



BY CHEF RICHARD SANDOVAL

## TEQUILA TASTINGS

our tasting flights showcase the different aromas, flavors and textures imparted by agave cultivation, cooking and extraction, in addition to the distillation and aging techniques utilized by Mexico's finest distilleries. newly featured, we have a small batched heirloom Oaxacan whiskey tasting.

### CRISTALINO 27

añejo or aged tequila filtered through charcoal which removes color and some woodier notes. the result is tequila with the complexity of añejo with crisp bright notes of blanco

GRAN CORAMINO  
GRAN CENTENARIO  
JOSE CUERVO TRADICIONAL

### MEZCAL PRODUCTION 27

sample different styles in mezcal production

UN-SMOKED FIDENCIO ÚNICO  
TRADITIONAL FIDENCIO CLASICO  
PECHUGA BOZAL

### AGING 30

tequila is aged for different lengths of time in oak barrels to impart flavor, explore these expressions of different ages in one family

REPOSADO PATRÓN  
AÑEJO PATRÓN  
EXTRA AÑEJO PATRÓN

### HORIZONTAL BLANCO 21

explore three expressions produced by different distilling families

HERRADURA SILVER  
MILAGRO SILVER  
123 ORGANIC BLANCO

### HORIZONTAL REPOSADO 25

explore three expressions produced by different distilling families

DON JULIO REPOSADO  
CASA NOBLE REPOSADO  
RIAZUL REPOSADO

### HORIZONTAL AÑEJO 34

explore three expressions produced by different distilling families

1800 AÑEJO  
CINCORO AÑEJO  
CASAMIGOS AÑEJO

### HORIZONTAL EXTRA AÑEJO 55

explore three expressions produced by different distilling families

JOSÉ CUERVO DE LA FAMILIA  
HERRADURA SELECCIÓN SUPREMA  
ARTA

### SINGLE BARREL 32 MEXICAN WHISKEY

compare these heirloom native corn non-gmo varieties and see how each has a strikingly distinctive flavor

SIERRA NORTE YELLOW CORN  
SIERRA NORTE WHITE CORN  
SIERRA NORTE BLACK CORN  
SIERRA NORTE PURPLE CORN

### TEQUILA TERROIR 32

savor the varied nuances from different appellations, lowland, highlands and beyond

LOWLAND - CASA NOBLE BLANCO  
HIGHLANDS - SIETE LEGUAS BLANCO  
GUANAJUATO - CORRALEJO BLANCO  
HIGHLANDS/LOWLANDS - CINCO CORO BLANCO

### TEQUILA OVEN METHOD 28

different cooking methods impart different flavor profiles to tequilas even after they have gone through the distillation process

TRADITIONAL - BRICK DON JULIO BLANCO  
MODERN - AUTOCLAVE RIAZUL PLATA  
INDUSTRIAL - DIFFUSER CASA DRAGONES BLANCO

### MEZCAL AGAVE 45

sample different expressions of mezcal made from different types of agave

ESPADÍN MONTELOBOS  
MADRECUIXE FIDENCIO  
TOBALÁ FIDENCIO  
TEPEZTATE BOZAL

### BARREL AGING 34

new oak barrels as well as barrels that have been used to age other spirits and wines, lend unique characteristics to tequilas as they age

AMERICAN OAK SIETE LEGUAS REPOSADO  
BOURBON MAESTRO DOBEL REPOSADO  
FRENCH OAK CASA NOBLE REPOSADO  
COGNAC RIAZUL AÑEJO

### VERTICAL 28

explore the progression of different aging techniques by sampling three expressions from one distillery

*blanco - bottled within two months of distillation*  
*reposado - aged for two months up to one year*  
*añejo - aged for one year to three years*

AVION  
DON JULIO  
SUERTE  
PATRÓN  
123 ORGANIC  
PARTIDA  
RIAZUL  
1800



