv.
4 months in ex-bourbon barrels [American oak].

\$10

TROMBA REPOSADO

Atotonilco el Alto, Jalisco: 40%: Adobe Oven: Mill: Copper: Marco Cedano
Notes: 6 months in ex-bourbon barrels [American oak].

\$10.5

ANEJO

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| ARETTE SUAVE AÑEJO El Llano, Tequila, Jalisco: 40%: Autoclave: Mill: Stainless w/ Copper Coil: Jaime Orendain Notes: 6 months resting in stainless, 24 months in ex-bourbon barrels [American oak]. | \$15 |
| ARTENOM 1146 AÑEJO Atotonilco el Alto, Jalisco: 40%: Adobe Oven: Tahona & Mill: Stainless Steel: Enrique Fonseca Notes: 24-36 months Loire Valley Cab Franc barrels, high proportion of column still to help maintain agave presence. | \$13.5 |
| CALLE 23 AÑEJO Zapotlanejo, Jalisco: 40%: Autoclave: Mill: Stainless w/ copper coils: Sophie Decobecq Notes: 16 months in ex-bourbon barrels [American oak]. | \$11 |
| CORRALEJO Notes: 12 months in ex-bourbon barrels [American oak]. | \$12 |
| DON FULANO AÑEJO La Tequileña, Tequila, Jalisco: 40%: Autoclave: Mill: Copper Pot & Column Still: Enrique Fonseca Notes: small portions of column still distillate in the blend, estate grown agaves from Los Altos, 3 years in ex-cognac barrels. | \$13.5 |
| DON JULIO 1942 AÑEJO La Primavera, Atotonilco el Alto: 40%: Adobe Oven: Stainless Steel: Enrique de Colsa Notes: 30 months in ex-bourbon barrels [American oak]. | \$16 |
| FORTALEZA AÑEJO Tequila, Jalisco: 40%: Adobe Oven: Tahona: Copper: Guillermo Erickson Sauza Notes: 18 months in ex-bourbon barrels [American oak]. | \$16 |
| GRAN CORRALEJO AÑEJO Penjamo, Guanajuato: 37%: Adobe Oven: Mill: Copper & Stainless Column: Leonardo Rodriguez Moreno Notes: 24 months in medium toast French oak. | \$15 |
| HERRADURA AÑEJO San Jose del Refugio, Amatitan, Jalisco: 40%: Adobe Oven: Mill: Stainless: Maria Teresa Lara Notes: 25 months in ex-bourbon barrels [American oak]. | \$12 |
| OCHO AÑEJO La Esmeralda, Arandas, Jalisco: 40%: Adobe Oven: Mill: Copper: Carlos Camarena Notes: Fermented in oak with fibres, 12 months in ex-bourbon barrels [American oak]. | \$13 |
| SIETE LEGUAS AÑEJO Atotonilco el Alto, Jalisco: 40%: Adobe Oven: Copper: Arturo Valle-Salcado Notes: Fermented in oak with fibres, blend from two distilleries, 24 months in ex-bourbon barrels [American oak]. | \$13.5 |
| TAPATIO AÑEJO La Alteña, Arandas, Jalisco: 40%: Adobe Oven: Mill: Copper: Carlos Camarena Notes: Fermented in oak with fibres, distilled low and slow to 40% abv, 18 months in ex-bourbon barrels [American oak]. | \$11 |
| TROMBA AÑEJO Atotonilco el Alto, Jalisco: 40%: Adobe Oven: Mill: Copper: Marco Cedano Notes: 20 months in ex-bourbon barrels [American oak]. | \$12.5 |

EXTRA AÑEJO

OCHO EXTRA AÑEJO

\$16

La Esmeralda, Arandas, Jalisco: 40%: Abode Oven: Mill: Copper: Carlos Camarena

Notes: Fermented in oak with fibres, 3 years and 1 day in used French oak.

TAPATIO EXCELENCIA

\$16

La Alteña, Arandas, Jalisco: 40%: Abode Oven: Mill: Copper: Carlos Camarena

Notes: Fermented in oak with fibres, 5 years in ex-Cognac barrels [French oak],

then rested in glass damijuanas.

DON FULANO IMPERIAL

\$17

La Tequileña, Tequila, Jalisco: 40%: Autoclave: Mill: Copper & Stainless: Enrique Fonseca

Notes: small portions of column distillate in blend, estate grown agaves from Los Altos,

5 years in combination of French oak

HERRADURA SELECCION SUPREMA

\$40

San Jose del Refugio, Amatitan, Jalisco: 40%: Adobe Oven: Mill: Stainless: Maria Teresa Lara

Notes: 49 months in ex-bourbon barrels [American oak].

SIEMBRE AZUL 'ELISA'

\$15

El Arenal, Jalisco: 43.2%: Adobe Oven: Mill: Copper & Stainless: Salvador Rosales Torres

Notes: 5 years in used medium toast Missouri Ozark barrels, single-barrel, bottled at cask strength.

SIETE LEGUAS D'ANTOÑO

\$25

Atotonilco el Alto, Jalisco: 40%: Adobe Oven: Tahona & Mill: Copper: Arturo Valle-Salcado

Notes: Fermented in oak with fibres, blend from two distilleries,

5 years in ex-bourbon barrels [American oak].

ARETTE GRAN CLASE EXTRA AÑEJO

\$18

El Llano, Tequila, Jalisco: 40%: Autoclave: Mill: Stainless w/ Copper Coil: Jaime Orendain

Notes: 3 years in ex-bourbon barrels [American oak].

FUENTESECA 12 AÑOS

\$36

Atotonilco el Alto, Jalisco: 45%: Adobe Oven: Copper Pot & Column Still: Enrique Fonseca

Notes: 20% column still, 80% pot still. 10% in French oak, 90% in ex-Californian red wine barrels.

FUENTESECA 15 AÑOS

\$50

Atotonilco el Alto, Jalisco: 43%: Adobe Oven: Copper Pot & Column Still: Enrique Fonseca

Notes: 20% column/80% pot still. 3% in French, 72% ex-bourbon,

25% ex-Californian red wine [1 ex-Chardonnay barrel]

FUENTESECA 18 AÑOS

\$68

Atotonilco el Alto, Jalisco: 43.5%: Adobe Oven: Copper Pot & Column Still: Enrique Fonseca

Notes: 75% column/25% pot still. 5 years in ex-Canadian rye barrels, then put into 47%

Canadian white oak, 53% ex-Californian Red wine barrels [European dark oak] for a further 13 years.

APERITIVOS

Emilio Lustau, Jarano Fino, Jerez, Spain NV 15%
Equipo Navarros, En Rama Fino, Jerez, Spain 15%

90ML

\$11
\$15

BUBBLES

Cava Brut, Vallformosa 'MVSA', Penedès, Spain NV 12.5%
Pet-Nat Field Blend, Delinquent Weeping Juan, Riverlands, SA 2017 10%
Crémant de Jura Blanc, Domaine Rolet, France 2011 12%
Champagne Blanc de Blanc, Larmandier Bernier Latitude NV 12%
Brut Rosé, Dominique Portet, Yarra Valley, Vic NV 13%
Pet-Nat Bianco, I Love Monsters Il Pestifero, Marche, Italy 2016 13%
Champagne, Jacquesson Cuvee No. 740, Avize, France NV 12%
Champagne Blanc de Blanc, Agrapart Mineral Grand Cru 2010 12%



\$10 \$54
\$12 \$62
\$16 \$79
\$24 \$145
\$74
\$80
\$142
\$260

WHITE

Albariño, Eidoselas 'Charquino', Rias Baixas, Spain 2015 12.5%
Trebiano, Noelia Ricci Bro Bianco, Emilia Romagna, Italy 2015 12%
Gruner Veltliner, Nick Spencer, Tumbarumba, ACT 2017 12.5%
Fiano, Unico Zelo Jade and Jasper, Riverlands, SA 2017 12.5%
Chardonnay, Paul Achs, Burgenland, Austria 2015 12.5%
Touraine Sauvignon Blanc, Francois Chidane, France, 2015 13.5%
Gewurztraminer, Jilly The Lone Ranger, New England, NSW 2017 13%
Pinot Blanc, Pyramid Valley Kerner Estate, Malborough, NZ 2015 15%
Aligote, Michel Bouzereau et Fils, Meursault, France 2014 13%
Riesling, Rita & Rudolf Trossen Schieferblume Trocken, Middle Mosel, Germany 2016 11.5%



\$13 \$62
\$16 \$72
\$15 \$69
\$12 \$58
\$14 \$67
\$74
\$76
\$91
\$84
\$84

SKINSY & WEIRD

Semillon, Konpira Maru Admiral, Kilmore, Vic 2017 12%
GrisGewurzRiesling, Swinging Bridge #003, Orange, NSW 2017 12%
Verdehlo, The Beast, Hunter Valley, NSW 2017 12.5%
Viognier/Rousanne/Marsanne, Le Petite Mort, Granite Belt, Qld 2015 13.5%
Gewurztraminer, Garagiste Cotier, Mornington Peninsula, Vic 2016 13.5%
Verdicchio, I Love Monsters La Vergine, Marche, Italy 2016 13%
Torrentes, Barbarians Via Revolution, Mendoza, Argentina 2016 10
Riesling, Arfion, Yarra Valley, SA, 2016 12.5% 1500ml



\$13 \$62
\$14 \$67
\$69
\$75
\$74
\$17 \$80
\$80
\$135

ROSE

| | | |
|----------------------------------------------------------------------------|------|-------|
| Nero D'Avola, Delinquente Pretty Boy, Riverlands, SA 11.5% | \$12 | \$58 |
| Pinot Gris/Pinot Noir, Vinteloper, Adelaide Hills, SA 2017 12.5% | | \$67 |
| Grenache/Cinsault/Syrah, Frederick Stevenson, Barossa Valley SA 2017 10.8% | | \$67 |
| Sangiovese/Sciaccarello, Koerner Tiver, Clare Valley, SA 2017 11.4% | \$14 | \$67 |
| Cru Classé Provence, L'Aumerade Marie Christine, France 2016 13% | \$17 | \$79 |
| Pinot Noir, Swinging Bridge #004 Orange, NSW 2017 13.2% | | \$67 |
| Arbois, Poulsard, Domaine Rolet, Jura, France 2016 13% | | \$76 |
| Barbera, Somos, McLaren Vale, SA 2017 12.9% | | \$72 |
| Cru Classé Provence, L'Aumerade Marie Christine, France 2016 13% 1500ml | | \$150 |



RED

| | | |
|-----------------------------------------------------------------------------|------|------|
| Nero D'Avola, Chalmers, Heathcote, Victoria 2015 13.5% | \$12 | \$58 |
| Syrah, Konpira Maru Jimmy Karter, Kilmore, Victoria, 2017 10.5% | \$13 | \$62 |
| Cinsault/Grenache, Frederick Stevenson Dry Red, Barrosa Valley, SA 2017 13% | \$14 | \$67 |
| Dolcetto, Unico Zelo Cherry Fields, Riverlands, SA 2016 13.8% | \$12 | \$58 |
| Cabernet Franc, Somos, McLaren Vale, SA 2016 13% | \$16 | \$72 |
| Sangiovese, Koerner Nieluccio, Clare Valley, SA 2016 12.9% | | \$77 |
| Touriga Nacional, Vinteloper, Langhorne Creek, SA 2015 13% | | \$67 |
| Pinot Noir, Enderle & Moll, Munchweier, Baden, Germany 2014 11.5% | | \$91 |
| Nebbiolo, Fletcher Wines The Minion, Victoria 2016 13.5% | | \$76 |
| Shiraz/Viognier, Le Petite Mort Amphora, Granite Belt, QLD 2016 12.4% | | \$74 |



Chula