

EL CAMINO



ESTD

2014

TEQUILA & MEZCAL



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.

123 Tequila - Black pepper, grapefruit & lemon.....	14
ArteNOM 1579 - Fresh chile tingle, white pepper & spearmint candies.....	14
ArteNOM 1123 - Aged for 28 days in a barrel that previously held Don Amado Mezcal.....	14
Cabal - Sweet vanilla and vegetal notes with baked agave undertones.....	16
Cantera Negra - Natural hints of citrus and clean, earthy notes on the finish.....	12
Calirosa - Aged in California red wine barrels. Orange, cherry, and dark berry notes.....	15
Casa Noble - Honey, buttery-sweet cooked agave & citrus.....	12
Casamigos - Freshly chopped herbs (think mint leaves), vanilla & subtle agave.....	16
Casahuin 'Tahona' - Long but crisp, caramelized banana, and dry minerality.....	18
Casahuin 'Plata 48%' - Sweet agave, mint, minerals & green banana.....	16
Cazcanes No.7 - wet stone, guava, citrus, sea salt, baked pineapple.....	16
Cazcanes No.9 - floral notes with hints of sweet agave, and candy corn.....	20
Cazcanes 'Still Strength' No.10 - Notes of cooked agave, black pepper, and lime.....	20
Chamucos - Spicy, vanilla, cinnamon, fennel, citrus & orange blossoms.....	12
Cierto - Floral, light citrus, touches of minerality, and cooked agave.....	20
Cincoro - Tropical fruits, including pineapples & overripe mangoes.....	20
Clase Azul - Papaya, mango & lemon zest.....	25
Codigo - Earthy, mineral & citrus.....	14
Codigo 'Rosa' - Bright agave & soft floral notes of cabernet.....	16
Codigo 'Still Strength' - Buttery with notes of nutty pumpkin seed, clove and mint.....	20
Composeda 'Rosa' - Floral notes backed with crisp citrus, and pops of red fruit.....	18
Curado 'Blue agave' - Traditionally made Blue Weber Tequila infused with cooked Blue Weber agave.....	14
Curado 'Cupreata' - Traditionally made Blue Weber Tequila infused with cooked Cupreata agave.....	14
Curado 'Espadin' - Traditionally made Blue Weber Tequila infused with cooked Espadin agave.....	14
Don Fulano - Vegetal agave notes, herbal & sweet jasmine.....	14
Don Julio - Fresh agave, lemon & grapefruit.....	14
El Tesoro - Cooked agave, citrus, pear & pineapple.....	14
Espolon - Pineapple, guava, lemon zest & white pepper.....	12
Fuenteseca 'Cosecha' - Buttercream, cinnamon & citrus.....	20
G4 'Madera' - Sweet cooked agave, Cinnamon, Salt, and lime.....	25
Grand Mayan - Fresh agave, hints of citrus fruit & mint.....	20
Herencia Mexicana - Ripe agave, creamy texture & lemon curd.....	12
Hermosa - fresh floral aromas, followed by notes of bright crisp citrus.....	14
Herradura - Cooked agave, herbal & slight wood notes.....	12
LALO - Cooked agave, sweet potato, citrus and tropical fruit notes.....	13
Los Arango - Roasted agave & salted pineapple.....	12
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
Patron - Citrus fruits, white pepper & floral.....	14
PM Tequila - Notes of ripe limes, toasted coconut, sweet herbs and whole peppercorns.....	16
PM Tequila 'Still Strength' - Agave, tart fruit, minerals, earth, mint, and cinnamon.....	18
San Matias - Citrus blossoms, mineral notes & hint of pink pepper.....	12
Santaleza - Jasmine and lime on the nose, with peppercorn, citrus and some minerality.....	13
Siembra Valles 'Ancestral' - Hints of smoke, mineral, peppery, citrus & pine wood.....	25
Siete Leguas - Cooked agave, citrus, earth, grass & vegetal notes.....	12
Siete Leguas 'Siete Décadas' - Cooked agave, flowers, citrus & grass.....	30
Suerte - Cooked agave, grassy, black pepper & citrus.....	12
Tapatio - White pepper, cinnamon, black tea & apples.....	12
Tequila Ocho - Pear, pineapple, citrus & slightly spicy.....	14
Tequila Ocho 'Puntas 2023' - 'Distillers Cut' Cooked agave, baked green apple, fresh grass and eucalyptus.....	25
Terralta - Bright citrus with a smooth, fresh finish.....	12

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.

ArteNOM 1414 - Salted vanilla cookie, allspice & mild chile heat.....	17
Asombroso 'La Rosa' - Rested in Bordeaux barrels for 3 months with a ripe, aromatic agave bouquet.....	14
Cabal - Bold, white oak, sweet agave notes and hints of vanilla.....	18
Cantera Negra - Notes of roasted agave, oak, vanilla, and a hint of citrus.....	14
Casa Noble - Vanilla, lemongrass, sweet cooked agave & toasted oak.....	14
Casamigos - Smoky, caramel, vanilla & butter flavor.....	17
Cazcanes No.7 - Sweet vanilla and caramel with a slight peppery finish.....	25
Chamucos - Tropical fruit, vanilla, toffee, cinnamon spice & black pepper.....	14
Cierto - Touches of butter and vanilla, and caramel.....	25
Cincoro - Sweet cooked agave, caramel, white chocolate.....	25
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
Don Julio - Pear, apple & lemon.....	15
Don Julio 'Rosado' - Delicate pink hue and sweet notes of dried red fruit & caramel.....	30
El Mayor "Chardonnay Cask" - Aged for 9 months in French oak chardonnay casks with notes of vanilla, and spices.....	25
El Tesoro - Notes of cinnamon, lime & chocolate.....	16
El Tequileno 'Gran Reserva' - Light oak, vanilla, spicy, toffee, and macadamia nuts.....	15
El Tequileno 'Sassenach' - Aged for two years in American oak barrels and finished in French oak barrels.....	25
Espolon - Tropical fruit, oak, plantains & vanilla.....	14
G4 - Cooked agave, oak, vanilla, and black pepper.....	17
Herencia Mexicana - Allspice, vanilla, toast, bananas foster & marzipan.....	14
Herradura - Sweet vanilla & powdered cinnamon.....	14
Insolito - Hints of almond, vanilla and some spice.....	14
Komos 'Rosa' - sugared pineapple with floral and delicate fruit notes.....	25
Los Arango - Pepper, honey & brown sugar.....	14
Lunazul 'Rittenhouse Rye Double Barrel' - Lush caramel, sweet vanilla, fruit & spices.....	14
Maracame - Agave, cinnamon, coconut & herbs.....	14
Mijenta - Watermelon and bananas with cinnamon, oak, cloves & vanilla.....	18
Milagro - Tropical fruit, peppery zest & vanilla.....	14
Number Juan - Flavors of creme brulee, faint caramel, and maple.....	15
Pasote - Roasted agave, ripe coconut & sweet American oak.....	14
Patron - Caramel, agave, honey & white pepper.....	15
San Matias - Ripe fruits, vanilla, honey & sweet hazelnuts.....	14
Santaleza - Aromas of citrus, caramel, butter, and cooked agave.....	16
Siete Leguas - Vanilla, cinnamon, oak & citrus.....	14
Suerte - Caramel, vanilla, butterscotch & subtle plum.....	14
Tequila Ocho - Sweet agave, vanilla, almond & cinnamon.....	16
Terralta - Floral undertones, spices & ripe peaches.....	14
Tres Generaciones 'La Colonial' - exceptionally smooth with subtle notes of vanilla and smoke.....	20
Volans - Caramel, green apple, toffee & buttery.....	16

TEQUILA AÑEJO

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, caramel, vanilla & cooked agave.

123 Tequila - Big aromas of vanilla and oak, chocolate & sweet ripe peaches.....	18
4 Copas - Vanilla, coffee & maple.....	16
ArteNOM 1146 - Salted vanilla cookie, allspice & mild chile heat.....	18
Cabal - Rich and full bodied, aromas of butterscotch and fruity spice.....	30
Cantera Negra - Natural hints of cinnamon, toasted oak and vanilla.....	16
Calirosa - Aged for 18 months in California red wine barrels. Notes of vanilla, caramel & chocolate.....	20
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
Casamigos - Vanilla, dark chocolate & sweetly spiced oak.....	20
Cazcanes No.7 - Warm spices, vanilla nose with sweet undertones of coconut.....	30
Chamucos - Dried fruit, prunes, almonds, vanilla & chocolate.....	16
Cierto - Notes of oak, touches of chocolate and coffee, and cooked agave.....	35
Cincoro - Sweet cooked agave, caramel, white chocolate.....	35
Clase Azul - Vanilla, cinnamon, apples and almonds & caramel.....	125
Codigo - Dried fruit, oak, vanilla & baking spices.....	25
Don Fulano - Peppery agave, sweet banana, maple syrup & ground coffee.....	20
Don Julio - Cooked agave, wild honey & oak-infused butterscotch.....	16
Don Julio '1942' - Brown spices, buttered caramel apples & baked pineapple.....	45
El Mayor - Caramel and ripe pear with a touch of wood.....	16
El Tesoro - Orange zest, oak, cinnamon & pipe tobacco.....	18
Espolon - Vanilla over s un-dried raisin, flan & cocoa.....	16
Flecha Azul - Aromas of rich maple, caramel, dried herbs & pineapple cream soda.....	18
Herencia Mexicana - Tootsie Roll, caramel, butterscotch & brown butter.....	16
Hermosa - Luxurious agave, oak and vanilla.....	20
Herradura - Chocolate, pineapple, dried cherry & vanilla.....	16
Hiatus - Candied fruit, baking spices, cocoa & toasted oak.....	16
Insolito - Chocolate, nuts, dried fruits and wood.....	16
IXA - Caramel, toffee and a warm, toasty flavor reminiscent of roasted coffee beans.....	18
Jaja - Vanilla, almond, honey & oak.....	16
Komos 'Cristalino' - Sugared pineapple surrounded by bright agave freshness & lime zest.....	30
Los Arango - Oak, vanilla & cinnamon.....	16
Maracame - Buttery caramel, roasted nuts and delicate brown spice aromas.....	16
Mijenta - Notes of cacao, butterscotch & tobacco.....	30
Milagro - Caramel, coconut, chocolate, tobacco & tropical fruit.....	16
Pasote - Vanilla, sweet coconut, roasted oranges & cinnamon.....	16
Patron - Vanilla, raisin, honey & caramel.....	16
Patron 'Sherry Cask' - Caramel, vanilla, clove, walnut & dried fruit.....	25
San Matias - Pineapple, vanilla, bread crust, orange peel & sweet cinnamon.....	16
Siete Leguas - Browned butter, vanilla frosting, butterscotch & banana.....	16
Suerte - Maple syrup and brown sugar, vanilla, hints of chocolate & fruit.....	16
Tepozan - Sweet agave, oak, cinnamon and a vanilla finish.....	16
Tequila Ocho - Vanilla, cinnamon, brown sugar, apricots & toasted almond.....	18
Terralta - Vanilla, maple, mushrooms & caramel.....	16

TEQUILA EXTRA AÑEJO

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
3-4-5 (Tres, Cuatro, Cinco) - Family blend of 30% three year, 40% four year and 30% five year aged tequila.....	125
4 Copas - Vanilla, tobacco, Pineapple, coffee & maple.....	30
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
Cincoro - Vanilla LifeSaver candy dipped in coco powder.....	250
Clase Azul 'Gold' - A marriage of blanco and 8 year Extra Añejo tequila that was finished in sherry casks.....	50
Clase Azul 'Ultra' - Toasted oak, vanilla, spice, cinnamon, curry & butter.....	350
Codigo 'Origen' - Vanilla, caramel, sweet oak, dried fig & cinnamon.....	70
Compoveda - Flavors of bourbon, cooked agave, cinnamon, and caramel.....	45
Don Julio 'Ultima' - Hints of apricot, orange, warm oak, vanilla, and roasted agave.....	100
El Mayor - Dried fruit, caramel, dark chocolate, smoky flavors & hazelnut.....	35
El Tesoro - Coffee, raw almonds, dried apricot & herbs.....	35
El Tesoro '85th Anniversary' - Black berries, oak, almonds, banana, tobacco, caramel and pepper.....	85
Flecha Azul - Praline, roasted pineapple & vanilla.....	75
Fuenteseca '7 Year' - Freshly sawn wood, tree sap & butterscotch.....	50
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 sugar & freshly buttered toast.....	80
Fuenteseca '18 Year' - Cedar, granny smith apple, vanilla & jasmine flower.....	100
Fuenteseca '21 Year' - Vanilla, spice, sweet agave, sap, nougat & hazelnut.....	150
G4 - Soft oakiness with leading vanilla aroma, citrus notes, hints of floral & dark berries.....	35
G4 '6 Year Reserva' - Floral and fruity, with hints of spice, leather, tobacco, and citrus.....	200
Grand Mayan 'Ultra' - Caramel, chocolate, spices & candy corn.....	40
Herradura 'Suprema' - Baked apples, pineapples, citrus, vanilla & caramel.....	80
Herradura '150 Aniversario' - 100 month aged Extra Añejo.....	100
Jose Cuervo 'Reserva de la Familia' - Rich oak, toasted almonds, vanilla & cinnamon.....	50
Komos - Aged for three years in a combination of French ex-white wine barrels and ex-bourbon barrels.....	75
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
One With Life - Caramel and butterscotch with hints of chocolate & honey.....	50
Pasote - Roasted agave, warming spices & toasty oak.....	35
Patron - fruity with notes of light agave honey & vanilla.....	35
Patron 'El Alto' - Extra Añejo—aged for four years—and blended with exceptional Añejo and Reposado tequilas.....	45
Patron 'Burdeos' - Rich Bordeaux wine, notes of oak wood, vanilla & raisins.....	100
San Matias - Notes of chocolate and toasted almond with intense hazelnut.....	20
Siete Leguas 'D'Antano' - Flavors of chocolate, caramel, cinnamon, spice, nutmeg, honey, and agave.....	55
Suerte '8 year - Lucky Lips' - Cherry, apricot, vanilla & cinnamon.....	30
Tapatio 'Excelencia' - Creamy oak, toffee apples, honeysuckle, spiced sponge cake & brown sugar.....	50
Tears of Llorona - Bouquet of black cherry, vanilla, honeysuckle and apple.....	65
Tromba - Aromas of vanilla taffy, candy cigarettes, scented tobacco, rice pudding.....	35
Volans - Dried fruit, butterscotch, earthy, lime zest & light spice.....	35
Volcan 'X.A. Reposado' - Reposado base, and Añejo and Extra Añejo adding aromatic balance.....	40

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 Capon - Mezcalero: Alberto Martinez Orange peel, sugar syrup, fresh bark, and rainwater.....	12
Animas Espadin - Mezcalero: Luis Angeles Reyes Asparagus, celery juice and cotton candy.....	10
Chacolo Brocha Vol 3b - Mezcalero: Don Macario Partida pine needles, thyme and peppermint patties.....	18
Cruz del Fuego Espadin - Mezcalero: Margarita Blas vanilla, jackfruit and bubblegum.....	10
Del Maguey Chichicapa - Mezcalero: Faustino Vasquez Lots of citrus and a complex character.....	15
Del Maguey Las Milpas - Mezcalero: Anastacio Antonio Notes of tropical fruit, citrus, lavender, and tarragon.....	10
Ilegal Anejo - Mezcalero: Alvaro Hernandez Dark chocolate and sweet agave on the palate.....	9
Ilegal Extra Anejo (7 year) - Mezcalero: Alvaro Hernandez Baked apple, honey, dark chocolate, and figs.....	17
Koch Elemental - Mezcalero: Pedro Hernandez Taste of coconut mixed with herbs and spices (2oz).....	12
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 Reposado - Mezcalero: Joel Antonio Juan Clean, refined, well-structured, with a deep long finish.....	10
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 Espadin - Mezcalero: Joel Velasco Sweet with orange and vanilla notes.....	12
Ojo de Tigre Joven - Mezcalero: Gerardo Mendez Notes of sour overripe peaches, figs, and plums.....	9
Real Minero Espadin - Mezcalero: Eduardo Angeles Plum, banana, smoke, leafy mint & sweet chocolate.....	15
Rey Campero Espadin - Mezcalero: Romulo Parada Lime zest, pine, rosemary, quince and tamarind.....	10
The Lost Explorer 8 Year Espadin - Mezcalero: Fortino Ramos Hints of red apple, ripe fruits and a mild smoky layer.....	12
Vago Elote - Mezcalero: Mateo Garcia Layers of honeycomb, green tropical fruit & smoke.....	10
Vago Espadin - Mezcalero: Emigdio Ramirez Sumptuous carrot cake minus the frosting.....	10
Vago Espadin - Mezcalero: Joel Barriga Notes of vanilla, mint, & cracked pepper.....	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 mezcals are rich with fruits and spices and sometimes even a little gamey. Delicious!

Bossal Conejo - Mezcalero: Unknown Notes of apples, mandarin, apricot and blood orange.....	14
Bozal Borrego - Mezcalero: Adrian Bautista Pineapple and spices, followed by delicious smoked meat.....	14
Bozal Iberico - Mezcalero: Adrian Bautista Grapefruit with a tropical aroma of banana.....	14
Bruxo No. 2 Pechuga de Maguey - Mezcalero: Pablo Garcia Nice flavor of lemon zest, roasted vanilla, cloves, and clay.....	10
Montelobos Pechuga - Mezcalero: Don Lopez Brown sugar, mole poblano & vanilla ice cream.....	25
Pierde Almas Conejo - Mezcalero: Gregorio Luis Wild rabbit is used in the third distillation.....	18
Pierde Almas Pechuga - Mezcalero: Alfonso Sanchez Flavor of old forests and wild fruit trees.....	18
Real Minero Pechuga - Mezcalero: Graciela Angeles Anise, mushrooms & raisins.....	25

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.

5 Sentidos Tobala - Mezcalero: Israel Palestino Birthday cake frosting and a buttery sake flavor.....	14
Bozal Tobala - Mezcalero: Israel Palestino Aromas of ripe melon, apricots, and smoked tropical fruit.....	14
Bruxo No. 5 - Mezcalero: Candido Reyes A soft sweetness of maple gives balance to smoke.....	15
Cruz del Fuego Tobala - Mezcalero: Margarita Blas Fruit forward with notes of wet earth.....	15
Cuentacuentos Seemanniana - Mezcalero: Ángel Cruz Calvo Creamy, Uber fresh, orange and mango.....	15
Del Maguey San Pablo Ameyaltepec - Mezcalero: Aurelio Tobon Very floral with notes of spice, lilac and tropical fruit.....	20
Del Maguey Tobala - Mezcalero: Don Cruz Sweet, fruity nose, with a mango and cinnamon taste.....	20
Fidencio Tobala - Mezcalero: Enrique Jiménez Fruit and acidic flavors that present differently with every sip.....	15
Los Siete Misterios Tobala - Mezcalero: Eleuterio 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
Mezcalero No. 3 - Mezcalero: Rodolfo Juarez There was a total of 500 liters (736 bottles) in this batch.....	15
Mezcalosfera Tobala - Mezcalero: Ageo Cortés Jammy, with flavors of grape spree candy and fig Newtons.....	15
Montelobos Tobala - Mezcalero: Aarón Sánchez Notes of citrus, basil, roasted fig, macadamia & truffle.....	20
Rey Campero Tobala - Mezcalero: Romulo Parada Unripe banana, honeydew, honey and fresh cut flowers.....	18
The Lost Explorer 10 Year Tobala - Mezcalero: Fortino Ramos Hints of tobacco, cocoa, vanilla and leather.....	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.

5 Sentidos Papalote - Mezcalero: Antonio Sonido Scents of sweet herbs, cream corn and caramelized pastry.....	14
5 Sentidos Papalometl - Mezcalero: Alvarado Jimenez Funkiness of a dry-aged ribeye steak and peppermint.....	16
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
Del Maguey Wild Papalome - Mezcalero: Fernando Cruz Strong with leather, slate, black olive & meatiness.....	20
Derrumbes Michoacan - Mezcalero: Guadalupe Perez Mature fruit aromas & herbal notes.....	10
Clase Azul Guerrero - Mezcalero: Unknown Fresh wood, seaweed, lemon juice & notes of tobacco.....	150
Mezcal de Leyenda Grandes Leyendas - Mezcalero: Don Anastacio Recognizes great master mezcaleros over the age of 70.....	30

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.

Bozal Tepeztate - Mezcalero: Honorato Molina Grapefruit zest, orange flower and pine.....	10
Cruz del Fuego Tepeztate - Mezcalero: Margarita Blas Smoky, grilled cantaloupe, mango and raspberry.....	16
Del Maguey Wild Tepeztate - Mezcalero: Don Cruz Notes of candied fruit, cinnamon & honeysuckle.....	20
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
Koch Tepeztate - Mezcalero: Pedro Hernandez Floral, herbal, light with a sweet aftertaste.....	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
Neta Bicuixe - Mezcalero: Hermógenes Vasquez Tropical fruits, clove, spice and white pepper.....	25
Rey Campero Tepeztate - 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 Ensemble Reposado - Mezcalero: Atenogenes García Cotton candy sweetness, apples, pears and cider vinegar.....	14
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 • Cupreata + Espadin Pine, mature fruit and herbal notes.....	14
Alipus Ensemble - Mezcalero: Valente Garcia • Espadin + Bicuishe Fresh jalapeño, bell pepper and vanilla.....	9
Alipus Destilado en Barro - Mezcalero: Felix Garcia • Arroqueno + Espadin Oreo pie crust and rolling tobacco.....	9
Animas Espadin y Papalometl - Mezcalero: Luis Angeles Reyes • Espadin + Cupreata Caramel squares and mahogany.....	15
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
Derrumbes Tamaulipas - Mezcalero: Cuauthemoc Jacquez • Amole + Funkiana Sweet, rich & dry.....	9
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 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
Mezcalero No. 19 - Mezcalero: Baltazar Gomez • Cirial + Espadin Aged for over two years in glass.....	9
Mezcalosfera Blend of 3 - Mezcalero: Emanuel Ramos • Bicuixe + Madrecuixe + Verde Nose is full of peanut & leather...	30
Neta Blend of 2 - Mezcalero: Candido Garcia Cruz • Espadin + Bicuixe Sweet cream, lemon bar and pepper.....	20
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 Ensemble - 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.

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

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.

Del Maguey San Luis del Rio Azul - Mezcalero: Marcos Mendez Creamy with bright citrus notes of dried tropical fruit.....	12
Derrumbes Zacatecas - Mezcalero: Jaime Bañuelos Lightly floral with raspberry and papaya.....	10
Neta Tequilana - Mezcalero: Tequilana Roasted peppers, acorn squash and honeycomb.....	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 Madrecuixe - Mezcalero: Atenogenes García freshly cooked agave, licorice, almonds, and minerals.....	12
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 Madrecuixe - Mezcalero: Israel Vasquez Flavors of beet and sweet potato along with minerality.....	10
Bozal Tobaziche - 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
Cuentacientos Madrecuixe - Mezcalero: Garcia Salvador Rich aromas of bubblegum and freshly churned butter.....	12
Del Maguay Madrecuixe - Mezcalero: Marcos Mendez Notes of banana leaf, green papaya & fresh cut bamboo.....	20
Del Maguay Tobaziche - Mezcalero: Marcos Mendez Earthy and smoky with an underlying sweetness of citrus fruit.....	20
Don Amado Largo - Mezcalero: Don Arellanes Somewhat smokey, candied notes, creamy mouthfeel & spice.....	14
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
Fidencio Madrecuixe - Mezcalero: Enrique Jiménez Vegetal, floral, leather & caramel.....	12
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 Madrecuixe - Mezcalero: Alvaro Hernandez This tropical fruit bomb with a symphony of exotic flavors.....	14
Mal de Amor Barril - Mezcalero: Alvaro Hernandez Coffee beans, tobacco, cantaloupe and red delicious apples.....	14
Mezcalosfera Madrecuixe - Mezcalero: Margarito Cortes Limited batch with only 237 litres in production.....	30
Mezcalosfera Madrecuixe - Mezcalero: Felipe de Jesus Lots of stone, salt and dry vanilla bean.....	18
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
Rey Campero Madre Cuishe - Mezcalero: Romulo Parada White chocolate and ripe banana.....	16
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
La Venenosa Raicilla Costa - Mezcalero: Gerardo Pena • Maximiliana Elegant, subtle and incredibly complex.....	15
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.

Burrito Fiestero Cenizo - Mezcalero: Arturo Conde Creamy mouthfeel and a taste of tropical fruit.....	9
Clase Azul Durango - Mezcalero: Unknown Soft mineral notes and elegant smoke.....	125
Derrumbes Durango - Mezcalero: Uriel Simental Sweet dark fruit flavors and minerality.....	12
Mezcal de Leyenda Durango - Mezcalero: Ventura Gallegos The flavor is buttery with notes of coriander and fruit.....	10

MEZCAL

AGAVE AMERICANA *Arroqueño* | *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 Arroqueño - Mezcalero: Tio Pedro Green tobacco, blueberry Greek yogurt, soy sauce, and honeydew.....	16
5 Sentidos Sierra Negra - Mezcalero: Alvarado Jimenez Cherry cheesecake, cinnamon and eucalyptus.....	18
Cuentacientos Arroqueño - Mezcalero: Angel Robles Sugar babies candy, sandalwood and wintergreen.....	14
Cuentacientos Coyote Ancestral - Mezcalero: Ángel Cruz Robles Clay, fruit, and wood.....	14
Del Maguey Arroqueño - Mezcalero: Florencio Sarmiento Cantaloupe, baking chocolate & green beans.....	20
Don Amado Arroqueño - Mezcalero: Bonifacio Arellanes Very smokey with lots of earthy notes.....	12
Koch Arroqueño - 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 de Amor Sierra Negra - Mezcalero: Armando Hernandez Sweet flavors of cantaloupe and watermelon.....	18
Mezcal de Leyenda Cementerio - Mezcalero: Guadalupe Perez Aromatic flavors of roasted chestnuts and dried fruit.....	30
Mezcalero No. 26 Arroqueño - Mezcalero: Valente Garcia Vanilla cupcakes and cake frosting.....	14
Real Minero Arroqueño - Mezcalero: Lorenzo Angeles Bold bananas, caramel and chocolate.....	30

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 mezcals 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
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
Cuentacientos Cuish - Mezcalero: Maximiliano "Serafin" García Fresh, vegetal, green and bright.....	10
Los Siete Misterios Mexicanito - Mezcalero: Eleuterio Ogarrio Five spice, cinnamon, aniseed and lemon peel.....	10
Real Minero Cuishe - Mezcalero: Eduardo Angeles Very round and mellow with caramel notes.....	18

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.

5 Sentidos Jabali-Tobala - Mezcalero: Alberto Martinez Bubble gum, chamomile and lavender.....	14
Bozal Jabali - Mezcalero: Israel Vasquez Notes of lavender and sage with bright green vegetal flavors.....	12
Del Maguey Jabali - Mezcalero: Don Cruz Sweet violets, tarragon and hints of sandalwood.....	20
Koch Jabali-Coyote - Mezcalero: Pedro Hernandez Citrus and herbal notes.....	30
Noble Coyote Jabali - Mezcalero: Jose Santiago Lemongrass, dried anise, eucalyptus & bacon fat.....	15
Rey Campero Jabali (Clay Pot) - Mezcalero: Romulo Parada Mild cheesy, milky, lactose, caramel, earthy and clay.....	30
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