

MEZCAL

Mezcal is an agave-based spirit, usually made from the Espadin agave, but can be made from up to 30 different agaves. Mezcal production is done on a very small scale in comparison to whiskey, which results in hyper-small batches from specific pueblos and villages in the Oaxacan region of Mexico. Mezcal tends to be smoky due to the method of cooking the agave pinas in underground earthen ovens and spicier than tequila in the same way rye whiskey is spicier than bourbon. Mezcal is one of the most unique spirits on the planet, we would suggest trying this in one of our house cocktails first to ease into the taste.

400 Conejos 7	Se Busa Mezcal, Reposado 8
Del Maguey Vida 7	Se Busa Mezcal, Añejo 9
Del Maguey Crema 7	Del Maguey Chichicapa 12

TEQUILA

While mezcal can be made from any of dozens of agave varieties, all tequila is made from the same type of agave: tequiliana commonly known as blue weber but that doesn't mean that all tequila is the same...

BLANCO

This is agave in its purest form, with virtually no influence from barrel aging. Blancos can be aged up to 60 days in oak barrels or bottled directly out of the still. Blanco tequilas traditionally have a little more bite to them, and intense agave flavor. These are best enjoyed in a cocktail or sipped slowly.

Cazadores 6	La Cofradia, Ed. "Catrina" 7	Tanteo Jalapeno 9
Lunazul 6	Cenote 8	Don Julio 9
1800 7	Patrón 9	Casamigos 12
Hornitos 7	Herradura 9	Código 1530 Blanco 10
Suerte 7		Código 1530 Rosa 12

REPOSADO

Reposado means rested, as these tequilas are aged anywhere from 2 months to under 1 year. The golden color that aged tequilas get are from the resting that goes on in these barrels. Aging can happen in new barrels or in barrels that have previously been used to age another spirit like bourbon, whiskey, cognac or wine. This allows them to inherit some of the flavor from the previous spirit. The reposado will have inherited the agave flavor from its younger sibling (the blanco) while beginning to develop some oak and wood sweetness. These are great on the rocks or in a cocktail.

Lunazul 6	Suerte 7	Código 1530 13
1800 7	Herradura 9	Clase Azul 29
Hornitos 7	Casamigos 12	

AÑEJO

These are aged in the same way as a reposado, but for a longer duration (12-36 months). As you might expect, añejos inherit even more color and flavor from the barrels and they tend to have a much more mellow flavor because of the aging. These tend to have colors much more like American whiskey, and the fruity agave notes give way to wood spice and sweetness. Añejos are best to be sipped neat or on the rocks.

Lunazul 8	Suerte 9	Código 1530 15
1800 9	Herradura 10	Don Julio 1942 29
Villa One 9	Don Julio 10	

EXTRA AÑEJO

This is a new classification as of 2006. Anything aged more than 3 years is now referred to as an extra or ultra añejo. It also results in a very smooth and complex flavor. These are premium products intended to be sipped.

Herradura 12	Suerte 14	Código 1530 29
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TEQUILA FLIGHTS

(0.75 fl oz pours)

SUERTE 14	DEL MAGUEY	CÓDIGO 1530 29
Blanco	MEZCAL 17	Blanco
Reposado	Vida	Rosa
Añejo	Crema	Reposado
Extra Añejo +7	Chichicapa	Añejo
		Extra Añejo +15

MARGARITAS MADE ME DO IT!

BLURRED LIMES

cazadores blanco tequila, agave, fresh lime juice,
served with a sea salt rim 9.75

PASSION ON THE BEACH

cazadores blanco tequila, agave, soy, fresh lime juice, mint,
passion fruit purée, served with a hibiscus sea salt rim 10.25

MANGONIFICENT

cazadores blanco tequila, agave, fresh lime juice,
mango purée, served with a hibiscus sea salt rim 10.25

THE ITALIAN RABBIT

cazadores blanco tequila, amaretto, agave, fresh lime juice 10.25

“HARE” OF THE DOG

cazadores blanco tequila, agave, fresh lime juice, lychee purée,
served with a hibiscus sea salt rim 10.25

JALAPENO BUSINESS

jalapeno tequila, agave, pineapple purée, fresh lime juice,
served with a chili lime salt rim 10.25

PIÑALITA

cazadores blanco tequila, agave, fresh lime juice, pineapple juice,
cream of coconut, served with a sugar rim 10.25

PURPLE HAZE

reposado tequila, fresh lime juice, agave, blackberry purée,
served with a hibiscus sea salt rim 10.25

MARGARITA FLIGHT

blurred lime, mangonificent,
italian rabbit, purple haze 20

SPECIALTY DRINKS

ETERNALLY GRAPEFRUIT

cazadores blanco tequila, fresh lime juice,
grapefruit juice, topped with soda 10.25

THE BLOOD MOON

cazadores blanco tequila, fresh lime juice,
blood orange purée, topped with prosecco 10.25

➔ MAKE IT “TOP SHELF” WITH
CÓDIGO 1530 BLANCO +4

MEZCAL DRINKS

THE CHUPACABRA

400 conejos mezcal, pineapple purée, fresh lime juice, agave,
served with a sea salt rim & rosemary 10.25

FULL MEZCAL JACKET

400 conejos mezcal, fresh lime juice, agave, soy,
served with cucumber & basil 10.25



400 RABBITS

MEXICAN KITCHEN & TEQUILARIA