JOIN US
IN OUR 6 SEAT
MEZCALERÍA

FOR A 1 HOUR TASTING SESSION

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THE ART OF MEZCAL

It is our mission to provide you, our spirited guests, with a thorough opportunity to learn by smell and taste. We ask that you do not get caught up in classification. First, identify what gives you pleasure and understand the great measures taken by nature and the human hand to cultivate this pleasure. Learn to identify the taste of the maguey (plant) itself over the tastes gifted by processes such wild fermentation and distillation, for maguey are millions of years old and host a genetic history of resilience. The uses of maguey are as multitudinous as the arts of humans have found it convenient to devise.

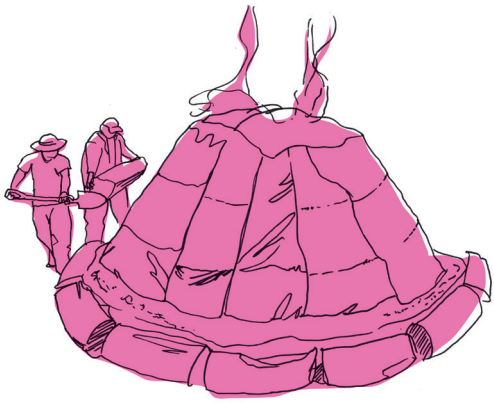
In the following pages we will take you through a basic intro to Mezcal. Our Mezcal list is organized by each maguey's scientific name i.e. species. Within each species, you will see a list of maguey by their common name. Further, they are grouped by place. This way you may choose to explore the terroir of a specific village.

"Agave has nurtured man. During the several thousand years that man and agave have lived together, agave has been a renewable resource for food, drink, and artifact. As man settled into communities, agave became fences marking territories, protecting crops, providing security, and ornamenting the home. Agave fostered in man the settled habitat, attention to cultivation, and the steadfast purpose though years and life spans, all virtues required by civilization. As civilization and religion increased, the nurturing agave became a symbol, until with its stimulating juice man made it into a god. The religion and the god have gone, but agave still stands as a donor species of the first water. Among the world's crops, are there others that have played a more useful and as bizzare a role?"

-Howard Scott Gentry

DENOMINATION OF ORIGEN

Mezcal can currently be exported from 9 states although it is made all over Mexico. For producers that choose not to become certified, their mezcal can be exported as "Destilados de Agave." Mezcal can be made from 40+ species of maguey, whereas Tequila is made from only one; Blue Weber.

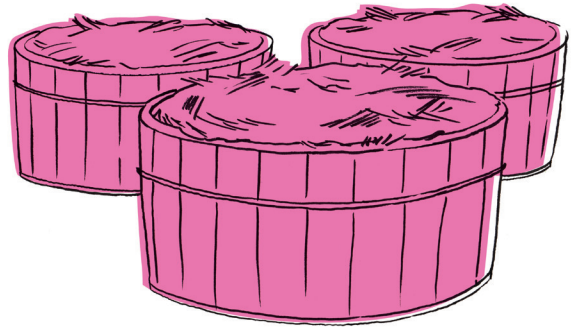


PIT ROASTING

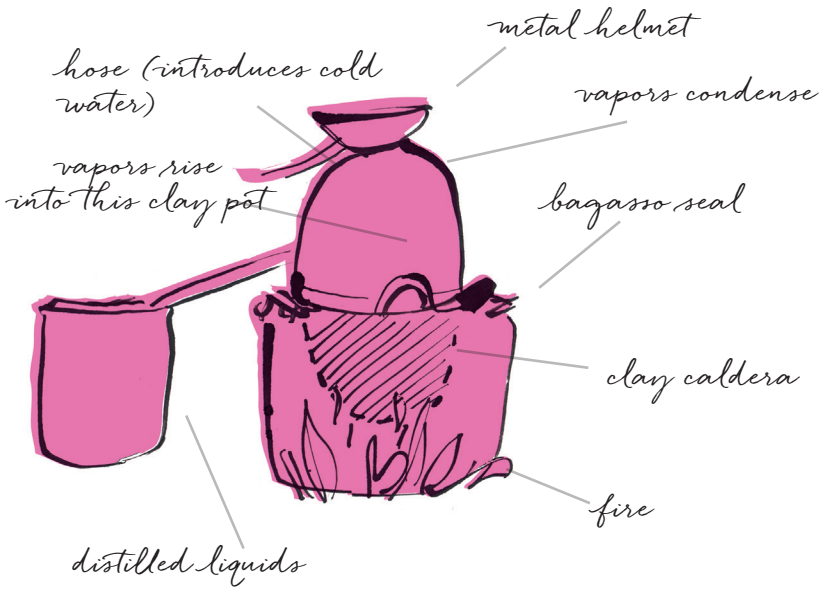
HAND MASHING

OR MASHING BY TAHONA WHEEL

WILD OPEN AIR FERMENTATION



DISTILLATION IN COPPER, STEEL, WOOD OR CLAY (FEATURED BELOW)



MEZCAL FLIGHTS

SERVED WITH PALETTE CLEANSERS

TERROIR Nº. 1 "PLACE"

VAGO
Espadin • Candelaria Yegolé • ABV 51.2%
REY CAMPERO
Jabali • Candelaria Yegolé • ABV 48.5%
VAGO
Tobalá • Candelaria Yegolé • ABV 52.1%

21

TERROIR Nº. 2 "PLANT"

VAGO
Madrecuishe • Miahuatlan, Oaxaca • ABV 51.7%
REY CAMPERO
Madrecuishe • Candelaria Yegolé • ABV 48.6%
CINCO SENTIDOS
Madrecuishe • Miahuatlan, Oaxaca • ABV 48.1%

26

TERROIR Nº. 3 "ORIGEN"

MEZCALES DE LEYENDA
Cupreata • Guerrero • ABV 45%
MEZCALES DE LEYENDA
Tobalá • Puebla • ABV 48%
DERRUMBES
Salmiana • San Luis Potosi • ABV 43.5%

18

TERROIR Nº. 4 "MAESTRO"

DON MATEO
Alto • Emilio Vieyra • Michoacán • ABV 46%
SIEMBRA METL
Cupreata • Emilio Vieyra • Michoacán • ABV 46%
SIEMBRA METL
Cenizo • Emilio Vieyra • Michoacán • ABV 48%

21

TERROIR Nº. 5 "CLAY"

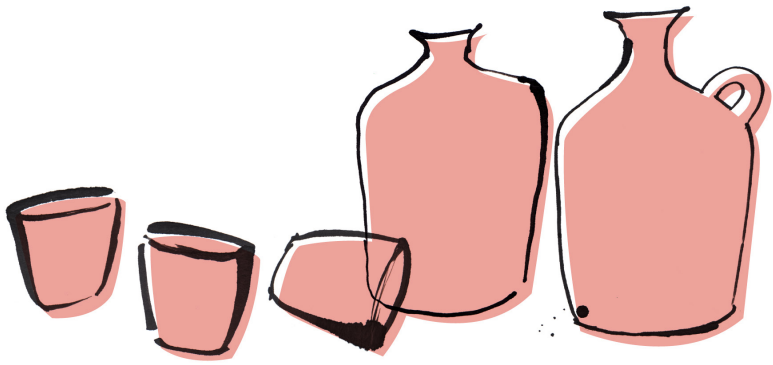
VAGO
Espadin en barro · Sola de Vega · ABV 51%
DON AMADO — 24
Arroqueno · Santa Catarina Minas · ABV 46%
VAGO
Ensamble of various maguey (rotating blend) · Sola de Vega

TERROIR Nº. 6 "RITUAL"

MEZCAL LA HERENCIA DE SANCHEZ
"codorniz" (quail) Espadin · Candelaria Yegole · ABV 48%
MAYALEN — 21
"borrego" (lamb) Cupreata · Guerrero · ABV 49%
DON MATEO
"guajolote" (turkey) Cenizo · Michoacán · ABV 45%

TERROIR Nº. 7 "OUTLIERS"

CLANDE SOTOL
Desert Spoon plant · Chihuahua · ABV 48.6%
SOTOL POR SIEMPRE — 18
Desert Spoon plant · Chihuahua · ABV 45%
LA VENENOSA "SIERRA OCCIDENTAL"
Maximiliana · Jalisco · ABV 42%

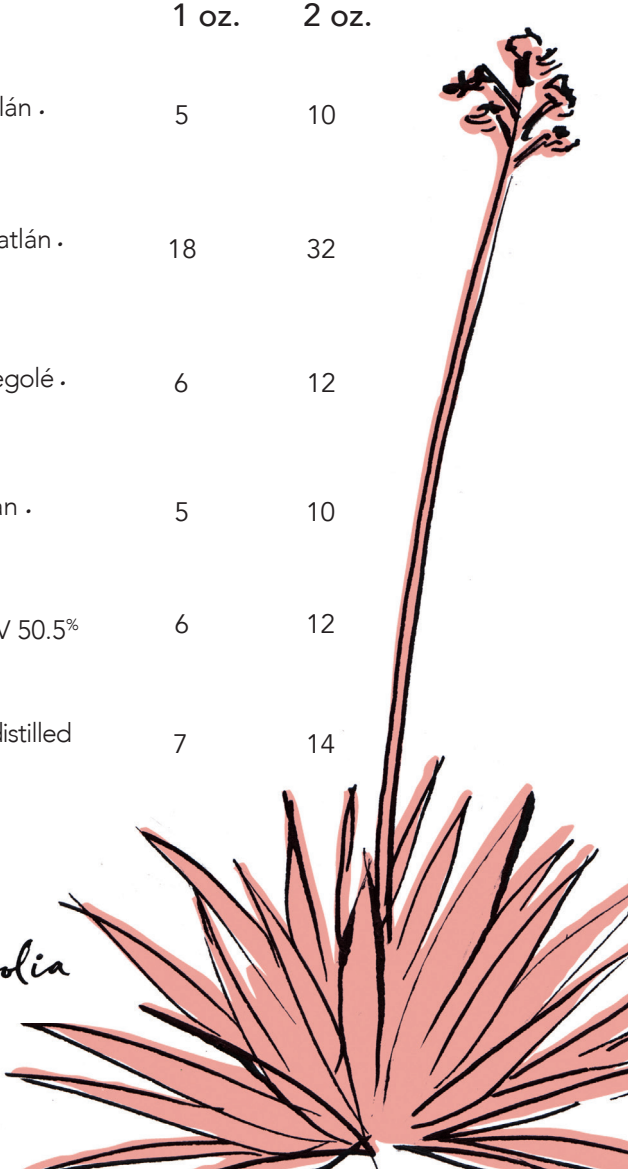


MEZCALES

ANGUSTIFOLIA

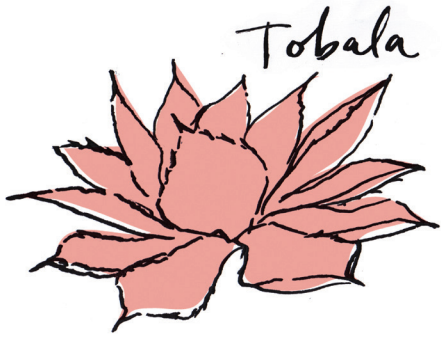
Espadin is an ideal maguey for mezcal production because it is easy to cultivate, drought resistant, and has higher sugar concentration. The agaves take 7-12 years to mature. (A shorter maturation period than most agave.)

	1 oz.	2 oz.
KOCH espadin Pedro Hernandez · Santiago Matatlán · ABV 47%	5	10
EL JOLGORIO espadin José Cortés Santiago · Santiago Matatlán · ABV 48% · *aged 17 years in glass*	18	32
VAGO espadin Aquilino Garcia Lopez · Candelaria Yegolé · ABV 48%	6	12
NUESTRA SOLEDAD espadin José Parada · Santa Maria Zoquitlan · ABV 46%	5	10
VAGO espadin Emigdio Jarquin · Miahuatlán · ABV 50.5%	6	12
VAGO espadin en barro Tio Rey · Sola de Vega · ABV 51.9% · distilled in clay pots	7	14

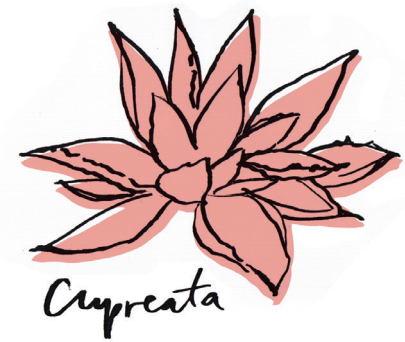


POTATORUM

Tobala tend to be small, wild, and solitary. Due to their size and love of rocky terrain, cultivation is labor intensive. The maguey takes 8-16 years to mature.



	1 oz.	2 oz.
EL JOLGORIO tobalá Gregorio Martinez • San Baltazar Guelavila • ABV 47.9%	8	16
REAL MINERO tobalá Don Lorenzo & Edgar Angeles • Santa Catarina Minas • ABV 49.5% • distilled in clay pots	8	16
CINCO SENTIDOS papalometl Don Amando • Santa Maria Ixcatlan • ABV 45.4% • fermented in cow hide, distilled in clay pots	10	20
VAGO tobalá Aquilino Garcia Lopez • Candelaria Yegolé • ABV 52.1%	7	14
REY CAMPERO tobalá Romulo Sanchez Parada • Candelaria Yegolé • ABV 48.9%	8	16
LA COCUYA tobalá Tio Rey • Sola de Vega • ABV unknown • distilled in clay pots	7	14
MEZCALES DE LEYENDA tobalá Don Aaron Alva • S.N. Huajuapan, PUEBLA • ABV 48%	7	14



CUPREATA

Most mezcal on the market comes from the state of Oaxaca. We are pleased to offer Cupreata from the states of Guerrero and Michoacán! Cupreata takes from 7-15 years to mature. It is also named "Papalome" (butterfly) in the language of the Aztecs. Often the pinas are shaved down tightly of their leaves which prevents bitterness.

	1 oz.	2 oz.
MEZCALES DE LEYENDA cupreata Rodolfo Obregon . Mazatlan, Guerrero . ABV 45%	7	14
MAYALEN cupreata Jose Morales Uribe . Mochitlan, Guerrero . ABV 54%	6	12
SIEMBRA METL cupreata Emilio Vieyra . Pino Bonito, Michoacán . ABV 46%. distilled in copper & oyamel pine	7	14

RHODACANTHA

This species takes 7-12 years to mature. Due to a slightly lower sugar content it tends to produce a dry, tree-bark mouth feel.

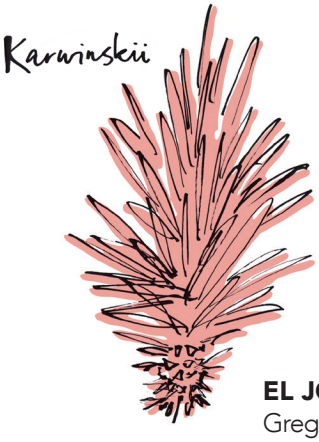
	1 oz.	2 oz.
VAGO mexicano Aquilino Garcia Lopez . Candelaria Yegolé . ABV 49.4%	7	14
REY CAMPERO mexicano Romulo Sanchez Parada . Candelaria Yegolé . ABV 48.4%	7	14

MARMORATA

Tepeztate are massive maguey that can take up to 25-30 years to mature. Prepare for powerful notes of rotten melon, bonito, green chiles...

	1 oz.	2 oz.
WAHAKA tepeztate A. Mendez · San Dionisio Ocotepec · ABV 45%	7	14
KOCH tepeztate Pedro Hernandez · San Baltazar Guelavila. ABV 45.3%	8	16
VAGO tepeztate Emigdio Jarquin · El Nanche, Miahuatlán · ABV 46%	7	14
REY CAMPERO tepeztate Romulo Sanchez Parada · Candelaria Yegolé · ABV 48.27%	7	14
EL JOLGORIO tepeztate Gregorio y Ignacio · Santa Maria Zoquitlán · ABV 47%	8	16

KARWINSKII



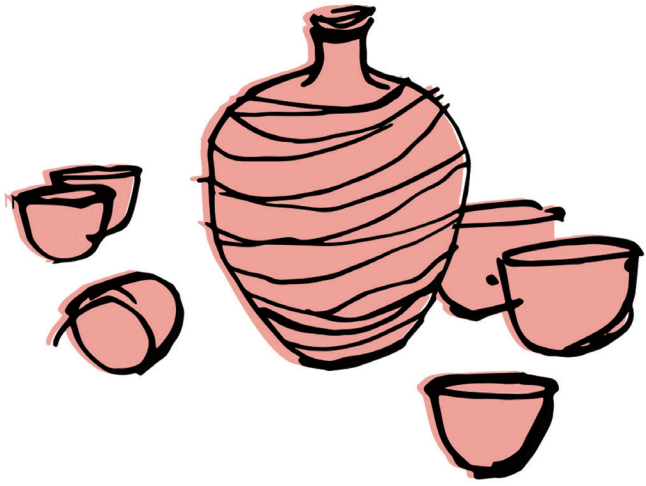
This species has a long stalk with the piña on top. Both the stalk and piña are used to make mezcal. The stalk's starches don't break down as easily in the roasting process which results in a tannic or dry mouth feel. These maguey range from 12-18 years to mature.

	1 oz.	2 oz.
EL JOLGORIO cuixe Gregorio y Ignacio · Santiago Matatlán · ABV 47%	7	14
VAGO cuixe Aqulino Garcia Lopez · Candelaria Yegolé · ABV 51.3%	8	16
CINCO SENTIDOS madre-cuishe Atenogenes Garcia · El Nanche, Miahuatlán · ABV 48.1%	8	16
VAGO madre-cuixe Emigdio Jarquin · El Nanche, Miahuatlán · ABV 51.7%	7	14
REY CAMPERO madre-cuishe Romulo Sanchez Parada · Candelaria Yegolé · ABV 48.6%	7	14
REAL MINERO largo Lorenzo & Edgar Angeles · Santa Catarina Minas · ABV 47.8% · distilled in clay pots	8	16
REAL MINERO barril Lorenzo & Edgar Angeles · Santa Catarina Minas · ABV 49.9% · distilled in clay pots	7	14

AMERICANA

Americana Var. Oaxacensis has many sub-species including Arroqueno, Pulquero, Sierra Negra, Blanco, Cenizo, Coyote, de Castilla. The harvest age range and sizes differ dramatically. This is a category for explorers.

	1 oz.	2 oz.
EL JOGORIO arroqueno Pedro Vasquez · Santiago Matatlán · ABV 47%	9	18
DON AMADO arroqueno Bonifacio Arellanes · Santa Catarina Minas · ABV 46% · distilled in clay	7	14
CINCO SENTIDOS Alberto Martinez · Santa Catarina Albarradas · ABV 49.5% · distilled in clay pots	8	16
VAGO "Blanco y Negra" 50% Blanco 50% Sierra Negra · Pino Bonito, Michoacán · ABV 48%	9	18
SIEMBRA METL cenizo Cenizo · Pino Bonito, Michoacán · ABV 48%	7	14



LOS OTROS

A List of uncommon or rare agave species followed by the outlier distillates; Bacanora and Sotol.

	1 oz.	2 oz.
DERRUMBES funkiana Cuauthemoc Jacquez • Tamaulipas • ABV 52.3%	6	12
DERRUMBES tequilana Jamie Banuelos • Zacatecas • ABV 48.85%	6	12
DERRUMBES salmiana Emanuel Perez • San Luis Potosi • ABV 43%	6	12
CINCO SENTIDOS jabali Alberto Martinez• Santa Catarina Minas • ABV 47.1%	9	18
REY CAMPERO jabali Romulo Sanchez Parada • Candelaria Yegolé • ABV 51%	7	14
DERRUMBES durangensis Durangensis • Durango • ABV 45.2%	6	12
MEZCALES DE LEYENDA "cenizo" Urial Simental • Durango • ABV 40%	6	12
DON MATEO alto Emilio Vieyra • Pino Bonito, Michoacán • ABV 46% • distilled in copper & oyamel pine	5	10
KOCH lumbre Pedro Hernandez • San Balthazar Guelavila • ABV 47%	7	14
RANCHO TEPUA pacifica Familia Contreras • Aconchi, Sonora • ABV 48.2%	6	12
SOTOL POR SIEMPRE (not agave) Dasylirion Wheeleri • Chihuahua ABV 45% • Familia Jacquez	5	10
CLANDE SOTOL (not agave) Dasylirion Wheeleri • Chihuahua ABV 48.6% • Bienvenido Fernandez	7	14

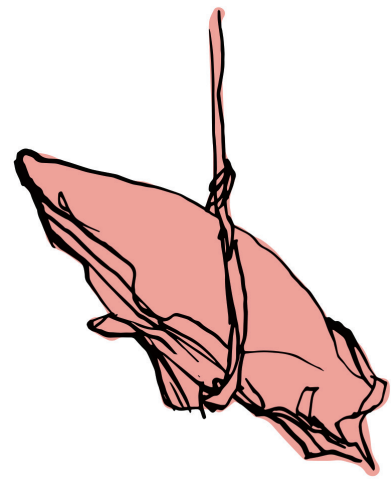
ENPALMES

Enpalmes, also known as “ensambles” or "mezclas", are blends of several different kinds of maguey harvested, roasted, mashed, fermented, and distilled together into one harmonious composition.

	1 oz.	2 oz.
MEZCALOSFERA Emanuel Ramos • Bicuishe, Madrecuishe, Verde • Miahuatlan • ABV 48.2%	9	18
VAGO 48% Cuishe 29% Tepeztate 23% Espadin • Candelaria Yegolé • ABV 50.4% • Aquilino Garcia Lopez	8	16
VAGO “en barro” *Ask about Tio Rey’s current field blends. We usually have 3 • Sola de Vega • ABV varies	7	14
DERRUMBES Chino, Cenizo • Tzitzio, Michoacán • ABV 4.6%	6	12

PECHUGA

A list of rituals. Pechuga is traditionally shared over holidays, births, deaths, or spiritual elopements.”Pechuga” translates to the breast of an animal and is a style of mezcal. In this case, mezcal is distilled a 3rd time. The still is loaded with local fruits of the land and the pechuga is hung above the rising vapors of mezcal...



	1 oz.	2 oz.
REAL MINERO “Pechuga” Espadin in clay with creole apples, oranges, almonds, bananas, & rice/ vapors rise through a chicken breast • Santa Catarina Minas • ABV 51.7% • Lorenzo & Edgar Angeles	9	18

PECHUGA (CONTD.)

	1 oz.	2 oz.
LA HERENCIA DE SANCHEZ "de Codorniz" Espadin re-distilled in copper with pineapples, bananas & spices/ vapors rise through a quail! · Candelaria Yegolé · ABV 48% · Romulo Sanchez Parada	9	18
VAGO "Elote" Espadin re-distilled with local roasted corn · Candelaria Yegolé · ABV 50.6% · Aquilino Garcia Lopez	6	12
MAYALEN "Borrego" Wild cupreata re-distilled with local fruits & spices /vapors rise through a freshly butchered lamb leg · Guerrero · ABV 45% · Jose Morales Uribe	5	10
DON MATEO "Pechuga" Cenizo re-distilled with local fruits, vapors rise through a turkey breast · Michoacán · ABV 45% · Emilio Vieyra	7	14
MEZCALOSFERA con Mango Espadin re-distilled with mango y chile habanero · Miahuatlan · ABV 53.1% · Margarito Cortes	10	20
CINCO SENTIDOS Pechuga Mole Poblano Espadilla re-distilled in clay & tree trunk with mole Poblano & chicken breast · Zoyatla, Puebla · ABV % · Marcelo Luna	10	20

RAICILLA

Raicilla is an maguey spirit produced in Jalisco, a Mexican state that falls outside of the Denomination of Origin required to export as "Mezcal." Raicilla has been produced in Jalisco for over 500 years. Raicilla forever.

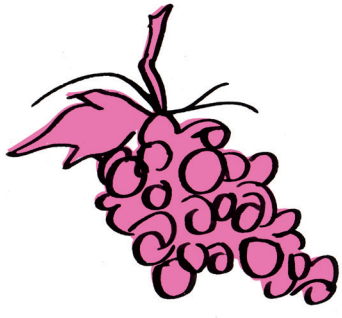
	1 oz.	2 oz.
LA VENENOSA "Sierra" Maximiliana distilled 1x · Mascota, Jalisco · ABV 42% · Ruben Pena Fuentes	9	18
LA VENENOSA "Costa de Jalisco" Amarillo Grande distilled in Higuera Blanca · Llano Grande, El Tuito, Jalisco · ABV 45.5% · Don Alberto Hernandez	7	14
LA VENENOSA "Sur de Jalisco" Criolla & Cenizo Silvestre distilled in clay · San Juan Espanatica, Tuxpan, Jalisco · ABV 47% · Don Macario Partida	8	16
LA VENENOSA "Sierra del Tigre" Bruto Silvestre distilled 1x in clay pots · Tienda Nueva, La Manzanilla de la Paz, Jalisco · ABV 46% · Don Luis Contreras	8	16
LA VENENOSA "Puntas" Maximiliana distilled in steel · Jacales, Jalisco · ABV 63% ! The prized upper hearts of the distillation · Gerardo Pena	9	18

TEQUILA

Mezcal and Tequila are divided by the same chasm that divides artisans from mass industrial producers. There are few producers making Tequila the artisanal and traditional way. We feature a them on our humble list.

	1 oz.	2 oz.
TAPATIO BLANCO tequilana Familia Camarena · Arandas, Jalisco · ABV 40%	4	8
SIEMBRA VALLES ANCESTRAL Collaboration of Salvador Rosales Torres & David Suro · Valles, Jalisco · ABV 50.2%	7	14
TEQUILA OCHO REPOSADO Tequilana aged 8+ weeks in US whiskey barrels · "La Magueyera" Arandas, Jalisco · ABV 40% · Familia Estes y Camarena	6	12
FORTALEZA ANEJO Tequilana aged 18 months in American oak · Valles, Jalisco · ABV 40%	6	12

VINOS NATURALES



In our research of Mezcal we have found an echoing similarity between the emphasis of terroir and production methods in wine making. Natural wine making mimics the Maestro Mezcalero's low interventionist mentality. The following wines are farmed thoughtfully and without pesticides, hand harvested, fermented wildly with ambient yeasts, and bottled with minimal to no added sulfur. These wines are lively expressions of nature.

ESPUMOSO

Matthias Hild Sekt Brut
100% Elbling • Upper Mosel, Germany • 12% abv • Aged in stainless steel — 10 / 36

J. Brix "Cobolorum" Pet-Nat
100% Riesling • Santa Barbara, CA 2016 • 11.2% abv • Unfined, unfiltered, no sulfer added — 36

Wimmer-Czerny Pet-Nat
Gruner Veltliner, Pinot blanc • Wagram, Austria • 12.5% abv • Biodynamic — 36

GROWER CHAMPAGNE

In the spirit of celebration, a gift from us to you...

Benoit Marguet 'Shaman'
Grand Cru • 58% pinot noir 42% chardonnay • Ambonnay, Champagne , 2012 — 50

Jacques Lassaigne
Vignes de Montgueux Brut Blanc de Blancs • 100% chardonnay • Aube, Champagne — 55

BLANCO

Domaine de L'Ecu 'Val de Loire Marguerite'
100% Folle Blanche • Loire, France, 2016 • 12% abv • Biodynamic, unfiltered, no sulfur added — 10 / 36

VINOS NATURALES (CONTD.)

ROSADO

Populis Rose
100% carignane • Mendocino, CA, 2017 • 12.5% abv • Unfined, unfiltered, 15ppm sulfur added before bottling — 10 / 36

NARANJA

White grapes with extended skin contact

Alpha Box & Dice "Golden Mullet Fury"
Blend of Semillon, Viognier, Arneis • Mclauren Vale, Australia , 2016 • 13% abv • Co-fermented, 3 weeks of extended skin contact, rested in neutral oak barrels — 10 / 36

Domaine Glinavos "Paleokerisio" *(500ml)*
97% debina, 3% vlahiko • Ioannina, Greece, 2016 • 10.5% abv • Semi-sparkling — 36

TINTO

Chapuis & Chapuis "La Folle Noire"
100% Negrette • Bourgogne, France, 2016 • 12% abv • Grapes from Fronton, 6 days on skins, 5 months in neutral barrel, minimal sulfur at bottling — 10 / 36