

MEZCAL

Mezcal Flights

		POUR
PECHUGA FLIGHT	Xicaro , <i>Mole Negro/Chicken</i> Macurichos , <i>Bananas/Rabbit</i> Bozal , <i>Vegan, Pumpkin Squash</i>	\$33
HOUSE FLIGHT	Burrito , <i>Cenizo/Verde</i> Burrito , <i>Castiila</i> Burrito , <i>Masparillo</i>	\$37
SOTOL FLIGHT	Flor de Desierto , <i>Venison</i> Flor de Desierto , <i>Rattlesnake</i> Flor de Desierto , <i>Chihuahua Forest</i>	\$32
RESERVE FLIGHT	Banhez , <i>Arroqueno</i> Leyendas , <i>Pichumel</i> Bozal , <i>Coyote</i>	\$51

Mezcal

PRODUCER	AGAVE	PRODUCTION	DIY FLIGHT .75 OZ.	POUR 2OZ.
AGAVE MARMORATA				
Banhez	Tepeztate	<i>Artesanal</i>	\$11.5	\$31
Koch	Tepeztate	<i>Artesanal</i>	\$9	\$24
The Producer	Tepeztate	<i>Artesanal</i>	\$12	\$31
Leyendas	Pichumel	<i>Artesanal</i>	\$14	\$37.5
AGAVE AMERICANA				
Banhez	Arroqueno	<i>Artesanal</i>	\$13.5	\$36
Koch	Arroqueno	<i>Artesanal</i>	\$9.5	\$25
The Producer	Arroqueno	<i>Artesanal</i>	\$18.5	\$49
AGAVE POTATORUM				
Banhez	Tobala	<i>Artesanal</i>	\$14.5	\$36
Koch	Tobala	<i>Ancestral</i>	\$11.5	\$30.5
Bozal	Tobala	<i>Ancestral Reserva</i>	\$14	\$37.5
AGAVE IYOBAA/KARWINSKII				
Koch	Coyote	<i>Ancestral</i>	\$11.5	\$30.5
Koch	Tobasiche	<i>Artesanal</i>	\$9	\$24
Macurichos	Madrecuixe	<i>Artesanal</i>	\$16	\$42
Leyendas	Cuixe	<i>Artesanal</i>	\$15	\$40
Bozal	Madrecuixe	<i>Artesanal</i>	\$9.5	\$25.5
Bozal	Coyote	<i>Ancestral Reserva</i>	\$14	\$37.5
AGAVE CONVALLIS				
Banhez	Jabali	<i>Artesanal</i>	\$18.5	\$49
Leyendas	Jabali	<i>Artesanal</i>	\$23	\$61.5
Bozal	Jabali	<i>Ancestral Reserva</i>	\$14	\$37.5
SALMIANA				
Pal'alma	Salmiana	<i>Artesanal</i>	\$15.5	\$41.5
Burrito	Cenizo/Verde	<i>Emsemble</i>	\$6.5	\$17
Leyendas	Verde	<i>Artesanal</i>	\$8	\$21.5
OTHER AGAVES				
Banhez	Mexicano	<i>Artesanal</i>	\$16	\$42
Burrito	Castiila	<i>Ancestral</i>	\$15	\$40
Burrito	Masparillo	<i>Ancestral</i>	\$16.5	\$43.5
Macurichos	Espadin	<i>Destilado con Cacao</i>	\$11	\$29.5
Leyendas	Ancho	<i>Artesanal</i>	\$12	\$32.2
Bozal	Cenizo	<i>Artesanal</i>	\$9.5	\$25.5
Adobe Guadalupe	Espadin	<i>Lucifer</i>	\$8.5	\$23.5
PECHUGA				
Banhez	Pechuga	<i>Turkey</i>	\$12	\$32
Xicaro	Pechuga	<i>Mole Negro/Chicken</i>	\$6.5	\$17.5
Macurichos	Pechuga	<i>Bananas/Rabbit</i>	\$13.5	\$36
Bozal	Pechuga	<i>Jerck Chicken</i>	\$12.5	\$31
Bozal	Pechuga	<i>Lamb/Plantian</i>	\$12.5	\$31
Bozal	Pechuga	<i>Iberico Ham</i>	\$12.5	\$31
Bozal	Pechuga	<i>Vegan, Pumpkin Squash</i>	\$12.5	\$31
Bozal	Pechuga	<i>Vegan, Dios de la Morte</i>	\$17	\$47.5
		<i>Marigold and Mandarin</i>		
SOTOL				
Flor de Desierto	Carnei	<i>Venison</i>		\$30.5
Flor de Desierto	Cascabel	<i>Rattlesnake</i>		\$29.5
Flor de Desierto	Sierra	<i>Chihuahua Forest</i>		\$25

TEQUILA

Tequila Flights

		POUR
BLANCO FLIGHT	El Christiano Tapatio La Gran Senora	\$18
REPOSADO FLIGHT	Don Fulano Mijenta J.C. Reserva	\$32
RESERVE FLIGHT	El Christiano Tapatio J.C. Reserva Anejo Cristalino	\$55

Tequila

PRODUCER	STYLE	DIY FLIGHT .75 OZ.	POUR 2OZ.
Arette	Blanco	\$5.5	\$14
	Extra Anejo Artesanal	\$21	\$55.5
Don Fulano	Reposado	\$7	\$19
	Anejo	\$10.5	\$28
El Christiano	Blanco	\$5.5	\$14.5
	Reposado	\$6.5	\$18.0
	Extra Reposado	\$12	\$32.5
	Extra Anejo	\$16.5	\$44.5
Mijenta	Reposado	\$7.5	\$19.5
	Anejo Reserve	\$18	\$48.5
Tapatio	Blanco	\$6	\$16
	Reposado	\$6.5	\$17
	Anejo	\$7.5	\$20.5
La Gran Senora	Blanco	\$6	\$16
	Anejo	\$7.5	\$19.5
Jose Cuervo Reserva de la Familia	Platino	\$7.5	\$20
	Reposado	\$10	\$26.5
	Anejo Cristalino	\$17.5	\$46
	Extra Anejo	\$25	\$67

OTHER LIQUORS

VODKA

Titos Handmade, *Texas*

GIN

Condesa 'Clasica', *Mexico City*

RUM

Dakabend, *Oaxaca*

WHISKEY

Four Roses, *Single Barrel, Bourbon, Kentucky*



ALTA CALIFORNIA WINES

White



SPARKLING

Sandhi, Blanc de Blanc, Santa Rita Hills, 2016 \$16 \$60
Toasty, Quince, Pear, Yellow Apple, Almonds, Earthy

SAUVIGNON BLANC

Brander, Los Olivos District \$14 \$52
Bright, Melon, Guava, Orange Blossom, Bell Pepper

Purlieu, La Piche, Napa Valley \$61
Vibrant, Juicy, Passionfruit, Guava, Nectarine, Wet Stone, White Pepper

CHARDONNAY

Saracina, Mendocino County \$14 \$52
Un-Oaked, Light, Pear, Red Apple, Nectarine, Grapefruit

Challen, Talley-Rincon, Arroyo Grande Valley \$17 \$57
Peach, Nectarine, Vanilla, Hazelnut, Almond

Trefethen, Napa Valley \$66
Crisp, White Peach, Honeydew Melon, Lemon, Jasmine

Freemark Abbey, Napa Valley \$74
Pear, Vanilla, Brioche, Apple Pie, Crème Brûlé

Red

PINOT NOIR

Challen, Drum Canyon Vineyard, Santa Rita Hills \$17 \$57
Cherry, Raspberry, Plum, Mushroom, Clove

Noria, Sangiacomo Vineyard, Sonoma Coast \$86
Cranberry, Black Currant, Rose Pedal, Cedar, Carmel, Anise, Spice

Challen, Callera Clone, Santa Rita Hills \$99
Bright, Black Raspberry, Strawberry, Lavender, White Flower, White Pepper

TEMPRANILLO

Curran, Santa Ynez Valley \$61
Boysenberry, Raspberry, Cranberry, Dried Strawberry, Leather, Silky Tannis

MERLOT

Freemark Abbey, Rutherford, Napa Valley \$81
Dried Cherry, Ripe Strawberry, Jam, Plum, Baking Spice, Leather, Milk Chocolate

CABERNET FRANC

Carr, Santa Ynez Valley \$18 \$60
Blueberry, Raspberry, Black Cherry, Roasted White Pepper, Mahogany

CABERNET SAUVIGNON

Jax Vineyards, Y3, (90% Cabernet/10% Merlot) North Coast \$14 \$52
Bright, Cassis, Red Currant, Coffee Notes, Soft Tannins

Scattered Peaks, Napa Valley \$18 \$60
Black Cherry, Cassis, Black Licorice, Violet, Dark Cocoa, Vanilla

Stone Street, Napa Valley \$113
Red Plum, Dried Blueberry, Dried Violet, Black Pepper, Tobacco, Fruit Leather

Ladera Vineyards, Timberline, Howell Mountain, Napa Valley \$86
Blackberry, Black Cherry, Dark Chocolate, Vanilla, Medium Tannins

ZINFANDEL

Pedroncelli, Mother Clone, Sonoma Valley \$13 \$49
Full Body, Ripe Blackberry, Blueberry Jam, Dark Spice, Floral, Milk Chocolate

Hartford Court, Old Vine, Russian River \$66
Black Berry, Dark Cherry, Black Plum, Candied Violets, Pink Peppercorn

SYRAH

Colton, Zotovich Vineyard, Santa Rita Hills \$59
Boysenberry, Black Cherry, Raspberry, Cinnamon, Smoky Earth, Tobacco, Anise

BAJA CALIFORNIA WINES

White



ROSE

Bruma, Ocho Rose (Sangiovese), Valle De Guadalupe \$15 \$55
Dry Finish, Strawberry, White Tea, Grapefruit

SAUVIGNON BLANC

Casa Jipi, Valle De Guadalupe \$15 \$55
Bright, Melon, Guava, Orange Blossom, Bell Pepper

Hilo Negro, Valle De Guadalupe \$64
Bright, Citrus, Elegant, Long Finish, Moderate Acidity

CHARDONNAY

Casa Magoni, (Chardonnay/Vermentino), Valle De Guadalupe \$14 \$52
Crisp, Fresh, Floral, Tropical Fruits, Balanced

GEWURZTRAMINER

Vinaltura, GW, Queretaro \$14 \$52
Aromatic, Fresh, Passionfruit, Guava, Good Acidity

SEMILLON/CHARDONNAY/SAUVIGNON BLANC

San Miguel, Guanajuato \$62
White Flower, Honeysuckle, Lower Acidity, Smooth Finish

ALBARINO

De Cote, Atempo, Queretaro \$52
Mineral, Slate, Apricot, Peach Lime Zest, Rosehip

Red

SANGIOVESE

Tres Raices, "Tre", Guanajuato \$14 \$52
Fresh, Cherry, Blueberry, Star Anise, Herbs, Smooth Acidity

NEBBIOLO

Casa Jipi, Valle De Guadalupe \$15 \$55
Vibrant, Ripe Raspberry, Strawberry, Red Cherry, Spice, Blood Orange Peel

MONTEPULCIANO, AGLIANICO, CANAILOLO, SANGIOVESE, CABERNET

Casa Magoni, Origen 43, Valle De Guadalupe \$56
Firm Texture, Currant, Cherries, Hibiscus, Soft Tannis, Medium Finish

CABERNET FRANC

Dos Buhos Certified Organic, San Miguel De Allende \$99
Black Fruit, Red Licorice, Tobacco, Leather, Dark Spices, Well Balanced, Velvet Finish

TEMPRANILLO, CABERNET, CINSAULT

Adobe Guadalupe, Jardin Secreto, Valle De Guadalupe \$69
Red Berries, Spice, Soft Tannis, Rich, Approachable

TEMPRANILLO, SYRAH

Palafox, Tributo, Valle de la Grulla \$75
Violent, Black Cherry, Anise, Ripe Fruit, Fine Tannins

CABERNET SAUVIGNON, SYRAH, NEBBIOLO

Hilo Negro, Ric Rac, Valle De Guadalupe \$77
Raspberry, Strawberry, Cranberry, Currant, Spice, Soft Tannins

CABERNET SAUVIGNON, MALBEC, MERLOT

Adobe Guadalupe, Gabriel, Valle De Guadalupe \$109
Blackberry, Cherry, Raspberry, Cocoa, Soft Tannins

SYRAH, CABERNET SAUVIGNON

Vinsur, Literal Red, Valle de San Vicente \$84
Intense Dark Fruit, Spice, Black Pepper

AGLIANICO

Dos Buhos Certified Organic, San Miguel De Allende \$108
Violet, Dark Fruit, Earthy, Spice, Medium Tannins

MALBEC

Bodega Los Cedros, Coahuila \$92
Big, Fragrant, Ripe-Black Fruit, Elegant, Long Finish

PRIMATIVO

Hilo Negro, Nide de Abeja, Valle De Guadalupe \$72
Boysenberry, Black Cherry, Raspberry, Cinnamon, Smoky Earth, Tobacco, Anise