

TACUBA

COCKTAILS

MARGARITAS

CHEF'S MARGARITA 18

Don Diego Añejo, Agavero liqueur, orange juice & lime

FROZEN RASPADOS 12

Frozen margarita with Hornitos Plata,

**Choice of: Mango | Strawberry | Lime
Tamarind | Passion fruit (add \$2)**

DE LA CASA 12

Cazadores Blanco, Cointreau, fresh lime

LA REFRESCANTE 15

*Maestro Dobel Blanco, muddled cucumber
& ginger, yuzu, grapefruit Jarrito, agave,
fresh lime*

PEPINADA 15

*Maestro Dobel Diamante, fresh cucumber puree,
jalapeño, lime juice & tajin*

LA SANDIA 15

*Gran Centenario Plata, St. Germain,
Cointreau, muddled watermelon,
fresh lime, tajin*

PIÑA PARA LA NIÑA 15

*Skinny Margarita with Patron silver,
pineapple puree, fresh lime juice
(Served in a pineapple for 2) 30*

GRAND CADILLAC 16

*Espolon Reposado, Grand Marnier,
passion fruit & lime juice*

YERBA BUENA 16

*El Tesoro reposado, Maker's Mark, lime juice,
mint leaves, Angostura bitters*

MEZCALITAS

MEZCALITA DE PIÑA 15

(Served in a pineapple for 2) 30

*Banhez mezcal, grilled pineapple, jalapeño,
cilantro, fresh lime*

MEZCALITA DE TORONJA 15

*San Dimas mezcal, pink grapefruit, yuzu,
rosemary, lime juice*

COCTELES

SANGRIA 13

*Red or White wine, orange liqueur, apples,
grapes, oranges and peaches*

LA PALOMA 14

El Tesoro Blanco, grapefruit, fresh lime, tajin

DAREDEVIL NEGRONI 15

*Creyente mezcal, Agavero, Sweet Vermouth,
Campari, orange bitters, jalapeño wheel*

LA BRUJITA 15

*Bruxo mezcal, cherry, agave nectar,
fresh lime*

POQUITO PICANTE 15

*The Botanist gin, jalapeño-infused
Cointreau, English cucumber, cilantro,
fresh lemon*

LA VENENOSA 14

*Hibiscus-infused Absolut vodka,
clementines, agave nectar, lime juice*

MOJITO CLASICO 13

Choice of: Lime | Mango | Coconut (add \$1)
*Bacardi, mint, muddled limes, sugar,
splash of soda*

TACUBA

BEBIDAS

TEQUILA TASTING

MAESTRO DOBEL TRIO 26

1 oz each Reposado, Añejo & Humito

CRISTALINO TASTING 30

1 oz each 1800, Gran Centenario & Gran Coramino

CERVEZAS BIEN MUERTAS

BOTTLE 8

Corona / Corona Light / Dos XX Lager / Dos XX Ambar / Victoria / Tecate

SELECTION OF DAILY DRAFTS 8

Negra Modelo / Pacifico / Modelo Especial / Captain Lawrence IPA

MICHELADA 10

Choice of Draft Beer, fresh lime, Mexican salsas, tajin rim

CHELADA 10

Choice of Draft Beer, lime juice, salted rim

WINES

SPARKLING

	G	B
<i>Cava Brut Reserva, Campo Viejo, Rioja, Spain</i>	12	46
<i>Prosecco Brut, Mionetto, Veneto, Italy</i>	12	46
<i>Cremant de Loire Brut Rose, Gratien & Meyer, Loire, France</i>	14	54

BLANCO - WHITE

<i>Pinot Grigio, Barone Fini, Alto Adige, Italy</i>	14	54
<i>Albariño, Paco & Lola, Rias Baixas, Spain</i>	15	58
<i>Sauvignon Blanc, Jean Gadoin, Sancerre, France</i>	17	68
<i>Chardonnay, Nicolas Idiart, Pays d'Oc, France</i>	12	46

ROSADO - ROSE

<i>Whispering Angel, Cotes de Provence, France</i>	16	62
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TINTO - RED

<i>Pinot Noir Reserve, Primarius, Willamette Valley, Oregon</i>	14	54
<i>Garnacha, Campo Viejo, Rioja, Spain</i>	12	46
<i>Tempranillo Reserva, Campo Viejo, Rioja, Spain</i>	14	54
<i>Malbec Reserve, Enrique Foster, Mendoza, Argentina</i>	16	62
<i>Nebbiolo Private Reserve, L.A. Cetto, Baja California, Mexico</i>	15	54



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

CINCO RO

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.

★ 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)

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
Diamante Blend 16 Caramel, vanilla, nuts, figs

MAESTRO DOBEL DIAMANTE ★

Single Barrel 18 Honey, maple, nuts, vanilla

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.



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 quito shoots from the core of the plant. The quito 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 syrup, 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
Tepextate 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 Antiguo 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
Tepextate 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.

DESSERT & AFTER DINNER

M E N U

DESSERTS 10

FLAN

Caramelized vanilla custard served with caramel popcorn

TRES LECHE DE LIMON

Lemon cake soaked in three milks, merengue and berries salsa

TACUBA CRUNCH CAKE

Chocolate cake, cajeta, chocolate pop rock

CHURROS

Mexican donuts, cinnamon dust, chocolate and cajeta dipping sauces

HELADOS & SORBETS 5

(Please ask about available flavors)

TEA 3

Green Tea | Black tea | Peppermint

◊ LIQUEURS ◊

1921 TEQUILA CREAM 12

SAMBUCA ROMANA 12 | GLENLIVET 15 YEARS 15 | AGAVERO 12