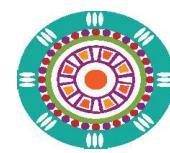




AÑEJOS

Master Tequila Menu



Añejo Tequilas are aged for at least one year. The distillers are required to age añejo tequila in barrels that do not exceed 600 liters. This aging process darkens the tequila to an amber color and the flavor can become smoother, richer and more complex. All shots are 1.5 ounces.

Herradura Suprema Extra Añejo 95

Aged for four years, this tequila earned a score of 94 points at the Ultimate Spirits Challenge in 2014, where it was named the Best Extra Añejo Tequila in the World.

Don Julio 1942 20

An exquisite Añejo tequila created to celebrate the 60th anniversary of the opening of Don Julio's first distillery. Rested in oak barrels for over 2 years. Pure golden color, full nose of vanilla, apple and oak. Silky profile with a sweet vanilla finish. A favorite of our staff.

1800 Añejo 9

Mexico- Made from 100% Agave and rested in oak for up to 3 years, this tequila has round finish. The aging gives this spirit aromas and flavors of toasted agave, caramel, ripe fruit, orange rinds with spicy undertones. This is the perfect tequila for sipping.

Cabo Wabo Añejo 11

Rock musician Sammy Hagar founded Cabo Wabo in 1996 as a way to create a "house tequila" for his cantina in Cabo San Lucas. It's produced by a family of distillers who use traditional methods to produce the agave sourced from the lowlands of Jalisco.

Casa Noble Añejo 13

The Casa Noble line features organically harvested agave from their own estate and family line that dates back to the late 1700s. Aged in lightly toasted French Limousin oak for a full two years, it is triple-distilled for utmost quality. On top of all that, one of its owners is the Rock and Roll Hall of Fame member Carlos Santana.

Cazadores Añejo 13

Notes of cinnamon, vanilla, nut and pear can be detected, leading to subtly sweet, rich flavor.

Chinaco Añejo 12

Tremendous complexity and depth: vanilla, caramel, toasted walnut and a hint of coffee and chocolate grace the palate and last through a warming finish.

Azuñia Añejo 15

Our Añejo is a "sip-able" ultra-premium tequila that is aged in excess of 12-months in American Oak barrels for a smooth, buttery finish of vanilla, chocolate and caramel. This alluring classic añejo has a nose full of fruit and caramel.

Don Julio Añejo 13

Double distilled and rested in charred American oak bourbon barrels for 18 months. Each agave is hand selected at maturity and only the heart of the distillation is used, as it is the purest part, free from most impurities.

El Major Añejo 12

Double distilled and rested in charred American oak bourbon barrels for 18 months. Each agave is hand selected at maturity and only the heart of the distillation is used, as it is the purest part, free from most impurities.

Scorpion Mezcal Añejo 13

Dry and sweet at the same time somehow, with lime, leather, oil, and smoke, and a suggestion of mint. Resinous on the tongue, and mouth feel. It whispers down the throat, and then leaves a rather delicate burn considering the 80 proof, with a smoky spicy aftertaste like a really good tobacco and spicy notes.

Padre Super Premium Añejo 30

Padre Azul Añejo Tequila is matured in hand-selected oak bourbon barrels for at least 18 months. The additional oak influence gives this premium tequila complex flavors such as cinnamon, chocolate and caramelized nuts.

Don Julio Reserva De La Familia Añejo 25

For over 10 generations, the Cuervo Reserva de la Familia was a family secret only shared with the closest of friends. In 1995, to celebrate their 200-year anniversary, the family decided to share this special blend of Tequila reserve with people who truly savor an exceptional taste. Only the finest 10-12 year-old agaves are hand-selected, and only the most flavorful inner portion of the agave's heart is used to make this award-winning 100% Blue Agave Extra Añejo Tequila. It is aged for a minimum of two years in the Cuervo family's private cellar and combined with family reserves as old as 30 years.

Patron Añejo 13

Aged for a minimum of 12 months, Patron Añejo is a delicate blend of uniquely aged tequilas, all aged in small white oak barrels. Honey pine color and aromas of exotic pear and ripe agave with a faint amount of vanilla.

Milagro Añejo 10

Aged 18 months in white oak casks. Pale golden yellow with a copper cast. Caramel, marshmallow, pickling spice and grilled pepper aromas. A soft, creamy entry leads to a dryish medium to full-bodied palate with wildflower honey, light caramel, grilled pineapple and mango, brown spice and pepper flavors.

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Herradura Añejo 11

Age is not just a number. Herradura Añejo matures in the barrel for 25 months, more than twice the 1 year age requirement. This patience is rewarded with a beautiful amber color and a complex, spicy taste. Our Añejo has a deliberately smooth taste that melts across your tongue, with hints of dried fruit and toasted oak. Herradura Añejo was introduced to the world by Casa Herradura in 1962.

Tezon Añejo 13

100% agave super-premium double copper pot still tequila (first distillation with the agave fibres) aged 18-20 months in refill Bourbon casks. Made using traditional Mampostería' masonry ovens and tahona millstone.

Corazon Añejo 13

Allowed to mature fully for 2 years in Canadian oak barrels, this fine tequila possesses a rich complexity and a hint of vanilla, almond and spice undertones.