

# Our Tequila List

**OUR LIST IS PRICED AS THOUGH YOU WERE ORDERING IT NEAT. TEQUILA IS MEANT TO BE ALSO BE DRANK LIKE A SCOTCH!**

**IF YOU WOULD LIKE TO USE ANY OF THE TEQUILAS LISTED IN A MARGARITA, WE WILL MAKE IT WITH FRESH SQUEEZED LIME JUICE, COINTREAU, AND YOUR TEQUILA FOR A 3.50 UP CHARGE**

## **WHITE TEQUILA - LITTLE TO NO OAK**

**don julio blanco** - lightly sweet with pure agave flavor that rounds out for a smooth and lush blanco

**herradura silver** - butter, almond, and wood with some heat show on the finish, a great white tequila

**casa noble crystal** - sweet agave with hints of spice, fresh herbs and mint

**gran centenario plata** - 100% agave white tequila is aged in French Limousin oak for 28 days, giving the spirit hints of oak in the earthy base. Nice turn on the concept of blancos, adds an unusual depth that is a nice addition to any tequila cocktail.

**el tesoro silver**- sweet agave with a splash of sea salt and green olives. Viscous, spicy, fresh and simply wonderful. The essence of agave with incredible length, texture and style.

**milagro silver** - round and delicate with hints of powdered sugar, mashed raisins and peppercorns

**milagro silver "select barrel reserve"** - fresh and alive with bright citrus

**corralejo blanco** - floral and light with enough burn to remind you that its tequila

**patron silver** - slight oak flavor, easily be sipped neat.

**sauza hornitos silver**- Pale golden color. Strong, mellow attack, with moderate complexity. Caramel and pepper aromas, followed by citrus and lilac.hint of smoky bitterness.

**sauza tres plata**- Moderate agave intensity, white pepper dominates the aroma, with modest agave and hints of floral character and acetone. Sweet and light in the mouth. Flavor is mostly white pepper.

## **REPOSADO - UP TO 11 MONTHS IN OAK**

**cabo wabo reposado** - bold and peppery with ripe fruit, tons of new oak and a nice, long finish

**el tesoro reposado**- subtle wood tones. aged for 11 months. Aged in oak barrels with hint of sweetness without overpowering the agave flavors.

**1800 Reposado**- honey brown amber color - butterscotch carmel and orange peel notes with sweet pepper and marzipan finish

**don julio reposado**- Straw-like color, mellow, lemon citrus notes - touches of ripe stone fruit. hints of dark chocolate, vanilla and light cinnamon balanced

**BE ENVIRONMENTALLY FRIENDLY: Conserve Water, DRINK More Tequila!**

**corralejo reposado** - mellow and soft with earth, fruit, and moderate smoky spice

**milagro reposado** - musty stone fruit and beeswax with yellow pepper and bark flavors—nice long finish

**cazadores reposado** - medium and sweet with some pepper caramel and smoke

**cuervo tradicional reposado** - earth, fruit and smoke with a good tequila burn

**milagro reposado “select barrel reserv** - oak and honey with a long peppery finish

**herradura reposado** - lean and delightfully off-dry, acidic, and fresh with a long oily finish

**casa noble reposado** - toast and caramel with great length—very high quality

**patron reposado** - hints of spice and sweet oak - flavors are very rich and smooth with a soft finish

**sauza tres generaciones reposado-**

**sauza hornitos resposado-** woody with sweet rum, figs, black olives and wood notes. Light, simple but attractive.

## **AÑEJO - MINIMUM 1 YEAR IN OAK**

**el tesoro anejo-** Sweet pickling spices with roasted tropical fruits and nutmeg - slightly smoky with cinnamon, rich tropical fruits, and mild chilies on the finish.

**corralejo añejo** - rich with sweet spice, citrus, caramel and vanilla

**herradura añejo** - spicy and full-bodied with a trace of vanilla and green pepper—quintessential añejo

**casa noble añejo** - sweet with no bitterness, semi-oily mouth feel with hints of vanilla, agave and smoke

**milagro añejo** - soft, creamy and dryish with wildflowers, honey, grilled pineapple and brown pepper

**don julio anejo-** Light amber - blend of lime, grapefruit and mandarin citrus aromas with a rich touch of caramel and wild honey. Notes of cherries and strawberries with vanilla and oaky butterscotch.

**don julio 1942** - pure gold with a notes of vanilla, hazlenuts and apples—almost zero tequila burn

**milagro select barrel anejo-** sensually warm and full-bodied, Milagro Select Barrel aged 3 years in new French single oak barrels.

**patron anejo** - made of a blend of uniquely aged in house tequilas making it smooth and distinctive .... Rated 90+

**sauza hornita anejo** - Copper color. Caramelized nuts and orange marmalade aromas follow through on a round, silky entry to a dry-yet-fruity medium body with baked raisin, vanilla, and delicate peppery spices on the soft gentle vanilla pudding cake finish.

**sauza “tres generaciones”** Deep, rich caramel and figs fill the nose. Full-bodied, assertive and very rum-like. A long, lingering peppery finish.

**gran centenario rosangel** - floral and fruity with hints of vanilla and fresh flowers

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