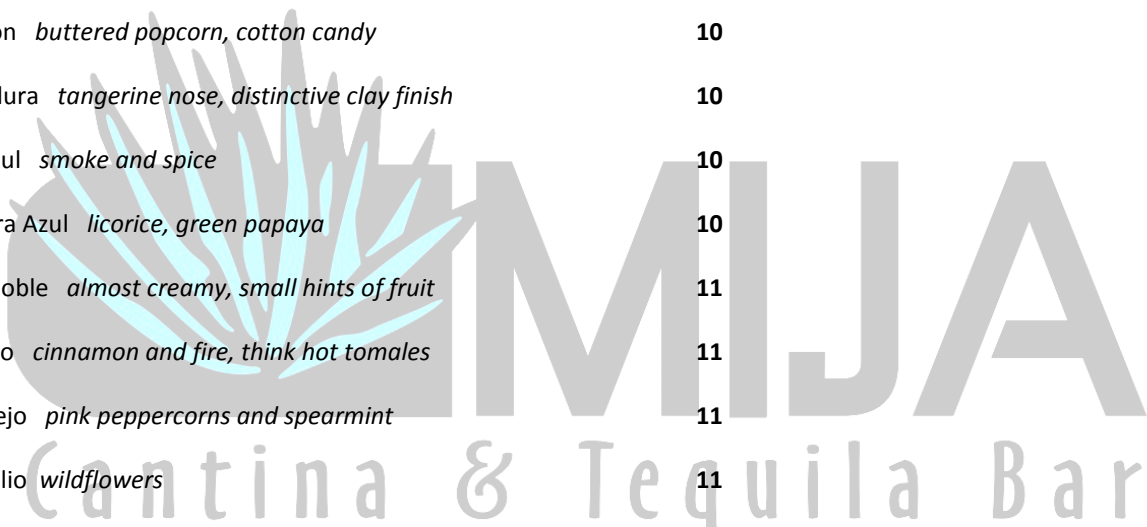


## BLANCO TEQUILA

True tequila connoisseurs revere this type of tequila. The blue agave plant is the base ingredient of tequila which Blancos embody that natural flavors of as well as the flavor of the Mexican soil. Blanco tequilas are patent by flavors of pepper, spice, flowers, and herbs.

1800	<i>smooth, smoke and citrus</i>	10
Cabo Wabo	<i>carmalized fruit</i>	10
Cazadores	<i>rich and spicey</i>	10
Corazon	<i>battered popcorn, cotton candy</i>	10
Herradura	<i>tangerine nose, distinctive clay finish</i>	10
Oro Azul	<i>smoke and spice</i>	10
Siembra Azul	<i>licorice, green papaya</i>	10
Casa Noble	<i>almost creamy, small hints of fruit</i>	11
Chinaco	<i>cinnamon and fire, think hot tamales</i>	11
Corralejo	<i>pink peppercorns and spearmint</i>	11
Don Julio	<i>wildflowers</i>	11
El Tesoro	<i>lime rind and beef jerky</i>	11
Espolon	<i>very pure, intense agave flavors</i>	11
Milagro	<i>pepper, spice, citrus</i>	11
Don Eduardo	<i>strong, elegant flavors; citrus</i>	12
El Mayor Reserve	<i>crisp with light pepper</i>	12
Hacienda del Cristero	<i>bright, clean and smooth</i>	12
Sauza Tres Generaciones	<i>smooth, pepper, smoke and floral</i>	12
Siete Leguas	<i>green peppercorn and mesquite</i>	12
Frida Kahlo	<i>white peper and raw cocoa nibs</i>	13
Gran Centenario	<i>fresh flowers; calendula</i>	13



Patrón <i>delicate and smooth</i>	13
Trago <i>floral and sweet</i>	13
Azunia <i>citrus, melon, black pepper</i>	14
Corzo <i>sweet, citrus, pepper</i>	14
Ocho <i>from high elevation single estate Pomez</i>	14
Partida <i>clean, herbal, and refreshing</i>	15
Cuervo Reserva Familia <i>passionfruit &amp; marshmello</i>	16
Milagro Select Barrel Reserve <i>herbaceous; maple syrup</i>	19
Gran Patrón Platinum <i>ultra smooth, triple distilled</i>	45

## REPOSADO TEQUILA

Reposado, meaning rested, refers to a tequila that is aged anywhere from Two months to a year in oak. This is a great choice for those who do not frequently drink Tequila. Aging the tequila mellows some of the agave flavors and the sweet oak imparts a smooth finish.

Cuervo Traditional <i>loads of vanilla</i>	10
1800 <i>smoke with aggressive agave flavors</i>	11
Herradura <i>sweet oak, pepper and flowers</i>	11
Pueblo Viejo <i>light; passion fruit seeds</i>	11
Siembra Azul <i>light and spicy; kosher</i>	11
Cabo Wabo <i>agave, dill and oak with light pepper</i>	12
Chamucus <i>intense mesquite smoke</i>	12
Chinaco <i>exquisite with some sweetness</i>	12
Corazon <i>smoke, spice and pepper with oak</i>	12
Corralejo <i>light oak, very smooth</i>	12

Don Julio	<i>flinty with a long finish</i>	12
El Tesoro	<i>pepper, agave, vanilla, and spice</i>	12
Milagro	<i>pepper, citrus and spice</i>	12
Sauza Hornitos	<i>fresh sage</i>	12
Cazadores	<i>intense pepper, nice balance</i>	13
Don Eduardo	<i>tropical flowers with brown spiciness</i>	13
Gran Centenario Rosangle	<i>hibiscus infused reposado</i>	13
Oro Azul	<i>vanilla, smooth</i>	13
Sauza Tres Generaciones	<i>lavender pastilles and bacon fat</i>	13
Siete Leguas	<i>citrus, light pepper and vanilla</i>	13
Gran Centenario	<i>subtle pine with lots of vanilla</i>	14
Maestro Dobel Diamond	<i>earthy, butterscotch, honey</i>	14
Patrón	<i>delicate bourbon</i>	14
Trago	<i>milk chocolate</i>	14
Frida Kahlo	<i>vanilla ice cream and sasparilla</i>	15
Ocho	<i>from high elevated single estate Pomez</i>	15
mezcal		
Casa Noble	<i>light agave, white pepper</i>	16
Corzo	<i>brown sugar and cloves</i>	16
Partida	<i>smooth, sweet caramel</i>	16
Milagro Select Barrel Reserve	<i>mellow honey, vanilla and spice</i>	20

## ANEJO TEQUILA

Anejo refers to tequila that is aged for at least one year and up to three years.

These tequilas are characterized by their darker color and smooth-ness, with smoky,

Woody notes and lots of vanilla.

1800	<i>sweet vanilla and smoth complexity</i>	11
Sauza Conmemorativo	<i>creamy and earthy</i>	11
Milagro	<i>sweet spice with smoke and pepper</i>	12
El Tesoro	<i>intense agave, smoke and caramel</i>	13
Herradura	<i>fresh sage with hints of vanilla</i>	13
Sauza Hornitos	<i>golden raisins, cinnamon and molasses</i>	13
Cabo Wabo	<i>buttered pecans</i>	14
Cazadores	<i>sweet with a peppery finish</i>	14
Chinaco	<i>pepper, citrus, chamomile, caramel</i>	14
Corralejo	<i>smoky, clean finish</i>	14
Don Eduardo	<i>sweet from bourbon cask aging</i>	14
Don Julio	<i>cinnamon, pepper and caramel</i>	14
Siete Leguas	<i>smooth agave flavor, light smoke</i>	14
Patrón	<i>pepper, strong agave, hints of oak</i>	15
Corazon	<i>minty and sweet</i>	16
Gran Centenario	<i>vanilla ice cream</i>	16
Ocho	<i>from high elevation single estate Carrizel</i>	16
Trago	<i>black licorice and toffee; smooth</i>	16
Corzo	<i>spearmint, bergamot, bitter cherries</i>	17
Don Julio 1942	<i>pepper, hint of caramel, smooth finish</i>	35

## EXTRA ANEJO TEQUILA

Extra anejo is the most recent classification of tequila and is reserved For tequilas that have been aged in small oak barrels for at least three years. However, most connoisseurs believe that 4 or 5 years is the maximum aging tequila should undergo.

most extra anejo. tequilas tend to have layers of caramel, tobacco, and molasses.

Sauza Tres Generaciones	<i>aged 3 years; oak and butterscotch</i>	<b>14</b>
Cuervo Reserva Familia	<i>lots of oak with some spice</i>	<b>20</b>
El Tesoro Paraiso	<i>flawless balance of agave and oak</i>	<b>20</b>
Milagro Select Barrel Reserve	<i>caramel and butterscotch</i>	<b>24</b>
Casa Noble	<i>roasted banana and bitter almond</i>	<b>29</b>
Cabo Uno	<i>lemony butterscotch, rye whiskey-like finish</i>	<b>40</b>
Gran Centenario Leyenda	<i>woody; roasted almonds &amp; cloves</i>	<b>42</b>
Herradura Sel. Suprema	<i>aged 5yrs; raisins and tobacco</i>	<b>45</b>
Don Julio Real	<i>delicate citrus; extremely smooth</i>	<b>52</b>
Partida Elegante	<i>fantastic butter pecan</i>	<b>65</b>
Patrón Burdeos	<i>stunningly rich, cognac style</i>	<b>110</b>
1800 Coleccion	<i>the Louis XII of tequila</i>	<b>200</b>

## **MEZCAL**

Mezcal, made near the city of Oaxaca, can be made from multiple varieties of

Agave, although typically 5 different types of agave are favored, especially the Espadin

variety. All Del Maguey are from single villages and display subtle differences as results

of climate and earth. Look for smoke, citrus, pepper, and spice.

Monte Alban	<b>12</b>
Sombra	<b>12</b>
Del Maguey Crema de Mezcal	<b>10</b>
Del Maguey Chichicapa	<b>12</b>
Del Maguey Minero	<b>12</b>

Del Maguey San Luis Rio	12
Del Maguey Santo Domingo	12
Del Maguey Tobala	21
Del Maguey Pechuga	22

## ABOUT TEQUILA

WITH OVER 100 SELECTIONS, we have assembled the most extensive collection of Tequila in Massachusetts many of which come from small, artisan distillers. These tequilas represent what we think are the finest available. Not all tequilas are the same. Some tequila, called mixtos, use only 51% Tequila with sugar and water added. Although mixtos are fine for margaritas, we highly recommend tequilas made from 100% blue agave. These tequilas are the finest Mija has to offer.

Producing quality tequila is a labor of love. Blue agave plants are harvested after being in the fields for eight to twelve years. The long spear-like leaves are then cut off leaving the large, fleshy cores which have the look of enormous pineapples. “Pinas” can range in size and weight, weighing anywhere from 80lbs up to 300lbs. The Pina cores are then slow roasted or steamed. Slow pressing releases a juice known as aguamiel (honey water). The aguamiel is then fermented and double distilled.

Aging tequila provides different flavors. Blanco tequila, which is unaged, shows the agave in its natural state, with flavors of smoke, herb, chamomile and white pepper. A Reposado tequila, meaning rested, aged anywhere from two months to one year in oak, gives a mix of vanilla and agave flavors. Anejo tequilas are aged in wood from one to three years and extra anejo tequila are aged a minimum of three years. The result of this oak aging is a smooth spirit with strong vanilla and spice flavors.

All of our margaritas and cocktails are made with freshly squeezed juices, always producing a truly superior product. Any of our specialty tequilas can be used for a Margarita, although we recommend either Blanco or Reposado. Some choices within our tequila collection are to be savored as “sipping tequila”. Don’t forget to introduce yourself to some new agave nectars by sampling one of our flight selections!

Our trained servers will be happy to help you select the perfect Tequila.