

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 production, 8-12 year maturity

TOBALÁ

King of Mezcal, 12-15 year maturity

TOBAZICHE

Increased rarity, 14-16 year maturity

ARROQUEÑO

Floral and vegetal, notes of spice, bitter chocolate, 20+ year maturity

TEPEZTATE

Intense flavors, very aromatic, up to 30 year maturity

JOVEN

ILEGAL MEZCAL \$12

Santiago Matatlán, Oaxaca – NOM 0305X

Maguey: Espadín

Tasting Notes: vegetal, raw peppers, tropical and stone fruits, deep smoke

DEL MAGUEY - CREMA DE MEZCAL \$12

Teotitlán del Valle, Oaxaca – NOM 041X

Maguey: Espadín / Miel de Maguey

Tasting Notes: herbal, sweet, citrus, smooth smoke

DEL MAGUEY – VIDA \$12

Teotitlán del Valle, Oaxaca – NOM 041X

Maguey: Espadín

Tasting Notes: ginger, cinnamon, sandalwood, banana, tangerine

CASAMIGOS \$15

Santiago Matatlán, Oaxaca – NOM 0491X

Maguey: Espadín

Tasting Notes: semi-sweet, light smoke, lemon peel, vanilla

DOS HOMBRES \$16

Tlacolula de Matamoros, Oaxaca – NOM 0637X

Maguey: Espadín

Tasting Notes: apples, mango, barrel wood, smooth smoke

DEL MAGUEY - LAS MILPAS \$16

Teotitlán del Valle, Oaxaca – NOM 041X

Maguey: Espadín

Tasting Notes: tropical fruit, citrus, floral, lavender, tarragon

EL SILENCIO – ENSAMBLE \$18

San Baltazar Guélavila, Oaxaca – NOM 0630X

Maguey: Tobaziche / Espadín / Mexicano

Tasting Notes: mint, banana leaf, light smoke, fruity

MONTELOBOS \$20

Huehuetlán el Grande, Puebla – NOM 0156X

Maguey: Tosalá

Tasting Notes: citrus fruit, basil, fig, truffle, roasted macadamia

REPOSADO

ILEGAL MEZCAL \$13

Santiago Matatlán, Oaxaca – NOM 0305X

Maguey: Espadín

Tasting Notes: vegetal, peppers, pear, peach, pipe tobacco

AÑEJO

ILEGAL MEZCAL \$20

Santiago Matatlán, Oaxaca – NOM 0423X

Maguey: Espadín

Tasting Notes: toasted smoke, honey, vanilla, chocolate

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, or a style of softened 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 the 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 \$10
Pénjamo, Guanajuato – NOM 1368
Aging: bottled immediately after distillation
Tasting Notes: light and salty, mineral, fresh citrus

HERRADURA \$10
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 \$10
Los Altos, Jalisco – NOM 1492
Aging: bottled immediately after distillation
Tasting Notes: pepper, citrus, vanilla, lime

DON JULIO \$12
Los Altos, Jalisco – NOM 1449
Aging: bottled immediately after distillation
Tasting Notes: smoke, pear, pepper, citrus

MILAGRO SELECT BARREL RESERVE \$12
Los Altos, Jalisco – NOM 1559
Aging: 30 days in American and French oak barrels
Tasting Notes: citrus, vanilla, cinnamon, oak

CASAMIGOS \$13
Los Altos, Jalisco – NOM 1609
Aging: two months in stainless steel barrels
Tasting Notes: minty, vegetal, vanilla

TAPATÍO 110 \$14
Los Altos, Jalisco – NOM 1139
Aging: unaged
Tasting Notes: pepper spice, bell pepper, grapefruit, lime, vanilla, cinnamon

CÓDIGO 1530 – ROSA \$16
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 \$16
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 \$18
Los Altos, Jalisco – NOM 1449
Aging: 18 months in used American oak barrels
Tasting Notes: herbal, vanilla, cinnamon, caramel corn

CASA DRAGONES \$80
Los Valles, Jalisco – NOM 1489
Aging: five years in new American oak barrels, blended with unaged tequila
Tasting Notes: pear, starfruit, nuts, mint

REPOSADO/AGED

CAZADORES \$9
Los Altos, Jalisco – NOM 1487
Aging: two months in new oak barrels
Tasting Notes: vanilla, oak, pepper

EL TESORO \$12
Los Altos, Jalisco – NOM 1139
Aging: 9-11 months in ex-bourbon barrels
Tasting Notes: pepper, oak, vanilla, earthy

PATRÓN \$12
Los Altos, Jalisco – NOM 1942
Aging: 2-6 months in oak barrels
Tasting Notes: pepper, vanilla, butter

CASAMIGOS \$14
Los Altos, Jalisco – NOM 1609
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 \$16
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 \$9
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 \$13
Los Altos, Jalisco – NOM 1492
Aging: 12-15 months in small White oak barrels
Tasting Notes: oak, vanilla, caramel, honey, pepper

CASAMIGOS \$14

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 and sweet, baked tropical fruit, dark caramel, cinnamon

AZUÑIA - BLACK LABEL \$25

Los Valles, Jalisco – NOM 1426
Aging: two years in American oak barrels
Tasting Notes: caramel, cocoa, sarsaparilla, spice

DON JULIO 1942 \$35

Los Altos, Jalisco – NOM 1449
Aging: 2 ½ 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 peppers, 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 oak barrels
Tasting Notes: caramel, vanilla, dried fruits, whiskey, butter

SPECIALTY COCKTAILS

CUCUMBER FRESCA \$12

Herradura blanco, agave nectar, cucumber purée, club soda, chamoy, tajín, lime, tamarind stick

CANTARITO \$12

Corralejo Blanco, agave nectar, lemon, lime, grapefruit, orange, grapefruit soda, sea salt, chamoy, tajín, tamarind stick

OAXACA OLD FASHIONED \$14

Cazadores Reposado, Illegal Joven mezcal, Cointreau, chocolate bitters, grilled orange wheel, luxardo cherry

MEZCAL NEGRONI \$14

El Silencio Ensamble Mezcal, Campari, sweet vermouth

PRIMA \$14

Del Maguey Las Milpas mezcal, grapefruit, lime, agave nectar, soda, black charcoal salt

MANGONADA \$12

Casamigos reposado, kern's mango nectar, mango purée, fresh mango, chamoy, tajín, lime, tamarind stick

MICHELADA \$12

Draft beer of choice, house michelada blend, chamoy, tajín, lime, tamarindo stick

LA LLORONA \$12

Herradura blanco, house bloody blend, olive juice, smoked sea salt, cucumber, jalapeño, cheese-stuffed baby pepper

CHELADA \$12

Draft beer of choice, whole lime, tajín

MARGARITAS

CLASSICO frozen or on the rocks \$12

Cazadores reposado, triple sec, lime, agave nectar, house salt

CLASSICO FLAVORED frozen or on the rocks \$12

Cazadores Reposado, triple sec, lime, agave nectar, house salt
Choice of Flavor: mango, guava or peach

CERVESARITA \$14

Casamigos Reposado, Cointreau, lime, draft beer, house salt

ULTRA frozen or on the rocks \$14

Herradura Añejo, Grand Marnier, lime, agave nectar, charcoal sea salt

LA PLAYA frozen or on the rocks \$14

Corralejo Blanco, Hypnotiq, Cointreau, lemon, lime, pineapple, agave nectar, charcoal sea salt

COCO frozen or on the rocks \$12

Tapatío 110, Citróngé Orange, Godiva Chocolate, Ibarra chocolate, cream, orange, chocolate bitters

FUEGO \$14

Del Maguey Crema de Mezcal, jalapeño, lime, pomegranate, charcoal sea salt

DIABLITO \$14

Ancho Reyes chile liqueur, Illegal mezcal, lime, tamarind soda

PIÑA PIÑA frozen or on the rocks \$14

Illegal Mezcal Reposado, Erradura Ultra, Cointreau, lime, pineapple

ROSARITO \$14

Código 1530 Tequila Rosa Blanco, Chambord, lime, Domaine Ste. Michelle Brut

BEER AND WINE

DRAFT BEER 20oz \$9

MAKE IT A MICHELADA, CERVESARITA, OR A CHELADA	\$3
DOS EQUIS	DOS EQUIS AMBER
MODELO ESPECIAL	NEGRA MODELO
CORONA PREMIER	PACÍFICO

BOTTLED BEER AND SELTZER

BUDWEISER	\$6.25
BUD LIGHT	\$6.25
COORS LIGHT	\$6.25
MILLER LITE	\$6.25
MICHELOB ULTRA	\$6.25
O'DOUL'S AMBER Non-Alcoholic.....	\$6.25
NEWCASTLE	\$7
STELLA ARTOIS.....	\$7
BALLAST POINT SCULPIN IPA.....	\$8
WHITE CLAW MANGO	\$7
WHITE CLAW BLACK CHERRY.....	\$7

WINE BY THE GLASS \$10

DOMAINE STE. MICHELLE BRUT
NV Sparkling Blend - Washington, Columbia Valley

SEAGLASS WINE COMPANY
Cabernet Sauvignon - California, Paso Robles

WENTE VINEYARDS
"Sandstone" Merlot - California, San Francisco Bay

LA CREMA WINERY
"Monterey" Pinot Noir - California, Monterey County

WIENS FAMILY CELLARS
"Crowded" Red Blend - California, Temecula Valley

BENVOLIO ITALIA
Pinot Grigio - Italy, Friuli Grave

ANGELINE VINEYARDS
"Reserve" Sauvignon Blanc
California, Sonoma County

RAYMOND VINEYARDS
"R. Collection Lot No. 3" Chardonnay
California, Napa Valley

