

## cocktails

**#gram worthy cocktails** *handcrafted with our fresh homemade spices, mixes, and infusions*

### **Ghosted** (12)

Pink Peppercorn-Infused Lunazul, Barsol Pisco, Alma de Trabanco, Dom Benedictine, Lemon, Rose Water, Egg White

### **Aloe You Longtime** (12)

Roku Japanese Gin, St. Elder, Watermelon, Lemon, Aloe Water

### **Thirst Trap** (15)

Copper Fox Rye, Cherry Heering, Carpano Antica, Bitters, Humoso

### **Sponsor Me** (11)

Tanqueray Sevilla, St. Elder, Dolin Iris Blanco, Lime, Lavender

### **Carajillo** (11)

Licor 43, Espresso, Spiced Vanilla Cream Ice, Roasted Marshmallow  
*Best for dessert*

## classico

### **So Basic** (13)

House Tequila, Gran Gala, Lime, Meyer Lemon, Agave, Fuego

### **Palo-Me a Kiss** (15)

Casamigos Blanco, Fresh Grapefruit, Cointreau, Lime, Agave, Rosemary

### **#TakeMeBack** (16)

Passionfruit-Infused Espolon Reposado, Blood Orange-Rosemary Shrub, Gran Gala, House Sour, Red Wine Float, Mango-chili Paleta

### **Like, Literally** (15)

Tres Agaves Reposado, Peach Nectar, Solerno, Lime, Meyer Lemon, Agave, Jalapeno, Like Literally a Bunch of Cilantro

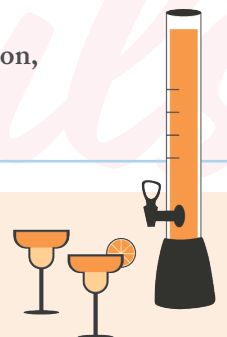
### **Hot Mess** 🔥🔥🔥 (15)

Hibiscus-Infused Creyente Mezcal, Dry Curacao, Fresno Chili, Lime, Meyer Lemon, Agave, Mexican Candy

**Let's Party!**  
Cocktail Towers

**So Basic** (120)  
House Tequila, Gran Gala, Lime, Meyer Lemon, Agave, Fuego

**San-GREE-uh (Sangria)**  
(100) Clericot-style Burgundy wine, orange liqueur, fresh fruits & juices



welcome to

  
*a'Verde*

Cocina + Tequila Library

## Types of Tequila

### *What is Blanco Tequila?*

Blanco tequila, also referred to as silver tequila, is a spirit that can be bottled right after distillation, or can be aged in steel tanks for up to four weeks.

### *What is Reposado Tequila?*

Reposado tequila is a variety of tequila that is matured for a specific amount of time, often two to eleven months, in oak barrels.

### *What is Añejo Tequila?*

Añejo is a style of aged tequila that has been aged anywhere from one to three years, typically in oak barrels. The aging process produces a warm amber color and smooth taste with notes of vanilla, raisins and honey.

### *What is Extra Añejo Tequila?*

Extra añejo is a style of aged tequila. Extra añejo means the spirit must be aged for more than three years, typically in oak barrels. Most distillers use a variety of wood barrels to age extra añejo tequila, but the most popular are American and French oak.

# tequila list

## 100 Años

*Cooking: Autoclave • Extraction: Diffuser*

### Reposado (9.5)

Caramel, oak, white pepper

## 1800 Tequila

*Cooking: Brick Oven • Extraction: Diffuser*

### Silver (12)

Sweet fruit, pepper

### Reposado (12)

Buttery caramel, spices, light smokiness

### Añejo (14)

Spicy, toasted oak, vanilla, butterscotch

## Avion

*Cooking: Brick Oven • Extraction: Diffuser*

### Silver (14)

Grapefruit, pineapple, black pepper

### Reposado (14)

Vanilla, floral, cherry, peach, pear

### Reserva 44 Extra Añejo (37)

Vanilla, ripe fruit, toasted oak

## Blue Nectar

*Maestro Tequilero: Guillermo Garcia-Lay •*

*Cooking: Autoclave • Extraction: Milling*

### Reposado Extra Blend (14)

Deep, oak aromas mingled with cooked agave, flavor hints of oak, smoke, & vanilla

## Cabo Wabo

*Cooking: Autoclave • Extraction: Diffuser*

### Blanco (13)

Floral, earthy, mild spice

### Reposado (14)

Citrus, fruit, spicy peppercorn

### Añejo (14)

Vanilla, honey

## Casamigos

*Cooking: Diffuser • Extraction: Roller Mill*

### Blanco (14)

Freshly chopped herbs (think mint leaves), vanilla, subtle agave

### Reposado (15)

Smoky, caramel, vanilla & butter flavor

### Añejo (16)

Vanilla, dark chocolate, sweetly spiced oak

## Casa Noble

*Maestro Tequilero: Pepe Hermosillo • Cooking:*

*Stone Oven • Extraction: Corkscrew Mill •*

*Certified Organic*

### Blanco (13)

Triple distilled for clean, crisp flavors of honey, buttery-sweet cooked agave, hint of citrus

### Reposado (15)

Aromas of vanilla, lemongrass, sweet flavors of cooked agave and toasted oak, aged 364 days

### Añejo (16)

Complex aromas of dried fruits & spice, flavors of toasted oak, butterscotch, vanilla

## Cazadores

*Cooking: Autoclave • Extraction: Roller Mill*

### Blanco (11)

Sweet agave, citrus, clean finish

### Reposado (14)

Woody flavors, citrus & tropical fruits, vanilla

### Añejo (14)

Cinnamon, vanilla, nutty, peppery smoked wood

## Cincoro

*Cooking: Autoclave • Extraction: Roller Mill*

### Blanco (21)

Cooked agave, lime, grapefruit, light vanilla

### Reposado (26)

Vanilla, baking spices, toasted oak, caramel, white chocolate

### Añejo (35)

Maple, toasted oak, orange rind, butterscotch, dark chocolate

## Clase Azul

*Cooking: Masonry Oven • Extraction: Roller Mill*

### Reposado (42)

Vanilla, candied orange peel, oak, cinnamon, banana, hazelnut, cloves, sweet agave

### Gold Joven (61)

Green apple, orange peel, fresh fig, raisin, toasted wood, ginger, cocoa, light almond & walnut

tequila

# tequila list

## COA de Jima

*Cooking: Stone/Brick Oven • Extraction: Roller Mill*

### Silver (10.5)

Aromas and flavors of cooked agave and cake batter with some notes of vanilla and mild saltiness

### Reposado (10.5)

Baking spice and caramel on the nose with flavors of vanilla, citrus, honey, molasses

## Codigo 1530

*Cooking: Autoclave • Extraction: Roller Mill*

### Blanco (14)

Earthy, mineral, citrusy

### 'Rosa' (16)

Bright agave & soft, floral notes of cabernet

### Reposado (16)

Vanilla, toasted caramel, cocoa powder

### Añejo (31)

Maple, toasted oak, orange rind, butterscotch, dark chocolate

### 'Origen' Extra Añejo (70)

Vanilla, caramel, sweet oak, dried fig & cinnamon

### Barrel Strength Añejo (36)

Subtle caramelized vanilla and dark chocolate, swirling with toasted oak aromas

## Corralejo

*Cooking: Stone Clay Oven • Extraction: Pressed*

### Blanco (11)

Aromas of white & pink peppercorns, flavors of sweet spearmint

### Reposado (12)

Aromas of sweet vanilla, honey, spice, oak, flavors of lemon-lime, peppercorn, honey, oak

### Añejo (13)

Oak, vanilla, toasted cocoa aromatics, caramel, white peppercorn, cardamom flavors

## Corzo

*Cooking: Autoclave • Extraction: Diffuser*

### Blanco (12)

Highly elegant notes of citrus and vanilla

### Reposado (12)

Unique notes of honey and oa

## Deleón

*Cooking: Autoclave • Extraction: Diffuser*

### Blanco (13)

Citrus aromas with coconut, warm brown spice and vanilla on the palate

### Reposado (14)

Aromas of cinnamon & butterscotch, soft hints of caramelized oak, layers of spice, dried fruit, vanilla

## Don Julio

*Maestro Tequilero: Enrique de Colsa • Cooking: Brick Oven • Extraction: Stone Mill*

### Blanco (15)

Fresh, raw agave, delicate citrus, slightly peppery finish

### Reposado (16)

Dried fruit, roasted agave, toffee, chocolate

### Añejo (17)

Complex expressions of cooked agave and honey

### 1942 Añejo (41)

Roasted agave, vanilla, sun-ripened tropical fruits, baking spice

## Dr. Stoners

*Cooking: Stone Oven • Extraction: Diffuser*

### Hierba Loca Blue Agave Tequila (12)

Floral, herbal, bright citrus

## El Jimador

*Cooking: Autoclave • Extraction: Roller Mill*

### Silver (14)

Fresh aromatics rich with citrus fruit, fruity and spicy on the palate balanced with herbaceous notes

### Reposado (14)

Aromas of vanilla, toasted wood, fruits, spices; spice, fruit, wood, vanilla, toasted hazelnuts

### Añejo (11)

Strong aromas of vanilla, hazelnut, cinnamon, peppery palate with light earthy tones, cinnamon

## El Mayor

*Maestro Tequilero: Rodolfo Gonzalez • Cooking: Stainless Stone Oven • Extraction: Stone Mill*

### Blanco (11)

Clean, floral with spice undertones, hints of pepper

### Reposado (12)

Fruity, spice, smooth entry leads to dryish fruity agave, vanilla, spice and caramel

# tequila list

## El Tesoro

*Maestro Tequilero: Carlos Camarena • Cooking: Brick Horno • Extraction: Tahona Wheel*

### Blanco (15)

Aromas of fresh agave, honey, touch of green olive, sweet taste with white pepper and green notes

### Reposado (16)

Aromas of smoky oak with hints of fruit, vanilla, & dill, robust flavors of oak, agave, smoke, pepper

## Espolòn

*Cooking: Autoclave • Extraction: Roller Mill*

### Blanco (12)

Sweet agave, tropical fruits, lemon zest paired with a hint of pepper, notes of vanilla bean & grilled pineapple

### Reposado (13)

Rich notes of roasted agave, sweet tropical fruit, vanilla, warming spices

### Añejo (14)

Roasted agave, earthy wood, butterscotch, caramel, vanilla, dried fruit, chocolate

## Exotico

*Cooking: Autoclave • Extraction: Diffuser*

### Blanco (10.5)

Herbal aromatic with spicy undertones, robust flavor of fresh agave with hints of pepper and herbs

## Gran Centenario

*Cooking: Brick Oven • Extraction: Rolling Mill*

### Plata (11)

Subtle wood notes, fruit-forward flavors of pear, lime, citrus and a touch of black pepper

## Herradura

*Cooking: Autoclave • Extraction: Roller Mill*

### Añejo (16)

Cooked agave, toasted oak, dried fruit

### Ultra (Cristalino) (16)

Cooked agave, caramel, honey, toasted almonds, smooth finish

## Hornitos

*Cooking: Small Brick Oven • Extraction: Stone Mill*

### Plata (11)

Floral, fruity, herbal, aromatics with citrus notes on the palate

### Reposado (12)

Herbal and green apple on the nose and palate with slightly woody notes

### Añejo Cristalino (13)

Sweet honey, floral, vanilla, butterscotch, toasted wood

### Black Barrel Añejo (13)

Oaky vanilla notes with spicy pepper and smoky aromas, woody, vanilla, citrus palate

## Jose Cuervo

*Maestro Tequilero: Alex Coronado • Cooking: Brick Oven • Extraction: Stone Mill*

### Especial Silver (10)

Agave, caramel, fresh herbs

### Especial Gold (10)

Subtle agave flavor with hints of oak and vanilla

### Tradicional Blanco (13)

Fresh cracked black pepper, crushed stone aromas with creamy green apple candy flavors

### Tradicional Reposado (15)

Roasted agave, pineapple, oak, white pepper

### Reserva de la Familia Extra Añejo (44)

Sweet agave, vanilla, black pepper, cinnamon, dried fruit, oak

## Komos

*Cooking: Volcanic Stone Oven • Extraction: Roller Mill*

### Cristalino Añejo (28)

Stunning nose of sugared pineapple & lime zest, floral, chocolate, salted caramel

### Reposado Rosa (26)

Butterscotch, vanilla, dark chocolate, blackberries, plums, dark cherries

## Los Arango

*Cooking: Adobe Clay Oven • Extraction: Roller Mill*

### Blanco (28)

Rich toasted agave, fresh herbs, smooth and soft on the palate

## tequila list

### Lunazul

*Maestro Tequilero: Francisco Quijano • Cooking: Brick Oven • Extraction: Stone Mill*

#### **Blanco** (10.5)

Tropical fruity nose with apple notes, pepper, ripe fruit, crisp citrus, hint of vanilla on the palate

#### **Reposado** (11)

Delicate, fruity nose of grilled pineapple, flavors of caramel with layers of vanilla, fruit, and spice

#### **Añejo** (12)

Smoky white oak aromas with subtle notes of dried fruits, plum, almonds, baking spices, vanilla

#### **Primero** (11)

Complex aroma of sweet oak, caramel, apple, with oak, aniseed, citrus, caramel, eucalyptus, flavors

#### **Blanco el Humoso** (11)

Cooked in an earthen pit, slightly smoky, bright clean agave

### Maestro Dobel

*Cooking: Masonry Oven • Extraction: Rolling Mill*

#### **Diamante** (9.5)

Caramel, honey, maple, vanilla, nutty, fruity, cinnamon, almond, hint of smokiness

#### **Añejo** (15)

Sweet wood with nutty and vanilla flavors, slight notes of agave and fruitiness

### Mi CAMPO

*Cooking: Stone Oven • Extraction: Tahona Stone*

#### **Blanco** (11)

Banana, fresh coconut, almonds, sweet orange, green apple, vanilla, orange blossom, honey, white pepper

#### **Reposado** (11)

Ripe banana, apple, chocolate, cappuccino, vanilla, cinnamon, pumpkin, maple, peaches & cream, pepper

### Milagro

*Maestro Tequilero: Pedro Juarez • Cooking: Brick Oven • Extraction: Diffuser*

#### **Silver** (12)

Lemongrass, citrus, and black pepper aromas, bright fresh agave, citrus & pear on the palate

#### **Reposado** (12)

Vanilla, caramel, cooking spices on the nose, caramel, peach, black pepper on the palate

### Olmecca Altos

*Maestro Tequilero: Jesús Hernández • Cooking: Brick Oven • Extraction: Tahona Stone*

#### **Blanco** (15)

Herbal notes of steamed agave and fresh citrus-sweet tones

#### **Reposado** (12)

Sweet citrus notes of orange and grapefruit, vanilla, fruity & fresh, woody

#### **Añejo** (13)

Rich with herbal and agave notes over chocolate, almonds, orange zest, caramel candies, charred wood

### Patrón

*Maestro Tequilero: David Rodriguez • Cooking: Brick Oven • Extraction: Tahona Wheel*

#### **Silver** (14)

Aromas of fresh fruits & citrus, smooth and sweet on the palate with light pepper on the finish

#### **Reposado** (15)

Oak wood and fresh agave on the nose with fruit, citrus & honey on the palate, light floral & vanilla finish

#### **Añejo** (16)

Oak wood, vanilla & raisins on the nose, flavors of vanilla, raisin, honey, caramel, smoky notes

#### **Extra Añejo** (21)

Aromatics of dried fruits, vanilla, banana, fruity palate with notes of agave, honey, vanilla, oak

#### **Roca Patrón Silver** (16)

Sweet with notes of black pepper, pumpkin, lime tea

#### **Roca Patrón Añejo** (20)

Velvety aromas of vanilla, fruits, spices, flavors of citrus, ginger, black pepper, nuts, raisins

#### **Sherry Cask Añejo** (19)

Peach, light butter, dried fruits on the nose, flavors of pecans, light toasted oak, caramel, raisins

#### **Gran Patrón Platinum** (35)

Citrus and fresh fruity aromatics, extremely smooth with light floral and citrus notes

tequila

## tequila list

### Sauza

*Maestro Tequilero: Fernando Avila • Cooking: Brick Oven • Extraction: Diffuser*

#### Hacienda Silver (10)

Apple notes, followed by jasmine and hints of herbs, fresh agave, moderately bitter finish

#### Conmemorativo Añejo (10.5)

Cooked agave with dry herb and peppercorn undertones, blends of smoky wood and pepper

### Siete Leguas

*Maestro Tequilero: Don Ignacio Gonzalez Vargas  
Cooking: Stone Clay Oven • Extraction: Tabona Wheel*

#### Blanco (14)

Tropical citrus fruits, baking spice, floral, earthy minerality, buttery, black pepper, wet cement

#### Reposado (14)

Sweet cooked agave, oak, light vanilla, caramel, hint of smoke & white pepper, silky oak, cinnamon

### Tanteo

*Maestro Tequilero: Unknown • Cooking: Brick Oven  
Extraction: Roller Mill*

#### Jalapeño (14)

Fresh green pepper, rich minerality, vegetal with nuances of cucumber, green peas, honeysuckle

### Teremana

*Maestro Tequilero: Citali Ovalde • Cooking: Brick Oven • Extraction: Roller Mill*

#### Blanco (12)

Crisp and vegetal with smooth finish

#### Reposado (12)

Sweet roasted agave, vanilla, nutmeg, slight fruit

### Tres Agaves

*Cooking: Autoclave • Extraction: Roller Mill  
Certified Organic*

#### Blanco (12)

Aromas of flowers, mint, orange, lemongrass, mild peppermint

#### Reposado (12)

Oak, flowers, vanilla, on the nose, pepper, caramel, and vanilla flavors

#### Añejo (14)

Vanilla, honey, caramel, cinnamon, cherry, pepper aromas, flavors of citrus, butterscotch, honey

### Tres Generaciones

*Cooking: Autoclave • Extraction: Diffuser*

#### Plata (14)

Highly vegetal aromas with note of green grass, hay, slight citrus, flavors of bitter almond, and peppery spice

#### Reposado (14)

Oak, butter, caramel on the nose, sweet on the palate with almond, vanilla, sweet caramel

#### Añejo (14)

Heavy caramel & vanilla aromas, flavors open up to tropical fruits like banana, pineapple, slight citrus

tequila

## *Agave Angustifolia* Espadin | Chato

Almost 90% of mezcals are made with Agave Angustifolia. The Espadin coming from Oaxaca is what gave mezcal its fame. These plants mature in about 10-12 years, are hardy and produce a lot of sugar and juice to make mezcal with. Espadin is the perfect agave to showcase mezcal's classic flavors of floral and ripe fruit, herbaceous earth and smoke. Chato is synonymous with Espadin from Jalisco.

### **Casamigos Joven** (16)

*Mezcalero: Unknown*

Hints of tamarind, pomegranate, banana, mango

### **Creyente Joven** (13)

*Mezcalero: Mijail Zarate*

Lemon peel, black pepper, ripe mango

### **Del Maguey San Jose Rio Minos** (24)

*Mezcalero: Roberto Ramirez*

Fruity nose tricks you with a smokey, herbaceous palate

### **Del Maguey Vida** (13)

*Mezcalero: Marcos Cruz Mendez*

Tropical fruit, honey, ginger, cinnamon, tangerine

### **Illegal Joven** (13)

*Mezcalero: Alvaro Hernandez*

Hints of green apple, citrus & white pepper

### **Illegal Reposado** (15)

*Mezcalero: Alvaro Hernandez*

Toffee and hints of vanilla on the palate

### **Illegal Añejo** (22)

*Mezcalero: Alvaro Hernandez*

Dark chocolate and sweet agave on the palate

### **Los Amantes Reposado** (16)

*Mezcalero: Eric Hernandez*

Accented wood, coffee beans, and caramel

### **Los Amantes Añejo** (19)

*Mezcalero: Eric Hernandez*

Rich with strong notes of wood, vanilla, and honey

### **Los Vecinos del Campo** (12)

*Mezcalero: Unknown*

Spicy up front, tropical fruits, ginger, roasted peppers

### **Los Siete Misterios Doba-Yej** (13)

*Mezcalero: Joel Velasco*

Notes of orange, lavender, and citrus

### **Montelobos Espadin** (13)

*Mezcalero: Don Lopez*

Fresh cut grass, wet stone, chocolate on the finish

### **Real Minero Espadin** (26)

*Mezcalero: Eduardo Angeles*

Plum, banana, smoke, leafy mint, sweet chocolate

### **Rey Campero Joven** (15)

*Mezcalero: Romulo Parada*

Lime zest, pine, rosemary, quince and tamarind

### **Scorpion Joven** (14)

*Mezcalero: Doug French*

Hints of lime, citrus, savory herbs, mesquite campfire

### **Scorpion Reposado** (16)

*Mezcalero: Doug French*

Dry & sweet, citrus, leather, cardamom, nutmeg

### **Scorpion Añejo** (16)

*Mezcalero: Doug French*

Smoky and spicy with hints of tobacco

### **Sombra Joven** (13)

*Mezcalero: Isaias Martinez Juan*

Spicy, fruity with notes of citrus and a hint of smoke

### **Vago Elote** (15)

*Mezcalero: Mateo Garcia*

Layers of honeycomb, green tropical fruit & smoke

### **Vago Espadin** (15)

*Mezcalero: Emigdio Ramirez*

Think carrot cake, minus the frosting

mezcal



## mezcal list

### *Agave Karwinski* *Madrecuixe* | *Barril* | *Tobaziche*

Karwinski agaves have a short stalk that the agave piña and leaves grow on top of, almost resembling a small palm tree. The stalk can be roasted, fermented, and distilled along with the piña. There are less sugars and thus less juice so this results in mezcals that are drier, more tannic, herbaceous and not quite as fruity and floral as others, though still plenty complex and delicious.

#### **Banhez Cuishe** (23)

*Mezcalero: Luis & Donaciano Pacheco*

Tropical fruits, herbaceous notes

#### **Del Maguey Madrecuixe** (35)

*Mezcalero: Marcos Mendez*

Banana leaf, green papaya & fresh cut bamboo

#### **Real Minero Barril** (26)

*Mezcalero: Eduardo Angeles*

Full-bodied with notes of tropical fruit and vanilla

#### **Real Minero Largo** (36)

*Mezcalero: Eduardo Angeles*

High salinity, peppery, peanuts & coconut

#### **Wahaka Madre-Cuishe** (21)

*Mezcalero: Alberto Mendez*

Bright, earthy, fresh rain, unique citrus

### *Agave Potatorum* *Tobala*

The Tobala is the sweetheart of the agave world. These agaves are adorably small with beautiful broad leaves. It's piña is about the size of a pumpkin. They grow in the wild nestled in the shade of oak trees up in highly elevated rocky terrains; like a truffle of the agave world. These mezcals are delicate, lightly sweet with briny notes and tropical fruits.

#### **Del Maguey San Pablo Ameyaltepec** (29)

*Mezcalero: Aurelio Tobon*

Very floral with notes of spice, lilac, tropical fruit

#### **Wahaka Joven Tobala** (23)

*Mezcalero: Alberto Mendez*

Cream soda & fruit aromas, savory, earthy, peppery

### *Agave Marmorata* *Tepeztate*

Tepeztate has broad twisted leaves and can grow to be quite large. They grow mainly at very high altitudes and take 12-15 years on average, and in some cases up to 25 years or more. These mezcals are generally quite floral and herbaceous by flavors and can be a little funky and weird.

#### **Banhez Tepeztate** (22)

*Mezcalero: Apolonio Patricio Lopez*

Rich smoke & earthiness, touch of green pepper, citrus zest

mezcal

## mezcal list

### *Agave Cupreata* Cupreata | Papalome

The genetic grandparent of the famed Tobala agave. These are short and stocky with broad leaves and a little larger than Tobala. They are found mostly growing wild in Michoacán and Guerrero. Certain regions call mezcal made from cupreata “Papalomé”, meaning ‘butterfly’. They lean toward earthy and savory, along with the delicate, fruity and floral characteristics associated with mezcal.

#### **Del Maguey Wild Papalome** (29)

*Mezcalero: Fernando Cruz*

Strong with leather, slate, black olive & meatiness

#### **Codigo 1530 Ancestral** (40)

*Mezcalero: Unknown*

Sweet, earthy nose, honey, tobacco, salinity, vanilla, cantaloupe, hazelnut

### *Pechuga*

The “Pechuga” style is a very special style of mezcal intended to celebrate the harvest and other monumental events. The mezcal is steeped with fruits and spices and then redistilled with a piece of meat, most commonly a poultry breast suspended in the still. As the vapor moves through the breast, the flavors of the herbs and fruit become softened and the mezcal gains a rich, silky mouthfeel. These mezcals are rich with fruits and spices and sometimes even a little gamey. Delicious!

#### **Del Maguey Pechuga** (29)

*Mezcalero: Fernando Cruz*

Cured ham, reblochon cheese. Panettone cake & lychee

#### **Wahaka Espadin Botaniko** (21)

*Mezcalero: Alberto Mendez*

Think ‘smoked gin’. Very floral with notes of lemon & eucalyptus

#### **Banhez Pechuga de Pavo** (23)

*Mezcalero: Juan Osorio*

Turkey breast, wild fruits. Tropical fruits, anise

#### **Wahaka Espadin Manzanita** (16)

*Mezcalero: Alberto Mendez*

Organic Heirloom apples, cinnamon apple pie

### *Ensembles* Blends

Ensemble is a technique used by skilled mezcaleros that allow them to assemble different agave varieties roasting for one single batch. Like a painter, they can pick and choose through a variety of agaves to achieve the flavor profile they would like. They run the gamut of flavors since there is no rule but extreme nuance is guaranteed. Blending occurs when the spirits are mixed post-distillation.

#### **Codigo 1530 Artesanal** (16)

*Mezcalero: Unknown • Espadin + Tobala*

Vanilla, citrus & herbal notes

mezcal

## *Agave Conwallis* *Jabali*

The rare Agave Jabali takes its name from the Spanish word for “wild boar” because the plant’s thorns resemble a boar’s teeth. It is extremely hard to work with: it foams and expands during fermentation and distillation, which has led to some stills being damaged during distillation as the spirit has been known to burst out of the seams of the still. This agave has a distinctly wild attitude, and many of the Jabali mezcals that can be found in Oaxaca are still somewhat chaotic and unrefined. But with crazy and unpredictable fermentation comes abundant flavor! Creamy yet acidic, floral green melon.

### **Wahaka Jabali** (31)

*Mezcalero: Alberto Morales Mendez*

Pine and herbaceous aromas, bright fruit & spice,  
touch of mint

## *Agave Tequilana* *Blue Weber*

Most notably known for the production of tequila, Agave Tequilana is also distilled by mezcaleros with tradition mezcal processes. The result is a spirit that more accurately resembles what Tequilas used to taste like.

### **Del Maguey San Luis del Rio Azul** (24)

*Mezcalero: Marcos Mendez*

Creamy with bright citrus note of tropical  
dried fruit

mezcal