

1882 CANTINA

MEZCAL

An agave-based liquor manufactured from over 30 varieties of agave, or maguey, found in Mexico. The time-honored tradition of distilling mezcal begins with cooking the "pina," or heart of the agave plant, in earthen pits using wood and charcoal as a heat source and then is distilled in clay pots. This process gives mezcal its signature smoky, earthy flavor which adds to the depth of the various maguey used in production and the maturity required for each one.

AGING DISTINCTIONS:

JOVEN | BLANCO

aged for no more than two months in oak barrels

REPOSADO | AGED

aged for no less than two months and no more than twelve months in oak barrels

AÑEJO | EXTRA AGED

aged for no less than one year in oak barrels

THE FIVE MAJOR MAGUEYS:

ESPADÍN

90% of mezcal products | 8-12 year maturity

TOBALÁ

King of Mezcal | 12-15 year maturity

TOBAZICHE

increased rarity | 14-16 year maturity

ARROQUEÑO

floral | vegetal | spice | bitter chocolate | 20+ year maturity

TEPEZTATE

intense flavors | aromatic | up to 30 year maturity

JOVEN

ILEGAL MEZCAL

Santiago Matatlán, Oaxaca – NOM 0305X

maguey: Espadín

tasting notes: vegetal | raw pepper | tropical fruits | stone fruits | deep smoke

12

DEL MAGUEY – VIDA "DE"

Teotitlán del Valle, Oaxaca – NOM 041X

maguey: Espadín

tasting notes: ginger | cinnamon | sandalwood | banana | tangerine

12

CASAMIGOS

Santiago Matalán, Oaxaca – NOM 0491X

maguey: Espadín

tasting notes: semi-sweet | light smoke | lemon peel | vanilla

15

DOS HOMBRES

Tlacolula de Matamoros, Oaxaca – NOM 0637X

maguey: Espadín

tasting notes: apple | mango | barrel wood | smooth smoke

16

DEL MAGUEY – LAS MILPAS

Teotitlán del Valle, Oaxaca – NOM 041X

maguey: Espadín

tasting notes: tropical fruits | citrus | floral | lavender | tarragon

16

EL SILENCIO – ENSAMBLE

San Baltazar Guélavila, Oaxaca – NOM 0630X

maguey: Tobaziche | Espadín | Mexicano

tasting notes: mint | banana leaf | light smoke | fruit

18

MONTELOBOS

Huehuetlán el Grande, Puebla – NOM 0156X

maguey: Tosalá

tasting notes: citrus fruit | basil | fig | truffle | roasted macadamia

20

REPOSADO

ILEGAL MEZCAL

Santiago Matalán, Oaxaca – NOM 0305X

maguey: Espadín

tasting notes: vegetal | pepper | pear | peach | pipe tobacco

13

AÑEJO

ILEGAL MEZCAL

Santiago Matalán, Oaxaca – NOM 0423X

maguey: Espadín

tasting notes: toasted smoke | honey | vanilla | chocolate

20

TEQUILA

The time-honored tradition of distilling tequila begins with steaming the "pina," or heart of the agave plant, in an industrial oven.

The cooked agave is then crushed, often using a tahona, converted into alcohol, and then distilled two to three times in a copper pot. The finished product is then matured to produce the varieties listed below.

BLANCO | SILVER

clear spirit | can be matured for up to 60 days

JOVEN | GOLD

silver tequila | blended with reposado or añejo | softened style of tequila

REPOSADO | AGED

must be matured in oak barrels for a minimum of 60 days, not to exceed one year

AÑEJO | EXTRA AGED

must be matured in oak barrels of no more than 660L for a minimum of one year, not to exceed three years

EXTRA AÑEJO | ULTRA AGED

must be matured in oak barrels of no more than 660L for a minimum of three years

Since tequila must be solely manufactured with at least 51% of Weber Blue Agave, and in a specific region of Mexico as denoted by the CRT, a majority of tequila's diverse flavors are imparted from the maturation of the agave plants, their terroir, and amount of time spent aging in barrels.

Every certified bottle of tequila is marked with a Norma Oficial Mexicana (NOM) number which denotes authenticity for production in Mexico, and also indicates the specific producer and location. Some producers share the same distillery and often the same process of production. This is overseen by the Consejo Regulador del Tequila (CRT) which governs the production and certification of tequila.

BLANCO | SILVER

CORRALEJO

Pénjamo, Guanajuato – NOM 1368

aging: bottled immediately after distillation

tasting notes: light | salty | mineral | fresh citrus

HERRADURA

Los Valles, Jalisco – NOM 1119

aging: two months in stainless steel barrels and one month in oak barrels

tasting notes: vegetal | black pepper | coriander | sandalwood

PATRÓN

Los Altos, Jalisco – NOM 1492

aging: bottled immediately after distillation

tasting notes: pepper | citrus | vanilla | lime

DON JULIO

Los Altos, Jalisco – NOM 1449

aging: bottled immediately after distillation

tasting notes: smoke | pear | pepper | citrus

MILAGRO SELECT BARREL RESERVE

Los Altos, Jalisco – NOM 1559

aging: 30 days in American and French oak barrels

tasting notes: citrus | vanilla | cinnamon | oak

CASAMIGOS

Los Altos, Jalisco – NOM 1609

aging: two months in stainless steel barrels

tasting notes: minty | vegetal | vanilla

TAPATÍO 110

Los Altos, Jalisco – NOM 1139

aging: unaged

tasting notes: pepper spice | bell pepper | grapefruit | lime | vanilla | cinnamon

CÓDIGO 1530 – ROSA

Los Valles, Jalisco - NOM 1616

aging: one month in French oak ex-cabernet barrels

tasting notes: slightly tannic | fruity | floral vegetal

JOVEN | GOLD

HERRADURA ULTRA

Los Valles, Jalisco – NOM 1119

aging: four years extra añejo and two years añejo, blended and filtered

tasting notes: vanilla | caramel | butterscotch | coconut

DON JULIO 70

Los Altos, Jalisco – NOM 1449

aging: 18 months in used American oak barrels

tasting notes: herbal | vanilla | cinnamon | caramel corn

CASA DRAGONES

Los Valles, Jalisco – NOM 1489

aging: five years in new American oak barrels and blended with unaged tequila

tasting notes: pear | starfruit | nuts | mint

REPOSADO | AGED

CAZADORES

Los Altos, Jalisco – NOM 1487

aging: two months in new oak barrels

tasting notes: vanilla oak | pepper

EL TESORO

Los Altos, Jalisco – NOM 1139

aging: 9-11 months in ex-bourbon barrels

tasting notes: pepper | oak | vanilla | earthy

PATRÓN

Los Altos, Jalisco – NOM 1942

aging: 2-6 months in oak barrels

tasting notes: pepper | vanilla | butter

CASAMIGOS

Los Altos, Jalisco – NOM 1559

aging: seven months in ex-whiskey barrels

tasting notes: spice | tobacco | pepper | leather

MILAGRO SELECT BARREL RESERVE

16

Los Altos, Jalisco – NOM 1559

aging: 3-6 months in French and American oak barrels

tasting notes: pepper | caramel | honey | oak | lemon

DON JULIO

18

Los Altos, Jalisco – NOM 1449

aging: eight months in American oak barrels

tasting notes: pepper | caramel | vanilla

SIETE LEGUAS

16

Los Altos, Jalisco – NOM 1120

aging: eight months in white oak barrels

tasting notes: lemon peel | vanilla | pepper | oak

CLASE AZUL

35

Los Altos, Jalisco – NOM 1595

aging: eight months in used oak barrels

tasting notes: tobacco | chamomile | anise | clove | vanilla | earthy

AÑEJO | EXTRA AGED

TRES GENERACIONES

14

Los Valles, Jalisco – NOM 1102

aging: 12 months in toasted American oak barrels

tasting notes: hot pepper | nutmeg | vanilla | caramel | vegetal

HERRADURA

13

Los Valles, Jalisco – NOM 1119

aging: one year in ex-bourbon barrels

tasting notes: chocolate | pineapple | dried cherry | cinnamon | caramel

PATRÓN

15

Los Altos, Jalisco – NOM 1492

aging: 12-15 months in small white oak barrels

tasting notes: oak | vanilla | caramel | honey | pepper

CASAMIGOS

16

Los Altos, Jalisco – NOM 1609

aging: 14 months in reconditioned whiskey barrels

tasting notes: vanilla | leather | barrel | spice | mint | earthy

RIAZUL

18

Los Altos, Jalisco – NOM 1460

aging: two years in French oak barrels lightly burned

tasting notes: rich | sweet | baked tropical fruits | dark caramel | cinnamon

AZUÑIA – BLACK LABEL

25

Los Altos, Jalisco – NOM 1426

aging: two years in American oak barrels

tasting notes: caramel | cocoa | sarsaparilla | spice

DON JULIO 1942

40

Los Altos, Jalisco – NOM 1449

aging: two and a half years in used oak barrels

tasting notes: vanilla | caramel | oak | pepper | butterscotch

EXTRA AÑEJO | ULTRA AGED

EL TESORO – PARADISO

32

Los Altos, Jalisco – NOM 1139

aging: five years in ex-cognac barrels

tasting notes: vanilla | cognac | raw pepper | herbal

AVIÓN RESERVA 44

32

Los Altos, Jalisco – NOM 1416

aging: 43 months in oak barrels and one month in petite barrels

tasting notes: cognac | caramel | vanilla

TEARS OF LLORONA

35

Los Altos, Jalisco – NOM 1146

aging: five years in ex-scotch, ex-sherry, and ex-cognac oak barrels

tasting notes: caramel flan | dark chocolate | vanilla | dried fruit

HERRADURA SELECCIÓN SUPREMA

85

Tequila Valley, Jalisco – NOM 1119

aging: 49 months in American

SPECIALTY COCKTAILS

CUCUMBER FRESCA 14
Herradura Blanco | agave nectar | cucumber purée | club soda | chamoy | Tajín | lime | tamarind stick

CANTARITO 14
Corralejo Blanco | agave nectar | lemon | lime | grapefruit | orange | grapefruit soda | sea salt | chamoy | Tajín | tamarind stick

OAXACA OLD FASHION 14
Cazadores Reposado Tequila | Illegal Joven Mezcal | Cointreau | chocolate bitters | grilled orange wheel | Luxardo cherry

PRIMA 14
Del Maguey Las Milpas Mezcal | grapefruit | lime | agave nectar | soda | black charcoal salt

MANGONADA 14
Casamigos Reposado Tequila | Kern's Mango Nectar | mango purée | fresh mango | chamoy | Tajín | lime | tamarind stick

PIÑA DE VERACRUZ 14
vodka | peach schnapps | pineapple juice | Kern's Banana Pineapple Nectar | sugar rim | lime wheel | mint leaf

TROPICAL CANTINA 14
Three Olive Vodka | watermelon pucker | lemon juice | lime juice | Tajín rim | lime wheel

LOTUS 14
Don Julio Blanco | lime juice | agave

TEQUILA SOUR 14
Cazadores Reposado Tequila | lime juice | lemon juice | white egg powder substitution | agave

MARGARITAS

CLASSICO FROZEN OR ON THE ROCKS 14
1800 Reposado Tequila | triple sec | lime juice | agave nectar | house salt
choice of flavor: house | guava | mango | peach | strawberry

ULTRA FROZEN OR ON THE ROCKS 15
Tres Generaciones Añejo | Grand Marnier | lime | agave nectar | charcoal sea salt

LA PLAYA FROZEN OR ON THE ROCKS 14
Herradura Blanco | H-pnotiq | Cointreau | lime | lemon | pineapple | agave nectar

PARAISO 14
Herradura Blanco | Cointreau | house watermelon purée | jalapeño | lime | agave syrup

ROSADO 14
Patron Añejo | triple sec | guava juice | lime | agave nectar | charcoal salt

FUEGO 14
Del Maguey Vida de Mezcal | jalapeño | lime | pomegranate | charcoal sea salt

BORDER CROSS PEACH 14
Don Julio Blanco | agave | Kern's Peach Nectar | lime juice | lime wheel | charcoal sea salt

SANGRIAS

WHITE OR RED SANGRIA 16 GLASS | 35 CARAFE

BEER AND WINE

BEER COCKTAILS

CERVESARITA 12
Reposado Tequila | Cointreau | fresh lime juice | 12 oz. draft beer selection

MICHELADA 12
16 oz. draft beer selection | fresh lime juice | house michelada mix

CHELADA 12
draft beer of choice | whole lime | Tajín

DRAFT BEER 20 oz. – 9.50

DOS EQUIS **NEGRA MODELO**
MODELO ESPECIAL **PACIFICO**
CORONA PREMIER

BOTTLED BEER

BUDWEISER 7

BUD LIGHT 7

COORS LIGHT 7

MILLER LITE 7

MICHELOB ULTRA 7

O'DOUL'S AMBER NON-ALCOHOLIC 7

ESTRELLA JALISCO LAGER 8

STELLA ARTOIS 8

BALLAST POINT SCULPIN 8

WINE BY THE GLASS

IMAGERY CABERNET 12 | 46
Sauvignon | California

DECOY MERLOT 12 | 46
Merlot | Sonoma County, California

LAYER CAKE 10 | 40
Pinot Noir | Central Coast, California

BEZINGER 10 | 40
Chardonnay | Sonoma County, California

OYSTER BAY 12 | 46
Sauvignon Blanc | Marlborough, New Zealand

LEONESS CELLARS 12 | 46
White Merlot | Temecula, California

CAPOSALDO 10 | 36
Moscato | Veneto, Italy

COPPOLA "DIAMOND COLLECTION" 12 | 46
Prosecco | Italy

WINE BY THE BOTTLE

INGLENOOK 1882 100
Cabernet Sauvignon | Rutherford, California

DECOY "LIMITED" 65
Cabernet Sauvignon | Napa Valley, California

ERATH 58
Pinot Noir | Oregon

THE PRISONER 98
Red Blend | Napa Valley, California

RODNEY STRONG UPSHOT 54
Red Blend | Sonoma County, California

HESS COLLECTION 56
Chardonnay | Los Carneros, California

SANTA MARGHERITA 66
Pinot Grigio | Valdadige, Italy

JUSTIN 65
Rosé | Paso Robles, California