



## 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 12** Hints of sweet fruit and pepper

**Reposado 13** Caramel, honey, sweet orange

**Añejo Cristalino 14** Butterscotch, honey, wood

**Añejo 14** Cinnamon, vanilla, nuts, toasted oak

### AVION

**Blanco 12** Mint, rosemary, grapefruit

**Reposado 14** Cherry, pear, peach, herbs

**Añejo 15** Vanilla, caramel, coconut, maple

### CABO WABO

**Blanco 12** Sweet, buttery, intensely peppery

**Reposado 13** Pineapple, citrus zest, sea salt

**Añejo 14** Vanilla, caramel, woody notes

### CASAMIGOS

**Blanco 14** Grapefruit, vanilla, citrus, agave

**Reposado 15** Caramel, cocoa, dry fruits

**Añejo 16** Caramel, cocoa powder, oak

### CASA NOBLE

**Blanco 12** Peppery, sweet, citrus and mint

**Reposado 14** Vanilla, lemongrass, floral

**Añejo 15** Coffee, herbs, chocolate, citrus

### CAZADORES ★

**Blanco 12** Floral, sweet, citrus, grapefruit

**Reposado 13** Citrus, tropical fruits, vanilla

**Añejo Cristalino 14** Apple, nutty, sweet, woody

**Añejo 14** Smooth, hazelnut, fine oak

### CAZADORES EXTRA AÑEJO

**Extra Añejo 16** Nutmeg, roasted apples

### CHINACO

**Blanco 13** Pear, aloe, lime, smooth, balanced

**Reposado 14** White oak barrels, fruity, spicy

**Añejo 15** Wild flowers, vanilla, smoky

### CORZO

**Blanco 13** Tropical fruits, peppery, delicate

**Reposado 14** Coconut, banana, smooth

**Añejo 15** Cocoa, cardamom, caramel, spicy

### DON DIEGO ★

**Blanco 14** Peppery, sweet, crispness, herbs

**Reposado 16** Chocolate, cinnamon, spicy

**Añejo 18** Cocoa, cardamom, caramel, spicy

### DON JULIO

**Blanco 14** Pear, citrus peel, agave, pepper

**Reposado 16** Dark chocolate, vanilla, cinnamon

**Añejo 17** Wild honey, oak-infused butterscotch

**70 Añejo Claro 15** Vanilla, honey and toasted oak

**1942 Extra Añejo 32** Warm oak, roasted agave

### EL TESORO ★

**Silver 14** Green notes, kiwi, pear, white pepper

**Reposado 15** Cinnamon, lime, and chocolate

**Añejo 18** Cinnamon, vanilla, and chocolate

**Extra Añejo 20** Coffee, dark chocolate, dry fruits

**Paradiso Extra Añejo 25** Barrel, peppers, vanilla

### EL TESORO SINGLE BARREL

**Reposado 18** (Exclusively handcrafted) captures the soft spices and delicate citrus notes

beautifully, gliding across the palate with ease, finishing with subtle flurries of pepper and clove

### ESPOLON ★

**Blanco 12** Tropical fruits, spicy, vanilla bean

**Reposado 14** Roasted agave, caramel, spicy

**Añejo 15** Lemon zest, white peach, cinnamon

### EL MAYOR

**Blanco 13** Clean & crisp, floral, pepper

**Reposado 14** Fruity, vanilla, spices

**Añejo 15** Grilled tropical fruits, caramel

★ Tacuba's recommended tequila selections.

# ★ T E Q U I L A S ★




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

### GRAN CENTENARIO ★

**Blanco 12** Citrus, herbal, spicy, peppery style  
**Reposado 13** Peppery, herbal, sweet  
**Añejo 14** Smooth, floral, vanilla, cinnamon  
**Leyenda Extra Añejo 21** Spice, pepper, oak, clove

### GRAND MAYAN

**Blanco 16** Agave, citrus, fruits, mint  
**Reposado 18** Vanilla, agave, and oak flavors  
**Ultra Aged 20** Sweet aroma of nuts

### HERRADURA

**Blanco 14** Floral, lime, spicy, black pepper  
**Reposado 15** Cinnamon, vanilla, smooth  
**Añejo 16** Fruity, agave, smooth

### HORNITOS ★

**Blanco 12** Floral, fruity, herbal, citrus notes  
**Reposado 13** Agave, herbal, green apple notes  
**Añejo Cristalino 16** mild, sweet, velvety tannins  
**Añejo 14** Chocolate, hazelnut, vanilla  
**Añejo Black Barrel 14** soft, sweet, allspice, cocoa

### JOSE CUERVO TRADITIONAL ★

**Blanco 12** Honeysuckle, white pepper, citrus  
**Reposado 13** Light oak, pineapple, vanilla

### JC RESERVA DE LA FAMILIA

**Platino 16** Honeyed agave, pepper, apple  
**Reposado 20** Stewed fruits, hazelnut, clove  
**Extra Añejo 35** Toasted almonds, olives, vanilla

### LUNAZUL

**Blanco 12** Cinnamon, cloves, spicy  
**Reposado 13** Semi-sweet vanilla, fruit, spice  
**Añejo 14** Peppery oak, spicy finish

### MAESTRO DOBEL ★

**Blanco 13** Complex, hints of herbal notes  
**Reposado 14** Nuts, cinnamon, sweet  
**Humito 15** Honey, maple, fruity, woody  
**Añejo 16** Aromatic, herbal, citrus aroma

### MAESTRO DOBEL

### DIAMANTE ★

**Diamante Blend 16** Caramel, vanilla, nuts, figs

### MILAGRO

**Blanco 14** Fresh, citrus, spice black pepper  
**Reposado 15** Oaky, fruity, spicy  
**Añejo 16** Toasted oak, banana, coconut

### MILAGRO BARREL SELECT

**Blanco 16** Agave, citrus, light  
**Reposado 17** Oak, chocolate, tobacco  
**Añejo 18** Caramel, butterscotch, vanilla

### OLMECA ALTOS

**Blanco 12** Herbal notes, honey finish  
**Reposado 13** Smoky hint, honey, pepper  
**Añejo 14** Fruity, sweet, citric, smoky

### ONE WITH LIFE

**Blanco 12** Herbal notes, honey finish

### PARTIDA

**Blanco 13** Floral, baked agave, papaya, lime  
**Reposado 14** Anise, pepper, green apple  
**Añejo 15** Honey, vanilla, caramel, smoky

### PATRON ★

**Blanco 14** Lemon, agave, floral  
**Reposado 15** Caramel, crispy, mellow  
**Añejo 16** Vanilla, raisins, maple, clove, ginger

### PATRON EXTRA AÑEJO

**Extra Añejo 20** Fruity, agave, honey and 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

### TRES GENERACIONES ★

**Blanco 14** Vanilla, cinnamon, rosemary  
**Reposado 15** Peach, sweet, citrus, warm  
**Añejo 16** Bourbon barrels, lemon, citrus

### TEQUILA OCHO

**Blanco 13** Floral, citrus, spearmint  
**Reposado 14** Sweet, agave, tropical fruits  
**Añejo 16** Lavender, dried fruits, citrus  
**Extra Añejo 30** green olives, spearmint, earthy

### VILLA ONE ★

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



**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 qurote shoots from the core of the plant. The qurote 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 17** Tropical fruitiness, herbaceous notes  
**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** Floral and fruity

### BRU-XO ★

**Espadin Joven 13** Vanilla, sweet, lime, grapefruit  
**Espadin Barril Cuiche 14** Lemongrass, nutty  
**Pechuga de Maguey 15** Pineapple, spicy oregano  
**Barril 16** Toffee nose, hints of agave syrup  
**Tobala 16** Smoky, floral, cinnamon, peppery notes

### CASAMIGOS

**Joven 16** Black pepper, herbal, hints of smoke

### CREYENTE ★

**Joven 14** Roasted agave, jalapeño, oyster shells

### DOS HOMBRES

**Espadin Joven 16** Apples, mango, local fruits, wood

### EL JOLGORIO

**Barril 24** Double distilled, medium smoke  
**Cuixe 24** Wet clay, spicy and smoky  
**Mexicano 25** Mineral, floral notes  
**Tobaziche 25** Caraway, milk chocolate  
**Tepeztate 28** Vegetable, herbal, earth  
**Cenizo 29** Sweet nectar, chalky minerals, sea salt

### ESPIRITU LAURO

**Espadin / Barril 15** Dried herbs, baked jalapeños  
**Reposado 16** Caramel, warm spices, tropical fruits  
**Añejo 19** Chocolate truffle, chili pepper, sea salt  
**Tobala Agave Silvestre 28** Green grass & citrus notes

### FIDENCIO

**Ensamble 15** Prickly pear, lemon zest, lemongrass  
**Clasico 13** Tobacco, pine, tar, peppers  
**Unico 15** Sweet, soft charcoal, green apple and pear  
**Tobala 18** Papaya, clotted cream, butterscotch, soil  
**Madrecuixe 18** Eucalyptus, saline, black pepper, pine

### ILEGAL ★

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

### KOCH

**Lumbre 20** Chestnut, pears, licorice roots, cedar  
**Arroqueño 21** High fruity notes, clay, earthy

### LOS AMANTES

**Joven 14** Light cucumber aromas, citrus  
**Reposado 15** Smoke, clove and vanilla  
**Añejo 16** Honey, roasted corn, cinnamon

### LOS NAHUALES

**Joven 14** Light smoky, sweet, caramel, vanilla  
**Reposado 16** Roasted agave, French oak barrel  
**Añejo 18** Soft, lingering finish, fried banana

★ Tacuba's recommended mezcal selections.

# ✱ M E Z C A L E S ✱

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

## LOS SIETE MISTERIOS

**Doba-Yej 13** *Yellow apples, grapefruit, citrus*  
**Mexicano 16** *Smoked wood and wet earth*  
**Coyote 22** *Banana, mango, berries, vanilla*  
**Arroqueño 20** *Gummies, passion fruit, pineapple*

## MARKA NEGRA

**Espadin 14** *Citrus, pepper, sweet*  
**Tobala 18** *Mole notes, sweet, soft finish*

## MEZCALES DE LEYENDA

**Oaxaca 14** *Hints of smoke, citrus fruit, earthy*  
**Durango 15** *Apples, cherry, minerals*  
**Guerrero 15** *Orange peel, coconut, roast pepper*

## MONTELOBOS ★

**Espadin 13** *Lemon zest, salt, grilled rosemary, ash*  
**Tobala 15** *Basil, roasted fig, macadamia, truffles*  
**Ensamble 14** *Capers, nutmeg, pink pepper*

## PIERDE ALMAS

**Espadin 14** *Plantains, clay, lemon, salt*  
**Tepextate 19** *Roasted agave, grass, fennel*  
**Botanical 19** *Grapefruit, earth, smoke, spice*  
**Weber 19** *Sweet and floral with a tropical finish*  
**Pechuga 20** *Heirloom fruit, wild turkey breast*  
**Conejo 29** *Orchard fruit and minty tarragon*

## SAN DIMAS ★

**Espadin Joven 14** *Earthy, citrus and mineral notes*

## SANTA PEDRERA

**Espadin 15** *Tropical fruits, sweet peas, grass*

## SOMBRA ★

**Joven 13** *Spicy, fruity with notes of citrus*

## UNION MEZCAL ★

**Espadin, Ciril, Barril 13** *Floral, citrus, woody*  
**El Viejo 15** *Herbal, fruity and woody tones*

## VAGO

**Espadin 13** *Sweet potatoes, citrus, anis*  
**Ensamble en Barro 18** *Light, earthy flavors*  
**Mexicano 18** *Peaches, cinnamon, toasted vanilla*  
**Cuixe 21** *Mineral, earthy, fruity, peppery*

## 400 CONEJOS ★

**Espadin 14** *Sweet & salty, slight green tea notes*

## 5 SENTIDOS

**Espadin 17** *Fruit, earth, smoke*  
**Papalometl 18** *Aloe vera, green tomatoes*  
**Sierra Negra 18** *Wild apples, slight vinegar*  
**Tobala 18** *Brown butter and chicory coffee*  
**Bicuixe-Madrecuixe 20** *Fennel, celery, grapefruit*  
**Pechuga de Mole Poblano 22** *Chocolate, broth, fruits*