



# LA BIBLIOTECA

de Tequila

## BEBIDAS

**tamarindo 15**  
*el jimador reposado tequila / tamarind  
agave nectar / lime / tajin*

**yucatan 15**  
*tanteo jalapeño / blood orange / lime  
agave nectar / sal de chapulines*

**oaxacan old fashioned 15**  
*sierra norte yellow corn whiskey  
angostura bitters / orange bitters*

**pepino 15**  
*tanteo habanero / cucumber  
lime / agave / tajin*

**paloma prima 15**  
*el jimador reposado tequila  
giffard pamplemousse / grapefruit soda*

**batten down the hatches 15**  
*ilegal reposado mezcal, rosemary  
pineapple srub / hibiscus-ginger  
absinthe / egg whites*

## CERVEZAS

**wynwood "la rubia" 8**  
*american blonde ale, florida 5%*

**veza sur "mangolandia" 8**  
*mango blonde ale, florida 6%*

**estrella damm 9**  
*spanish lager, spain 5.4%*

**hatuey 9**  
*cuban style lager, cuba 5.5%*

**hollywood "limon" 8**  
*lime-lager, florida 4.6%*

**viuda de angelón sidra de pera 9**  
*spain 5.2%*

**barrel of monks 8**  
*belgian-style ale, florida 4.5%*

## VINO

*by the glass*

### ESPUMOSO

**mas fi 11 | 33**  
*xarel-lo, macabeo  
catalonia, spain*

**perelada cava brut 13 | 44**  
*nature stars reserva, xarel-lo, macabeo  
catalonia, spain*

**perelada cava brut rosé 13 | 44**  
*grenache, trepat  
catalonia, spain*

### BLANCO

**chardonnay 11**  
*vinos de potrero  
mendoza, argentina, 2017*

**white blend 13**  
*gessami "gremona"  
penedes, spain, 2018*

**verdejo 11**  
*menade  
rueda, spain, 2018*

**syrah rosé 11**  
*montes "cherub"  
colchagua, chile, 2018*

**alvarinho 12**  
*nortico  
minho, portugal, 2018*

**callet / premsal 14**  
*anima negra  
mallorca, spain, 2018*

**sauvignon blanc 10**  
*tabali  
valle del limari, chile, 2018*

**pinot gris 10**  
*bodega piedra negra  
valle de uco, argentina, 2018*

**arinto / azal 9**  
*vinho verde "vera"  
portugal, 2018*

### TINTO

**malbec 11**  
*bodega salestein  
mendoza, argentina, 2017*

**cabernet franc 16**  
*bodega catena zapata  
san carlos, argentina, 2017*

**carmenere 14**  
*medella real gran reserva  
colchagua, chile, 2017*

**red bend 12**  
*malbec / cabernet sauvignon,  
montes "twins" - colchagua, chile, 2016*

**pinot noir 11**  
*vina leyda  
aconcagua, chile, 2017*

**red blend 15**  
*touriga / cabernet sauvignon,  
quinta da alorna - tejo, portugal*

**tempranillo 10**  
*carlos serres  
rioja, spain, 2015*

**monastrell 12**  
*vinos sin-ley  
madrid, spain*

**tempranillo 13**  
*bodegas emilio moro  
castilla y leon, spain*



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## VINO

*by the bottle*

### ESPUMOSO

mas ñ 33  
*xarel-lo, macabeo*  
*catalonia, spain*

mestres 72  
*xarel-lo, macabeo*  
*catalonia, spain*

perelada cava brut 44  
*nature stars reserva, xarel-lo,*  
*macabeo - catalonia, spain*

perelada cava brut rosé 44  
*grenache, trepat*  
*catalonia, spain*

### BLANCO

chardonnay 38  
*vinos de potrero*  
*mendoza, argentina, 2017*

chardonnay 128  
*bramare "los arbolitos"*  
*mendoza, argentina, 2017*

chardonnay 84  
*bodega catena zapata*  
*mendoza, argentina, 2016*

chardonnay 242  
*bodega catena zapata "white bones"*  
*mendoza, argentina, 2016*

pinot gris 33  
*bodega piedra negra*  
*valle de uco, argentina, 2018*

syrah rosé 39  
*montes "cherub"*  
*conchagua, chile, 2018*

sauvignon blanc 32  
*tabali*  
*valle del limari, chile, 2018*

white blend 47  
*gessami "gremona"*  
*penedes, spain, 2018*

verdejo 40  
*menade*  
*rueda, spain, 2018*

godello 110  
*bodega emilio moro*  
*bierzo, spain, 2017*

callet / premsal 49  
*anima negra*  
*mallorca, spain, 2018*

albarino 62  
*adega eidos*  
*galacia, spain, 2018*

verdejo 51  
*martinsancho*  
*castilla y leon, spain, 2017*

arinto / azal 34  
*vinho verde "vera"*  
*portugal, 2018*

alvarinho 40  
*nortico*  
*minho, portugal, 2018*

### TINTO

malbec 39  
*bodega saiesteín*  
*mendoza, argentina, 2017*

pinot noir 58  
*alto limay*  
*patagonia, argentina, 2017*

cabernet franc 56  
*bodega catena zapata*  
*san carlos, argentina, 2017*

cabernet sauvignon 70  
*bodega catena zapata*  
*mendoza, argentina, 2016*

cabernet franc 68  
*el enemigo*  
*mendoza, argentina, 2015*

bordeaux blend 124  
*fabre montamayou*  
*mendoza, argentina, 2014*

cabernet sauvignon 248  
*don melchor*  
*puento alto, chile, 2017*

carmenere 50  
*viña tarapaca gran reserva*  
*maipo, chile, 2017*

red blend 40  
*malbec / cabernet sauvignon*  
*montes "twins" - colchagua, chile, 2016*

pinot noir 39  
*vina leyda*  
*aconcagua, chile, 2017*

cabernet franc 83  
*garage wine co*  
*valle del maule, chile, 2015*

tempranillo 255  
*flor de pingus*  
*ribera del duero, spain, 2017*

tempranillo 35  
*carlos serres*  
*rioja, spain, 2015*

cabernet sauvignon 98  
*marques de grinon*  
*castilla y leon, spain, 2016*

tempranillo 122  
*lopez de heredia tondonia reserva*  
*rioja, spain, 2006*

tempranillo 128  
*aalto*  
*ribera del duero, spain, 2016*

red blend 68  
*callet / mantonegro / syrah*  
*an/2 - mallorca, spain, 2017*

tempranillo 44  
*bodegas emilio moro*  
*castilla y leon, spain, 2018*

mecia 130  
*a. palacios "villa de carullon"*  
*bierzo, spain, 2017*

garnacha 155  
*a. palacios "vi de vila gratallops"*  
*priorat, spain, 2017*

tempranillo 114  
*lopez de heredia "viña bosconia"*  
*rioja, spain, 2007*

tempranillo 80  
*viscarra "jc"*  
*ribera del duero, spain, 2016*

garnacha / mazuelo 50  
*la cartuja*  
*priorat, spain, 2016*

mencia / bonarda 103  
*quinta da muradella "alanda"*  
*monterrei, spain, 2013*

tempranillo 56  
*viscarra "senda del oro"*  
*ribera del duero, spain, 2016*

cabernet sauvignon 116  
*quinta do poço do lobo*  
*bairrada, portugal, 1994*



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## TEQUILA TASTINGS

*With over 100 selections, our tequila collection showcases the diversity of Mexico's highly celebrated spirit. Tequilas offer a wonderful and surprising range of flavors. Aging imparts different profiles, as do the highly guarded techniques that Mexico's tequila distilling families have used for centuries. Our tastings offer numerous ways to experience the distinct flavors of tequila, mezcal, and our house infusions.*

### VERTICAL TASTING 25

*Compare the flavors imparted by different aging techniques by sampling three different tequilas produced by the same family.*

*Choose from:*

**casa noble**  
**campo azul**  
**cabrito**  
**corzo**  
**don julio**  
**el jimador**  
**herradura**  
**milagro**  
**partida**  
**patrón**

### HORIZONTAL TASTING

*Compare and contrast three tequilas produced by different distilling families.*

*Choose any three from the same category:*

**blanco 18**  
**reposado 25**  
**añejo 32**

### PREMIUM TASTING 75

*Try a pre-fixed selection of three high end tequilas.*

*Choose from the following:*

**masestro dobel diamante**  
**patrón gran platinum**  
**casa dragones**  
**milagro reposado single barrel**  
**jose cuervo la familia reserva**  
**patrón bourdeous reserve**  
**jose cuervo la familia platino**  
**don julio 1942**  
**partida elegante**

### MEZCAL TASTING 21

*Made with smoked green agave, mezcals are a bold alternative to traditional tequilas.*

*Compare from three different families:*

**el silencio espadin**  
**fidencio classico**  
**del maguey vida**



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de Tequila

## BLANCOS

*Like all of our tequilas, our blancos are from 100% agave. This category of tequila is aged for less than two months, often times altogether unaged. This creates a tequila with a crisp finish, with little to none of the woody flavor found in longer-aged tequilas.*

- 123 organic 12 | 148  
*floral / pepper / tropical fruit*
- 1800 silver 80° 9 | 113  
*green pepper / salt / orange peel*
- 901 silver 8 | 102  
*sweet agave / lemongrass*
- ambhar plata 9 | 116  
*sweet / salty / fruity*
- angelisco 11 | 138  
*pear / peppercorn / mineral*
- arrogante 11 | 132  
*caramel / vanilla*
- artenom 1079 15 | 188  
*herbaceous / fruit / pineapple*
- astral tequila 12 | 150  
*agave / earthy / warm*
- avion 13 | 168  
*floral nose / agave / fruit*
- azunia organic 13 | 168  
*earthy / fruity / spice*
- bandero premium 10 | 128  
*toffee / pineapple / almonds*
- cabo wabo 12 | 153  
*floral / sweet agave*
- cabrito 8 | 94  
*herbaceous / green tea / peach*
- campo azul 8 | 67  
*fruity / sweet spice*
- casamigos 18 | 224  
*mint / cinnamon*
- casa noble 11 | 132  
*floral / spicy / pepper*
- casa dragones 20 | 256  
*pepper / caramel / chocolate*
- cazadores 8 | 99  
*sweet / sharp / pepper*
- centinela 11 | 132  
*sweet / bitter / honey*
- chamucos 11 | 132  
*agave / fruit / vanilla*
- chinaco 11 | 132  
*dried fruit / peppery*
- clase azul 23 | 285  
*sweet melon / honey*
- corralejo 12 | 152  
*citrus / herbaceous*
- corzo 13 | 168  
*citrus / honey / smooth*
- cruz del sol 12 | 156  
*agave / pepper / orange*
- deleon 11 | 140  
*citrus / agave / vanilla*
- don diego santa 11 | 136  
*agave / fruit / vanilla*
- don eduardo 14 | 172  
*orange / oak / almond*
- don julio 14 | 170  
*spicy / pepper / salt*
- don modesto 10 | 120  
*agave / mineral / citrus*
- don roberto 7 | 90  
*agave / sweet potato / melon*
- dos armadillos 11 | 136  
*toffee / chocolate / agave*
- el destilador 8 | 80  
*agave / herbs / pepper*
- el jimador 7 | 84  
*agave / fruit / spice*
- el mayor 11 | 132  
*citrus / agave / long finish*
- espolon 9 | 112  
*agave / fruit / light finish*
- excellia 13 | 160  
*sweet agave / floral*
- fortaleza 13 | 168  
*mild agave / light citrus / melon*
- gran centenario 8 | 96  
*peppery / herbs / licorice*
- grand mayan 3D 20 | 256  
*citrus / sweet / mint*
- goza 9 | 114  
*vanilla / mint / tropical fruit*
- herencia 9 | 116  
*herbs / citrus / smooth*
- herradura 26 | 324  
*citrus / pepper / tangy*
- jose cuervo tradicional 7 | 90  
*citrus / agave / herbs*
- la cofradia 12 | 144  
*agave / red pepper / honey*
- maestro dobel 10 | 128  
*buttery / caramel / nutty*
- milagro 9 | 118  
*agave / citrus / anise*
- milagro select barrel 13 | 164  
*silky / citrus / pepper*
- partida 14 | 180  
*agave / earthy finish*
- patrón 12 | 155  
*peppery / orange peel*
- patrón roca 13 | 165  
*pepper / pumpkin / lime tea*
- peligroso 9 | 112  
*tropical / herbaceous*
- porfidio 13 | 168  
*agave / honey*
- revolucion 14 | 172  
*jalapeño / honey / vanilla*
- sauza tres generaciones 9 | 117  
*tropical / fruity / dry*
- siembra azul 12 | 152  
*fruit / herbaceous / citrus*
- siete leguas 15 | 184  
*smoky / earthy / pepper*
- suerte 9 | 114  
*sweet / lime / earthy*
- tanteo 9 | 114  
*tropical / orange peel / honey*
- tapatío blanco 110 18 | 224  
*floral / spice / clean*
- viva xxxii joven 11 | 132  
*lemon / white pepper / mint*
- volcan 17 | 210  
*citrus / herbs*



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## REPOSADOS

*Translating literally in English to “rested,” this category of tequila has been anywhere from two months to a year. This aging process often gives these tequilas more of a woody flavor, and as it ages various other flavor notes develop to create a more intricate*

- 123 organic 13 | 168  
*orange peel / grass*
- 1800 9 | 116  
*strong agave / slight spice*
- ambhar 12 | 154  
*agave / vanilla / caramel*
- angelisco 12 | 150  
*coconut / bell pepper*
- arrogante 12 | 148  
*clove / ginger / pepper*
- artenom de 1549 17 | 208  
*pumpkin / rice cake / sage*
- avion 14 | 172  
*oak / cherry / rose*
- azunia 16 | 204  
*pepper / butter / vanilla*
- blue nectar 12 | 156  
*oak / smoke / vanilla*
- blue nectar special  
reserve 14 | 174  
*oak / vanilla / nutmeg*
- bribon 6 | 80  
*fruity / nutty*
- cabo wabo 16 | 196  
*agave / smoke / citrus*
- cabrito 7 | 90  
*fruity / pepper / spice*
- campo azul 5 | 70  
*cinnamon / pepper / spice*
- casamigos 20 | 250  
*mint / cinnamon / caramel*
- casa noble 12 | 152  
*cinnamon / chocolate / agave*
- casa noble single  
barrel 32 | 400  
*earthy / vanilla / oak*
- cazadores 8 | 100  
*salted caramel / vanilla / spice*
- centinela 12 | 150  
*sweet agave / smoke*
- chinaco 12 | 156  
*buttery / raisin / pepper*
- clase azul 31 | 390  
*cream soda / spice / earthy*
- corazon 15 | 184  
*caramel / vanilla / spicy*
- corralejo 8 | 100  
*earthy agave / smoky pepper*
- corralejo triple
- distilled 12 | 152  
*honey / pear / silk*
- corzo 14 | 174  
*agave / honey / caramel*
- cruz del sol 14 | 174  
*small batch / light*
- deleon 12 | 152  
*oak / cinnamon / caramel*
- don eduardo 14 | 176  
*spicy / vanilla / caramel*
- don julio 15 | 182  
*slight smoke / light vanilla*
- don modesto 11 | 140  
*citrus / vanilla / juniper*
- dos armadillos 12 | 156  
*pear / caramel / vanilla*
- el jimador 7 | 88  
*olives / smoke / vanilla*
- el mayor 12 | 144  
*sweet fruit / vanilla / spice*
- el tesoro 13 | 160  
*cinnamon / cocoa / smoky*
- espolon 9 | 108  
*anise / bee pollen / pepper*
- excellia 17 | 208  
*lavender / jasmine / honey*
- fortaleza 16 | 200  
*sweet / orange peel / agave*
- gran centenario 8 | 96  
*vanilla / spice / tropical fruit*
- goza 11 | 132  
*caramel / honey / vanilla*
- grand mayan 25 | 316  
*smooth / vanilla / oak*
- herencia 12 | 136  
*wood / agave / citrus*
- herradura 13 | 164  
*sweet / oak / pepper*
- hussongs 13 | 164  
*vanilla / agave / chocolate*
- jose cuervo  
tradicional 13 | 160  
*brown spice / apple / oak / vanilla*
- la cofradia 13 | 165  
*agave / spice*
- los arango 15 | 184  
*earthy / smooth / sweet*
- maestro dobel 11 | 132  
*caramel / nutty / vanilla*
- milagro 9 | 116  
*sweet / caramel / wood*
- milagro select barrel 15 | 192  
*brown spice / oak / mineral*
- partida 16 | 204  
*sweet / vanilla / butter*
- patrón 14 | 170  
*citrus / pepper / salt*
- patrón roca 21 | 268  
*vanilla / ginger / caramel*
- peligroso 10 | 128  
*pepper / caramel / smoke*
- revolucion 15 | 192  
*almond / oak / honey*
- sauza tres  
generaciones 10 | 126  
*mild honey / short finish*
- siembra azul 12 | 148  
*lemongrass / ginger / oak*
- siete leguas 15 | 190  
*citrus / vanilla / white pepper*
- suerte 12 | 144  
*caramel / agave / butterscotch*
- tapatio 14 | 180  
*apple / pepper / spice*
- viva xxxii 12 | 152  
*caramel / vanilla / floral*



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## AÑEJOS

The word “añejo” means connected, to describe the flavors which are infused and developed over time by resting this category of tequila for one to three years. Of the three primary groups of tequilas, this group often has the most intricate of flavor profiles, and often the most woody flavor.

- 123 organic** 16 | 200  
*vanilla / oak / peach*
- 1800** 11 | 141  
*complex / vanilla / oak / nuts*
- ambhar** 13 | 168  
*light agave / vanilla / oak*
- arrogante** 12 | 156  
*flora / vanilla / chocolate*
- artenom** 1146 22 | 280  
*toasted almond / pepper / oak*
- avion** 15 | 188  
*dried cherry / pepper / smoke*
- azunia** 31 | 392  
*wood / caramel / buttery agave*
- blue nectar founders**  
**blend** 17 | 216  
*vanilla / smoke / oak*
- bribon** 10 | 120  
*herbs / spice / earthy*
- cabo wabo** 19 | 235  
*smoke / orange peel / caramel*
- casamigos** 21 | 268  
*caramel / vanilla / spice*
- casa noble** 17 | 216  
*vanilla / wood / spicy finish*
- cazadores** 14 | 172  
*citrus nose / vanilla / orange*
- centinela** 20 | 252  
*sweet agave / citrus*
- chinaco** 16 | 200  
*brown spice / pepper / vanilla*
- clase azul** 123 | 1536  
*vanilla / caramel / almonds*
- corazon** 16 | 200  
*full body / caramel / sweet oak*
- corralejo** 15 | 192  
*faint oak / caramel / citrus*
- corzo** 16 | 200  
*smooth / honey / caramel*
- cruz del sol** 15 | 188  
*brown sugar / sweet oak / gentle finish*
- don diego santa** 12 | 156  
*chocolate / praline / cinnamon*
- don julio** 16 | 200  
*smooth / vanilla / buttery*
- don modesto** 13 | 164  
*tobacco / earthy / warm*
- dos armadillos** 16 | 200  
*vanilla / caramel / oak*
- el jimador** 14 | 174  
*vanilla / caramel / fruit*
- el mayor** 13 | 160  
*strong agave / citrus / slight finish*
- el tesoro** 14 | 174  
*intense agave / smoky / earthy*
- espolon** 12 | 153  
*butterscotch / vanilla / roasted agave*
- excellia** 21 | 224  
*grapes / dried apricot / sandalwood*
- fortaleza** 23 | 288  
*baked agave / caramel / black pepper*
- gran centenario** 10 | 120  
*vanilla / slight smoke / peppery finish*
- herencia** 17 | 216  
*ripe agave / caramel / black pepper*
- herradura** 15 | 184  
*sweet / oak / pepper / vanilla*
- hussongs platinum** 14 | 176  
*oak / vanilla / peppery*
- la cofradia** 14 | 180  
*agave / oak / warm*
- los arango** 17 | 216  
*honey / peppercorn / mild oak*
- maestro dobel** 13 | 168  
*almond / cinnamon / pineapple*
- milagro** 12 | 148  
*sweet spices / smoke / pepper*
- milagro select barrel** 27 | 332  
*oak / earthy / spicy finish*
- partida** 18 | 220  
*fruity / salt / slight oak*
- patrón** 15 | 188  
*oak nose / vanilla / caramel*
- goza** 12 | 150  
*cinnamon / honey*
- patrón roca** 24 | 300  
*wood / raisins / grapefruit*
- porfidio** 73 | 912  
*oak / earthy / floral*
- revolucion** 17 | 212  
*tobacco / butterscotch / leather*
- sauza tres**  
**generaciones** 11 | 142  
*pepper / butterscotch / oak*
- sauza añejo**  
**conmemorativo** 9 | 112  
*honey / oak / clove*
- siete leguas** 16 | 204  
*vanilla / citrus / herb*
- suerte** 14 | 180  
*agave / cherry / vanilla*
- tapatio** 16 | 200  
*spice / cocoa / agave*



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## EXTRA AÑEJOS

*Aged for three to five years, this category of tequila produces some of the most complex flavor profiles you'll ever find in a distilled spirit.*

123 organic 41   512 <i>brown sugar / vanilla / oak</i>	corralejo 1821 80   1000 <i>vanilla / white pepper / agave</i>	jose cuervo de la familia 59   732 <i>almond / apple / cinnamon</i>
1800 essential artist series 9   108 <i>vanilla / oak / butterscotch</i>	don julio 1942 38   480 <i>oak / vanilla / caramel</i>	ocho estate 2008 45   960 <i>oak / spice / pepper</i>
3-4-5 115   1140 <i>french oak / pineapple</i>	don julio real 92   1144 <i>vanilla / peach / caramel</i>	partida elegante 112   1404 <i>caramel / vanilla / pepper</i>
avion 46   575 <i>caramel / spice / oak</i>	dos armadillos natural clay 111   1392 <i>vanilla / coconut / herbs</i>	revolucion 25   310 <i>smoky / tobacco / nutty</i>
casa noble single barrel 26   324 <i>french oak / creamy</i>	el mayor 27   336 <i>caramel / tropical fruit / brown spice</i>	rey sol 77   964 <i>caramel / agave / oak</i>
chamucon 53   660 <i>oaky / almond / espresso</i>	el tesoro paradiso 31   388 <i>pineapple / peppercorn</i>	suerte 29   360 <i>cherry / cocoa / oak</i>
cincoro 347   4336 <i>vanilla / citrus / mineral</i>	espolon 29   360 <i>caramel / vanilla / oak</i>	viva xxxii 27   332 <i>fruit / caramel / honey</i>
clase azul ultra 400   4998 <i>vanilla / cinnamon / apples</i>	grand mayan 20   256 <i>coffee / honey / cinnamon</i>	
corralejo gran añejo 26   324 <i>vanilla / cinnamon / cocoa</i>	herradura selección suprema 89   1116 <i>49 months in white oak barrels</i>	

## ULTRA PREMIUM

herradura ultra añejo 26   320 <i>caramel / vanilla / oaky</i>	patrón extra añejo 26   330 <i>vanilla / butterscotch</i>	patrón platinum 53   660 <i>smooth / oak finish</i>
maestro dobel diamante 11   132 <i>mild spice / butter / chocolate</i>	patrón piedra 96   1200 <i>caramel / dried fruits</i>	revolucion cristalino 44   552 <i>fruity / flowers / oak finish</i>

## INFUSED & BLENDED

agavero tequila liqueur 12   144 <i>infused with damiana flower</i>	la pinta pomegranate 10   120 <i>clase azul infused 12 months with pomegranate</i>	tanteo jalapeño 13   168 <i>grassy / jalapeño infused</i>
avion espresso 7   84 <i>silver blend &amp; coffee</i>	patrón xo café 7   84 <i>silver blend infused with coffee &amp; criollo chocolate</i>	tanteo chipotle 13   168 <i>chipotle peppers / spicy</i>
grand centenario roseangel 13   82 <i>hibiscus / fruit / spice</i>	patrón citronage 6   78 <i>infused with oranges</i>	



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de Tequila

## MEZCAL

*This traditional Mexican spirit is distilled using the hearts of the maguey plant, which is another cousin of the tequila-producing agave. Primarily crafted in Oaxaca, Mexico, mezcals are the single-distilled smoky cousin of tequila.*

- banhez mezcal 10 | 124  
*brisk / bold / sweet*
- bruxo no.1 13 | 120  
*smokey / floral / fruity*
- bruxo no.2 15 | 188  
*herbal / almonds / anise*
- bruxo no.3 18 | 220  
*savory / mineral / peppery*
- bruxo no.4 23 | 288  
*citrus / herbal*
- bruxo no.5 30 | 376  
*fruity / spice / sweet*
- bruxo x 11 | 132  
*citrus / mineral / chamomile*
- casamigos joven 18 | 224  
*smokey / sweet*
- clase azul 79 | 992  
*mineral / smokey*
- creyente joven 13 | 162  
*lemon / mango / pepper*
- del maguey chichicapa 20 | 256  
*citrus / sweet / mint*
- del maguey crema  
de mezcal 11 | 142  
*fruity / coffee / smoky*
- del maguey vida 11 | 142  
*citrus / smoke / fruity*
- del maguey minero santa catarina  
minas 30 | 370  
*flower / lemon / honey*
- del maguey san luis  
del rio 20 | 256  
*spicy / fruity / smoky*
- del maguey santo domingo  
albarrada 20 | 256  
*tropical / woody / spice*
- del maguey tobalá 38 | 472  
*sweet / fruity / cinnamon*
- don amado plata 13 | 162  
*fruit / floral / mineral*
- don amado reposado 16 | 205  
*lime / olives / peppercorn*
- el silencio espadin 9 | 112  
*caramel / fruit / river rock*
- fidencio classico 10 | 120  
*coffee / citrus / smoke*
- fidencio madrecoixe 31 | 392  
*floral / leather / caramel*
- fidencio único sin humo 9 | 112  
*spice / herbs / sweet*
- hacienda de chihuahua  
añejo 11 | 138  
*pepper / oak / floral*
- hacienda de chihuahua  
reposado 9 | 116  
*vanilla / butterscotch / spices*
- hacienda de chihuahua  
silver 8 | 95  
*honey / herbs / mineral*
- ilegal añejo 24 | 300  
*clove / chocolate / orange*
- ilegal joven 12 | 150  
*green apple / citrus / pepper*
- ilegal reposado 16 | 195  
*toffee / vanilla / pear*
- koch pulquero 28 | 256  
*herbs / fruit / spicy*
- los nahuales añejo 29 | 368  
*spice / vanilla / honey*
- los nahuales joven 15 | 192  
*pepper / vanilla / caramel*
- los nahuales reposado 18 | 228  
*vegetal / oak / honey*
- marca negra espadín 13 | 162  
*ripe fruit / citrus / vanilla*
- mezcal de leyenda  
"durango" 23 | 292  
*floral / buttery / fruit*
- mezcal de leyenda  
"guerrero" 21 | 268  
*tropical fruit / smoky / papaya*
- mezcal de leyenda  
"oaxaca" 17 | 208  
*lemongrass / citrus / earthy*
- monte alban 7 | 88  
*smoky / fruit / salty*
- montelobos joven 11 | 142  
*mineral / smoke / pepper*
- pierde almas botanical 19 | 232  
*juniper / spices*
- pierde almas conejo 53 | 668  
*anise / orchard fruit / rabbit*
- pierde almas dobadaan 33 | 430  
*fruity / clove / scented wood*
- pierde almas espadin 11 | 132  
*smoke / pepper / chocolate*
- pierde almas pechuga 48 | 604  
*wild forest fruit / anise / spices*
- pierde almas tobala 29 | 360  
*floral / honey / sweet*
- pierde almas tobaziche 29 | 360  
*sweet / anise / floral*
- real minero espadin 37 | 464  
*mint / banana / chocolate*
- scorpion añejo 1 year 15 | 188  
*melon / cucumber / sea salt*
- scorpion reposado 6 months  
14 | 170  
*honey / grassy herbs / caramel*
- scorpion silver 12 | 148  
*citrus / savory herbs / cucumber*
- scorpion tobala añejo 50 | 620  
*smoky / lime / mint*
- riazuleno clasico 15 | 183  
*cinnamon / limestone / minerals*
- riazuleno contempo 18 | 228  
*pineapple / papaya / smoke*