

Tequila

is a distilled spirit made from blue **agave plants**, grown primarily in the area surrounding the city of Tequila. Agave plants like the red **volcanic soils** of Jalisco, though the plants grow differently depending on the region. Agave plants grown in Los Altos are sweeter and riper in aroma and taste. Agave plants harvested in the lowlands have more grassy and herbal aromatics.

(extra aged): minimum of three years in oak barrels; this category was established in March 2006. These spirits will display aromas of vanilla, caramel and toffee with a certain creaminess on the palate.

Extra Añejo

Jose Cuervo, Reserva de la Familia, Tequila Jalisco 30

Chamucos, Los Altos Tequila, Jalisco 32

Gran Centenario, Leyenda, Los Altos Tequila, Jalisco 28

Corralejo, 1821, Pénjamo Guanajuato 30

Cazadores, Arandas, Jalisco 22

1800 Tequila Milenio, Tlaquepaque, Jalisco 33

Rey Sol, Los Altos 36

Porfidio, First Growth, Los Altos 30

Añejo

(aged): minimum one year, but less than three years in small oak barrels. Silky textured. Ripe fruits. Custard, caramel and butterscotch. Long creamy finish.

Don Julio 1942, Atotonilco El Alto, Jalisco 32

Corazon, George T Stag whiskey barrels, Ojo de Agua, Jalisco 20

Gran Corralejo, Penjamo, Guanajuato 25

Corazon, Sazerac Rye whiskey barrels, Ojo de Agua, Jalisco 20

Chinaco, Tamaulipas 25

Blanco or Plata

(silver): White spirit, unaged and bottled or stored immediately after distillation, or aged less than two months in stainless steel or neutral oak barrels. This is tequila in its purest form. Usually, light, crisp and aromatic. Citrus and herbaceous notes on the palate.

La Adelita, Los Altos, Jalisco 14

Porfidio, First Growth Los Altos 15

Siete Leguas, Atotonilco, Jalisco 14

Milagro, Los Altos Jalisco 17

(rested): Aged a minimum of two months, but less than a year in oak barrels of any size. Pale golden color, fruits and spices, hint of vanilla.

Clase Azul, Los Altos, Jalisco 27

Porfidio, Oak Infused, Los Altos 18

Siete Leguas, Atotonilco, Jalisco 18

Milagro, Los Altos Jalisco 22

Don Julio, Primavera, Atotonilco 25

Reposado

Spanish Brandy

Andalucia Region. from the land of Jerez. This hot and tropical South-West region of Spain produces Brandies of great intensity. The spirits are aged in American oak barrels (previously used for Sherry) using the Solera system

Cardenal Mendoza, Solera Gran Reserva 15

Beautifully balanced, warming and smooth while it has a very long finish where all the subtle nuances come together leaving a lasting impression of personality with hints of raisin and prune.

Lustau, Solera Gran Reserva 17

Concentrated aromas of tobacco leaves, roasted coffee and walnuts. Warm and mellow. Nougat and dark chocolate on the palate, with a toasted finish.

Pedro I, 50 yr Old Solera Gran Reserva 27

Brandy is elegant and dry with exquisite persistence

Catalonia Region. Paved its way into fame by the Torres family, Made with local grapes grown in the Mediterranean climate of the North-East side of Spain. Aged in a combination of French and American oak barrels using the Solera system

Torres, 20 Year Hors d'Age Imperial 15

Dark amber colour. Deep and warm aroma with notes of vanilla, cinnamon and nutmeg. Intensely velvety on the tongue with a brief finish and subtle oak notes.

Torres, Jaime I Brandy 27

Fine dark mahogany colour. It is complex, majestic and balanced. With notes highly suggestive of vanilla, walnut, flowers, plum, cedar and sandalwood

Coffee Drinks 12

Mexican Coffee

Tequila, Kahlua, Coffee, Whipped Cream

Spanish Coffee

Rum, Triple Sec, Kahlua, Coffee, Whipped Cream

Keoke Coffee

Brandy, Kahlua, Coffee, Whipped Cream

Toasted Almond

Kahlua, Amaretto, Coffee, Whipped Cream

Dessert Wine

2009 Lieutenant De Sigalas, Sauternes 12

2011 Nikka, Passito Di Pantelleria, Sicily, Italy 10

2017 Royal Tokaji Wine Co., Late Harvest, Hungary 8

Bodegas Dios Baco, Esnobista Moscatel Pasa, Spain 9

Dulce

Stuffed Churros with Ghirardelli Chocolate Sauce 8

egg custard stuffing and rolled in cinnamon sugar

Suggested pairing for Stuffed Churros 17

Alvear Solera 1927, Pedro Ximenez

El Capitan Caramel Flan 9

Captain Morgan, bourbon cherry

Suggested pairing for Capitan Flan 10

2011 Nikka, Passito Di Pantelleria

Blueberry Mousse 8

mascarpone cheese, white chocolate,
whipped cream, blueberry reduction,
chocolate sauce

Suggested pairing for Blueberry Mousse 12

2009 Lieutenant De Sigalas, Sauternes

Dessert Drinks

La Patrona 13

Patron XO coffee liqueur, rompopo, ice

Don Choco 12

tequila, kahlua, baileys

Port and Sherry

Alvear, Solera 1927, Pedro Ximénez, Spain 17

Quinta Do Noval, 10 year old Tawny Port, Portugal 11

Taylor Fladgate, 20 year old Tawny Port, Portugal 16

Dow's, 30 Year Old Tawny Port, Portugal 27

Sandeman, 40 year old Tawny Port, Portugal 32

Liqueurs

Kahlua (Mexico) Rum, Coffee 8

Chila (Mexico) Rum, Cinnamon Cream 8

Rompopo (Mexico) Rum, Vanilla 6

Patron XO (Mexico) Tequila, Coffee 9

Amaretto (Italy) Neutral Spirits, Almond 10

Bailey's (Ireland) Whiskey, Irish Cream 10

Remy Martin Louis XIII Cognac

1/2 ounce \$100.00

1 ounce \$200.00

2 ounces \$400.00