

AGAVE LIST

WELCOME TO THE MYSTIC, ANCIENT, AND ABSOLUTELY DELIGHTING WORLD OF AGAVES!

THIS LIST HAS BEEN CURATED TO BRING YOU UNIQUE MEZCALS AND TEQUILAS, THROUGH WHICH YOU CAN TRAVEL MEXICO ONE SIP AT A TIME.

BOTH MEZCAL AND TEQUILA ARE SPIRITS DISTILLED FROM THE AGAVE PLANT, MAKING TEQUILA A HISTORIC VARIETY OF MEZCAL, IN THE SAME WAY BOURBON IS A VARIETY OF WHISKEY.

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MEZCAL

[1 OZ / 2 OZ POURS]

ESPADIN

[AGAVE ANGUSTIFOLIA]

THE MOST COMMON SPECIES USED IN MEZCAL PRODUCTION. PLANTS DO WELL WITH CULTIVATION AND TAKE 5-9 YEARS TO MATURE. ESPADIN TYPICALLY BALANCES SWEETNESS & HERBACEOUSNESS.

NUESTRA SOLEDAD SAN LUIS DEL RIO (ED. 49)
pepper, minerality, bright citrus - 48% **9/18**

DEL MAGUEY ESPADIN ESPECIAL
vanilla, pineapple, butterscotch - 45% **16/32**

DEL MAGUEY SAN JOSE RIO MINAS
papaya, ripe peaches, pepper & herbal finish - 48% **21/42**

BANHEZ JOVEN ESPADIN & BARRIL
peppery and earthy - 48% **21/42**

ARROQUEÑO

[AGAVE AMERICANA OAXACENSIS]

RELATED TO ESPADIN BUT MUCH, MUCH LARGER. AN ENORMOUS PLANT FOUND WILD OR CULTIVATED, THESE PLANTS TAKE UP TO 20 YEARS TO MATURE. POWERFUL COOKED-AGAVE AND FRUIT FLAVORS WITH A LONG FINISH.

OAX ORIGINAL ARROQUEÑO CENTRAL VALLEYS, OAXACA
caramelized agave, buttery, hints of sweet coffee - 44% **14/28**

DON AMADO
cedar, pineapple - 50.3% **18/37**

KOCH ARROQUEÑO, EJUTLA
lime, tropical fruits, mustard - 47.15% **20/40**

DEL MAGUEY ARROQUEÑO, SANTA CATARINA MINAS
cantaloupe, green bean, chocolate - 49% **21/42**

EL JOLGORIO COYOTE, LACHIGUI (LTD. ED, BLACK)
honey, clove, caramel - 50.3% **30/60**

TOBALA

[AGAVE POTATORUM]

ONE OF THE FIRST WILD VARIETALS TO HIT THE US. THIS PETITE PLANT OFTEN GROWS IN THE SHADE OF TREES AND TAKES UP TO 15 YEARS TO MATURE. TOBALA MAKES FOR MEZCAL WITH A WOODY & FRUITY PERSONALITY, AND A SWEET, ENDURING FINISH.

REZPIRAL TOBALA, SAN BALTAZAR GUELEVILA (SERIES 4)
avocado leaf, kaffir lime, pickled flowers - 46% **15/30**

LEYENDA, PUEBLA
green apples, brown, sugar, molasses - 48% **14/28**

TOSBA TOBALA, SAN CRISTOBEL LACHIRIOAG
vegetable, brine, green apple - 46.3% **18/36**

VAGO TOBALA
celery, salty sea breeze - 46.3% **21/42**

DEL MAGUEY TOBALA, SINGLE VILLAGE
floral, bright salinity, creamy finish - 48% **22/44**

AGED MEZCAL

WHILST MOST MEZCALS ARE JOVEN (YOUNG) THAT DISPLAY THE TRUE CHARACTER OF THE AGAVE PLANT AND THE HAND OF THE MEZCALERO, A FEW PRODUCERS CHOSE TO AGE SOME OF THEIR MEZCAL IN OAK BARRELS TO ADD DEPTH AND COMPLEXITY.

DONAJI EXTRA AÑEJO, ESPADIN, OAXACA
vanilla bean, barley malt, sun-dried leather - 40% **15/30**

ILEGAL AÑEJO, ESPADIN, OAXACA
dark chocolate, sweet agave, maple - 40% **18/36**

JABALI

[AGAVE CONVALLIS]

A SPIKY PLANT WITH THORNS THAT IS NOTORIOUSLY DIFFICULT TO WORK WITH. IT THRIVES GROWING IN ROCKS ON THE SIDE OF CLIFFS AND MAKES A VERY EXPRESSIVE AND HERBACEOUS MEZCAL.

REY CAMPERO JABALI, CANDELARIA YEGOLE, OAXACA
coconut, lemon zest, smoke - 49.2% **17/34**

KARWINSKII

[AGAVE KARWINSKII]

A SPIKY CLUSTER OF LEAVES ATOP A THICK WOODY STALK. A STRANGE-LOOKING FAMILY OF AGAVE USED TO MAKE CUISHE, BARRIL, TOBAZICHE AND LARGO MEZCALS. BECAUSE THE FIBROUS STALKS ARE OFTEN USED IN PRODUCTION, THESE MEZCALS ARE STONE-DRY WITH PLENTY OF WINE-LIKE TANNINS.

REZPIRAL TOBAZICHE, SAN BALTAZAR CHICHICAPAN (SERIES 2)

dried violets, mango, hot stones - 45% **14/28**

EL JOLGORIO BARRIL, SANTA MARIA ZOQUITLAN (ED. 5)
caraway, oregano, bergamot - 47% **20/40**

EL JOLGORIO TOBAZICHE, MIAHUATLAN (ED. 1)
pine, green banana, lime zest - 47.8% **23/46**

TEPEZTATE

[AGAVE MARMORATA]

MOST COMMONLY FOUND IN THE WILD, THESE OLD AND WISE AGAVE TAKE UP TO 35-YEARS TO MATURE. AN ENORMOUS PLANT THAT CAN OFTEN BE FOUND CRAWLING OUT OF A ROCK FACE OR MOUNTAIN SIDE. THESE MEZCAL'S ARE TYPICALLY VERY HERBACEOUS AND VEGETAL.

REZPIRAL TEPEZTATE, SAN LUIS AMATLAN (SERIES 3)
evergreen, dried flowers, green papaya - 47.8% **17/34**

TOSBA TEPEZTATE, SAN CRISTOBEL LACHIRIOAG
floral, sweet bell pepper - 47.8% **21/42**

VAGO TEPEZTATE, CANDELARIA YEGOLE
white rose, green grapes, mustard - 52% **23/46**

EL JOLGORIO TEPEZTATE, OAXACA
green tea, vegetable, earthy - 47% **25/50**

PECHUGA

TRADITIONALLY MADE FOR CELEBRATIONS AND RITUALS, PECHUGA IS A STYLE OF MEZCAL MADE BY INFUSING FRUITS, SPICES AND SOMETIMES MEATS DURING THE SECOND OR THIRD DISTILLATION. THESE WILL NEVER TASTE 'MEATY' BUT ARE INCREDIBLY COMPLEX AND OFTEN SAVORY.

FIDENCIO (PECHUGA), SANTIAGO MATATLAN, OAXACA
quince, plantain, roasted chicken - 47% **15/30**

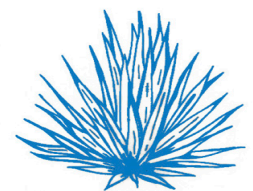
DON MATEO DE LA SIERRA CENIZO (PECHUGA), MICHOCAN
pineapple, lime, oats - 45% **19/38**

TOSBA ESPADILLA, SAN CRISTOBEL LACHIRIOAG
papaya, goat cheese, winter spice - 49% **24/48**

DEL MAGUEY SANTA CATARINA MINAS, IBERICO
cured meat notes, savory - 49% **31/62**

REAL MINERO (PECHUGA)
smoked meat, earthiness - 49% **33/66**

ROSIE'S



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MEZCAL

[1 OZ / 2 OZ POURS]

ENSEMBLES

HISTORICALLY, MANY MEZCALS WERE A BLEND OR "ENSEMBLE" OF DIFFERENT SPECIES. MEZCALEROS WOULD FORAGE FOR WHATEVER AGAVE WAS RIPE AND AVAILABLE TO MAKE A MEZCAL IN THEIR OWN STYLE. AS MEZCAL BECOMES MORE POPULAR AND WILD AGAVE BECOMES MORE SCARCE, IT IS LIKELY TO BE THE FUTURE OF MEZCAL PRODUCTION TOO.

**REZPIRAL ESPADIN/MADRECUISHE,
SAN AGUSTIN AMATENGO**
mushroom, citrus, kefir - 46% **15/30**

**DERRUMBES, FUNKIANA + UNIVATTA + AMERICANA,
TAMAULIPAS**
citrus, tropical fruits, red fruit jam - 52.3% **16/32**

**MEZCALOSFERA BY MEZCALOTECA MIAHUATLAN
TOBALA/ MADRECUIXE**
candied dirt, green flowers, tropical fruit - 52.1% **25/50**

DESTILADOS DE AGAVE

SPIRITS PRODUCED OUTSIDE OF THE DESIGNATED MEZCAL REGIONS USING SIMILAR PRACTICES AND SPECIES OF AGAVE.

**CINCO SENTIDOS 'COLECCION MIXTECA'
OAXACA - MEXICANITO**
melon, leather, clay - 46.3% **24/48**

SOTOL POR SIEMPRE, CHIHUHA
collard greens, wet grass - 46.9% **9/18**

KILINGA BACANORA BLANCO, SONORA
bruléed pineapple, hay - 46.9% **8/16**

OTHER VARIETALS

LEYENDA 'VERDE', SAN LUIS POTOSI
bell pepper, herbal, gently smoked - 42.1% **9/18**

RAYO SECO CUPREATA, GUERRERO
cacao, coffee beans, plum, wet stone - 48.5% **10/20**

LA REMILGOSA VERDE, DURANGO
jalapeño, celery, dill, yogurt - 51% **10/20**

RAYO SECO SACATORO, GUERRERO
cedar, mangoskin, fresh leaves - 52% **12/24**

RAYO SECO TRAVESIA CENIZO, DURANGO
hot chocolate, pepper, butternut - 50.7% **12/24**

DON MATEO SIEMBRA METL, MICHOACAN
almonds, apple, soft vanilla - 48% **12/24**

**DON MATEO DE LA SIERRA
INAEQUIDENS/ALTO, MICHOACAN**
grass, citrus, damp forest - 46% **14/28**

REZPIRAL LUMBRE, SAN BALTAZAR GUELEVILA (SERIES 4)
magnolia, chamomile, coconut - 46% **15/30**

**DEL MAGUEY WILD PAPALOMETL,
SAN PEDRO TEOZACALCO**
leather, slate, black olive - 45% **16/32**

EL JOLGORIO CENIZO, SANTA MARIA ZOQUITLAN (LTD ED.)
sea salt, sweet nectar, chalky minerals - 53.1% **23/46**

TEQUILA

[1 OZ / 2 OZ POURS]

EL VALLES [TEQUILA VALLEY]

BLANCO

ALDEZ BLANCO

cooked agave, black pepper, citrus - 40% **8/16**

COMMON WILD BLANCO

mandarin-lime, anise, cinnamon - 42% **12/24**

CAZCANES NO.9 ORGANIC BLANCO
mineral, white pepper, citrus - 50% **14/28**

TEQUILA 123 ORGANIC 'UNO' BLANCO
wood oil, caramel- 40% **8/16**

LAGRIMAS DEL VALLE PLATA
stone fruit, honey - 40% **10/20**

REPOSADO

EL DESTILADOR REPOSADO

caramel, vanilla, cinnamon - 40% **8/16**

ELVELO REPOSADO

aged oak, meringue, caramel - 44.5% **8/16**

COBALTO REPOSADO ORGANIC

cinnamon, lanolin - 40% **9/18**

COMMON WILD REPOSADO

plum fruits, honey - 42% **14/28**

LAGRIMAS DEL VALLE REPOSADO

dark fruits, vanilla, honey - 42% **11/22**

CAZCANES NO.7 REPOSADO

dried plum, nutmeg - 42% **18/36**

AÑEJO

EL DESTILADOR AÑEJO

butterscotch, caramel, cocoa - 40% **9/18**

TEQUILA 123 ORGANIC 'TRES' AÑEJO

orange blossom, butterscotch- 40% **11/22**

COBALTO AÑEJO ORGANIC

ripe banana, bitter chocolate, almonds - 40% **11/22**

TAPATIO AÑEJO

crème brûlée, walnut, hints of berries - 40% **8/16**

GRAN CENTENARIO AÑEJO

toasted oak, caramel, nuts - 40% **9/18**

PASOTE AÑEJO

vanilla, sweet coconut, roasted oranges - 40% **10/20**

EL TESORO AÑEJO

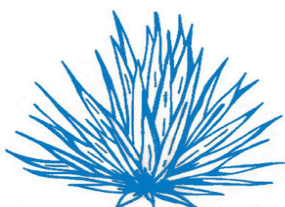
jasmine, oak, cooked agave - 40% **18/36**

DON PORFIDIO AÑEJO

bruléed orange, raisins - 39.3% **21/42**

CAZCANES NO.7 AÑEJO

caramel, oak, bitter orange - 39.3% **19/39**



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TEQUILA

[1 OZ / 2 OZ POURS]

LOS ALTOS [HIGHLANDS]

BLANCO

PUEBLO VIEJO BLANCO

pepper, minerality, bright citrus - 48% 8/16

TEQUILA OCHO PLATA

vanilla, pineapple, butterscotch - 45% 10/20

EL TEQUILEÑO BLANCO

wood oil, caramel, choco late - 40% 8/16

REPOSADO.

TAPATIO REPOSADO

intense agave, slight smoke, hints of butter - 40% 8/16

TEREMANA REPOSADO

oak, vanilla, caramel, zesty - 40% 8/16

DAHLIA CRISTALINO REPOSADO

black pepper, citrus, cooked agave - 40% 10/20

ARTENOM SELECCION 1414 REPOSADO

white pepper, cinnamon, vanilla - 40% 10/20

DON FULANO REPOSADO

cooked agave, dark chocolate, nutmeg - 40% 10/20

CLASE AZUL REPOSADO

green apples, brown, sugar, molasses - 48% 22/44

TEQUILA OCHO REPOSADO

vegetable, brine, green apple - 46.3% /

EL TEQUILEÑO REPOSADO

wood oil, caramel, choco late - 40% /

AÑEJO & EXTRA AÑEJO

PASOTE AÑEJO

raisin, almond, whole pepper - 40% 10/20

DON FULANO AÑEJO

chocolate fudge, baked banana - 40% 15/30

ARTENOM SELECCION 1146 AÑEJO

raisin, almond, whole pepper - 40% 15/30

CLASE AZUL AÑEJO

vanilla, toffee, cacao - 40% 42/84

EL TEQUILEÑO AÑEJO GRAN RESERVA

caramelized pineapple, honey, citrus peel - 45% 16/32

TAPATIO AÑEJO

oak, clove, caramelized orange peel - 40% 8/16

TAPATIO EXTRA AÑEJO

raisin, almond, whole pepper - 40% 32/64

ARETTE EXTRA AÑEJO [HIGHLANDS]

bell peppers, clove, fresh jalapeno - 40% 19/38

TEQUILA OCHO EXTRA AÑEJO [HIGHLANDS]

vanilla, toffee, cacao - 40% 25/50

PASOTE EXTRA AÑEJO [HIGHLANDS]

caramelized pineapple, honey, citrus peel - 45% 28/56

FUENTESECA EXTRA AÑEJO (12 YR)

oak, clove, caramelized orange peel - 40% 30/60

TEQUILA OCHO EXTRA AÑEJO '8/8/8'

[LTD EDITION-HIGHLANDS]

rich agave, orange, baking spices - 48.8% 33/66

SIETE LEGUAS 'D'ANTANO'

EXTRA AÑEJO [HIGHLANDS]

baked fruit, caramel, vanilla - 38% 42/84

ROSIE'S

