EL CAMINO

ESTD 2014

TEQUILA & MEZCAL

At El Camino, the aim is to provide guests with the highest quality ingredients and a commitment to transparency. Following the class-action lawsuit against Casamigos and Don Julio tequilas, which claims these products are not 100% agave as labeled and marketed, a decision was made to remove them from the menu. This decision reflects the values of upholding truthfulness and ensuring patrons receive the premium products they expect. We have exceptional alternatives that meet the standards of quality that guests should expect.

TEQUILA BLANCO

Blanco Tequilas typically unaged. Some producers choose to rest their Blanco Tequila in steel tanks for up to 4 weeks or in barrels for up to 2 months for a smoother spirit. Blanco Tequila showcases the true flavors of the Agave plant.

4 Copas - Vibrant with lemon peel & black pepper 13

Aguasol - Notes of cooked agave, citrus peel, green apple, and earthy minerality 14

Alma del Jaguar - Citrus-forward, floral, cooked agave, pineapple, clove, and honey dew 13

Arette 'Artesanal' - Vanilla, cinnamon and a hot pepper blast 14

Atanasio - Hints of vanilla, tropical fruit, and cracked pepper 15

Caballito Cerrero 'Azul 46' - Juicy grilled pineapple with a bit of salinity 18

Caballito Cerrero 'Chato' - Cooked agave, baked bread, broiled grapefruit, tangerine, and vanilla 20

Cantera Negra - Natural hints of citrus and clean, earthy notes on the finish 12

Calirosa 'Rosa' - Aged in California red wine barrels. Orange, cherry, and dark berry notes 15

Casa Noble - Honey, buttery-sweet cooked agave & citrus 12

Cascahuin 'Destino' - Notes of baked agave, green peppercorn, and honeyed lime 40

Cayeya - A burst of citrus, caramelized agave, and hints of vanilla 12

Cierto - Floral, light citrus, touches of minerality, and cooked agave 20

Clase Azul - Papaya, mango & lemon zest 25

Codigo - Earthy, mineral & sitrus 14

Compoveda 'Rosa' - Floral notes backed with crisp citrus, and pops of red fruit 18

Don Fulano - Vegetal agave notes, herbal & sweet jasmine 14

El Magico -Aromas of citrus and pepper lead to a taste of roasted agave and earthy 14

El Tesoro - Cooked agave, citrus, pear & pineapple 15

El Tequileno - Pineapple, guava, lemon zest & white pepper 14

***G4** - Hints of cardamom and pepper, balanced by fresh agave vegetal notes 15

***G4 'Madera'** - Sweet cooked agave, Cinnamon, Salt, and lime 25

General Gorostieta - Sweet agave, vanilla minerals and black pepper 15

Gran Dovejo - Spicy aromas with citrus, mature fruit and earthiness 14

Herradura - Cooked agave, herbal & slight wood notes 12

Humano - Freshly cut agave, green herbal notes, lime zest, and subtle caramel 14

Insolito - Notes of basil, mint, anise, citrus and butter 12

Lagrimas del Valle 'El Chiqueno 2022' - Fresh nopal, peppercorn, orange zest, saffron, and peach 14

Lagrimas del Valle 'Palo Verde 2022' - Notes of pineapple, tangy mango, and guayaba 14

La Caza - Notes of cooked agave, vanilla , orange peel, and pepper 13

LALO - Cooked agave, sweet potato, citrus and tropical fruit notes 13

Mijenta - Grapefruit peel, plenty of vegetal and grassy notes, lemon juice & cotton candy 14

Milagro - Vegetal, citrus & black pepper 12

Number Juan - Slightly sweet, light grass, and roasted agave 12

Pasote - Crisp, zesty citrus & hints of white pepper 12

Siembra Valles 'Ancestral' - Aromas of citrus, caramelized agave, maple & mesquite smoke 35

Siempre - Agave bomb, mineral, earthy, and caramelized sweetness 12

Siete Leguas - Cooked agave, citrus, earth, grass & vegetal notes 14

Suerte - Cooked agave, grassy, black pepper & citrus 12

Tapatio - White pepper, cinnamon, black tea & apples 12

Terralta - Crisp notes of rich baked agave, pine needles, citrus, and dill 12

Tequila Ocho - Pear, pineapple, citrus & slightly spicy 14

Volans - Black pepper, cinnamon, light fruits & rain water 14

*Not available for 50% off

TEQUILA REPOSADO

Reposado tequilas are rested in wood barrels or tanks for a minimum of 2 months. American or French Oak are the most common woods used. Many producers choose used bourbon/whiskey, cognac and wine barrels which offer flavors from the previous spirits they held.

4 Copas - Vanilla, caramel, coconut & maple 15

4 Copas 'Barrel Proof' - Notes of vanilla, caramel, coconut, and maple 20

Aguasol - Notes of sweet cooked agave, caramel, vanilla, and subtle baking spices 16

Alma Del Jaguar - Banana, vanilla, cooked agave, oak, and baking spice 15

Alma Del Jaguar 'Pear Wood Cask' - Notes of ripe pear and baking spices 25

Atanasio - Notes of cooked agave, vanilla, and dried fruit 18

Arette 'Artesanal' - Notes of butterscotch, whiskey, and baking spices 16

ArteNOM 1414 - Salted vanilla cookie, allspice & mild chile heat 17

***Caballito Cerrero 'Chato'** - Creamy mouthfeel with notes of cooked agave, oak, banana, and cinnamon 35

Cantera Negra - Notes of roasted agave, oak, vanilla, and a hint of citrus 14

Cayeya - Notes of creamy vanilla, rich caramel, and toasted coconut, and cinnamon 14

Casa Noble - Vanilla, lemongrass, sweet cooked agave & toasted oak 14

Clase Azul - Cream soda, spice, caramel & earthy agave 35

***Clase Azul '25th Anniversary 2022'** - Notes of caramel, vanilla, almond, agave syrup and banana 250

Codigo - Vanilla, toasted caramel & cocoa powder 18

Don Fulano - Dark chocolate, jam & gentle spiciness 16

El Bandido - Notes of citrus, cinnamon, and roasted agave 14

El Magico - Aromas of roasted agave, vanilla, caramel, and cinnamon 16

El Tequileno 'Gran Reserva' - Caramelized agave, raw cocoa, vanilla, and , light oak 15

El Tesoro - Notes of cinnamon, lime & chocolate 18

Espolon - Tropical fruit, oak, plantains & vanilla 14

***Fortaleza 'Winter Blend 23'** - Savory oak , roasted agave, holiday spice, and vanilla 75

***G4** - Cooked agave, oak, vanilla, and black pepper 16

***G4 'Madera Dia de Muertos'** - Limited edition release honoring Dia de Los Muertos 50

General Gorostieta - Hints of warm apple, tropical fruits, and citrus 17

Herradura - Sweet vanilla & powdered cinnamon 14

Humano - Red apple, warm vanilla, caramel, and hints of white oak 16

Insolito - Hints of almond, vanilla and some spice 14

Komos 'Rosa' - sugared pineapple with floral and delicate fruit notes 25

La Caza - Notes of almond, agave, and banana 15

Lagrimas del Valle 'Palo Verde' & 'El Sabino' - Notes of cinnamon, anise, nutmeg, and vanilla 16

La Gran Senora - Full of soft vanilla, dried apricot and mango 15

Mijenta - Watermelon and bananas with cinnamon, oak, cloves & vanilla 18

Milagro - Tropical fruit, peppery zest & vanilla 14

Nosotros - Flavors of vanilla, agave, ripe stone fruits and touches butterscotch 16

Nuevcuno - Flavors of vanilla, caramel, fruits, and spices 16

Patron - Caramel, agave, honey &white pepper 15

Santaleza - Aromas of citrus, caramel, butter, and cooked agave 16

Siete Leguas - Vanilla, cinnamon, oak & citrus 14

Suerte - Caramel, vanilla, butterscotch & subtle plum 14

Terralta - Ripe full agave notes with floral undertones, sweet spices, and ripe peaches 14

Tequila Ocho - Sweet agave, vanilla, almond & cinnamon 16

Wild Common - Notes of cooked agave, fresh roasted pecans, and raw honey 16

*Not available for 50% off

TEQUILA ANEJO

Añejo tequilas are rested for at least one year in barrels. The extra contact with wood allows the Tequila to take on an amber color and more flavor. Some of the greener notes from the Agave fade away and the spirit takes on characteristics of oak, carmel, vanilla & cooked agave.

123 Tequila - Big aromas of vanilla and oak, chocolate & sweet ripe peaches..... 18

1953 - Flavors of caramel, vanilla, hints of citrus, and chocolate..... 40

Alma Del Jaguar - Notes of caramel, caramel corn, vanilla and hints of smoke..... 18

Alma Del Jaguar 'Mizunara Oak Cask' - Notes of sandalwood, incense, and honey..... 25

Alma Del Jaguar 'Ruby Wine Cask' - Aged in ex-Ruby Port casks from the Douro Valley..... 25

Alma Del Jaguar 'Vino de Naranja Cask' - Aged in Spanish oak casks that previously held orange wine..... 25

Alma Del Jaguar 'Apple Brandy Cask' - Finished in Calvados casks from Normandy..... 25

Arette 'Artesanal' - Toasted almonds and walnuts, and hints of vanilla..... 18

ArteNOM 1146 - Salted vanilla cookie, allspice & mild chile heat..... 25

Cabal - Rich and full bodied, aromas of butterscotch and fruity spice..... 30

Cantera Negra - Natural hints of cinnamon, toasted oak and vanilla..... 16

Casa Noble - Dried fruits, toasted oak, butterscotch & vanilla..... 16

Casa Noble 'Marques de Casa Noble' - Flavors of vanilla, ripe fruits, hints of peach, and roasted nuts..... 35

Cierto - Notes of oak, touches of chocolate and coffee, and cooked agave..... 35

***Clase Azul** - Vanilla, cinnamon, apples and almonds & caramel..... 125

Don Fulano - Peppery agave, sweet banana, maple syrup & ground coffee..... 20

Don Fulano '20th Anniversary' - Toasted almonds with salt, prominent cooked agave and dried mangos..... 50

El Bandido - Notes of toasted vanilla, cooked agave, white pepper and cinnamon..... 16

El Magico - Sweet agave aroma leads to complex flavors of caramel, stone fruit, and dark chocolate..... 18

El Tesoro - Orange zest, oak, cinnamon & pipe tobacco..... 25

El Tequileno - Vanilla over s un-dried raisin, flan & cocoa..... 18

Espolon - Vanilla over s un-dried raisin, flan & cocoa..... 16

***G4** - Notes of butterscotch, caramel, vanilla, and subtle smoke..... 22

Herencia Mexicana - Tootsie Roll, caramel, butterscotch & brown butter..... 16

Herradura - Chocolate, pineapple, dried cherry & vanilla..... 16

Humano - Rich layers of caramel, vanilla, and toasted oak..... 18

Insolito - Chocolate, nuts, dried fruits and wood..... 16

La Caza - Hints of pepper, caramel, cinnamon, and hazelnut..... 18

Milagro - Caramel, coconut, chocolate, tobacco & tropical fruit..... 16

Nosotros - Flavors of dried fruit, butterscotch and cinnamon sweetness..... 22

Nueveuno - Flavors of vanilla, caramel, cappuccino coffee, and fruityt..... 20

Partida 'Roble Fino' - Baking spices, vanilla, heavy oak, peppercorn, and dark chocolate..... 25

Patron - Vanilla, raisin, honey & caramel..... 16

***Siembra Valles** - Notes of pineapple, banana, apricots, and stewed fruits..... 25

Siempre - Roasted agave, salted caramel, cocoa, vanilla, with pops of pink peppercorn..... 16

Siete Leguas - Browned butter, vanilla frosting, butterscotch & banana..... 18

Suerte - Maple syrup and brown sugar, vanilla, hints of chocolate & fruit..... 16

Tequila Ocho - Vanilla, cinnamon, brown sugar, apricots & toasted almond..... 18

Volans - Layers of honey, dried fruit, cinnamon, and butterscotch..... 30

Wild Common - Sweet cooked agave with floral notes, honey, and hints of cinnamon..... 18

*Not available for 50% off

TEQUILA EXTRA ANEJO

Extra añejos are aged for three years or longer, in barrels that don't exceed 600 liters, taking on more color and boasting notes of dark chocolate and tobacco.

123 Tequila 'Diablito' - Vanilla, stewed agave, cinnamon with toasty oak flavors 60

123 Tequila 'Diablito Rojo' - Dried cherries, semi-sweet chocolate, and touch of leather 125

4 Copas - Vanilla, tobacco, Pineapple, coffee & maple 30

Arette 'Gran Clase' - Dark chocolate, sea-salt caramels, sandalwood, and apricot 50

Asombroso 'Gran Reserva' - Flavor is dripping with vanilla, cream soda, and honey 40

Cabal - Deep, rich, sweet oak, soft pepper, butterscotch and vanilla 75

Calirosa '3 Year' - Vanilla, caramel, butterscotch, with hints of leather & honeycomb 50

Calirosa '5 Year' - Aromas of chocolate with hints of vanilla and marshmallow 75

***Cascahuin** - Cooked agave, dried fruit, nuts, vanilla and caramel 40

Chamucos - Chocolate, Cinnamon, Peach, Tropical Fruit & Vanilla 50

Cierto - Notes of cognac, cherries, and agave sweetness 60

Clase Azul 'Gold' - A marriage of bl anco and 8 year Ex tra Anejo tequila that was finished in sherry casks 50

***Clase Azul 'Ultra'** - Toasted oak, vanilla, spice, cinnamon, curry & butter 350

***Clase Azul 'Dia de los Muertos 2022'** 350

Codigo 'Origen' - Vanilla, caramel, sweet o ak, dried fig & cinnamon 70

Compoveda - Flavors of bourbon, cooked agave, cinnamon, and caramel 45

Don Vicente - Notes of peaches, mangos, buttery cooked agave and caramel 40

El Cristiano - Aromas of caramel and nutmeg with prune, cinnamon and honey 40

El Tesoro '85th Anniversary' - Black berries, oak, almonds, banana, tobacco, caramel and pepper 85

Flecha Azul - Praline, roasted pineapple & vanilla 75

Fuenteseca '8 Year' - Toffee, walnut candy, custard, orange zest & dark chocolate 70

Fuenteseca '11 Year' - Toffee, roasted agave, mango, oak spice, cola & butterscotch 80

Fuenteseca '15 Year' - Sweet tropical flowers, agave s ugar & freshly buttered toast 80

Fuenteseca '18 Year' - Cedar, granny s mith apple, vanilla & j asmine flower 100

Fuenteseca '21 Year' - Vanilla, spice, sweet agave, sap, nougat & hazelnut 150

***G4 '6 Year Reserva'** - Floral and fruity, with hints of spice, leather, tobacco, and citrus 200

***G4 '7 Year Reserva'** - Notes of elderberry, tart cherries, tangerine, and brown butter 200

Herradura 'Suprema' - Baked apples, pineapples, citrus, vanilla & caramel 80

Komos 'XO' - Rich aromas vary between chocolate, vanilla, toast and smoke 350

Number Juan - Aromas of pineapple, peach, butter and light agave 30

Number Juan 'Juan In A Million' - Pleasantly sweet at first, with notes of brown sugar and cinnamon 125

Pasote - Roasted agave, warming spices & toasty oak 35

Patron - fruity with notes of light agave honey & vanilla 35

Porfidio 'The Original' - Vanilla, stewed agave, cinnamon, toas ty oak flavors , and orange zest 100

Rey Sol - Notes of dried fruit, butterscotch and hints of dark chocolate 50

Siete Leguas 'D'Antano' - Flavors of chocolate, caramel, cinnamon, spice, nutmeg, honey, and agave 55

Tapatio 'Excelencia' - Creamy oak, toffee apples, honeysuckle, spiced sponge cake & brown sugar 50

Tequila Ocho 'El Bajio 2018' - Crème caramel, cacao, coffee, peach, iodine & toffee 50

Volans - Dried fruit, butterscotch, earthy, lime zest & light spice 35

Volans '6 Year' - Flavors of dark honey, cinnamon, and cocoa powder 150

Volcan 'X.A. Reposado' - Reposado base, and Añejo and Extra Añejo adding aromatic balance 40

*Not available for 50% off

MEZCAL

AGAVE ANGUSTIFOLIA *Espadin | Chato*

Almost 90% of mezcals are made with Agave Angustifolia. The Espadin coming from Oaxaca is what gave mezcal its fame, more or less. 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, but is not included as one of the states for making mezcal and thus must be called Destilado de Agave.

5 Sentidos Espadin Puntas – **Mezcalero**: Tio Tello | Dehydrated fruit, dried thyme, roasted veggies, black tea..... 16

5 Sentidos Espadin Capon – **Mezcalero**: Alberto Martinez | Orange peel, sugar syrup, fresh bark, and rainwater..... 12

Bozal Castilla – **Mezcalero**: Israel Vasquez | It's fruit forward with notes of wet earth..... 12

Bozal Cempasúchil – **Mezcalero**: Israel Vasquez | Distilled with marigolds and mandarin peels..... 15

Chacolo Brocha Vol 3b – **Mezcalero**: Don Macario Partida | pine needles, thyme and peppermint patties..... 18

Del Maguey Chichicapa – **Mezcalero**: Faustino Vasquez | Lots of citrus and a complex character..... 15

Del Maguey Santo Domingo Albarradas – **Mezcalero**: Espiridion Luis | Funky, fruity, floral, pear and green apple..... 12

El Jolgorio Espadin – **Mezcalero**: Celso Santiago | Citrus and herbal notes..... 15

La Luna Manso Sahuayo – **Mezcalero**: Edgar "Jigy" Perez | Cotija cheese, savory barbecue, mesquite wood, and fresh mint.... 15

Los Nahuales Joven – **Mezcalero**: Joel Antonio Juan | Complex flavor with a hint of agave sweetness..... 9

Los Nahuales Anejo – **Mezcalero**: Joel Antonio Juan | Beautifully mature, with plenty of rich flavor..... 14

Los Siete Misterios Doba-Yej – **Mezcalero**: Joel Velasco | Notes of orange, lavender, and citrus..... 9

Los Siete Misterios Espadín – **Mezcalero**: Joel Velasco | Sweet with orange and vanilla notes..... 12

Macurichos Espadin con Cacao – **Mezcalero**: Morales Lopez | Flavors of organic dark chocolate along with panela vibes..... 14

Pierde Almas – **Mezcalero**: Gregorio Velasco | Notes of smoke, pepper, and hints of chocolate..... 10

Rey Campero Espadin – **Mezcalero**: Romulo Parada | Lime zest, pine, rosemary, quince and tamarind..... 10

Vago Espadin – **Mezcalero**: Emigdio Ramirez | Sumptuous carrot cake minus the frosting..... 10

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 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. Now we see people making pechugas with all sorts of meats and vegetables. These mezcales are rich with fruits and spices and sometimes even a little gamey. Delicious!

Banhez Pechuga de Pavo – **Mezcalero**: Juan Osorio | Tangerine, sunny delight, tang, and orange creamsicle..... 12

Del Maguey Pechuga – **Mezcalero**: Fernando Cruz | Cured ham and reblochon cheese. Panettone cake & lychee..... 25

Real Minero Pechuga – **Mezcalero**: Graciela Angeles | Anise, mushrooms & raisins..... 25

AGAVE CONVALLIS *Jabali*

The rare Agave Jabali 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.

Banhez Jabali – **Mezcalero**: Jose Espinoza | Cinnamon, redwood bark, and juicy fruit gum..... 17

Bozal Jabali – **Mezcalero**: Israel Vasquez | Notes of lavender and sage with bright green vegetal flavors..... 15

Rey Campero Jabali – **Mezcalero**: Romulo Parada | Tropical fruit, citrus and a hint of pepper..... 20

The Lost Explorer 10 Year Jabali – **Mezcalero**: Fortino Ramos | Exotic tropical fruit, citrus and a hint of pepper..... 18

MEZCAL

AGAVE POTATORUM *Tobala*

The Tobala is the sweetheart of the agave world. These agaves are adorably small with beautiful broad leaves, its piña itself 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. They boast long roots that break through limestone rocks contributing in search of nutrients. These mezcals are delicate, lightly sweet with briny notes and tropical fruits. They are endlessly complex with long, long finishes.

Banhez Tobala – **Mezcalero**: Gonzalo Hernandez | Notes of strawberry, lemonade, mango, and peach..... 15

Bruxo No. 5 – **Mezcalero**: Candido Reyes | A soft sweetness of maple gives balance to smoke..... 15

Cuentacuentos Seemanniana – **Mezcalero**: Ángel Cruz Calvo | Creamy, Uber fresh, orange and mango..... 15

Del Maguey Tobala – **Mezcalero**: Rogelio Cruz | A sweet, fruity nose, with mango and cinnamon..... 15

Del Maguey San Pablo Ameyaltepec – **Mezcalero**: Aurelio Tobon | Very floral with notes of spice, lilac and tropical fruit..... 20

El Jolgorio Tobala – **Mezcalero**: Gregorio Martinez | Dessert level sweetness – cheesecake, and fresh tropical fruit..... 20

Fosforo – **Mezcalero**: Aarón Sánchez | Aromas of ripe fruit, bell pepper, honey, wet stone..... 12

Fosforo 'Penca' – **Mezcalero**: Aarón Sánchez | Aged for 3 months with a cooked agave penca slice..... 18

Los Siete Misterios Tobala – **Mezcalero**: Eleuterío Ogarrio | Aromas of ripe melon, apricots, and smoked tropical fruit..... 25

Los Vecinos Tobala – **Mezcalero**: Unknown | Notes of mango, apple, with a spiced finish..... 18

Rey Campero Tobala – **Mezcalero**: Romulo Parada | Unripe banana, honeydew, honey and fresh cut flowers..... 18

AGAVE CUPREATA *Cupreata | Papalome*

The genetic grandparent of the famed Tobala agave. These are short and stocky with broad leaves and generally 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 towards earthy and a bit savory, along with the usual delicate, fruity and floral characteristics associated with mezcal.

Aguerrido Cupreata – **Mezcalero**: Antonio Sonido | Green chartreuse flavors, cucumber, cocoa nibs..... 10

Aguerrido Cupreata – **Mezcalero**: Tomás Gutiérrez | Green bananas, melon, basil, green peppers and lemon..... 10

Aguerrido Cupreata – **Mezcalero**: Antonio Sonido | Lime, pomegranate, orange cream, caramel and mesquite..... 10

Animas Papalometl – **Mezcalero**: Luis Angeles Reyes | Maple syrup, banana, creamsicle and brown butter..... 18

Codigo Ancestral Papalome – **Mezcalero**: Candido Reyes | Honey, tobacco, clay, salt, vanilla, cantaloupe, and hazelnut..... 20

Clase Azul Guerrero – **Mezcalero**: Unknown | Fresh wood, seaweed, lemon juice & notes of tobacco..... 150

Siembra Metl Don Mateo Cupreata – **Mezcalero**: Emilio Vieyra | Tropical fruits, strawberries, fresh mint, and tobacco..... 14

AGAVE MARMORATA *Tepeztate*

Tepeztate has broad twisted leaves and can grow to be quite large and jurassic-like. 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 flavors and can be a little funky and weird.

Banhez Tepeztate – **Mezcalero**: Patricio Lopez | Notes of green apple fruitiness and citrus zest..... 13

Bozal Tepeztate – **Mezcalero**: Honorato Molina | Grapefruit zest, orange flower and pine..... 10

Mezcal de Leyenda Reservas de la Biosfera – **Mezcalero**: Ortega Family | Sweet cooked agave, sea salt & mineral..... 35

El Jolgorio Tepeztate – **Mezcalero**: Don Goyo | Tepeztate can be found hanging from mountain cliffs..... 15

Koch Lumbre – **Mezcalero**: Pedro Hernandez | Licorice root, grilled pine cones, wood char & cedar..... 15

Los Siete Misterios Tepeztate – **Mezcalero**: Jose Calvo | Flavors of citrus, melon, mint and herbs..... 10

Mal de Amor Tepeztate – **Mezcalero**: Armando Hernandez | Sunflower seeds, peaches and wet dirt road..... 18

Mal de Amor Cuishe – **Mezcalero**: Armando Hernandez | Notes of Lemon heads, rauchbier and pine..... 15

Mezcalero No. 29 – **Mezcalero**: Octavio Jiménez | Vegetal flavors, white pepper, and buttered popcorn..... 15

Neta Bicuixe – **Mezcalero**: Hermógenes Vasquez | Tropical fruits, clove, spice and white pepper..... 25

Producer Tepextate – **Mezcalero**: Celestino Sernas | Jalapeño, white pepper, citrus, flora, and earthiness..... 12

Quiereme Mucho Tepextate – **Mezcalero**: Wilibaldo Rodríguez | Bright with flavor notes of pollen and lavender..... 10

Real Minero Becuela Capon – **Mezcalero**: Edgar Angeles | Honey Jalapeno, spiced mango, burnt peach and pepper..... 25

Rey Campero Tepextate – **Mezcalero**: Romulo Parada | Black pepper, nasturtium flower, jalapeño and bell pepper..... 18

MEZCAL

ENSAMBLES *Blends*

Ensemble is a technique used by skilled mezcaleros that allows 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. Some argue that this style demonstrates what mezcal was like many many years previously when whichever agave was ripe was what was roasted and produced. They really run the gamut of flavors since there is no rule but extreme nuance is guaranteed. Blending occurs when the spirits are mixed postdistillation.

5 Sentidos 'Ensamble de 4 Magueyes' • **Bicuixe** + **Coyote** + **Tepextate** + **Madrecuixe** | Peaches & cream and some wet rock..... 14

5 Sentidos 'Ensamble de 7 Magueyes' • **Bicuishe** + **Verde** + **Madrecuixe** + **Madrecuixe** | Subtle pine and int cheesecake..... 14

5 Sentidos Delgado Y Ancho – Mezcalero: Jaime Carreto • **Espadilla** + **Ticuchi** | Pine, mature fruit and herbal notes..... 14

5 Sentidos Ticuchi con Espadilla – Mezcalero: Amando Alvarez • **Cupreata** + **Espadin** | Eucalyptus, asparagus and olives..... 18

Alipus – Mezcalero: Valente Garcia • **Espadin** + **Bicuishe** | Fresh jalapeño, bell pepper and vanilla..... 9

Alipus 'Destilado en Barro' – Mezcalero: Valente Garcia • **Espadin** + **Bicuishe** | Oreo pie crust and sweet licorice..... 10

Animas Espadin y Papalometl – Mezcalero: Luis Angeles Reyes • **Arroqueño** + **Espadin** | Caramel squares and mahogany..... 15

Bruxo X – Mezcalero: Pablo Garcia • **Espadin** + **Barril** | Notes of citrus peels, chamomile, mineral notes, and light honey... 10

Koch Coyote – Jabali – Mezcalero: Pedro Hernandez • **Coyote** + **Jabali** | Eucalyptus, leather, maple and candy licorice..... 25

Codigo Artesanal – Mezcalero: Unknown • **Espadin** + **Tobala** | Vanilla, citrus, dark cherry and earth..... 9

Derrumbes Oaxaca – Mezcalero: Javier Mateo • **Espadin** + **Tobala** | Light Smoke, Oatmeal cookie & butterscotch..... 10

Gusto Historico Red Label – Mezcalero: Victor Ramos • **Espadin** + **Bicuixe** | Caramel cream, vanilla and clay..... 12

La Luna – Mezcalero: Isidro Escot • **Cupreata** + **Tequilana** | Pink lemonade, black pepper and honey..... 9

Los Vecinos No. 1 – Mezcalero: Victor Ramos • **Barril** + **Espadin** + **Madrecuishe** | Black pepper, honey and soy sauce..... 9

Mal Bien – Mezcalero: Victor Ramos • **Bicuishe** + **Madrecuishe** + **Tepeztate** | Salted butter notes and strawberry juice..... 12

Mal de Amor – Mezcalero: Alvaro Hernandez • **Tepextate** + **Cuishe** | Peaches, Spiced apple and ginger rock candy..... 14

Mal de Amor – Mezcalero: Alvaro Hernandez • **Tobala** + **Cuishe** | Lemon heads, floral and sweet..... 14

Mal de Amor – Mezcalero: Alvaro Hernandez • **Madrecuishe** + **Coyote** | Strawberries and raspberries mixed with menthol... 14

Mezcalosfera Blend of 3 – Mezcalero: Emanuel Ramos • **Bicuixev** + **Madrecuixe** + **Verde** | Nose is full of peanut & leather... 30

Ojo De Tigre – Espadin + **Tobala** | Notes of sour overripe peaches, figs, and plums..... 9

Real Minero Blend of 2 – Mezcalero: Eduardo Angeles • **Barril** + **Cuishe** | Hand milled mezcal that is fermented in open air.... 18

Real Minero Blend of 4 – Mezcalero: Eduardo Angeles • **Largo** + **Barril** + **Espadin** | Herbal notes, smoke, and hints of fruit..... 18

Vago Ensamble – Mezcalero: Tio Rey • **Barril** + **Coyote** + **Espadin** | Charred cinnamon, pumpkin and chestnuts..... 12

AGAVE SALMIANA *Salmiana*

This agave plant is huge with leaves that are thick, dark green with a large point at the tip and strong spines on the edges. It takes about 7-10 years to grow and can be found in the highlands of Coahuila, Durango, and San Luis Potosi. These agaves are known for their unique green and funky flavors. Unlike most mezcal that we know as being cooked underground in earthen ovens, in San Luis Potosi, it is traditional to cook the agave in above ground clay ovens similar to tequila that make some of these spirits lack the traditional smoky notes of other mezcals, but for what they lack in smoke they make up for in vegetal, mineral, robust flavor.

Cabal 'Jaguar Head' – Mezcalero: Guadalupe Perez | Lemon zest, green poblano, and a distinct creamy mouthfeel..... 18

Derrumbes San Luis Potosi – Mezcalero: Guadalupe Perez | Serrano–wrapped dates and pine needles..... 10

Koch Pulquero – Mezcalero: Pedro Hernandez | Cheez–Its, cotija cheese, sagebrush & menthol..... 15

The Lost Explorer 12 Year Salmiana – Mezcalero: Fortino Ramos | Hints of green chili, grapefruit and fresh agave..... 25

MEZCAL

AGAVE KARWINSKII *Madrecuixe | Barril | Tobaziche | Etc*

Karwinskii agaves are almost Doctor Seuss-like with a short stalk that the agave piña and leaves grow on top of, almost resembling a small palm tree. The importance here is the stalk can also 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.

5 Sentidos Bicuixe – **Mezcalero**: Atenogenes García | Round, mineral and sweet fruit flavors..... 12

Amaras Logia Madrecuishe – **Mezcalero**: Diana Cruz | Peanut butter, wildflowers, honeysuckle, and herbs..... 20

Bozal Barril – **Mezcalero**: Francisco Mendoza | Herbaceous with notes of wet forest grass and anise..... 12

Bozal Chino Verde – **Mezcalero**: Alberto Vasquez | Ancho chiles are on the palate with flavors of charred meats..... 12

Bozal Madrecuishe – **Mezcalero**: Israel Vasquez | Flavors of beet and sweet potato along with minerality..... 10

Bozal Tobasiche – **Mezcalero**: Adrian Bautista | High minerality and sweet notes of anise and botanicals..... 10

Bruxo No. 3 Barril – **Mezcalero**: Tio Conejo (Uncle Rabbit) | Savory with notes of minerality..... 9

Cuentacuentos Madrecuishe – **Mezcalero**: Garcia Salvador | Rich aromas of bubblegum and freshly churned butter..... 12

Del Maguey Tobaziche – **Mezcalero**: Marcos Mendez | Earthy and smoky with an underlying sweetness of citrus fruit..... 20

El Jolgorio Barril – **Mezcalero**: Gonzalo Hernandez | Sweetness, citrus and a distinct minerality..... 15

El Jolgorio Madrecuixe – **Mezcalero**: Gregorio Jarquin | High minerality mixed with vegetal and floral notes..... 15

El Jolgorio Tobaziche – **Mezcalero**: Pablo Garcia | Winter pine, fresh green bananas, and lime peel..... 18

Koch Barril – **Mezcalero**: Adrian Bautista | Herbaceous & smokey..... 15

Los Siete Misterios Cuishe – **Mezcalero**: Julio Mestres | Notes of tobacco, pepper, and olives..... 12

Mal de Amor Cuishe – **Mezcalero**: Alvaro Hernandez | Gassy, herbaceous, citrus and potted soil..... 14

Mal de Amor Madrecuishe – **Mezcalero**: Alvaro Hernandez | This tropical fruit bomb with a symphony of exotic flavors..... 14

Mezcalosfera Madrecuixe – **Mezcalero**: Margarito Cortes | Limited batch with only 237 litres in production..... 30

Pierde Almas Tobaziche – **Mezcalero**: Agapito Hernandez | Fresh agave plant mix with a cedar, woody aroma..... 10

Real Minero Barril – **Mezcalero**: Eduardo Angeles | Full–bodied with notes of tropical fruit and vanilla..... 15

Real Minero Largo – **Mezcalero**: Eduardo Angeles | high salinity, peppery, peanuts & coconut..... 18

Vago Madrecuixe – **Mezcalero**: Emigdio Jarquin | Earthy, creamy, peppery and pine..... 10

RAICILLA *Lechuguilla | Inaequidens | Maximiliana | Etc*

Raicilla is made in Western Jalisco. Raicilla can be made from many different types of agave that are scattered across the landscape. These varied agave species, along with great diversity in terroir, equipment and techniques, give Raicilla an amazing spectrum of flavor. The humid environment results in bacteria activity which affects the fermentation and can make Raicillas very funky and acidic. Raicilla can range from overripe papaya and green grass to blue cheese and brine. A real wild ride!

La Luna Bruto – **Mezcalero**: Edgar "Jigy" Perez • **Inaequidens** | Notes of nori, roasted green pepper, and cantaloupe..... 18

Las Perlas Costa – **Mezcalero**: Santiago Ramos • **Rhodacantha** | Wrigley's Juicy Fruit gum and sweet cream cheese funk.... 12

AGAVE DURANGENSIS *Durangensis | Cenizo*

Agave Durangensis is the most common agave used for mezcal in the Mexican state of Durango. These agaves have bright fruity notes with hints of earth and minerality with a rich mouth-feel.

Clase Azul Durango – **Mezcalero**: Unknown | Soft mineral notes and elegant smoke..... 125

Derrumbes Durango – **Mezcalero**: Urial Simental | Sweet dark fruit flavors and minerality..... 12

MEZCAL

AGAVE AMERICANA *Arroqueno | Sierra Negra | Coyote*

Giants, up to 10 feet wide! Arroqueño is the genetic mother of the Espadín and can take upwards of 20 years to mature. Along with the typical tropical fruit notes, the mezcals can be earthy, funky and a touch herbaceous. Their abundance of sugars keeps all the flavors in balance, even at higher proofs. This species is found most commonly in Oaxaca and Puebla, but can be found hiding in other places.

5 Sentidos Cuascomite – Mezcalero: Pedro Garcia | The usage of clay imparts a savory element on both the nose and taste.. 14

5 Sentidos Arroqueno – Mezcalero: Tio Pedro | Green tobacco, blueberry Greek yogurt, soy sauce, and honeydew..... 16

Cuentacuentos Arroqueño Ancestral – Mezcalero: Ángel Cruz Robles | Candy cane, wintergreen, and sandalwood..... 14

Cuentacuentos Coyote Ancestral – Mezcalero: Ángel Cruz Robles | Clay, fruit, and wood..... 14

Del Maguey Arroqueno – Mezcalero: Florencio Sarmiento| Cantaloupe, baking chocolate & green beans..... 20

Koch Arroqueno – Mezcalero: Adrian Bautista | Fruity notes with hints of earth & herbs..... 15

Koch Coyote – Mezcalero: Pedro Hernandez | Herbal flavor notes with hints of light fruit tones..... 25

Los Siete Misterios Coyote – Mezcalero: José Calvo | Hints of eucalyptus, leather, maple and candy licorice..... 18

Mal Bien Arroqueno – Mezcalero: Ageo Cortés | Flavors of clove, ginger, green banana, and sweet melon..... 14

Mezcal de Leyenda Cementerio – Mezcalero: Guadalupe Perez | Aromatic flavors of roasted chestnuts and dried fruit..... 30

Mezcalero No. 26 Arroqueno – Mezcalero: Valente Garcia | Vanilla cupcakes and cake frosting..... 14

Producer Arroqueno – Mezcalero: Pacheco Santos | Tropical fruit, black pepper, and citrus rind..... 15

AGAVE RHODACANTHA *Dobadaan | Mexicano | Cuixe | Ixtero Amarillo*

The Rhodacantha agaves are dispersed throughout the Western part of Mexico and grow quite large with large teeth on their pencas. This species has a preference for foothills and pine forests. They produce some of the more intense mezcales and are good if you´re seeking something on the smokier, oily and herbal side.

5 Sentidos Cuishe – Mezcalero: Tio Tello | fig newton, pencil eraser, cherry and almond..... 13

5 Sentidos Mexicanito – Mezcalero: Anatolio Ramirez | Dandelion greens, raspberry–chocolate and pickled radish finsh..... 16

Banhez Mexicano – Mezcalero: Luis Pacheco | Brown sugar, pineapple upside down cake, and canned pears..... 15

Chacolo Ixtero Amarillo – Mezcalero: Don Macario Partida | Sweet, creamy, grassy and black licorice..... 18

Chacolo Ixtero Amarillo Vol 2 – Mezcalero: Don Macario Partida | Tomatillo, cedar, starfruit, and rosemary..... 18

Cuentacuentos Cuish – Mezcalero: Maximiliano "Serafin" García | Fresh, vegetal, green and bright..... 10

El Jolgorio Mexicano – Mezcalero: Gonzalo Hernandez | Hints of light smoke, citrus, and peppers..... 15

Los Siete Misterios Mexicanito – Mezcalero: Eleuterío Ogarrio | Five spice, cinnamon, aniseed and lemon peel..... 10

Mal de Amor Mexicano – Mezcalero: Armando Hernandez | Menthol, smoke, light citrus and earthiness..... 15

Real Minero Cuishe – Mezcalero: Eduardo Angeles | Very round and mellow with caramel notes..... 18

AGAVE TEQUILANA *Blue Weber*

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

Derrumbes Zacatecas – Mezcalero: Jaime Bañuelos | Lightly floral with raspberry and papaya..... 10