



# TEQUILA

Tequila is a distilled spirit made from Agave Tequilana Weber, blue agave, or Agave Azul, and produced only in five areas of Mexico: Jalisco (where 99% is made and home to the town Tequila) as well as Guanajuato, Michoacan, Tamaulipas & Nayarit-those are known as the Denomination of Origin (DOT) and recognised as such in more than 40 countries.

## BLANCO

Sometimes labelled as "silver" or "plata", blanco tequila is typically unaged, though some versions of the style can be aged for up to two months. It is said that blanco tequilas are agave's most undiluted expression, straight from the earth to the bottle. The choice for tequila enthusiasts who appreciate the spirit's natural taste.

### **ATANASIO BESO DE AMOR PLATA**

**ATANASIO SUAVECITO** *Blanco*

**ATANASIO** *Blanco*

**ALQUIMIA ORGANIC AGAVE** *Blanco*

**ARETTE ARTESANAL SUAVE** *Blanco*

**ARTENOM 1579** *Blanco*

**CASA DRAGONES** *Blanco*

**CASCAHUIN TAHONA** *Blanco*

**CODIGO 1530** *Blanco*

**CODIGO 1530 Rosa** *Blanco*

**DON FULANO** *Blanco*

**EL TESORO** *Blanco*

**EL TEQUILENO PLATINUM** *Blanco*

**G4** *Blanco*

**FORTALEZA** *Blanco*

**FLECHA AZUL** *Blanco*

**HERRADURA PLATA** *Blanco*

**LALO** *Blanco*

**MONTAGAVE HERITAGE ROSE** *Blanco*

**NUEVEUNO** *Blanco*

**OCHO SINGLE ESTATE** *Blanco*

**PM SPIRITS.COM** *Blanco*

**PASOTE (NOM 1579)** *Blanco*

**SIETE LEGUAS** *Blanco*

**SIETE LEGUAS 7 DECADAS SPECIAL EDITION** *Blanco*

**TERRALTA** *Blanco*

**TAPATIO** *Blanco*

**VIVA MEXICO** *Blanco*

**VOLANDO** *Blanco*

**WILD COMMON** *Blanco*

**YEYO** *Blanco*

# REPOSADO

Reposado “rested” tequila spends between two months and up to one year aging in oak barrels. Reposados are loved for their ability to showcase the subtleties of wood, while still maintaining some of the brightness of the agave.

**ATANASIO** *Reposado*  
**ARTENOM 1414** *Reposado*  
**EL TESORO** *Reposado*  
**EI TESORO MUNDIAL COLLECTION (Aged in Basil Hayden barrel)** *Reposado*  
**CASCAHUIN SIETE VECES DIEZ** *Reposado*  
**CAZCANES** *Reposado*  
**CIMARRON** *Reposado*  
**CLASE AZUL** *Reposado*  
**DON FULANO** *Reposado*  
**EL TEQUILENO GRAN RESERVA** *Reposado*  
**EL TEQUILENO REPOSADO RARE (Aged 6 yrs 4 months)** *Reposado*  
**FORTELAZA** *Reposado*  
**G4** *Reposado*  
**HERRADURA** *Reposado*  
**HERRADURA RESERVA 2016** *Reposado*  
**LAGRIMAS DEL VALLE PALO VERDE** *Reposado*  
**MIJENTA** *Reposado*  
**OCHO SINGLE ESTATE** *Reposado*  
**PASOTE (NOM 1579)** *Reposado*  
**SIEMPRE** *Reposado*  
**TAPATIO** *Reposado*  
**VIVA MEXICO** *Reposado*  
**VOLANS** *Reposado*

# ANEJO

For a tequila to be considered an anejo, it has to spend between one and three years aging in barrels no larger than 600 litres. The additional time spent aging in wood often offer oak-forward notes of vanilla, caramel, baking spices, and dried fruit.

**1800 ANEJO** *Anejo*  
**ALQUIMIA ORGANIC AGAVE** *Anejo*  
**ARTENOM 1146** *Anejo*  
**ATANASIO** *Anejo*  
**CALLE 23** *Anejo*  
**CORAZON** *Anejo*  
**DON FULANO** *Anejo*  
**DON JULIO 1942** *Anejo*  
**DON FULANO 20TH Aniversario Sherry Cask** *Anejo*  
**FORTALEZA** *Anejo*  
**G4** *Anejo*  
**HERRADURA** *Anejo*  
**MAESTRO DOBEL** *Anejo*  
**OCHO SINGLE ESTATE** *Anejo*  
**PASOTE (NOM 1579)** *Anejo*  
**TAPATIO** *Anejo*  
**TIERRA NOBLE** *Anejo*

\* Prices displayed are indicative of a 30mL pour.

\* Tequilas listed on the menu are subject to availability.

# EXTRA ANEJO

An extra old premium tequila that is barrel-aged for a minimum of three years. Varying in colour from deep gold to reddish-brown, extra anejos are smooth, complex & offer drinkers a unique experience.

**ARETTE GRAN CLASE** *Extra Anejo*  
**ALQUIMIA VI ORGANIC AGAVE** *Extra Anejo*  
**CASCAHUIN** *Extra Anejo*  
**DON FULANO IMPERIAL** *Extra Anejo*  
**HERRADURA SELECCION SUPREMA** *Extra Anejo*  
**JOSE CUERVO RESERVA DE LE FAMILIA** *Extra Anejo*  
**OCHO SINGLE ESTATE “EL BAJO” 2018** *Extra Anejo*  
**PASOTE (NOM 1579)** *Extra Anejo*  
**TAPATIO EXCELENCIA GRAN RESERVA** *Extra Anejo*  
**TEARS OF LLORONA NO #3** *Extra Anejo*

# HIGH PROOF and STILL TEQUILA

Like most spirits, tequila is usually diluted down to approximately 40% alcohol, however, there are some exceptions. Still strength means there is no water added, whatever came out of the still. High proof means there was some water added but still higher than 40abv. We have included some tequilas in this section that are 44% or more.

**ATANASIO ORIGENES (46%)** *Blanco*  
**ANCESTRAL SIEMBRA VALLES (52%)** *Blanco*  
**CASCAHUIN PLATA (48%)**  
**CASCAHUIN BRIX 11 (53%)** *Blanco*  
**DON FULANO FUERTE (50%)** *Blanco*  
**FUENTESECA COSSECHA 2018 (44.8%)** *Blanco*  
**G4 MADERA (45%)** *Blanco*  
**HERRADURA Blanco (46%)** *Blanco*  
**TAPATIO 110 Blanco (55%)** *Blanco*

# CRISTALINO

Cristalino tequila is typically an anejo or extra anejo that has been filtered, sometimes multiple times, with charcoal. They retain the complexity and richness of aged tequilas but pour as clear as a blanco.

**HERRADURA ULTRA**  
**MAESTRO DOBEL 50 CRISTALINO**  
**MAESTRO DOBEL DIAMANTE**  
**1800 CRISTALINO**

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# INFUSED TEQUILA

Tequila that has been infused with flavours from other ingredients. Below are three of our infused tequilas.

**CURADO** (*Infusion de agave Cupreata*) Blanco

**1800 COCONUT TEQUILA** (*Infused with coconut flavour*)

**AGAVERO TEQUILA LIQUEUR** (*Infused with the essence of damiana flowers*)

# AGAVE SPIRITS

Any distilled spirit made from the agave plant.

**EL CABILLITO CERRERO (Agave Azul 46%)** Blanco

**ACT OF TREASON (AUSTRALIAN AGAVE SPIRIT)** Blanco

**EL CABILLITO CERRERO (Agave Azul 46%)** Resposado

# MEZCAL

The main difference between a tequila and a mezcal is that tequila can only be made from the Blue Webber agave, but mezcal can be made from any variety of agave. The term mezcal derives from the Aztec words of “cooked agave” (metl ixcalli). So technically, any alcohol made from agave is a mezcal. To be sold legally and obtain the NOM stamp of authenticity mezcal must be produced in one of 9 legally recognised states

**LOS DANZANTES Still Proof Mezcal Artesanal** (*Agave Espadin*)

**LOS DANZANTES Mezcal Pechuga** (*Agave Espadin*)

**ALIPUS San Baltazar** (*Agave Espadin*)

**ALIPUS San Luis Mezcal** (*Agave Espadin*)

**ALIPUS San Juan** (*Agave Espadin*)

**ALIPUIS Desitlado En Barro San Migeul Sola Mezcal** (*Agave Espadin, Arroqueno*)

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