



Reposado

Master Tequila Menu



Reposado Tequila is the first stage of “rested and aged”. The Tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the Agave and wood flavors. Many different types of wood barrels are used for aging, with the most common being American or French oak. Some Tequilas are aged in used bourbon / whiskey, cognac, or wine barrels, and will inherit unique flavors from the previous spirit. All shots are 1.5 ounces.

Casa Noble Reposado 12

This exquisite tequila is matured in French white Oak barrels for three hundred sixty four days. Smooth, sensuous and full ...
Reposado

Don Julio Reposado 9

Don Julio Reposado Tequila is the very essence of the perfect barrel-aged tequila. With a mellow, elegant flavor and inviting aroma, the hints of dark chocolate and cinnamon lead into a rich, smooth finish. Aged for 8 months in American white-oak barrels, our amber-colored tequila is made with 100% Blue Weber Agave and is perfect for any celebration. Simply mix with grapefruit juice, fresh lime juice and agave nectar and pour over ice for a refreshing tasting Don Julio Paloma.

1800 Reposado 11

This tequila is crafted using 8-12 year old 100% Weber blue agave and is matured in American and French Oak barrels for no less than six months. This rich liquid has notes of buttery caramel, mild spices and a touch of smokiness, which is imparted by the finishing process.

Cabo Wabo 10.50

Superbly rich and satisfying. Aged in oak barrels for 14 months, Sammy Hagggar's Reposado is smooth with lingering aromas of butterscotch and vanilla.

Casa Noble 13

Aged in French White Oak barrels for two years. With notes of chocolate, coffee bean and rich white oak while respecting the flavors of Noble's younger tequilas: sweet agave, citrus, herbs and spices.

Cazadores Reposado 9.50

Mexico- 100% Blue Agave rests in new, small, American white oak casks for at least 2 months. Notes of dill and black pepper, Cazadores is nimble and off-dry. Finish is clean, light and off-dry. A classic tequila and great for margaritas.

Chinaco Reposado 12

Chinaco is the only tequila brand distilled in Tamaulipas, something they had to fight the Mexican government to do as it wasn't a designated region for the production of tequila. Their reposado tequila is aged between 8-11 months in oak, some of which previously were used to age 10

Corazon Reposado 13

Allowed to mature fully for 6 years in Canadian oak barrels, this fine tequila possesses a rich complexity and a hint of vanilla, almond and spice undertones.

Padre Super Premium Reposado 25

100% Agave, Padre Azul Reposado is matured in hand-selected oak bourbon barrels for at least eight months. The oak influence gives this premium tequila a particular complexity that unfolds on the palate, especially when enjoyed neat.



Azuñia 12

Dubbed the world's best Reposado tequila, Azuñia Reposado rests in American oak barrels for up to eight months before making its way to your table or soiree. 14

Milagro Reposado 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.

Patron Reposado 13

Aged for a minimum of 6 months, Patron Reposado 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

Padre Azul Reposado 16

Aged for a minimum of 6 months, Patron Reposado 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.

Scorpion Mezcal Reposado 12

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.

Herradura Reposado 11

With an aging process of 25 months, this tequila is a nice surprise for the aficionados. Achieves a smooth taste through its long aging period in white oak barrels.

Milagro Reposado 10

It is made from 100% estate-grown, hand picked blue agave harvested from the highlands of Jalisco. The heart of the agave is roasted in brick ovens made from the same volcanic-rich soil where the blue agave flourishes in Jalisco, Mexico. Our triple distillation process produces tequila of extraordinary depth and character for unparalleled smoothness.

Patron Reposado 13

Patron Reposado is aged for more than two months in oak barrels, unlike Patron Silver, which does not undergo an aging process. Patron Reposado may be considered an intermediate-aged tequila, compared with the darker, more aged Patron Añejo, which is aged a minimum of 12 months.

Scorpion Mezcal Reposado 13

DMexico- Lanolin and honey aromas. A soft round entry leads to a dry light-to medium-body with honey, grassy herbs, flax, caramel, salt, light spice. Finishes dryly with a honeyed oak barrel note. Silver medalist from the Beverage Testing Institute.