



# M E N U

316 - 318 West Erie St. Chicago, IL 60654

312-642-2400 | [PATRONSCHICAGO.COM](http://PATRONSCHICAGO.COM) | [info@patronschicago.com](mailto:info@patronschicago.com)



## PATRÓN'S SIGNATURE DRINKS

### **PATRÓN'S MARGARITA 8.00**

Patrón's Signature 16 oz. margarita is made with 2 oz. of El Jimador Silver Tequila, Mexico's #1 selling tequila. We offer it on the rocks, or if you prefer, it can be made frozen. You may also ask for it with or without salt on the rim.

### **PATRÓN'S MANGO MARGARITA 8.00**

Patrón's Mango Margarita is 16 oz. and is made with 2 oz. of El Jimador Silver Tequila, Mexico's #1 selling tequila, and mango puree. We offer it on the rocks, or if you prefer, it can be made frozen.

### **PATRÓN'S STRAWBERRY MARGARITA 8.00**

Patrón's Strawberry Margarita is 16 oz. and is made with 2 oz. of El Jimador Silver Tequila, Mexico's #1 selling tequila, and strawberry puree. We offer it on the rocks, or if you prefer, it can be made frozen.

### **PATRÓN'S PEACH MARGARITA 8.00**

Patrón's Peach Margarita is 16 oz. and is made with 2 oz. of El Jimador Silver Tequila, Mexico's #1 selling tequila, and peach puree. We offer it on the rocks, or if you prefer, it can be made frozen.

### **PATRÓN'S GUAVA MARGARITA 8.00**

Patrón's Guava Margarita is 16 oz. and is made with 2 oz. of El Jimador Silver Tequila, Mexico's #1 selling tequila, and guava puree. We offer it on the rocks, or if you prefer, it can be made frozen.

### **PATRÓN'S RASPBERRY MARGARITA 8.00**

Patrón's Raspberry Margarita is 16 oz. and is made with 2 oz. of El Jimador Silver Tequila, Mexico's #1 selling tequila. We offer it on the rocks, or if you prefer, it can be made frozen.

### **PATRÓN'S PASSION FRUIT MARGARITA 8.00**

Patrón's Passion Fruit Margarita is 16 oz. and is made with 2 oz. of El Jimador Silver Tequila, Mexico's #1 selling tequila. We offer it on the rocks, or if you prefer, it can be made frozen.

### **PATRÓN'S WILDBERRY MARGARITA 8.00**

Patrón's Wildberry Margarita is 16 oz. and is made with 2 oz. of El Jimador Silver Tequila, Mexico's #1 selling tequila. We offer it on the rocks, or if you prefer, it can be made frozen.

### **CADILLAC MARGARITA 12.00**

This classic margarita is 16 oz. and is served on the rocks. The "Cadillac" is made with 2 oz. of Tres Generaciones Reposado Tequila, fresh lime juice, and then topped with 1 oz. of Grand Marnier.

### **MARGARITA RUBI 11.00**

Margarita Rubi is a pomegranate flavored margarita that is served on the rocks in a 16 oz. glass. It is made with 2 oz. of Corzo Silver Tequila, a smooth tequila that blends great with Pama Pomegranate Liqueur and lime juice. This margarita is served with or without salt.

### **LA TAMARITA MARGARITA 12.00**

La Tamarita is a tamarind flavored margarita. It is served in a 16 oz. glass on the rocks and is made with 2 oz. of Casa Noble Reposado Tequila, one of the finest and highest rated tequilas. The glass is rimmed with Tejin Chili powder.

### **LA FRESA 12.00**

This smooth and refreshing cocktail is served in a 10 oz. glass on the rocks. It is made with 1.5 oz. of Casa Noble Reposado Tequila, rosemary, fresh strawberries, St. Germain Elderflower liqueur, fresh lime juice, and an egg white. A must try! Price.

### **BILLIONAIRE MARGARITA 25.00**

Patrón's most exclusive drink! This margarita is made with some of our finest products. Served in a 10oz. glass on the rocks. It is made with 2 oz. of Casa Noble Anejo, fresh lime juice, and topped with 1 oz. of 150 yr. Grand Marnier. This drink is meant to be sipped and enjoyed.

### **LA PALOMA CLASICA 10.00**

One of Mexico's most popular and classic cocktails. La Paloma Clasica is served in a 16 oz. glass on the rocks. It is made with 1.5 oz. of Cazadores Reposado, grapefruit soda, and a splash of lime juice.

### **MOJITO DE JAMAICA 11.00**

This hibiscus flavored mojito is made with 1.5 oz. of Casa Noble Crystal Tequila, fresh mint, hibiscus syrup, lime juice, and lemon juice. A truly refreshing cocktail that is served in a 16 oz. glass.

### **MICHELADA 7.00**

The Michelada is another Mexican favorite. It is made with your favorite Mexican Beer, tomato juice, lime juice, and a special spicy mix. The glass is rimmed with chili powder.

### **SANGRIA LOUIE 10.00**

The Sangria Louie is named after its special recipe holder's name, Patrón Louie. It is created using a blend of fruits, juices, wine, and spirits. It is served in a 16 oz. glass and topped with fresh fruit.



## DOMESTICS

<b>MILLER LITE</b>	4.00
Light Lager - Miller Brewing Company (Milwaukee, Wisconsin)	
<b>BUD LIGHT</b>	4.00
Light Lager - Anheuser Bush (St. Louis, Missouri)	
<b>MGD</b>	4.00
Pale Lager - Miller Brewing Company (Milwaukee, Wisconsin)	
<b>BUDWEISER</b>	4.00
Pale Lager - Anheuser Bush (St. Louis, Missouri)	
<b>MICHELOB ULTRA</b>	4.00
Light Lager - Anheuser Bush (St. Louis, Missouri)	
<b>SAM ADAMS</b>	5.00
Vienna Lager - Boston Beer Co. (Boston, Massachusetts)	
<b>SIERRA NEVADA</b>	5.00
American Pale Ale - Sierra Nevada Brewing Co. (Chico, California)	
<b>SAM ADAMS SEASONAL</b>	5.00
Style Vary - Boston Beer Co. (Boston, Massachusetts)	
<b>312 URBAN ALE</b>	5.00
Pale Wheat Ale - Goose Island Brewing Co. (Chicago, Illinois)	
<b>GOOSE ISLAND IPA</b>	5.00
India Pale Ale - Goose Island Brewing Co. (Chicago, Illinois)	
<b>MATILDA</b>	8.00
Belgian Style Ale - Goose Island Brewing Co. (Chicago, Illinois)	
<b>BLUE MOON</b>	5.00
Belgian Style Witbier - Blue Moon Brewing Co. (Golden, Colorado)	
<b>FAT TIRE</b>	5.00
American Amber / Red Ale - New Belgian Brewery (Fort Collins, Colorado)	
<b>BERRY WEISS</b>	5.00
Fruit Beer - Jacob Leinenkugel Brewing Co. (Chippewa Falls, Wisconsin)	
<b>A LITTLE SUMPING SUMPING</b>	6.00
Pale Ale - Lagunitas Brewing Co. (Petaluma, Cal.)	
<b>WOOD CHUCK</b>	5.00
Hard Apple Cider - The Wood Chuck Cidery (Middlebury, Vermont)	
<b>GOOSE ISLAND SEASONAL</b>	5.00
Styles Vary - Goose Island Brewing Co. (Chicago, Illinois)	
<b>ALLAGASH WHITE</b>	6.00
Belgian Style Witbier - Allagash Brewing (Portland, Maine)	

## IMPORTS

<b>CORONA</b>	5.00
Pale Lager - Cerveceria Modelo (D.F., Mexico)	
<b>CORONA LIGHT</b>	5.00
Light Lager - Cerveceria Modelo (D.F., Mexico)	
<b>CARTA BLANCA</b>	5.00
Pale Lager - Cerveceria Moctezuma (Monterrey, N.L., Mexico)	
<b>DOS EQUIS LAGER</b>	5.00
Pale Lager - Cerveceria Moctezuma (Monterrey, N.L., Mexico)	
<b>DOS EQUIS AMBER</b>	5.00
Vienna Lager - Cerveceria Moctezuma (Monterrey, N.L., Mexico)	
<b>PACIFICO</b>	5.00
Pale Lager - Cerveceria Modelo (D.F., Mexico)	
<b>SOL</b>	5.00
Pale Lager - Cerveceria Moctezuma (Monterrey, N.L., Mexico)	
<b>MODELO ESPECIAL</b>	5.00
Pale Lager - Cerveceria Modelo (D.F., Mexico)	
<b>NEGRA MODELO</b>	5.00
Munich Dark Lager - Cerveceria Modelo (D.F., Mexico)	
<b>TECATE</b>	5.00
Lager - Cerveceria Moctezuma (Monterrey, N.L., Mexico)	
<b>BOHEMIA</b>	5.00
German Pilsner - Cerveceria Moctezuma (Monterrey, N.L., Mexico)	
<b>VICTORIA</b>	5.00
Vienna Lager - Cerveceria Modelo (D.F., Mexico)	
<b>HEINEKEN</b>	5.00
European Pale Ale - Heineken Brewery (Zoeterwoude, Netherlands)	
<b>AMSTEL LIGHT</b>	5.00
Pale Lager - Heineken Brewery (Zoeterwoude, Netherlands)	
<b>STELLA ARTOIS</b>	5.00
Lager - AB InBev (Leuven, Belgium)	
<b>DELIRIUM TREMES</b>	11.00
Belgian Ale - Brouwerij Huyghe (Melle, Belgium)	
<b>GUINNESS</b>	5.00
Stout - Guinness Ltd. (Dublin, Ireland)	
<b>BUCKLER</b>	5.00
Non-Alcoholic - Heineken Brewery (Zoeterwoude, Netherlands)	





## ANTOJITOS - APPETIZERS

### **CEVICHE** 7.95

A traditional Mexican shrimp salad marinated in citrus juices and mixed with carrots, cilantro, and tomato. Served with tortilla chips.

### **FRESH GUACAMOLE** 6.95

Hand mashed avocado made fresh for your order. With Mexican spices & topped with pico de gallo. Served with tortilla chips.

### **CHORRIQUESO FUNDIDO** 6.95

A bed of melted cheese, sprinkled with seasoned mexican sausage. Served with flour tortillas.

### **ELOTITOS** 3.95

An ear of corn split in 2 prepared in the traditional Mexican street vendor Style: mayo, queso cotija, cheese, & chili power.

### **QUESADILLAS** 6.95

Melted chihuahua cheese stuffed in flour tortillas with side of guacamole and sour cream. Add \$2 for chicken or veggies and \$3 for steak

### **QUESO CON BERROS FOR 2** 7.95

A bed of chopped water cress, red onion, and covered with tomatillo, and topped with melted cheese.

### **2 TAMALES** 7.95

Home made, steam cooked corn meal dough stuffed with your choice of Chicken or Pork

### **PATRONS SURTIDO** 12.95

Combination platter including 4 cheese quesadilla pieces, 4 flautitas, 2 potato skins, 2 corn on the cob and 4 chicken wings. Served with lettuce, tomato, guacamole, sour cream, & Jalepenos.

### **CHILE CON QUESO** 4.95

Dipping cheese with chopped jalapenos. Add ground beef for \$2.00

### **CASCARAS DE PAPA Y QUESO** 6.95

Loaded seasoned potato skin wedges served with melted cheese, sprinkled with bacon & sour cream.

### **NACHOS** 7.95

Our tortilla chips, smothered with melted cheeses topped with sour cream, pico de gallo, guacamole & jalapenos.

Add steak \$3; Add ground beef or chicken \$2

### **FLAUTITAS** 7.95

A Mexican favorite...made mini! Flute-shapped tacos stuffed with chicken or potato. Covered with lettuce, cheese, tomato & sour cream.

### **QUESADILLA AZTECA** 8.95

Our famous pollo achiote stacked on top of a layer of grilled vegetables and black beans then topped with sour cream and melted cheese. Separated by Flour tortillas.

### **COCTEL DE CAMARON** 7.95

Shrimp cocktail served with onion, cilantro, avocado & crackers.

### **SABANA DE LECHUGA** 7.95

Lettuce wraps served with grilled chicken breast, topped with pico de gallo and shredded cheese. Great for the carb counters out there!

### **CHICKEN WINGS** 6@6.95 OR 12@10.95

Chicken wings tossed in your choice of home made suaces. Hot BBQ, tamarind or mole.





## ENSALADAS - SALADS

### CHIPOTLE CAESAR

6.95

Romaine lettuce, tossed with parmesan cheese, croutons and our homemade chipotle caesar dressing. Add shrimp \$4; Add chicken \$3

### STEAK SALAD

11.95

Strips of grilled skirt steak on a bed of the garden's best greens, topped with red onions, queso fresco crumbles, tomatoes and crispy tortilla strips.

### ENSALADA DE ESPINACA

7.95

A light & refreshing spinach salad with mandarin oranges & slivered toasted almonds, all splashed with homemade vinaigrette dressing. Add chicken \$2

### PATRÓN'S HOUSE SALAD

6.95

Tossed salad made with romaine lettuce, shredded carrots, tomatoes, & broccoli.

### TACO SALAD

6.99

A fried tortilla bowl filled with beans, lettuce, cheese & sour cream. Add chicken or ground beef \$2 Add steak \$3

### ENSALADA DE NOPAL

8.95

Cactus salad. Sautéed sliced mexican cactus with chopped lettuce. Topped with our pico de gallo, garlic oil & queso fresco.



### SALPICON

10.95

Mixture of shredded flank steak, romain lettuce, mild red jalapeños, pearl onions, & olives. Topped with pico de gallo.

### AVOCADO SALAD

7.95

Romaine lettuce, topped with fresh avocados tossed with sweet onion, green pepper, tomato, cilantro and lime juice. Add steak \$3 Add chicken \$2

## SOPAS - SOUPS



### CALDO TLALPEÑO

4.95

Shredded chicken with rice, pico de gallo & Garbanzo beans. Served with avocado, & mild chipotle pepper (the reason for the heat; but can be removed)

### FRIJOLE NEGROS

4.95

Classic Mexican black been soup, served with shredded cheese.

### SOPA DE TORTILLA

4.95

A classic tortilla soup served with fresh cheese, corn & topped with a mound of crispy chips.





## STEAKS & CHOPS

Steaks & chops are served ALa carte. All steaks can be prepared with our special house marinade or house seasoning.  
You may add your choice of 2 sides for \$3.95 (grilled veggies, baked potato, corn on the cob)

**CARNE ASADA** 12.95  
Marinated skirt steak, 10oz.

**NY STRIP** 19.95  
A classic with hearty flavor, 16oz.

**PORK CHOP** 12.95  
Two 8oz., bone in, fire grilled pork chops.

**CHOP STEAK** 9.95  
10 oz. freshly ground beef, grilled & smothered with mushrooms.

**FILET MIGNON** 22.95  
Our guest's favorite, 10oz. of the most tender cut.

**RIB-EYE** 21.95  
Our signature 18 oz. bone-in, firegrilled rib-eye.

**PORTER HOUSE** 24.95  
A fire-grilled 20 oz. USDA Choice bone-in porterhouse – a NY strip & filet in one juicy cut.

## CLASSIC PATRÓN DISHES FROM THE GRILL

**FAJITAS**  
Classic fajitas with bell peppers, tomato, onion and your choice of meat. Served with rice, beans, and guacamole.

<b>Chicken</b>	<b>12.95</b>
<b>Steak</b>	<b>13.95</b>
<b>Shrimp</b>	<b>14.95</b>

**BISTEK A LA MEXICANA** 13.95  
Grilled skirt steak, tomatoes, onions & jalapeño chili peppers scrambled up & served with refried beans & rice.

**MAR Y TIERRA** 18.95  
Skirt steak & grilled shrimp. Served with rice.

**TAMPEQUEÑA** 16.95  
Grilled skirt steak topped with sliced chile poblano, served with a cheese enchilada & a side of rice, beans.

**TRADITIONAL CARNE ASADA PLATE** 13.95  
Marinated grilled skirt steak served with rice and beans.





## PATRÓNS TRADITIONAL

### CHILES RELLENOS 8.95

2 Cheese stuffed, fire roasted poblano peppers, covered with a light batter.  
Add \$2 ground beef for stuffing

### ESPECIAL 6.95

A mixture of vegetables sauteed in butter and mexican spices. Add steak \$3; Add chicken \$2

### COMBINATION MEXICAN FAVORITE 12.95

1 Enchilada, 1 Taco or tostada, 1 chile Relleno.

### FLAUTAS 6.95

Classic flautas served with lettuce, shredded cheese & sour cream. Served with rice & beans.  
Add steak \$3; Add chicken \$2.

### ENCHILADAS 9.95

3 classic enchiladas stuffed with cheese, & topped with melted cheese, cilantro, green onions & sour cream and your choice of red, green or mole salsa. Served with beans & rice.  
Add steak \$3; chicken or ground beef \$2

### TAMALES 9.95

2 Sweet, steam-cooked corn meal dough stuffed with chicken or pork and topped with sour cream. Served with rice & beans.

### MILANESA 11.95

Breaded steak. Served with rice & beans or French fries.

## POLLO - CHICKEN

### POLLO AL CILANTRO 13.95

Grilled chicken breast on a bed of shredded potatoes layered in tomatillo sauce & topped with green onions & cilantro. Served with guacamole, rice & beans.

### POLLO EMPANIZADO 10.95

Breaded chicken breast , served with rice and refried beans or french fries.

### HALF CHICKEN 13.95

Roasted chicken, and smothered with your choice of BBQ sauce, mole, tamirindo sauce.  
Also available with chicken breast.

### POLLO ACHIOTE 12.95

Grilled chicken marinated in our Achiote sauce (a citrus & spice sauce made with annatto seeds, lending a slight nutty flavor) topped with green onions & cilantro. Served with rice and beans.





## MARISCOS - SEAFOOD



### A LA DIABLA

Sauteed tilapia or jumbo shrimp in a spicy habanero red sauce (HOT HOT HOT). Served with rice & beans.

<b>TILAPIA</b>	<b>12.95</b>
<b>8 JUMBO SHRIMP</b>	<b>15.95</b>

### AL MOJO DE AJO

Tilapia or jumbo shrimp sauteed with our garlic sauce. Served with rice & your choice of baked potato or grilled vegetables.

<b>TILAPIA</b>	<b>12.95</b>
<b>8 JUMBO SHRIMP</b>	<b>15.95</b>

### BROCHETAS DE CAMARON

Jumbo shrimp, onions, tomatoes, green peppers & spices grilled on a skewer. Served with rice & beans.

<b>TILAPIA</b>	<b>12.95</b>
<b>8 JUMBO SHRIMP</b>	<b>15.95</b>

### EMPANIZADO

Tilapia or jumbo shrimp sautéed with olive oil & uniquely breaded. Served with rice & your choice of baked potato or grilled vegetables.

<b>TILAPIA</b>	<b>12.95</b>
<b>8 JUMBO SHRIMP</b>	<b>15.95</b>



### A LA VERACURZANA

Sauteed tilapia or jumbo shrimp with our home-made veracruzana salsa. Served with rice and your choice baked potato or grilled vegetables.

<b>TILAPIA</b>	<b>12.95</b>
<b>8 JUMBO SHRIMP</b>	<b>15.95</b>

### AL LIMON

Sauteed tilapia or jumbo shrimp with butter & lime juice. Served with rice & your choice of baked potato or grilled vegetables.

<b>TILAPIA</b>	<b>12.95</b>
<b>8 JUMBO SHRIMP</b>	<b>15.95</b>

## PARA LOS GRINGOS

### PATRONS BURGER

**8.95**

10 oz. Certified Angus Beef burger with bacon, mushrooms, sauteed onions, mayo, diced pickle & cheese. Served with french fries.

Add cheese \$1

### AVACADO BURGER

**9.95**

10 oz. Certified Angus Beef burger with sliced avocado, chipotle mayo, onions, served with french fries.

Add cheese \$1

### CHICKEN TENDERS

**7.95**

Chicken breast strips, lightly breaded, and served with french fries.

### PATRONS PIZZA

**10.95**

10" Personal pizza with Marinara sauce and your choice of meat (steak, shredded beef, chicken, chori-louie & Chorizo) topped with shredded cheese..

### BBQ RIBS

Mexican style baby back BBQ ribs, served with rice & choice of baked potato or vegetables.

**FULL SLAB 17.95 HALF SLAB 9.95**

### CHICKEN WINGS

**9.95**

8 oz. of our traditional Cantina-Style wings (mild or spicy) served alongside french fries.





## LA TAQUERIA - THE TACO STAND

For your enjoyment, select your main course ingredients for the following dinners.

### YOUR FILLER OPTIONS

**STEAK** - Chopped marinated tender skirt steak

**CHICKEN** - Marinated grilled chicken breast

**CHORIZO** - Spiced mexican sausage

**CHORI-LOUIE** - A perfect mix of steak and chorizo

**VEGETARIAN** - Sauteed squash, zucchini, mushroom, carrot

**CARNITAS** - Braised pork

**AL PASTOR** - Marinated pork

**GROUND BEEF** - Seasoned ground beef

**FISH** - Sauteed tilapia

### **BURRITO** 8.95

Flour tortilla, filled with rice, beans, cheese, and your choice of meat. Add melted cheese on top \$1

### **CHIMICHANGA** 9.95

Same as our burrito, but deep fried, and topped with tomato and pepper salsa.

### **TACOS** 8.95

Your choice of three corn tortillas, flour tortillas, or hard shell tortillas, filled with your choice of meat, topped with lettuce, tomato, and cheese.

### **HUARACHE** 7.95

So called because they're shaped like sandals, huaraches are like a pizza made of masa (cornmeal dough), piled with your choice of meat, beans huarache sauce & sour cream and griddled until crisp around the edges.

### **TOSTADAS** 7.95

2 Fried tortillas topped with your choice of meat, lettuce, tomato, shredded cheese & sour cream.

### **TORTA** 8.95

Mexican Sandwich with beans, lettuce, and your choice of meat.

### **GORDITA** 5.95

Gorditas are made with dough which is patted into circles of 2-3 inches then cooked on a comal then deep fried. Filled with beans & cheese in the pocket.

### **SOPES** 8.95

2 Sopes are little bowls of a corn-based dough that are baked on a griddle and then filled with your choice of meat, and topped with lettuce tomato and cheese.

**Make it a meal, add rice and beans or french fries for \$2**





## POSTRES - DESSERTS

### **FLAN DE CAJETA**

**4.95**

A traditional Mexican custard smothered with caramel milk syrup.

### **CREPAS**

**5.95**

Traditional crapes smothered caramel and filled with your choice of caremelized.

### **PLANATO EMPANIZADO**

**5.95**

Banana covered with unique crunchy breading served along side vanilla ice cream and a splash of Kahlua.

### **TAMALE DE CHOCOLATE**

**5.95**

A twist on a traditional tamal, made with chocolate, and drizzled with chocolate syrup.



## VINOS/WINES

### REDS

#### CABERNET

La Terre Cabernet Sauvignon, California	Glass: \$7	Bottle: \$28
Rodney Strong Cabernet Sauvignon, Sonoma County, California	Glass: \$9	Bottle: \$36
Beringer Knights Valley Cabernet, Sonoma County, California	Glass: \$15	Bottle: \$45
Stags Leap Cabernet Sauvignon, Napa Valley, California	Glass: N/A	Bottle: \$43
Jordan Cabernet, Alexander Valley, California	Glass: N/A	Bottle: \$99

#### MERLOT

La Terre Merlot, California	Glass: \$7	Bottle: \$28
Markham Merlot, Napa Valley, California	Glass: \$10	Bottle: \$40
Rutherford Hill Merlot, Napa Valley, California	Glass: \$12	Bottle: \$42

#### MALBEC

Gascon Malbec, Mendoza, Argentina	Glass: \$8	Bottle: \$25
Tamari Malbec, Mendoza, Argentina	Glass: \$9	Bottle: \$27

#### PINOT NOIR

Rodney Strong Pinot Noir, Russian River Valley, California	Glass: \$9	Bottle: \$36
Macmurray Ranch Pinot Noir, Sonoma County, California	Glass: \$10	Bottle: \$42

#### OTHER REDS

L.A. Cetto Petite Syrah, Baja California, Mexico	Glass: \$8	Bottle: \$30
Estancia Reserve Meritage, Paso Robles, California	Glass: N/A	Bottle: \$59
Ruffino Riserva Ducale, Chianti Classico, Riserva DOCG, Toscana, Italy	Glass: N/A	Bottle: \$43

### WHITES

#### CHARDONNAY

La Terre Chardonnay, California	Glass: \$7	Bottle: \$28
Kendall Jackson Vitners Reserve Chardonnay, Sonoma County, California	Glass: \$9	Bottle: \$32
Jordan Chardonnay, Russian River County, California	Glass: N/A	Bottle: \$66

#### SAUVIGNON BLANC

Ferrari Carano Fume Blanc, Sonoma, California	Glass: \$10	Bottle: \$32
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	Glass: \$11	Bottle: \$34

#### PINOT GRIGIO

Mezzacorona Pinot Grigio, Vigneti Delle Dolomiti, Italy	Glass: \$8	Bottle: \$30
Santa Margherita Pinot Grigio, Alto Adige, Italy	Glass: \$12	Bottle: \$45

#### RIESLING

Chateau Ste. Michelle Riesling, Columbia Valley, Washington	Glass: \$7	Bottle: \$24
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## TEQUILA STYLES

- **Blanco ("White") or Plata ("Silver"):** white spirit, un-aged and bottled or stored immediately after distillation, or aged less than two months in stainless steel or neutral oak barrels.
- **Joven ("Young") or Oro ("Gold"):** a mixture of blanco tequila and reposado tequila (Ex. José Cuervo Oro).
- **Reposado ("Rested"):** aged a minimum of two months, but less than a year in oak barrels of any size.
- **Añejo ("Aged"):** aged a minimum of one year, but less than three years in small oak barrels.
- **Extra Añejo ("Extra Aged"):** aged a minimum of three years in oak barrels.

## TEQUILA FLIGHT SAMPLING:

Patron's Hacienda offers a superb selection of 56 of the most popular tequilas. Create your own flight by choosing any four tequilas. We offer half ounces of tequila at half the price to allow you to taste and compare different tequilas! All flights are accompanied by a shot of sangrita served in a cucumber and with a slice of lime.

	1/2 Oz.		Half			1/2 Oz.		Half	
	<u>Flight</u>	<u>1oz.</u>	<u>Bottle</u>	<u>Bottle</u>		<u>Flight</u>	<u>1oz.</u>	<u>Bottle</u>	<u>Bottle</u>
Cabo Wabo Silver	\$4.50	\$9	\$109	\$199	El Tesoro Platinum	\$4	\$8	\$97	\$177
Casa De Dragones	\$14	\$28	\$340	\$619	El Tesoro Reposado	\$4.50	\$9	\$109	\$199
Casa Noble Crystal	\$4.50	\$9	\$109	\$199	El Tesoro Añejo	\$5	\$10	\$121	\$221
Casa Noble Reposado	\$5	\$10	\$121	\$221	Espolon Blanco	\$3.50	\$7	\$85	\$155
Casa Noble Añejo	\$6.50	\$13	\$157	\$287	Espolon Reposado	\$4	\$8	\$97	\$177
Casa Noble Sgl. Barrel	\$9	\$18	\$218	\$398	Frida Kahlo Blanco	\$5	\$10	\$121	\$221
Cazadores Reposado	\$4.50	\$9	\$138	\$252	Frida Kahlo Reposado	\$5.5	\$11	\$133	\$243
Chinaco Blanco	\$4.5	\$9	\$109	\$199	Frida Kahlo Añejo	\$7.50	\$15	\$185	\$332
Chinaco Reposado	\$5	\$10	\$121	\$221	Gran Centenario Silver	\$4	\$8	\$97	\$177
Chinaco Añejo	\$5.50	\$11	\$133	\$243	Gran Centenario Añejo	\$5	\$10	\$121	\$221
Chinaco Negro	\$17	\$34	\$413	\$751	Herradura Silver	\$3.50	\$7	\$107	\$196
Corralejo Reposado	\$4.50	\$9	\$109	\$199	Herradura Reposado	\$4.50	\$9	\$138	\$252
Corralejo Añejo	\$6	\$12	\$145	\$265	Herradura Añejo	\$5	\$10	\$121	\$221
Corzo Silver	\$4.50	\$9	\$109	\$199	Hornitos Plata	\$3	\$6	\$92	\$168
Corzo Reposado	\$5	\$10	\$121	\$221	Hornitos Reposado	\$3.50	\$7	\$107	\$199
Jose Cuervo Black	\$3	\$6	\$92	\$168	Hornitos Añejo	\$4	\$8	\$123	\$224
Jose Cuervo Gold	\$3	\$6	\$92	\$168	Tres Generaciones Silver	\$4	\$8	\$97	\$177
Jose Cuervo Traditional	\$4	\$8	\$97	\$177	Tres Generaciones Rep.	\$4.5	\$9	\$107	\$199
Jose Cuervo Platino	\$5.5	\$11	\$133	\$243	Tres Generaciones Añejo	\$5	\$10	\$121	\$221
Jose Cuervo Reserva	\$10	\$20	\$243	\$442	Maestro Doble	\$7	\$14	\$169	\$309
Don Julio Blanco	\$4.50	\$9	\$109	\$199	Ocho Plata 10	\$4.5	\$9	\$109	\$199
Don Julio Reposado	\$5.50	\$10	\$121	\$221	Ocho Reposado 09	\$5	\$10	\$121	\$221
Don Julio Añejo	\$5.50	\$11	\$133	\$243	Patron Silver	\$4.5	\$9	\$109	\$199
Don Julio 1942	\$12	\$24	\$291	\$530	Patron Reposado	\$5	\$10	\$121	\$221
Don Julio Real	\$21.50	\$43	\$552	\$950	Patron Añejo	\$5.50	\$11	\$133	\$243
El Jimador Silver	\$3	\$6	\$92	\$168	Patron Platinum	\$14	\$28	\$340	\$619
El Jimador Reposado	\$3.50	\$7	\$107	\$196	Patron Gran Burdeos	\$20.50	\$41	\$468	\$906
El Jimador Añejo	\$4.50	\$9	\$109	\$199					
Mexcal									
Pechuga Del Maguey	\$9	\$18	\$218	\$398	Chichicapa Del Maguey	\$5	\$10	\$121	\$221





## TEQUILA & MEZCAU MENU

316 - 318 West Erie St. Chicago, IL 60654

312-642-2400 | PATRONSCHICAGO.COM | info@patronschicago.com



# PATRÓN'S WINE LIST DESCRIPTIONS

## MALBEC

**9. GASCON MALBEC**, Mendoza, Argentina – Don Miguel Gascón Malbec is a full bodied wine with a deep violet color, showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha. The wine is elegant and rich in texture, with soft, round tannins and a long velvety finish.

Glass: \$8 Bottle: \$25

**10. TAMARI MALBEC**, Mendoza, Argentina - Tamari Malbec is sourced from the high elevations of Mendoza, about 3,000 feet above sea level. It has aromas and flavors of black fruit, cocoa and hints of spice as well as hazelnut and almond from ageing in oak.

Glass: \$9 Bottle: \$27

## PINOT NOIR

**11. RODNEY STRONG PINOT NOIR**, Russian River Valley, California - Supple in texture, with rose petal and red fruit aromas, this lively, medium bodied wine is aged entirely in small French oak barrels, which adds a subtle, toasty vanilla character and a hint of spice.

Glass: \$9 Bottle: \$36

**12. MACMURRAY RANCH PINOT NOIR**, Sonoma County, California - From the Sonoma Coast wine region, this Pinot Noir has elegant varietal fruit character expressing rich aromas and flavors of red currant, raspberry, sage, mushroom, and fresh, earthy notes. Restrained when young, it will evolve into a smooth, complex wine with time in the bottle.

Glass: \$10 Bottle: \$42

## OTHER REDS

**13. L.A. CETTO PETITE SYRAH**, Baja California, Mexico - L.A. Cetto's Petite Syrah is packed full of ripe blackcurrant, damsons, chocolate flavors, and is full-bodied.

Glass: \$8 Bottle: \$30

**14. ESTANCIA RESERVE MERITAGE**, Paso Robles, California - Vibrant blackberries and cherries, with nuances of anis and sage, accents of chocolate and sweet oak. Intense flavors of black currants, framed by dusty tannins provide an elegant and lingering finish.

Glass: N/A Bottle: \$59

**15. RUFFINO RISERVA DUCALE**, Chianti Classico, Riserva DOCG, Toscana, Italy - Violet, cherries, wild berries and plums meet with delicate spicy hints of tobacco and white pepper grains, followed by elegant scents of red roses and flint. Sensations of fragrant fresh fruit are accompanied by steady yet gentle Tannins that exalt enjoyable spicy hints.

Glass: N/A Bottle: \$43

## WHITES CHARDONNAY

**16. LA TERRE CHARDONNAY**, California - Fresh apples, pears with a touch of apricot missed in the aroma. The wine has a lively fruit taste, rich acidity, with a hint of oak on the finish.

Glass: \$7 Bottle: \$28



# PATRÓN'S WINE LIST DESCRIPTIONS

## REDS

### CABERNET:

**1. LA TERRE CABERNET SAUVIGNON CALIFORNIA**, Medium-bodied with berry, olive and vanilla flavors. The nose has black fruit characteristics. Full of blackberry and plum with hints of oak, spices and vanilla.

Glass: \$7 Bottle: \$28

**2. RODNEY STRONG CABERNET SAUVIGNON**, Sonoma County, California - Aromas of blackberry, cocoa, and currant lead to a rich, layered mouth feel, replete with black cherry, cedar, and cassis, and structured with lush, mature tannins.

Glass: \$9 Bottle: \$36

**3. BERINGER KNIGHTS VALLEY CABERNET**, Sonoma County, California - Aromas of red cherry, anise and blackberry preserves are followed by abundant flavors of black cherry and pink peppercorns. The round tannins are embraced by juicy fruit while savory characteristics linger into the finish.

Glass: \$15 Bottle: \$45

**4. STAGS LEAP CABERNET SAUVIGNON**, Napa Valley, California - Established in 1893, Stags' Leap Winery is one of the first wine estates within the acclaimed Stags Leap district in Napa Valley. A vibrant, rich ruby color develops into aromas of freshly picked strawberries, followed by hints of ripe blackberries and blueberries.

Glass: N/A Bottle: \$43

**5. JORDAN CABERNET**, Alexander Valley, California - A seamless wine, exudes beautiful, dense, blackberry aromas that echo through on the palate. The mouth feel is silky-smooth with soft, round tannins accented by a vanilla quality from the French oak. Aged for 12 months in French oak and then laid down to rest for 2 years in the bottle.

Glass: N/A Bottle: \$99

### MERLOT

**6. LA TERRE MERLOT**, California - The wine is medium-bodied with strong fruit flavors and a soft finish. It has aromas of cherries and blueberries with a slight herbal undertone.

Glass: \$7 Bottle: \$28

**7. MARKHAM MERLOT**, Napa Valley, California – Wonderful flavors of ripe black cherry and a rich, fleshy plum texture remind you why Merlot is such a joy to drink! Round tannins are lush but firm, with a slightly chalky texture that brings out this Merlot's real power.

Glass: \$10 Bottle: \$40

**8. RUTHERFORD HILL MERLOT**, Napa Valley, California - The winery is perched high atop a hill overlooking Napa Valley, where the grapes are nurtured by deep volcanic soil and longer afternoon sun. An abundance of cherry fruit flavors are backed by a rich, balanced structure for an intensely complex Merlot. It is silky and full-flavored.

Glass: \$12 Bottle: \$42



# PATRÓN'S WINE LIST DESCRIPTIONS

## **17. KENDALL JACKSON VITNERS RESERVE CHARDONNAY**, Sonoma County, California -

Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. It finishes with a hint of toasted oak rounds.

Glass: \$9 Bottle: \$32

**18. JORDAN CHARDONNAY**, Russian River County, California - Jordan Chardonnay has aromas of freshly cut green apples and honeysuckle with a hint of kiwi and lemon zest. Bright, fresh, apple flavors expand on the palate, framed by lively acidity and a touch of vanilla from five months of aging in new and used French oak barrels. Crispness and minerality linger in the long, graceful finish. This is a wine defined by elegance and finesse.

Glass: N/A Bottle: \$66

## SAUVIGNON BLANC

**19. FERRARI CARANO FUME BLANC**, Sonoma, California – Citrus, Mango, Kiwi and Lime aromas are complemented by flavors of Vanilla, Guava, and Grapefruit. Cool stainless steel tank fermentation gives this wine a crisp freshness while the subtle oak character from barrel aging adds great complexity and depth.

Glass: \$10 Bottle: \$32

**20. KIM CRAWFORD SAUVIGNON BLANC**, Marlborough, New Zealand - Citrus and tropical fruits backed by characteristic herbaceous fruit that Marlborough Sauvignon Blanc is Renowned for. An exuberant wine brimming with flavors of pineapple, passion fruit and stone fruit. The finish is fresh, zesty and lingering.

Glass: \$11 Bottle: \$34

## PINOT GRIGIO

**21. MEZZACORONA PINOT GRIGIO**, Vigneti Delle Dolomiti, Italy – Mezzacorona is cultivated in the vineyards located along the Adige valley, at the foot of the majestic Italian Dolomites. Ripe aromas and flavors of peach, pear, and honey stand out.

Glass: \$8 Bottle: \$30

**22. SANTA MARGHERITA PINOT GRIGIO**, Alto Adige, Italy – Santa Margherita Pinot Grigio is the benchmark by which all Pinot Grigios are judged. The wine boasts a fresh, clean fragrance that is followed by a crisp, refreshing flavor with hints of citrus fruits.

Glass: \$12 Bottle: \$45

## RIESLING:

**23. CHATEAU STE. MICHELLE RIESLING** - Columbia Valley, Washington – Edging into medium sweetness, but wonderfully fixed on pure Riesling fruit, this lovely wine exudes of white peaches and blossoms with near perfect acidity. Inviting and refreshing.

Glass: \$7 Bottle: \$24



# TEQUILA DESCRIPTIONS

## TEQUILA LEGEND - A GIFT FROM THE GODS

According to Aztec legend, a thunderbolt tore into the heart of an agave plant, igniting its piña into a flame and spilling its aromatic nectar. The natives regarded this as a gift from the gods and drank the mystical juice with reverence. Over time, the drink became essential in ceremonies and celebrations—producing “a state of euphoria in priests, warriors and the wise”.

## TEQUILA PRODUCTION

Mexican laws state that tequila can be produced only in the state of Jalisco and limited regions in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas. Mexico has claimed the exclusive international right to the word “tequila”.

## TEQUILA STYLES

- **Blanco** (“White”) or **Plata** (“Silver”): white spirit, un-aged and bottled or stored immediately after distillation, or aged less than two months in stainless steel or neutral oak barrels.
- **Joven** (“Young”) or **Oro** (“Gold”): a mixture of blanco tequila and reposado tequila (Ex. José Cuervo Oro).
- **Reposado** (“Rested”): aged a minimum of two months, but less than a year in oak barrels of any size.
- **Añejo** (“Aged”): aged a minimum of one year, but less than three years in small oak barrels.
- **Extra Añejo** (“Extra Aged”): aged a minimum of three years in oak barrels.

## TEQUILA FLIGHT SAMPLING

Patron's Hacienda offers a superb selection of 56 of the most popular tequilas. Create your own flight by choosing any four tequilas. We offer half ounces of tequila at half the price to allow you to taste and compare different tequilas! All flights are accompanied by a shot of sangrita served in a cucumber and with a slice of lime.

## PATRON'S HACIENDA TEQUILA LIST

**Cabo Wabo Tequila:** This brand was born in 1996 on the backroads of Guadalajara by legendary musician and tequila aficionado, Sammy Hagar. After searching for a tequila exceptional enough to serve inside his cantina in Cabo San Lucas, Sammy partnered with a tequila-making family with over 80 years of experience. Today, the agave used to make Cabo Wabo Tequila is grown, cultivated and harvested by this same family.

**1. CABO WABO REPOSADO:** **Aging:** Aged in oak casks for 4 to 6 months. **Aroma:** An assertive nose of sweet lime, orange and fresh herbs. **Taste:** Maturation in oak casks for 4 to 6 months further infuses it with a bold peppery flavor and hints of fruit that linger on the palate briefly, followed by a long and spicy finish.

**Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**Casa Dragones Tequila:** Casa Dragones was founded in 2009 by MTV creator and media mogul Robert W. Pittman and tequila industry expert Bertha González Nieves. This tequila is made specifically for sipping. Only one style of tequila is made by this brand. It is rested in oak barrels for over five years, to balance the taste. The Maestro Tequilero adds the perfect amount of añejo tequila, this final touch results in 100% Blue Agave Joven Tequila, one of the five official classifications of tequila.

**2. CASA DE DRAGONES:** **Aging:** Rested in oak barrels for over five years, to balance the taste. **Aroma:** Fresh and inviting, subtle floral and citrus aroma with notes of sweet roasted agave. **Taste:** Soft and smooth with hints of vanilla and spiced undertones, balanced with delicate notes of pear.

**Price:** 1oz. shot \$28.00 / Half Bottle \$340.00 / 750 ML Bottle \$619.00



Casa Noble Tequila: is a brand of premium 100% blue agave tequila, one of only three Organic tequilas made in the world. The tequila is made from estate-grown agaves cooked in traditional stone ovens; these are naturally fermented and distilled three times. Casa Noble Reposado and Añejo are aged in White French Oak. Casa Noble has been the winner of many accolades including “double gold winner” of the San Francisco World Spirit Competition, “best tequila” by Testing Institute in Chicago and “best tequila” in Mexico by Academia Mexicana del Tequila. The Casa Noble Tequila Company started as a tequila producer in the late 1700s in the region of Tequila, Jalisco. By 1800, it had a daily production capacity of 10 barrels per day. Today, the distillery remains outside the town of Tequila; its current owners are Carlos Hernandez Ramos, Jose Hermosillo Brooks, David Ravandi and by legendary guitarist and rock star, Carlos Santana.

**3. CASA NOBLE CRYSTAL: Aging:** This is the un-aged 100% blue agave spirit. Aroma: Spice, pepper, earth, warm agave, subtle pine, and a hint of astringency. Taste: Notes of minerals, white and red pepper, cinnamon, ripe mango, floral agave. Rounded and balanced flavor and finish.  
**Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**4. CASA NOBLE REPOSADO: Aging:** Aged for 364 days in French White Oak barrels. Aroma: Vanilla, wood and herbal notes. Taste: Notes of vanilla, chocolate, butter, in addition with citrus and agave flavors.  
**Price:** 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**5. CASA NOBLE ANEJO: Aging:** Aged for 2 years in French White Oak Barrels. Aroma: Mild aromas of pepper, herb, and oak transform over time into vivid notes of resin, vanilla, mature agave, and almond. Taste: The palate entry is softly sweet and oaky, but quickly changes with intense flavors of nut butter, pepper, and light caramel that follow through to the long, elegant finish.  
**Price:** 1oz. shot \$13.00 / Half Bottle \$157.00 / 750 ML Bottle \$287.00

**6. CASA NOBLE ANEJO SINGLE BARREL: Aging:** The aging process begins by using only the finest, hand-selected French white oak barrels that are lightly charred for the optimal aging of our tequila. We extend the aging of Casa Noble Reposado for 364 days, the maximum and most desired length of aging for Reposado Tequila, and an unprecedented five years for our Añejo. This lengthy process is carefully monitored by our Maestro Tequilero for flavor evolution and evaporation which is known as the “angel’s share.” The hand-made bottles in our single barrel program are then individually numbered, labeled and signed by the Makers. Aroma: Nose of honey and deep spice with just a touch of cherry. Taste: The Anejo is especially complex with notes of dried fruit, butterscotch, vanilla, dark chocolate, brown spices, and smoky wood.  
**Price:** 1oz. shot \$18.00 / Half Bottle \$218.00 / 750 ML Bottle \$398.00

**Cazadores Tequila** - Cazadores’ particular tequila recipe was inspired by Jose Maria Bañuelos and perfected by his grandson Don Felix, and their process for making tequila begins with 100 percent blue agave, water and yeast. To make the tequila, Cazadores removes the upper part of the agave and throws out the first product of the grinding process to eliminate acidity and bring out the quality of the flavor of the agave before distilling it. From there it is a waiting game, as the fermentation takes seven to nine days. Today, enzymes can be used to speed up the fermentation process that comes before the distillation. Cazadores retains the traditional methodology. Their master distiller even plays classical music during the fermentation, as the mixture sits in stainless steel bins, because he believes it helps soften the yeast mixture, Cazadores reports. After this is done, the mixture is distilled twice over a 12-hour period. To be Tequila Cazadores, it must be free of enzymes and aged in new white oak barrels to heighten the flavor, which Cazadores replaces every four years.



**7. CAZADORES REPOSADO: Aging:** Aged for two months in American Oak casks, never used before. Aroma: Slightly vanilla and nutty smelling. Taste: Elegant, refined palate of citrus, minerals and light spice.

**Price:** 1oz. shot \$9.00 / Half Bottle \$138.00 / 750 ML Bottle \$252.00

**Chinaco Tequila:** Chinacos were wealthy landowners during the eighteenth and nineteenth centuries who, out of necessity, became legendary fighters. The Chinaco warriors tirelessly defended Mexico during both the War of Reform and the French Intervention in the mid-1800s. They were cheered on by the people of Mexico, feared by those they faced and renowned for their bravery and heroism. Their leader was General Manuel González. The history of Tequilera La Gonzaleña, the home of Chinaco Tequila, begins in 1856 when General González acquired land in the Mexican state of Tamaulipas. He battled against the larger distillers and successfully lobbied the Mexican government for an amendment that would allow for tequila production outside of Jalisco.

Authentically Mexican, Chinaco Tequila embodies Mexico like no other tequila can – three generations of family tradition go into producing the finest artisanal tequila possible. Chinaco was the first and is still the only tequila distillery in Tamaulipas. To this day, Chinaco utilizes the same exact formula as it did in 1978, and is dedicated to creating a handcrafted product with the highest standards of craftsmanship that have been its trademarks since its inception. It is with good reason Chinaco Tequila truly stands apart from all other tequilas.

**8. CHINACO BLANCO: Aging:** Blanco is bottled within five days after distillation. Aroma: A sweet and pleasant nose of floral, and spice, with hints of tropical fruit. Taste: Chinaco Blanco has a lovely bouquet of pear, quince, dill and lime, tinged with aloe.

**Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**9. CHINACO REPOSADO: Aging:** Chinaco Reposado is one of the rare tequilas to be aged for eleven months in white oak barrels from France and England, some of which were used at one time for aging Scotch, that are now over 35 years old and impart a gentle woody character. Aroma: Chinaco Reposado has a generous nose of citrus zest, peach and apple, hinting of dill and quince. Taste: Clean, fresh flavors carry through on the palate, with full depth and balance, capped by a medium-long, lingering, fruity, spicy finish.

**Price:** 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**10. CHINACO AÑEJO: Aging:** The enticing Chinaco Añejo is aged for thirty months in a similar mix of barrels as Chinaco Reposado, along with some American bourbon casks. The result is a remarkably smooth and rich complexity that is to be savored like a fine cognac. Aroma: Chinaco Añejo has subtle aromas of pear, wild flowers, vanilla, smoke and baked apple, edged with papaya and mango. Taste: The flavors are very rich and complex, with exceptional depth, balance and style, ending in a luscious, spicy, smoky finish.

**Price:** 1oz. shot \$11.00 / Half Bottle \$133.00 / 750 ML Bottle \$243.00

**11. CHINACO NEGRO: Aging:** The mystery of Chinaco Negro is in the deep alluring colors of this rare 5 year old 100% agave Tequila. Lost in the cellars of the Chinaco Distillery, were 12 casks of old Tequila of which 7 casks as worthy of bottling under the exclusive label Chinaco Negro. Each cask will be bottled as a single cask selection and assigned a special lot number, and will be individually numbered bottles. Aroma: When poured, aromas of baked pear, fruit pastry, honey and pepper emerge from the glass. Taste: Rich flavors of caramel, nougat, and toffee lead to a sweet, buttery finish.

**Price:** 1oz. shot \$34.00 / Half Bottle \$413.00 / 750 ML Bottle \$751.00



**Tequila Corralejo:** Hacienda Corralejo was founded in 1755 and was the first commercial producer of tequila in Mexico, with copper pot stills from Spain, wood-fired adobe brick ovens, and French oak barrels for aging. Today, over 200 years later, production continues at Corralejo much as it did in the past.

Hand-harvested weber blue agave hearts (pinas) are slowly baked in adobe ovens, then crushed in a stone mill; the “aguamiel” (honey water) is fermented, then double-distilled in copper pot stills, and aged in barrels made from Limousin white oak barrels from France. Each Corralejo bottle is hand-blown and hand-labeled, individually numbered and registered to ensure its authenticity. Corralejo Tequila takes pride in its heritage as the top quality, hand-crafted producer of Mexico’s first and finest tequila. Blind tasted in Mexico City against the country’s 21 top tequilas, Corralejo Reposado Tequila won the Grand Award in 1997.

**12. CORRALEJO REPOSADO:** **Aging:** Aged for four months in a barrel made from three types of wood: French Oak, American Oak, and white oak. The tequila retains the flavors of all three types of oak. **Taste:** The palate is rich, silky and full, with flavors of chocolate, vanilla, coconut, caramel, baking spices, and a hint of Chile pepper.

**Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**13. CORRALEJO ANEJO:** **Aging:** Aged for two years in new American Oak barrels that are burned inside to preserve the smokey taste. **Taste:** notes of chocolate, roasted walnuts, baking spices and vanilla introduce explosive flavors of caramel, praline, dried fruit, nutmeg, cinnamon and clove.

**Price:** 1oz. shot \$12.00 / Half Bottle \$145.00 / 750 ML Bottle \$265.00

**Corzo Tequila:** is a brand of Tequila named in honor of the town of Chiapa de Corzo, Chiapas, which was built on the highland battleground where the last Native Americans opposed the Spanish Conquistadors. Due to an ancestral link to the Soctón, the brand’s founding master distiller used the name Corzo out of respect for these advanced people. Corzo requires twice the amount of agave because the aggressive process only leaves the heart of the distilled. The cogollo, which is the root of the pina which contains bitters, is removed to increase sugar extraction and produce sharper flavors during fermentation. Corzo is the only tequila that uses sparging, a process which introduces microscopic air bubbles before bottling and allows the tequila to breathe.

**14. CORZO SILVER:** **Aging:** Bottled after third distillation. **Aroma:** Aromas of black cherry, pineapple, grapefruit, mineral, vanilla, and black pepper. **Taste:** Creamy, delicate, full-bodied, almost sweet palate that evolves as you sip.

**Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**15. CORZO REPOSADO:** **Aging:** Aged in two different barrels. It is triple distilled and allowed to mellow between distillations. **Aroma:** Aromas of honey, vanilla, almond, coconut, lemon, and pineapple. **Taste:** The palate has a hint of sweetness with flavors of custard, coconut, lemon, cinnamon, nutmeg, and almond balanced by oak and fresh herbs.

**Price:** 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**Jose Cuervo Tequilas:** Jose Antonio de Cuervo was the first Tequila producer, obtaining the land from the King of Spain in 1758, before Mexico became an independent republic. In 1795, Jose María Guadalupe de Cuervo made the very first Vino Mezcal de Tequila de Jose Cuervo when he received the first official permit from the King of Spain to produce Tequila commercially. All Jose Cuervo Tequila is made in the central Mexican town of Tequila in the state of Jalisco. Experience, handcraftsmanship and recipes that have been handed down generation through generation. Jose Cuervo has been making Tequila the same way for over 250 years. Carefully choosing the best agaves, meticulous fermentation and distillation, and final processing result in the world’s finest Tequila. Being straight distilled spirits, all Jose Cuervo Tequilas are gluten free.



**16. JOSE CUERVO BLACK:** Aging: Jose Cuervo Black is a signature blend Tequila that's aged for over a year in charred oak barrels for a smoother, more mature taste. Taste: Cuervo Black is dark, rich, and perfect for sipping from a rocks glass or mixing with cola and a slice of lime.  
Price: 1oz. shot \$6.00 / Half Bottle \$92.00 / 750 ML Bottle \$168.00

**17. JOSE CUERVO GOLD:** Aging: Rested in oak for a minimum of two months, which gives it its amber hue. Taste: Cuervo Gold is a smooth tequila, with a slightly sweet-seeming taste. It is a blend of premium and reposado tequilas. Meant to be mixed into margaritas.  
Price: 1oz. shot \$6.00 / Half Bottle \$92.00 / 750 ML Bottle \$168.00

**18. JOSE CUERVO TRADICIONAL:** Aging: Carefully fermented and double distilled, Jose Cuervo Tradicional rests in white oak barrels to become the proud symbol of the Cuervo family tradition. To preserve the authenticity of Jose Cuervo Tradicional, only a limited quantity is distributed each year. Taste: Notes of strong, cooked, and raw agave, some herbs, light wood, and caramel.  
Price: 1oz. shot \$8.00 / Half Bottle \$97.00 / 750 ML Bottle \$177.00

**19. JOSE CUERVO PLATINO:** Aging: Like other blancos, it is not aged. Aroma: Deep, multilayered, and evolving aromas of suede, cheese, cedar, dried flowers, and stone fruits. Taste: An exceptionally smooth and effortless entry leads to a silky, dry-yet-fruity full body of creamy vanilla bean, roasted pineapple, nuts, figs, leather, and grilled yellow peppers. Finishes with a very long and spicy fade of honey, salt, exotic peppercorns, and green herbs.  
Price: 1oz. shot \$11.00 / Half Bottle \$133.00 / 750 ML Bottle \$243.00

**20. JOSE CUERVO RESERVA:** Aging: The finest of Jose Cuervo products. Has won several awards in Mexico, the US, and Europe. Produced in very limited quantities. This Extra-Añejo tequila is aged in oak barrels for an average of 3 years. The final blend includes Tequila from reserves aged over 30 years. Aroma: Oak, Almonds, Apples, Olives, and Cinnamon. Taste: Vibrant, with a full, mellow flavor combines agave, apples, cinnamon, vanilla, and Cognac-like flavors.  
Price: 1oz. shot \$20.00 / Half Bottle \$243.00 / 750 ML Bottle \$442.00

**Don Julio Tequila:** Don Julio González began his journey in the world of tequila in 1942. He soon realized that to create a tequila that stands apart, one must control every aspect of the process, from the cultivation of the agave to the bottling of the final product. He then established his distillery, La Primavera, and spent nearly forty years perfecting the craft that would produce extraordinary tequila with every bottle. At first, Don Julio only shared his tequila with friends. But soon word spread, and Tequila Don Julio quickly became the most sought after tequila in Mexico.

**21. DON JULIO BLANCO:** Aging: 100% Blue Weber Agave, double distilled, and pure with fresh Agave aromas. Aroma: Crisp Agave aromas blended with hints of fresh citrus notes – lemon, lime and grapefruit. Taste: Clean and fresh complemented by a touch of black pepper and grassy undertones.  
Price: 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**22. DON JULIO REPOSADO:** Aging: 100% Blue Weber Agave, double distilled, and rested in charred oak bourbon barrels for up to 11 months. Aroma: Light and sweet with nose of vanilla and chocolate. Taste: Silky smooth with a compelling combination of light cinnamon, honey and herbaceous flavors balanced by a lightly smoky taste and dark chocolate notes.  
Price: 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**23. DON JULIO ANEJO:** Aging: 100% Blue Weber Agave, double distilled, and rested in charred American oak bourbon barrels for 18 months. Aroma: Citrus aroma has hints of lime, grapefruit, mandarin with a rich touch of caramel. Taste: Wonderfully complex with expressions of cooked agave and wild honey. It has notes of cherries, strawberries, vanilla, and oaky butterscotch. Distinctively full-bodied with astonishing depth of character.  
Price: 1oz. shot \$11.00 / Half Bottle \$133.00 / 750 ML Bottle \$243.00



**24. DON JULIO 1942** Don Julio 1942, an exquisite Tequila Añejo created to celebrate the 60th anniversary of the opening of Don Julio's first distillery in 1942. Aging: The process begins by hand selecting Agave plants that take seven to ten years to mature. The Agave is then slowly roasted for 70 hours in traditional masonry ovens and double distilled in a special alambique. This limited edition Tequila is crafted from the finest Agave and aged until it reaches the most extraordinary levels of flavor and character. Aroma: Rich, sweet aromas of caramel and toffee layered with a fresh vanilla fragrance and hints of red fruits like cherry mixed with caramel and almonds. Also, Chocolate tones along with cinnamon and a light touch of wood. Taste: A silky, smooth character that coats the palate with roasted agave and vanilla flavors, sun-ripened tropical fruits and spiced undertones to create a wonderfully unique tequila experience.

**Price:** 1oz. shot \$24.00 / Half Bottle \$291.00 / 750 ML Bottle \$530.00

**25. DON JULIO REAL EXTRA ANEJO:** Aging: Aged for 5 years, this is the ultimate Tequila from Don Julio Gonzales, one of Mexico's most renowned premium tequila makers. Aroma: Rich, sweet aromas of caramel and toffee layered with a fresh vanilla fragrance and hints of red fruits like cherry mixed with caramel and almonds. Chocolate tones along with cinnamon and a light touch of wood. Taste: Attractive dry fruit flavors, cooked agave and peach. Enticing vanilla flavors layered with caramel, chocolate and coffee undertones and a slight herbal essence create a refined, yet unforgettable sensation.

**Price:** 1oz. shot \$43.00 / Half Bottle \$522.00 / 750 ML Bottle \$950.00

**El Jimador Tequila:** "El Jimador" is the name given to the experienced farmer who selects and cultivates the legendary and unique Blue Agave, Nature's most precious gift to Mexico. The man whose most very basic instinct commands respect for these plants, whose knowing eyes identify those, which after ten years of cultivation, have reached maturity, and whose strength and skilled management of his tools, bring the finest specimens to harvest. It is the fruit of only these finest plants which we use to produce this most excellent of Tequilas. El Jimador proudly names "El Jimador" in honor of these men, and proudly presents to the world the fruit of their labor.

**26. EL JIMADOR SILVER:** Aging: Crystal clear tequila that is bottled immediately after distillation. Taste: A crisp, authentic tequila with subtle cooked agave taste and hints of citrusy sweetness.

**Price:** 1oz. shot \$6.00 / Half Bottle \$92.00 / 750 ML Bottle \$168.00

**27. EL JIMADOR REPOSADO:** Aging: Made from 100% agave, our proprietary production process and aging in white oak barrels for two months is what gives el Jimador Reposado its golden color. Taste: flavor of cooked agave and hints of vanilla and caramel. Smooth and mellow. No wonder this is Mexico's #1 selling tequila.

**Price:** 1oz. shot \$7.00 / Half Bottle \$107.00 / 750 ML Bottle \$196.00

**28. EL JIMADOR ANEJO:** Aging: Crafted from the finest 100% pure Tequilana Weber blue agave, this refined tequila is aged for 12 months in toasted white oak barrels and emerges with an extraordinary amber color. Taste: Vanilla and oak, balanced with subtle cues of cinnamon & caramel.

**Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**El Tesoro:** Don Felipe Camarena was born into a family that had distilled tequila since back in the early 1800s. The family's original distillery was destroyed and abandoned during the Mexican Revolution. Don Felipe began his career by growing and selling agave plants to other distillers. But since tequila making was in his blood, he started distilling his own tequila, selecting only the ripest plants and using equipment from his family's original distillery. In 1937, Don Felipe opened La Alteña Distillery in a mountainous region of Jalisco, Mexico, known for producing the best blue agave. He located the distillery near springs so that the boilers used to heat the ovens that cook the agave would have a constant source of fuel.



La Altea's own estate-grown agave plants are cooked the old-fashioned way, in large brick and stone ovens called hornos. The hearts of the agave, or piñas, are still crushed using a tahona, a heavy stone wheel. Even the employees haven't changed much at La Altea, many of whom are third generation relatives of the workers who helped Don Felipe create El Tesoro more than 70 years ago. The result is perfection. El Tesoro is double-distilled to 80 proof and, unlike other contemporary tequilas that add water and sugar, it contains pure agave juice for a truly authentic tequila flavor. Hand-picked at the peak of ripeness, the agave grown on the Camarena estate has twice the amount of sugar than the typical agave plant, yielding a unique and superb tasting tequila. Tesoro are the makers of the last handmade tequila in the world.

**29. EL TESORO PLATINUM: Aging:** El Tesoro Platinum is bottled within 24 hours of distillation to capture the freshest Agave flavors. Aroma: Spicy, agave and green olive aromas. Taste: A round, supple entry leads to a smooth, dryish medium-bodied palate with baked plum, green pepper, olive juice, and agave flavors. Finishes with a rich spice and roasted agave fade.

**Price:** 1oz. shot \$8.00 / Half Bottle \$97.00 / 750 ML Bottle \$177.00

**30. EL TESORO REPOSADO: Aging:** Rested for 11 months. Aroma: Robust, black olive, dried fruit, chesse rind, and fresh spice aromas. Taste: A dry medium-to full-bodied palate with rich agave, olive oil, leather, and brown spice flavors. Finishes with a woody, spicy, dried fruit fade.

**Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**31. EL TESORO ANEJO: Aging:** El Tesoro Añejo is aged two to three years in oak barrels. Aroma: Spicy, grilled pineapple, marinated mushroom, toffee and cheese cloth aromas. Taste: A rich entry leads to a supple, dryish full-bodied palate with roasted tropical fruit, marinated olive, leather, and brown spice flavors. Finishes with grilled tropical fruit, peppery spice, and drying tannic wood notes.

**Price:** 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**Espolon Tequila** - was originally introduced in the United States in 2000, garnering praise from Tequila experts and winning a Double Gold Medal at the San Francisco World Spirits Competition as well as a Platinum Rating by the Beverage Testing Institute. Espolon was inspired by classic nineteenth century artwork and the iconic rooster, a symbol of Mexican national pride, Espolón imparts true stories of life in real Mexico. Handcrafted with estate-owned Weber Blue Agave, these heralded premium tequilas are distilled in the Los Altos region of Jalisco, Mexico, and made at the artisan San Nicolas Distillery under the guidance of Master Distiller Cirilo Oropeza. Two marques are now available in select US markets.

The new decorative label on each Espolón bottle pays tribute to the Mexican artists who inspired the world with true portrayals of the country's rich history and complex everyday life. The Espolón Blanco label, entitled "Independencia," illustrates Guadalupe and Rosarita joining Father Miguel Hidalgo's valiant campaign for Mexican independence from Spain. The Espolón Reposado label tells the story of "recuerdo" ("remembrance"), in which Guadalupe and Rosarita grace the markets of Mexico City, the new metropolis built on the fallen Aztec capital. Here, the couple schemes to infuse elements of Aztec culture into every market to ensure the remembrance of that great society. The labels serve to provide history and offer insight into the rich and fascinating stories of real Mexico.

**32. ESPOLON BLANCO: Aging:** Bottled after being distilled. Aroma: Aromas of waxy honeycomb, dried tropical fruits, delicate pickling spices, and creamy meringue. Taste: Bold, round palate: medium to full bodied with rich roasted agave, sweet tropical fruit, vanilla, and brown spices; long spicy finish.

**Price:** 1oz. shot \$7.00 / Half Bottle \$85.00 / 750 ML Bottle \$155.00

**33. ESPOLON REPOSADO: Aging:** Aged 6 months in American Oak barrels. Aroma: Mellow aromas of honeycomb, citrus meringue, and delicate pickling and baking spices. Taste: Bold, round palate: medium to full bodied with rich roasted agave, sweet tropical fruit, vanilla, and brown spices; long spicy finish.

**Price:** 1oz. shot \$8.00 / Half Bottle \$97.00 / 750 ML Bottle \$177.00



**Frida Kahlo Tequila:** A grand passion for life inspires the spirit that bears Frida Kahlo's name. Capturing the tastes and traditions of Mexico, Frida Kahlo Tequila is an authentic tequila of outstanding quality and flavor made from 100 percent blue agave. The pina (heart of the agave) is slow-cooked in antique adobe ovens, steamed and cooled to remove bitterness, then pressed no more than three times to extract the best juices. Naturally fermented for up to four days, the juices are double-distilled in antique copper stills. The result is a smooth, super-premium spirit.

**33. FRIDA KAHLO BLANCO:** **Aging:** It is naturally fermented for four days and then double distilled in copper stills. **Aroma:** A pleasant nose of pine. **Taste:** Sweet with no bitterness. Agave and fruit. **Price:** 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**35. FRIDA KAHLO REPOSADO:** **Aging:** It is naturally fermented for four days and then double distilled in copper stills. Then it is aged in American barrels for 6-9 months before bottling. **Aroma:** Salty grilled yellow pepper, meringue, baked lemon and pineapple, and honeycomb aroma. **Taste:** Sweet spice, cocoa, and white pepper. Finishes with a long praline, pepper, and spice fade. **Price:** 1oz. shot \$11.00 / Half Bottle \$133.00 / 750 ML Bottle \$243.00

**36. FRIDA KAHLO ANEJO:** **Aging:** It is naturally fermented for four days and then double distilled in copper stills. Then aged in American barrels for at least three years before bottling. **Aroma:** Caramel, wood and agave. **Taste:** Black pepper, caramel, agave and very little wood with slight oil mouthfeel and a smooth spicy finish. **Price:** 1oz. shot \$15.00 / Half Bottle \$185.00 / 750 ML Bottle \$332.00

**Gran Centenario Tequila:** Gran Centenario was named in 1895 to commemorate the turn of the new century, Gran Centenario has remained family owned and continues to be hand crafted in small batches at Hacienda Los Camichines in Jalisco, Mexico. The finest 100 % blue agave Tequila is harvested from plants that range from 10-12 years. More mature than the average 6 years standard it is also grown in the Highlands where the soil is richer. The Tequila is rested in never before used French Limousin oak barrels for optimum flavor then blended with aged tequila reserves for the most unbelievably smooth and rich taste. The unique Seleccion Suave or Smooth Selection process has been used for over 200 years, blending newly rested tequilas with the smoothest aged tequila reserves to create the highest quality and best tasting tequila available. The label on this bottle reminds us of a tequila legend: More than 150 years ago, Lazaro Gallardo calls for an angel, in order to hold a watchful eye on his still growing agaves.

**35. GRAN CENTENARIO SILVER:** **Aging:** The 100% agave white tequila is aged in French Limousin oak for 28 days, giving the spirit hints of oak in the earthy base. **Aroma:** A spicy nose of earth, pepper, and agave. **Taste:** Slightly aged blanco tequila, giving it a very light oakiness. Moderate flavors of spice, agave, and earth accents are followed by mild floral, fruit, and smoke flavors. **Price:** 1oz. shot \$8.00 / Half Bottle \$97.00 / 750 ML Bottle \$177.00

**36. GRAN CENTENARIO REPOSADO:** **Aging:** Unlike most Reposado Tequilas, Gran Centenario Reposado rests for ten months in French Limousin oak casks and utilizes the Seleccion Suave process, whereby older Tequila reserves are added achieving the perfect marriage of oak and agave notes. **Aroma:** Very intense floral and agave. **Taste:** Subtle hints of vanilla and cinnamon as well as a citrus, pear, and tropical fruitiness emerge from Gran Centenario Reposado. Its sweet, smooth, and complex flavor. **Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**37. GRAN CENTENARIO ANEJO:** **Aging:** Gran Centenario Anejo is made from 100% Blue Agave, aged for 18 months in toasted American oak barrels. **Aroma:** Sweet buttery caramel and spice nose, has a whiskey barrel quality. **Taste:** A rich supple entry leads to a medium-full bodied palate with dried fruits, spice caramel, toasted pecans, and honeyed agave notes. Finishes with a sweet, nutty, rancio note and drying wood spice. **Price:** 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00



**Herradura Tequila:** In 1870, Félix López officially registered San José del Refugio as a tequila-producing hacienda, and have been crafting it there ever since. The only 100% hacienda-made tequila in the world, Herradura combines over 135 years of experience with the essence of the magnificent hacienda, the town of Amatitán and the state of Jalisco.

The name comes from the old days—as long ago as anyone can remember. The horseshoe is an ancient symbol of protection and luck. And ours has the opening facing down, so the good fortune is poured out, shared, and enjoyed. The best story goes like this: In the early 1900s, Aurelio López Rosales was out inspecting the agave fields of Hacienda San José del Refugio. He saw the glint of gold on the dusty ground. Treasure and gold are part of Amatitán, for it is known as a place not just of gold and silver mines, but hidden treasure. When Aurelio picked up the gleaming object, it was a horseshoe that had caught the light. It may not have been a treasure, but the horseshoe means good luck all over the world, and Aurelio was inspired to give this name to his excellent tequila. Herradura has meant good fortune to Hacienda San José del Refugio and Amatitán ever since.

**38. HERRADURA SILVER:** Aging: Aged 45 days to give it a little color. Aroma: A very nice agave aroma with a slight nose of wood and alcohol. Taste: Tastes of agave, citrus, and woody notes.  
Price: 1oz. shot \$7.00 / Half Bottle \$107.00 / 750 ML Bottle \$196.00

**39. HERRADURA REPOSADO:** Aging: Aged for 11 months. Aroma: Intense earthy and floral aromas. Taste: The flavor has intense agave and earthy attributes which are followed by moderate floral flavors. Lastly, there are mild flavors of fruit, vanilla, and spicy accents.  
Price: 1oz. shot \$9.00 / Half Bottle \$138.00 / 750 ML Bottle \$252.00

**40. HERRADURA ANEJO:** Aging: Aged two years in oak barrels. Aroma: A strong nose of agave and vanilla. Taste: Smooth taste of cooked agave, caramel, dried fruit with nutty notes, spice, and toasted oak.  
Price: 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**Sauza Tequila:** Sauza Tequila dates back to 1873. That's when Don Cenobio Sauza first bottled and sold Sauza Silver. Years later, in 1929, Don Cenobio's son Don Eladio Sauza added Sauza Gold to the collection.

The Sauzas - widely considered tequila's first family - have long served as industry pioneers. They were the first to refer to the spirit as "tequila" and the first to export it to the United States. Then, to help preserve the integrity of tequila, the Sauza's were instrumental in forming the Denomination of Origin, a law ensuring that tequila could only come from Mexico. Since then the Sauza family has spent decades cultivating the agave and perfecting the art of distilling. Their products include: Sauza, Conmemorativo, Hornitos, and Tres Generaciones.

**41. HORNITOS PLATA:** Aging: Hornitos Plata is double distilled. Aroma: Mild aromas of smoke. Taste: The flavor of this tequila contains intense notes of fruit followed by moderate agave, floral, and spice aspects. Deeper flavors of Hornitos Plata consist of hints of earth.  
Price: 1oz. shot \$6.00 / Half Bottle \$92.00 / 750 ML Bottle \$168.00

**42. HORNITOS REPOSADO:** Aging: Rested two months in 10,000 gallon oak vats. Aroma: Light agave nose, with spice and earth. Taste: Subtle agave presence, with slight hint of caramel and wood.  
Price: 1oz. shot \$7.00 / Half Bottle \$107.00 / 750 ML Bottle \$196.00

**43. HORNITOS ANEJO:** Aging: Aged one to three years or more in American oak barrels. Aroma: Aromas consist of intense fruit and floral aspects followed by moderate earth and caramel. Taste: Contains hints of vanilla, toasted wood and chocolate for a soft, smooth taste.  
Price: 1oz. shot \$8.00 / Half Bottle \$123.00 / 750 ML Bottle \$224.00



**44. TRES GENERACIONES REPOSADO:** Aging: Rested for three months exclusively in double-treated American Oak barrels. Aroma: Subtle sweet agave, clean and fruity with a hint of peach. Taste: Agave, sweet, earth, floral, and lemon pepper.  
Price: 1oz. shot \$9.00 / Half Bottle \$107.00 / 750 ML Bottle \$199.00

**45. TRES GENERACIONES ANEJO:** Aging: This Anejo Tequila is considered the crowning achievement of the Sauza family distillery. Its delicate, natural, amber hue comes from more than three years aging in once-used bourbon barrels. Aroma: Oak, vanilla, and spices. Taste: Subtle flavors of the hand-charred oak over its long resting period, giving it a smokey, smooth finish like no other. This tequila contains intense flavors of fruit and floral followed by mild earth, vanilla, and spice aspects.  
Price: 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**Maestro Dobel:** is a luxurious silver tequila with the complexity of an aged spirit. Created by Juan-Domingo "Dobel" Beckmann, the sixth-generation leader of the world's most prominent tequila-producing family, Maestro Dobel is diamond-clear – a result of a proprietary blending and filtration technique. Hand-crafted in Jalisco, Mexico, Dobel is a distinctive blend of three aged tequilas: Reposado (rested 15 months), Anejo (rested 24 months), and Extra-Anejo (rested for 36 months). Standing alone in the category, Maestro Dobel is a luxurious silver tequila with the complexity of an aged spirit. This exceptional blend of three tequilas can be judged, like a diamond, by four C's: Clarity, Complexity, Crispness, and Craftsmanship.

**46. MAESTRO DOBLE DIAMOND:** Aging: Doble is a distinctive blend of three aged tequilas: Reposado (rested 15 months), Anejo (rested 24 months), and Extra-Anejo (rested for 36 months). Aroma: The aroma holds subtle, baked agave with the slightest sweetness mixed with earthy aspects. Taste: The palate is full bodied and super smooth with complex and bold oak and vanilla and butterscotch notes with a little herbal spice balanced by agave sweetness. It finishes quick with sweet honey and a little more of a spicy snap.  
Price: 1oz. shot \$14.00 / Half Bottle \$169.00 / 750 ML Bottle \$309.00

**Ocho Tequila:** Tequila Ocho is made by Felipe Camarena, a third generation Tequilero, in partnership with Tomas Estes, the "Ambassador of Tequila to the European Union." This is a potent combination that delivers heritage and tradition coupled with innovation. Felipe and Tomas produce a tequila that is made slowly in the old-fashioned way. The result is a fine quality spirit that accentuates the agave flavor. It is concentrated and complex while remaining balanced and easy to drink. Tequila Ocho demonstrates that "terroir" exists in agave. They demonstrate this annually with new vintages drawn from single estates at varying altitudes in Arandas, Jalisco, ensuring each vintage is distinct in aroma and flavor. Since each estate, or "rancho," produces a limited amount of agave, each vintage of Ocho is both rare and collectible. Every bottle is hand numbered. Ocho is the first tequila to designate both the year it was produced and the precise field from which the agave was sourced. Each is noted on the front label to confirm their authenticity. Finally, Tequila Ocho "opens up and develops" in the glass the same way a fine wine does.

**47. OCHO PLATA 2010 "LOS CORRALES" ESTATE:** Aging: Double Distilled and then bottled. Aroma: Very lively, fresh agave, acidity leads, sugar follows, tropical fruits, earthiness. Taste: Palate: Peppery attack, agave, followed by vegetal notes, mellows to 'creamy' fruit, finishes in mint dryness with coffee and fruit returns.  
Price: 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**48. OCHO REPOSADO 2009 "LAS POMEZ" ESTATE:** Aging: Ocho Reposado is rested for precisely 8 weeks and 8 days. Aroma: Sweet agave nectar, rich custard with a slight accent of cinnamon and ripe tropical fruits. Taste: Clean; sweetness balanced with dry notes. Earthy agave with apricots and accents of oak and nutmeg.  
Price: 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00



**Patrón Tequila:** Patrón (Spanish for “the good boss”) is the brainchild of two entrepreneurs, John Paul DeJoria (owner of Paul Mitchell hair line), and Martin Crowley, whose love of tequila and desire to create the best tequila in the world led them to a factory high in the mountains of Jalisco, Mexico, producing an extraordinary spirit. A few changes later Patrón tequila was ready for market and The Patrón Spirits Company was born. Patrón is now the world’s top-selling ultra-premium tequila.

**49. PATRON SILVER:** **Aging:** Bottled after second distillation. **Aroma:** Subtle hints of earth and agave. **Taste:** The taste of agave is present, slight floral and earthy tones as well.  
**Price:** 1oz. shot \$9.00 / Half Bottle \$109.00 / 750 ML Bottle \$199.00

**50. PATRON REPOSADO:** **Aging:** Aged for two months in oak barrels. It is aged just enough to get a slight oak taste like the one in Patron Anejo. **Aroma:** Aroma offers pear and spice. **Taste:** Mild floral notes, and a presence of smokey wood.  
**Price:** 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00

**51. PATRON ANEJO:** **Aging:** Aged for 12 months in small oak barrels, each batch is adjusted for each vintage as in with wine. **Aroma:** Hints of vanilla, oak, and caramel. **Taste:** Slight agave, oak, vanilla, and caramel.  
**Price:** 1oz. shot \$11.00 / Half Bottle \$133.00 / 750 ML Bottle \$243.00

**52. PATRON PLATINUM:** **Aging:** Triple distilled then aged to perfection. One of the best silver tequilas. With claims of being the smoothest sipping tequila ever produced, Gran Patron Platinum Tequila is created using hand selected Weber blue agave grown in the hills of Jalisco, Mexico. The agave is pruned, steam baked, triple distilled and aged to provide a superior taste. Each 750 ml bottle is a piece of art in itself, handmade from crystal and polished, hand signed and numbered with an etched label. **Aroma:** Barely detectable, clean, crisp. **Taste:** This smooth tequila reveals notes of fresh agave, honey and nutmeg with a slight peppery finish.  
**Price:** 1oz. shot \$28.00 / Half Bottle \$340.00 / 750 ML Bottle \$619.00

**53. PATRON GRAN BURDEOS:** **Aging:** The Tequila is matured in a blend of American and French oak barrels and aged for a minimum of 12 months. It is then distilled again before it is racked in vintage Bordeaux barrels, hand-selected from the great chateaux of France to add the distinctive flavors of vanilla, raisins and dried fruit found in the finest Bordeaux wine. **Aroma:** This amber, full-bodied tequila boasts complex aromas of oak, citrus, caramel, and agave. **Taste:** On the palate, notes of dark berry, vanilla, and cocoa blend seamlessly with the rich agave flavor and extend throughout the long, intense finish.  
**Price:** 1oz. shot \$41.00 / Half Bottle \$498.00 / 750 ML Bottle \$906.00



## MEZCAL

**Del Maguey** - Made in Oaxaca, each bottle has the name of the village it was made in. The Mezcal is made from water and the hearts of Maguey (Agave). The hearts are roasted over stones in a pit on the ground for three to five days covered with earth. They are then ground by horse-powered mills and allowed to ferment, then distilled twice slowly in wood fired clay or copper stills.

**1. PECHUGA DEL MAGUEY** The Pechuga production season is limited to year due to the special ingredients: Wild mountain apples and plums that must be in season and cannot be substituted. Pechuga begins with Minero; mezcal that has already been double distilled. In preparation for a third distillation they place about 75 liters of mezcal in the still and add about 25 lbs of wild mountain apples and plums, big red plantain bananas, pineapples, a handful of almonds and a few pounds of uncooked white rice. Next, a whole chicken breast, skin removed, bone structure complete, is washed in running water for about three hours to remove any grease. This is then suspended by strings in the atmosphere of the still and a 24 hour, third distillation is begun. The vapor passes over the "pechuga" and condenses into a crystal clear liquid that has an amazing taste and smoothness. The reason for the breast they say, is so the mezcal is not dominated by the fruit...a balance. Upon completion the Pechuga is removed from the still and hung in the family Altar room... the most important space in the house. This mezcal is the most rare and expensive.

**Price:** 1oz. shot \$18.00 / Half Bottle \$218.00 / 750 ML Bottle \$398.00

**2. CHICHICAPA DEL MAGUEY** Chichicapa has a relatively light nose, yet is deep and sweet on the tongue with a very complex character. It has a long finish, with a distinct smokiness and hint of mint at the end.

**Price:** 1oz. shot \$10.00 / Half Bottle \$121.00 / 750 ML Bottle \$221.00



