

Liqueurs. An alcoholic drink made of spirits and additional flavorings such as herbs, fruits, and spices. They can be enjoyed neat, on the rocks or mixed in a cocktail. We have listed their predominant flavor, base alcohol, and country of production.

Ancho Reyes: Ancho Chiles, Sugar Cane alcohol (Mexico) 12

Angelica Elderflower: Elderflower, Fruit. Vodka (Poland) 10

Antica Formula Sweet Vermouth: Citrus, Herbs, Wine (Italy) 9

Aperol: Gentian, Rhubarb, Orange, Neutral Spirits (Italy) 10

Baileys: Irish Cream, Whiskey (Ireland) 10

Campari: Bitter Herbs/Fruit, Neutral Spirits (Italy) 9

Carpano Bianco: Citrus, Herbs, Wine (Italy) 12

Chilla Rumchata: Warm Spices, Dairy Cream. Rum (USA) 9

Disaronno Amaretto: Almond, Neutral Spirit (Italy) 11

Frangelico: Hazelnuts. Neutral Spirits (Italy) 12

Goldschlager: Cinnamon. Neutral Spirits (Switzerland) 10

Grand Marnier: Oranges. Cognac (France) 12

Hypatica Amaro Ruby: Herbs, Flowers, Roots. Neutral Spirits (USA) 12

Kahlua: Coffee, Rum (Mexico) 9

Lejay Cassis: Black Currants. Wine (France) 10

Mathilde Pear: Pear, Brandy (France) 11

Patron XO: Coffee, Tequila (Mexico) 12

Santa Clara Rompope: Vanilla Cream, Rum (Mexico) 7

Soho Lychee: Lychee. Neutral Spirits (France) 11

Tuaca: Vanilla, Citrus. Brandy (Italy) 10

Anise-Flavored Liqueurs

Absinthe Odinaire: Herbal, Neutral Spirits (France) 12

Chartreuse VEP: 130 Plants, Herbs and Flowers, Neutral Spirits (Italy) 30

Chartreuse: 130 Plants, Herbs and Flowers, Neutral Spirits (Italy) 12

Mata Hari, Bohemian Absinthe: Herbal, Neutral Spirits (Austria) 13

Romana Sambuca: Anise. Neutral Spirit (Italy) 11

Plant-based distilled spirits that do not contain natural sugars include Tequila, Mezcal and some Vodka. The plants used for this kind of spirits are high in starches that will need to be cooked at (154–162 °F) to be converted to sugars (Aguamiel). These sugars will then ferment to alcohol, and then distilled to a stronger proof.

Tequila Extra Añejo. Aged for more than 3 years in oak barrels (600 liters max capacity)

1800 ~ Milenio, Tlaquepaque, Jalisco 33

Cazadores ~ Arandas, Jalisco 22

Chamucos ~ Los Altos, Jalisco 32

Clase Azul ~ Platinum, Los Altos, Jalisco 150

Corralejo ~ 1821, Guanajuato 30

El Tesoro ~ (La Altea Distillery), Tequila 27

El Tesoro ~ Paradiso 5 yrs, (La Altea Distillery), Tequila 42

Porfidio ~ First Growth, Los Altos, Jalisco 30

Tequila Añejo. Aged at least 1 year in oak barrels (600 liters max capacity)

Casa Dragones ~ Barrel Blend, San Miguel de Allende 36

Chinaco ~ Tamaulipas 25

Clase Azul ~ Los Altos, Jalisco 120

Corazon ~ Sazerac Barrels, Ojo de Agua, Jalisco 20

Don Julio ~ 1942, Los Altos, Jalisco 32

Fortaleza ~ Tequila, Jalisco 32

Tequila Reposado. Aged between 2-12 months in oak barrels

Casa Dragones ~ Mizunara Casks, San Miguel de Allende 30

Clase Azul ~ Gold, Los Altos, Jalisco 65

Clase Azul ~ Original Reposado, Los Altos, Jalisco 27

Fortaleza ~ Tequila, Jalisco 27

Gran Coramino ~ Cristalino, Tequila, Jalisco 22

La Grand Señora ~ Arandas 16

Los Abuelos ~ Tequila, Jalisco 32

Tequila Blanco, Silver or Plata. Distilled, then bottled or aged for less than 2 months.

Casa Noble ~ Tequila, Jalisco 17

Clase Azul ~ Los Altos, Jalisco 24

El Jimador ~ Amatitlan 12

Fortaleza ~ Tequila, Jalisco 22

La Adelita ~ Los Altos, Jalisco 14

Los Abuelos ~ Tequila, Jalisco 27

Los Abuelos ~ Still Strength, Tequila, Jalisco 37

Porfidio ~ First Growth, Los Altos, Jalisco 15

Mezcal. A smokey agave-based spirit made in Oaxaca, Guerrero, Durango, San Luis Potosi, Puebla and Zacatecas. Mezcal plant is traditionally buried and cooked underground, in pit ovens (with charcoal and stones) where it acquires its distinctive flavor.

Clase Azul, (Teal), Guerrero 65

Claze Azul, (Charcoal), Durango 65

Los Vecinos ~ Espadin, Oaxaca 12

Examples of **Plant-based distilled spirits** that contain natural sugars are Rum, Rhum Agricole and Cachaça. Due to the high sugar content in these plants (sugar canes) there's no need for starch to sugar conversion. The natural sugars are extracted, fermented, and then distilled to a stronger proof alcohol.

Rum

1996 Plantation ~ Single Cask, Jamaica 33

Bacardi ~ 16 year, Grand Reserva Especial, Puerto Rico 25

Cruzan ~ Black Strap 12

Goslings ~ Black Seal, Bermuda 10

Pusser's ~ British Navy, Guayana 22

Samaroli ~ 12 year, Spanish Soul, Belize 40

Samaroli ~ 14 year, Venezuela 55

Grain based distilled spirits do not contain natural sugars. These grains however, are high in starches that will need to be converted to sugars by cooking them slowly at 154–162 °F. The sugars extracted will then ferment to alcohol, and then distilled to a stronger proof. Examples of grain based distilled spirits are Vodka (some), Gin and Whisk(e)y,

Vodka

Tito's ~ Pot distilled, Texas 12

Wheatley ~ Pot distilled, Kentucky 10

Gin

Condesa ~ Clasica, Mexico City 17

Kyoto Distillery ~ Ki No Bi, Japan 27

Tanqueray ~ London Dry, England 9

Whisk(e)y

Kentucky Straight Bourbon

Blantons ~ Single Barrel 25

Buffalo Trace 13

Eagle Rye ~ 10 yrs 15

IW Harper ~ 15yrs 23

Knob Creek ~ 15yrs 30

Knob Creek ~ 18yrs 45

Legent ~ 25

Maker's Mark 12

Maker's Mark #46 15

Old Rip Van Winkle ~ 10yrs 32

Taylor ~ Barrel Proof 30

Taylor ~ Single Barrel 27

Taylor ~ Small Batch 25

Kentucky Straight Bourbon (Continuation)

Weller ~ 12 Year (Black) 35

Weller ~ C.Y.P.B. (White) 40

Weller ~ Full Proof (Blue) 30

Weller ~ Special Reserve (Green) 20

Yellowstone ~ Landmark Edition 15

Whiskey ~ Rye

Angel Envy ~ Aged in Rum Casks, Kentucky 25

Coppersea ~ Pot Distilled, New York 15

Sazerac ~ Straight Rye, Kentucky 13

Whiskey ~ Canadian

Crown Royal ~ Blended 12

Whiskey ~ Tennessee

Dickel ~ 15yrs, Single Barrel 22

Dickel ~ 8yrs, Small Batch 15

Jack Daniel's ~ Bonded 30

Whisky ~ Japanese

Hibiki ~ 21 yrs, Blended, Kyoto 100

Hibiki ~ Harmony, Blended, Kyoto 22

Mars Tsunuki ~ Peated, Kagoshima 42

Yamazaki ~ 18 yrs, Single Malt, Kyoto 60

Whisky ~ Scotch

Ardbeg ~ 19yrs Traigh Bhan, Islay Single Malt 60

Oban ~ 18 yrs, West Highlands Single Malt 27

Samaroli ~ 14yrs, Blended Islay 40

2011 Samaroli ~ Caol Ila, 45

Fruit-based distilled spirits contain natural sugars

Natural sugars are extracted, fermented into alcohol, then distilled to a stronger proof. Examples are Rum, Rhum Agricole and Cachaça.

Brandy

Cardenal Mendoza, Solera Gran Reserva, Spain 15

Germain Robin XO, Mendocino 28

Germain Robin 7 year, Mendocino 20

Germain Robin Single Barrel, Mendocino 30

Lepanto ~ 15 yr Solera, Gran Reserva 19

Torres, 20 year Solera Hors d'Age Imperial 15

Torres, Jaime I Brandy 32

Cognac

Pierre Ferrand ~ 10 Generations, Grande Champagne 17

Remy Martin ~ 1738, Fine Champagne 20

Remy Martin ~ Louis XIII, Grande Champagne (1/2 ounce pour) 100

Armagnac

1984 Castarède ~ Bas Armagnac 38

Castarède ~ 20 yrs, Reserve de Famillie, Bas Armagnac 30

1991 Delord ~ Bas Armagnac 31

Delord ~ 25 yrs, Bas Armagnac 50

1985 Ravignan ~ Bas Armagnac 65

2008 Ravignan ~ Bas Armagnac 34

Calvados

1957 Christian Drouin ~ Coeur De Lion 65