



TEQUILA BLANCO

It's the youngest (aged no more than 4 weeks) and purest state of tequila. It is clear and typically un-aged with a pure flavor and strong agave presence

TEQUILA REPOSADO

It's aged in wood barrels or storage tanks for 2 to 11 months. The spirit offers a golden hue, while the taste finds a good balance between the agave and wood flavors with hints of caramel and vanilla.

TEQUILA AÑEJO

Aged for at least one year, and the distillers are required to age the tequila in barrels that do not exceed 600 liters. The aging process darkens the tequila to an amber color and creates a spirit with richer and smoother flavors.

EXTRA AÑEJO

It makes the last category. The spirit is aged for more than 3 years in the same process of Añejo, but the tequila's time of the rest is longer. Extra Añejos are extremely smooth and complex with a darker, mahogany coloring.

✱ T E Q U I L A S ✱

TEQUILA TASTING

Select 3 choices of Tacuba's recommended tequilas (1 oz each)

Blanco ☐ + ☐ + ☐ = 20

Reposado ☐ + ☐ + ☐ = 24

Añejo ☐ + ☐ + ☐ = 28

Tacuba Trio ☐ + ☐ + ☐ = 24
(Blanco, Reposado, Añejo)

1800 ★

Blanco 14 Hints of sweet fruit and pepper

Reposado 15 Caramel, honey, sweet orange

Añejo 16 Cinnamon, vanilla, nuts, toasted oak

Añejo Cristalino 16 Butterscotch, honey, wood

Extra Añejo Milenio 35 Vanilla, red fruits, cinnamon

AVION ★

Blanco 15 Mint, rosemary, grapefruit

Reposado 16 Cherry, pear, peach, herbs

Extra Añejo Reserva 32 Mango, spices, tres leches cake

Reserva Cristalino 32 Caramel, pecans, pineapple

CABO WABO ★

Blanco 14 Sweet, buttery, intensely peppery

Reposado 15 Pineapple, citrus zest, sea salt

Añejo 16 Vanilla, caramel, woody notes

CASA DRAGONES

Joven 50 Sweet melon, pear, honey, pepper

CASA NOBLE ★

Blanco 16 Peppery, sweet, citrus and mint

Reposado 17 Vanilla, lemongrass, floral

Añejo 18 Coffee, herbs, chocolate, citrus

CASA NOBLE MARQUÉS

Marqués Añejo 30 White chocolate, pecans, peach

CASAMIGOS

Blanco 16 Grapefruit, vanilla, citrus, agave

Reposado 18 Caramel, cocoa, dry fruits

Añejo 20 Caramel, cocoa powder, oak

CAZADORES ★

Blanco 14 Floral, sweet, citrus, grapefruit

Reposado 15 Citrus, tropical fruits, vanilla

Añejo 16 Smooth, hazelnut, fine oak

Añejo Cristalino 16 Apple, nutty, sweet, woody

Extra Añejo 18 Nutmeg, roasted apples, butterscotch

CINCORO

Blanco 20 Grapefruit, lime, light vanilla, pepper

Reposado 25 White chocolate, baking spices

Añejo 30 Butterscotch, dark chocolate, cooked agave

CLASE AZUL

Blanco 22 Guava, meyer lemon, vanilla, mint

Reposado 30 Hazelnut, vanilla, cloves, cinnamon

CORZO

Blanco 14 Tropical fruits, peppery, delicate

Reposado 15 Coconut, banana, smooth

Añejo 16 Cocoa, cardamom, caramel, spicy

DON DIEGO ★

Blanco 15 Peppery, sweet, crispness, herbs

Reposado 16 Chocolate, cinnamon, spicy

Añejo 18 Cocoa, cardamom, caramel, spicy

DON JULIO

Blanco 16 Citrus, crisp agave, sea salt, pepper

70 Añejo Cristalino 20 Vanilla, honey, toasted oak

1942 Extra Añejo 35 Creamy chocolate, white pepper

EL MAYOR ★

Blanco 14 Clean & crisp, floral, pepper

Reposado 15 Fruity, vanilla, spices

Añejo Cristalino 16 Herbal, dry fruits, agave

Añejo 16 Grilled tropical fruits, caramel

Extra Añejo 17 Chocolate, smoky, hazelnut

EL TESORO

Blanco 15 Green notes, kiwi, pear, white pepper

Reposado 16 Cinnamon, lime, and chocolate

Añejo 18 Cinnamon, vanilla, and chocolate

Extra Añejo 25 Coffee, dark chocolate, dry fruits

ESPOLON ★

Blanco 14 Tropical fruits, spicy, vanilla bean

Reposado 15 Roasted agave, caramel, spicy

Añejo 16 Lemon zest, white peach, cinnamon

Cristalino 16 Honey, fruity, caramelized agave, oak

★ Tacuba's recommended tequila selections.

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Select 3 choices of Tacuba's recommended tequilas (1 oz each)

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(Blanco, Reposado, Añejo)

GRAN CENTENARIO ★

Blanco 13 Citrus, herbal, spicy, pepperly style
Reposado 14 Peppery, herbal, sweet
Añejo 15 Smooth, floral, vanilla, cinnamon
Cristalino 19 Sweet agave, toffee, fresh apple, oak
Leyenda Extra Añejo 21 Spice, pepper, oak, clove

GRAN CORAMINO

Reposado Cristalino 18 Toffee, dark berries, spices
Añejo 22 Toasted cacao & coffee beans, oak, nuts

GRAND MAYAN

Blanco 16 Dates, coconut, grapes, vanilla, oak
Reposado 18 Toasted oak, pepper, chocolate, almond
Ultra Aged 20 Eucalyptus, cinnamon, dried fruits

HERRADURA

Blanco 15 Floral, lime, peppery spice, ripe pear
Reposado 16 Vanilla, dark chocolate, almond, pepper
Añejo 19 Caramel, cinnamon, banana cake, dried fruit

HORNITOS ★

Blanco 13 Floral, fruity, herbal, citrus notes
Reposado 14 Agave, herbal, green apple notes
Añejo 15 Chocolate, hazelnut, vanilla
Añejo Cristalino 16 mild, sweet, velvety tannins
Añejo Black Barrel 15 Soft, sweet, allspice, cocoa

JOSE CUERVO TRADITIONAL ★

Blanco 14 Honeysuckle, white pepper, citrus
Reposado 15 Light oak, pineapple, vanilla
Añejo 16 Butterscotch, molasses, dried fruit

JC RESERVA DE LA FAMILIA

Platino 18 Honeyed agave, pepper, apple
Reposado 20 Stewed fruits, hazelnut, clove
Extra Añejo 35 Toasted almonds, olives, vanilla

LUNAZUL

Blanco 13 Vanilla, white pepper, dried oregano
Reposado 14 Caramel apple, mint, grass, white pepper
Añejo 15 Dried fruits, balsamic, ginger, walnuts

MAESTRO DOBEL ★

Blanco 16 Herbal, white pepper, cooked agave
Reposado 17 Nuts, cinnamon, sweet
Humito 15 Honey, maple, fruity, woody
Pavito 15 Anise, damiana flower, olives, pepper
Añejo 18 Aromatic, herbal, citrus aroma

MAESTRO DOBEL DIAMANTE ★

Aged Blend 16 Caramel, vanilla, nuts, figs

MAESTRO DOBEL 50

Cristalino Extra Añejo 30 Ripe pineapple, vanilla, coffee

MAESTRO DOBEL ATELIER

Extra Añejo 50 Creamy vanilla, clove, cinnamon, pepper

MILAGRO

Blanco 15 Fresh, citrus, spice black pepper
Reposado 16 Oaky, fruity, spicy
Añejo 17 Toasted oak, banana, coconut

MILAGRO BARREL SELECT

Blanco 16 Earthy, white pepper, cardamom
Reposado 17 Oak, chocolate, tobacco
Añejo 18 Caramel, butterscotch, vanilla

OLMECA ALTOS

Blanco 14 Herbal notes, honey finish
Reposado 15 Smoky hint, honey, pepper
Añejo 16 Fruity, sweet, citric, smoky

PARTIDA ★

Blanco 15 Floral, baked agave, papaya, lime
Reposado 16 Anise, pepper, green apple
Añejo 17 Honey, vanilla, caramel, smoky

PATRON

Blanco 15 Lemon, agave, floral
Reposado 16 Caramel, crispy, mellow
Añejo 17 Vanilla, raisins, maple, clove, ginger

PATRON EXTRA AÑEJO

Extra Añejo 22 Fruity, cooked agave, honey, vanilla

PATRON EL ALTO

Aged Blend 30 Figs, honey, caramel, dried fruit, vanilla

GRAN PATRON PLATINUM

Blanco 35 Citrus, fruity, black pepper

GRAN PATRON PIEDRA

Extra añejo 65 Fruit, mushrooms, citrus

SIETE LEGUAS

Blanco 13 Herbal, mint, spices
Reposado 14 Chocolate, cinnamon, smoky
Añejo 16 Vanilla, floral, oak, honey

TEQUILA OCHO

Blanco 14 Floral, citrus, spearmint
Reposado 15 Sweet, agave, tropical fruits
Añejo 16 Lavander, dried fruits, citrus

TEQUILA OCHO EXTRA AÑEJO

Extra Añejo 35 green olives, spearmint, earthy

TEREMANA

Blanco 15 Agave, vanilla, lemon zest, bell peppers
Reposado 17 Salted caramel, jasmine, honey, cocoa
Añejo 19 Brown sugar, herbal, black pepper

TRES GENERACIONES ★

Blanco 15 Vanilla, cinnamon, rosemary
Reposado 16 Peach, sweet, citrus, warm
Añejo 17 Bourbon barrels, lemon, citrus

VILLA ONE ★

Blanco 14 Dried fruit, wood, caramelized agave
Reposado 15 Butterscotch, coffee, oak
Añejo 16 Dark chocolate, honey, banana, nuts

★ Tacuba's recommended tequila selections.

MEZCALES



Mezcal is made in eight designated Mexican states from as many as 50 different varieties of agave, each imparting its own unique nuance to mezcal's smoky flavor. The characteristic smokiness is driven by a hand-crafted production process that is nearly 500 years old. As an agave plant matures, a flowering stalk called a quiote shoots from the core of the plant. The quiote is cut off relegating the plant's important sugars to the center of the plant, known as the piña for its resemblance to a large pineapple.

The piña is harvested and placed in a stone-lined earthen pit. A wood fire is started, the piñas are covered under a mound of earth and left to caramelize and smoke for a few days up to several weeks. After baking, the piñas are crushed, fermented and distilled. Mezcal must be distilled at least twice for export and a handful are distilled a third time. While seductive and brilliant, mezcal can be an acquired taste for some, and a cocktail is a great place to start. Something as simple as a mezcal margarita is likely to forever change the way you think about agave-based spirits.

If you already love mezcal or want to drink it in a traditional fashion, order a mezcal neat with orange slices and sal de gusano. Sip it, don't shoot it. And remember, the mezcal you are drinking today has been made in essentially the same artisanal way for centuries with recipes passed down from father to son, from generation to generation.

* M E Z C A L E S *

MEZCAL TASTING Select 3 choices of Tacuba's recommended Espadin mezcales (1 oz each) ☞ + ☞ + ☞ = 28

BANHEZ ★

Espadin/Barril 15 Floral, fruity, banana, pineapple
Cuishe 17 Tropical fruitiness, herbaceous notes
Tepeztate 20 Earthiness, green pepper, fruity
Pechuga 17 Seasonal fruits and raw turkey
Arroqueño 20 Earthy and dark, subtle smoke
Tobala 21 Green mango, leather, herbs
Jabali 19 Berries, white jasmine, chocolate

BRU-XO ★

Espadin Joven No.1 15 Vanilla, lime, grapefruit
Pechuga de Maguey No.2 18 Pineapple, spicy oregano
Barril No.3 17 Agave syup, mushrooms, popcorn
Espadin/Barril/Cuishe No.4 16 Peppers, tropical fruits
Tobala No.5 18 Floral, apricot, dried sage, peppers

CREYENTE ★

Joven 15 Roasted agave, jalapeño, oyster shells

DEL MAGUEY ★

Espadin Vida 14 Ginger, cinnamon, tangerine
Espadin Vida de Muertos 15 Floral, herbs, peppers
Espadin Chichicapa 17 Almond, chocolate, mint
Espadin Las Milpas 18 Tropical fruits, lavender, tarragon
Espadin Iberico 35 Baked root veggies, chipotle
Papalome 28 Leather, slate, black olives, dried cherries
Crema de Mezcal 14 Vanilla, pear, creamy almond
Ensamble San Pedro Taviche 30 Nutmeg, dried fruits

DOS HOMBRES

Espadin Joven 18 Apples, mango, local fruits, wood

EL JOLGORIO

Espadin 20 Roasted agave, herbacious taste
Barril 24 Double distilled, medium smoke
Cuixe 24 Clay, earthy, spicy with smooth smokiness
Madrecuixe 25 High minerality, floral notes
Tobala 25 Fresh, mango & roasted agave notes
Mexicano 28 Chili peppers, tropical fruit, citrus
Pechuga 28 Smoked paprika, citrus peel, herbs

FIDENCIO

Clasico 16 Tobacco, pine, tar, peppers
Tepeztate 22 Grilled apricot, plums, white grape juice

ILEGAL ★

Joven 14 Sweet agave, eucalyptus, tobacco
Reposado 15 Espadin, wood smoke, caramel
Añejo 18 Earthy, chocolate, orange, smoky

IXCATECO

Papalome 22 Citrus, peach, fresh jalapeños

KOCH

Lumbre 20 Chestnut, pears, licorice roots, cedar
Madrecuixe 20 Tropical fruits, earthy notes, pine
Tobala 20 Floral tones and a great herbal
Arroqueño 21 High fruity notes, clay, earthy
Tepeztate 21 Floral, herbal, and light
Coyote 22 Herbal, light fruit, sweet & spicy

LOS AMANTES

Joven 14 Light cucumber aromas, citrus
Reposado 16 Smoke, clove and vanilla
Añejo 18 Honey, roasted corn, cinnamon

LOS NAHUALES

Metodo Antigo 15 Fresh flowery esters, grapes
Joven 14 Light smoky, sweet, caramel, vanilla
Special Edition 16 Sweetness, spice and earthy
Reposado 16 Roasted agave, French oak barrel
Añejo 18 Soft, lingering finish, fried banana

MEZCALES DE LEYENDA

Espadin Oaxaca 16 Caramelized fruit, citrus earthy
Cenizo Durango 15 Apples, cherry, minerals
Ancho Guerrero 16 Orange peel, coconut, roasted pepper

MONTELOBOS ★

Espadin 15 Lemon zest, salt, grilled rosemary, ash
Tobala 16 Basil, roasted fig, macadamia, truffles
Ensamble 16 Capers, nutmeg, pink pepper
Pechuga 20 Peaches, mango, cumin, guajillo pepper

PIERDE ALMAS

Espadin 19 Plantains, clay, lemon, salt
Tepeztate 26 Roasted agave, grass, fennel

REAL MINERO

Tequilana 32 White pepper, honeycomb, chocolate
Arroqueño 35 Cured meat, mushrooms, clay, ash
Barril 40 Smoked meat, ripe plantain, dried papaya
Largo 40 Peanuts, coconut, black pepper, mango

UNION MEZCAL ★

Espadin/Ciril/Barril 14 Floral, citrus, woody
El Viejo 15 Herbal, fruity and woody tones

VAGO

Espadin 15 Sweet potatoes, citrus, anis
Madrecuixe 18 Honey, mint, papaya, smoky
Ensamble en Barro 18 Light, earthy flavors
Mexicano 18 Peaches, cinnamon, toasted vanilla
Espadin en Barro 20 Earthy, cinnamon, chestnuts
Cuixe 21 Mineral, earthy, fruity, peppery
Tobala 26 Rich, floral, wildflowers, spice
Tepeztate 20 Hot green peppers, olives, salty

400 CONEJOS ★

Espadin 14 Sweet & salty, green tea, caramel apple
Espadin/Tobala 15 Citrus, orange blossom, fresh grass
Espadin/Cuishe 15 Cooked agave, floral, earthy

5 SENTIDOS

Capon 22 Burnt caramel, cinnamon, ripe peaches
Pizorra 24 Gingerbread, strawberry shortcake, peppermint
Arroqueño 24 Sage, brown sugar, celery, cinnamon
Tobala 26 Plum, licorice, candied orange peel
Pechuga de Mole Poblano 26 Chocolate, broth, fruits

★ Tacuba's recommended mezcal selections.