



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.

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
ArteNOM 1579 - Fresh chile tingle, white pepper & spearmint candies.....	14
Cantera Negra - Natural hints of citrus and clean, earthy notes on the finish.....	12
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
Clase Azul - Papaya, mango & lemon zest.....	25
Codigo - Earthy, mineral & citrus.....	14
Compoveda '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
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
Espolon - Pineapple, guava, lemon zest & white pepper.....	12
G4 - Hints of cardam om and pepper, balanced by fres h agave vegetal.....	15
Herencia Mexicana - Ripe agave, creamy texture & lemon curd.....	12
Herradura - Cooked agave, herbal & slight wood notes.....	12
Humano - Freshly cut agave, green herbal notes, lime zest, and subtle caramel.....	14
La Caza - Notes of cooked agave, vanilla , orange peel, and pepper.....	13
Lost Lore - Notes of cooked agave, citrus and black pepper.....	13
Milagro - Vegetal, citrus & black pepper.....	12
Number Juan - Slightly sweet, light grass, and roasted agave.....	12
Patron - Citrus fruits, white pepper & floral.....	14
PM Tequila - Notes of ripe limes, toasted coconut, sweet herbs and whole peppercorns.....	16
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
Siempre - Cooked agave, grassy, black pepper & citrus.....	12
Siete Leguas - Cooked agave, citrus, earth, grass & vegetal notes.....	14
Suerte - Cooked agave, grassy, black pepper & citrus.....	12
Tequila Ocho - Pear, pineapple, citrus & slightly spicy.....	14
Terralta - Bright citrus with a s mooth, 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.

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
ArteNOM 1414 - Salted vanilla cookie, allspice & mild chile heat.....	17
Cantera Negra - Notes of roasted agave, oak, vanilla, and a hint of citrus.....	14
Casa Noble - Vanilla, lemongrass, sweet cooked agave & toasted oak.....	14
Cayeya - Notes of creamy vanilla, rich caramel, and toasted coconut, and cinnamon.....	14
Cazcanes No.7 - Sweet vanilla and caramel with a slight peppery finish.....	25
Clase Azul - Cream soda, spice, caramel & earthy agave.....	35
Codigo - Vanilla, toasted caramel & cocoa powder.....	18
Don Fulano - Dark chocolate, jam & gentle spiciness.....	16
El Magico - Aromas of roasted agave, vanilla, caramel, and cinnamon.....	16
El Tesoro - Notes of cinnamon, lime & chocolate.....	18
Espolon - Tropical fruit, oak, plantains & vanilla.....	14
G4 - Cooked agave, oak, vanilla, and black pepper.....	16
G4 'Throwback' - Cooked agave, caramel , vanilla, and a hint of barrel spice.....	25
Herencia Mexicana - Allspice, vanilla, toast, bananas foster & marzipan.....	14
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
La Gritona - Oak, pepper & dulce de leche.....	15
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
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.....	16
Siempre - Roasted agave, baking chocolate, cracked pepper, caramel, and honey.....	14
Suerte - Caramel, vanilla, butterscotch & subtle plum.....	14
Tequila Ocho - Sweet agave, vanilla, almond & cinnamon.....	16
Terralta - Floral undertones, spices & ripe peaches.....	14
Volans - Caramel, green apple, toffee & buttery.....	16
Wild Common - Notes of cooked agave, fresh roasted pecans, and raw honey.....	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, 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
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
Codigo - Dried fruit, oak, vanilla & baking spices.....	25
Don Fulano - Peppery agave, sweet banana, maple syrup & ground coffee.....	20
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
Flecha Azul - Aromas of rich maple, caramel, dried herbs & pineapple cream soda.....	18
G4 - Notes of butterscotch, caramel, vanilla, and subtle smoke.....	22
Herencia Mexicana - Tootsie Roll, caramel, butterscotch & brown butter.....	16
Hermosa - Luxurious agave, oak and vanilla.....	20
Herradura - Chocolate, pineapple, dried cherry & vanilla.....	16
Herradura 'Legend' - Notes of oak, vanilla, caramel, citrus, dried fruit, and roasted agave.....	25
Hiatus - Candied fruit, baking spices, cocoa & toasted oak.....	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
Los Arango - Oak, vanilla & cinnamon.....	16
Lost Lore - Cooked agave, cinnamon, vanilla, cherry, banana, and baking spices.....	18
Milagro - Caramel, coconut, chocolate, tobacco & tropical fruit.....	16
Pasote - Vanilla, sweet coconut, roasted oranges & cinnamon.....	16
Patron - Vanilla, raisin, honey & caramel.....	16
San Matias - Pineapple, vanilla, bread crust, orange peel & sweet cinnamon.....	16
Siete Leguas - Browned butter, vanilla frosting, butterscotch & banana.....	18
Siempre - Roasted agave, salted caramel, cocoa, vanilla, with pops of pink peppercorn.....	16
Suerte - Maple syrup and brown sugar, vanilla, hints of chocolate & fruit.....	16
Tequila Ocho - Vanilla, cinnamon, brown sugar, apricots & toasted almond.....	18
Tequila Ocho "Old Fitzgerald" - Layers of honeyed agave, toas ted grain, toffee, and warm baking spice.....	40
Terralta - Vanilla, maple, mushrooms & caramel.....	16
Volans - Layers of honey, dried fruit, cinnamon, and butterscotch.....	30
Wild Common - Sweet cooked agave with floral notes, honey, and hints of cinnamon.....	18

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
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
Codigo 'Origen' - Vanilla, caramel, sweet oak, dried fig & cinnamon.....	70
Compoveda - Flavors of bourbon, cooked agave, cinnamon, and caramel.....	45
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 sugar & freshly buttered toast.....	80
Fuenteseca '18 Year' - Cedar, granny smith apple, vanilla & jasmine flower.....	100
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 '150 Aniversario' - 100 month aged Extra Añejo.....	100
Jose Cuervo 'Reserva de la Familia' - Rich oak, toasted almonds, vanilla & cinnamon.....	50
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 'Bordeos' - 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
Tromba - Aromas of vanilla taffy, candy cigarettes, scented tobacco, rice pudding.....	35
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

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
Chacolo Brocha Vol 3b - Mezcalero: Don Macario Partida pine needles, thyme and peppermint patties.....	18
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 Siete Misterios Doba-Yej - Mezcalero: Joel Velasco Notes of orange, lavender, and citrus.....	9
Vago Elote - Mezcalero: Mateo Garcia Layers of honeycomb, green tropical fruit & smoke.....	10

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
Koch Jabali-Coyote - Mezcalero: Pedro Hernandez Citrus and herbal notes.....	30
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

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!

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
Real Minero Pechuga - Mezcalero: Graciela Angeles Anise, mushrooms & raisins.....	25

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!

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

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

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 Delgado Y Ancho - Mezcalero: Jaime Carreto • Cupreata + Espadin Pine, mature fruit and herbal notes.....	14
Alipus Ensemble - Mezcalero: Valente Garcia • Espadin + Bicuixe Fresh jalapeño, bell pepper and vanilla.....	9
Animas Espadin y Papalometl - Mezcalero: Luis Angeles Reyes • Espadin + Cupreata Caramel squares and mahogany.....	15
Gusto Historico Red Label - Mezcalero: Victor Ramos • Espadin + Bicuixe Caramel cream, vanilla and clay.....	12
Los Vecinos No. 1 - Mezcalero: Victor Ramos • Barril + Espadin + Madrecuixe 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 • Madrecuixe + 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

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
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
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 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 mezcal, 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
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.

Amaras Logia Madrecuixe - 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 Madrecuixe - 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 Madrecuixe - Mezcalero: Garcia Salvador Rich aromas of bubblegum and freshly churned butter.....	12
Del Maguey Madrecuixe - Mezcalero: Marcos Mendez Notes of banana leaf, green papaya & fresh cut bamboo.....	20
Del Maguey 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
Fidencio Madrecuixe - Mezcalero: Enrique Jiménez Vegetal, floral, leather & caramel.....	12
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

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 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
5 Sentidos Sierra Negra - Mezcalero: Alvarado Jimenez Cherry cheesecake, cinnamon and eucalyptus.....	18
Cuentacuentos Arroqueno - Mezcalero: Angel Robles Sugar babies candy, sandalwood and wintergreen.....	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 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 Arroqueno - Mezcalero: Valente Garcia Vanilla cupcakes and cake frosting.....	14
Real Minero Arroqueno - Mezcalero: Lorenzo Angeles Bold bananas, caramel and chocolate.....	30