



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. Challenge yourself to differentiate the taste of the agave plant itself over the tastes created by processes such fermentation and distillation, agave plants are millions of years old and host a genetic history of resilience.

CUICHE

*El Buho 13
Vago 15
Rey Campero
Wahaka*

CUPREATA

*La Luna
Don Mateo 30*

BARRIL

Bozal 20

CIRIAL

Nacional 24

MADRE CUICHE

*Vago 15
Rey Campero 15
Wahaka 15*

MEXICANO

*Rey Campero 20
Vago 20*

ESPADÍN

*Illegal Joven
Illegal Reposado
Illegal Anejo
Vago Elote
Banhez Joven 10
Del Maguey, 13
Del Maguey, Chichicapa 14
Nuestra Soledad San
Baltazar 14
Nuestra Soledad Stgo.
Matatlan 16
Nuestra Soledad Lachigui 16
Vago 15
Wahaka 15
Wahaka Reposado 18
El Jolgorio Pechuga
Don Mateo Pechuga
Rey Campero*

SACATORO

Bozal

SIERRA NEGRA

5 sentidos

SIERRUDO

Mezcalero No.23 17

TEPEXTATE

Rey Campero 18

TOBASICHE

Bozal 18

TOBALÁ

*Banhez 25
Wahaka 20
El Jolgorio 30
Nacional 30
Mezcalero No.25 XX
5 Sentidos*

JABALI

*El Búho Especial 25
Rey Campero*

ENSAMBLES

*Vago, Emsable en Barro
Alipus, Espadín - Bicuixe 15
Mezcalero No.24 Tepextate - Espadín 18
Wahaka, Espadín - Madre Cuishe, Tobala 18
Nacional, Espadín - Cirial*

PAIRINGS PAIR YOUR SELECTION WITH AN AGAVE ACCOURTREMENT! FOR +1 MORE



VERDITA
*cilantro, mint, serrano,
pineapple, and lime*



SANGRITA
*tomato, red bell pepper, lime,
orange, and habanero*



**SAL DE GASUNO
Y NARANJAS**
*oaxacan worm salt
with orange slices*

