



TEQUILA FLIGHTS



EL JIMADOR FLIGHT / \$17

Blanco, Reposado, Añejo

EL MAYOR FLIGHT / \$21

Blanco, Reposado, Añejo

SILVER FLIGHT / \$27

El Mayor, Casamigos, Patrón

REPOSADO FLIGHT / \$27

El Mayor, Espolòn, Herradura

AÑEJO FLIGHT / \$31

El Mayor, Maestro Dobel, Herradura

CRISTALINO FLIGHT / \$36

1800, Maestro Dobel, Gran Coramino

HERRADURA FLIGHT / \$44

Reposado, Añejo, Legend

BUILD YOUR OWN FLIGHT Choose 3 tequilas to sample. Prices reflect a 1 oz pour.

BLANCOS

El Jimador / \$5

El Jimador House-Infused Habanero / \$6

El Mayor / \$6

Tanteo Jalapeño-Infused / \$8

Casamigos / \$10

Patrón Silver / \$11

REPOSADOS

1800 / \$5

El Jimador / \$6

El Mayor / \$7

Espolòn / \$8

Herradura / \$12

AÑEJOS

El Jimador / \$6

El Mayor / \$8

Maestro Dobel / \$11

Herradura / \$12

Herradura Legend / \$20

CRISTALINOS

1800 / \$11

Maestro Dobel / \$12

Gran Coramino / \$13

MEZCAL

Siete Misterios / \$7

400 Conejos / \$7

Creyente / \$9

TASTE LIKE A PRO

1. Observe - Note the color & clarity of the spirit. Tilt the glass gently to the side, then back upright. Observe the “legs” of the tequila. The longer it takes for the tequila to run back down the glass, the more robust it will be.
2. Smell - Bring the glass up to your nose, tilting the glass toward you. Inhale deeply through your nose with your mouth slightly open & see what flavors you can identify before exhaling through your mouth.
3. Taste - Inhale through your nose again before taking a sip. Let the tequila coat your mouth before swallowing & exhaling through your mouth. You may be able to recognize additional flavors on your second sip.

TIPS

- Taste at room-temperature first. After your first sip, you can add an ice cube or a little water to see how that affects its body & flavor profile.
- We recommend tasting in a specific order to prevent overwhelming your palate, allowing you to fully appreciate the nuances in flavor. Start with younger tequila before moving on to more complex, aged tequila. Taste from left to right: blanco, reposado, cristalino, añejo, mezcal.
- Drink a glass water between each tequila to refresh your palate & keep you hydrated!

TASTING NOTES

BLANCOS

Blancos can be aged up to two months, but are frequently bottled immediately after distillation. You can expect a crisp, clear, agave-forward spirit, typically with notes of citrus, grass & pepper.

EL JIMADOR - crisp citrus, herbal undertone, hint of spice

EL JIMADOR HOUSE-INFUSED HABANERO - infused with fresh habanero peppers for 24-48 hours for a bright, clean heat

EL MAYOR - clean & crisp with full agave flavor, notes of florals, pepper & spice

TANTEO JALAPEÑO-INFUSED - infused with fresh jalapeños for a warm, peppery heat

CASAMIGOS - well-balanced, fruit forward with notes of vanilla, grapefruit & sweet agave

PATRÓN - notes of agave, honeydew, lemongrass & citrus peel

REPOSADOS

Reposados are aged in oak barrels for 2-12 months. You can expect a light golden hue & notes of vanilla & caramel.

1800 - caramel, orange peel, mild spices, marzipan & a touch of smokiness

EL JIMADOR - warm & bright with vanilla, spice & caramel

EL MAYOR - smooth & balanced, perfumed spice, vanilla, caramel, sweet fruit

ESPOLÓN - spicy nose with roasted agave, tropical fruit, vanilla, brown spices, hint of caramel fudge

HERRADURA - buttery agave, hint of vanilla, well-balanced with notes of anise, dried fruit, butterscotch & autumn spices

AÑEJOS

Añejos are aged in small oak barrels for 1-3 years. You can expect a dark amber tequila, perfect for sipping, with rich, complex flavors including caramel, dried fruit & baking spices.

EL JIMADOR - aged 12 months in american oak barrels, full-bodied, orange peel, oak, almond & butterscotch

EL MAYOR - aged 18-36 months in white oak barrels, grilled tropical fruit, caramel, brown spices

MAESTRO DOBEL - aged 18 months in roasted white oak barrels, buttery caramel, almond, cinnamon, pineapple, apple, slight smokiness & sweet vanilla

HERRADURA - barrel-aged for more than 25 months, roasted agave, candied nuts, cinnamon, pineapple, orange & deep caramel

HERRADURA LEGEND - aged 12-14 months in charred oak barrels, grooved to increase contact to increase contact with the double-distilled, small batch tequila, charred oak, warm vanilla, honey, caramel, stone fruit, with a peppery, aromatic finish

CRISTALINOS

Cristalinos are aged tequila, typically añejos, filtered to remove the naturally occurring colors textures from barrel-aging. You can expect the complexity of an añejo with the crisp, bright notes of a blanco.

1800 - aged in french & american oak barrels, finished in port wine barrels, subtle oak & nuttiness with a hint of vanilla & citrus, crisp & silky finish

MAESTRO DOBEL - blend of extra añejo, añejo & reposado, caramel, honey, cinnamon, almond, bright fruit, vanilla & slight smokiness with a long, smooth finish

GRAN CORAMINO - aged at least 6 european oak barrels, finished in cabernet barrels from napa valley, smooth, balanced, bright agave, mellow oak

MEZCAL

Mezcal is made with agave hearts that are roasted in underground pits. You can expect smoky, earthy flavors with notes of bright, sweet fruit & sometimes floral tones.

SIETE MISTERIOS - very approachable mezcal, sweet, smoky leather, citrus fruit, with a shorter finish

400 CONEJOS - soft, sweet agave, hints of fresh wood, campfire, bright, fresh fruit with herbal notes & a smoky finish

CREYENTE - rich & complex with sweet, smoky, bright fruit, mesquite & oak with herbal notes & a smooth finish