



TEQUILA SUNRISE

by h147

Agave Spirits by Region

LOS ALTOS — THE HIGHLANDS OF JALISCO

known for sweeter, fruit-forward, and floral tequilas from red volcanic soils and higher altitudes.

BLANCO

Amatitena “Origen” – clean, mineral-driven agave with quiet power	19
El Tesoro – mineral-rich, buttery, and full agave expression	14
G4 – soft rainwater character, vegetal and pure	15
ArteNOM “Selección 1123” – floral and sweet, showcasing El Arenal terroir	22
Flèche Azul – clean, crisp, with delicate agave sweetness	13
Código 1530 – elegant, smooth, with notes of vanilla and tropical fruit	15
Casamigos – soft, with citrus, mint, and sweet agave	14
Don Vicente – balanced and herbal with citrus hints	20
Cincoro – bright agave, citrus blossom, vanilla, polished finish	20

REPOSADO

El Tesoro Reposado – light oak influence, warm spice, and rich agave	18
G4 Reposado – gentle oak, balanced agave and minerality	18
Casamigos Reposado – silky, vanilla and caramel tones	15
Don Vicente “Fuerte” Reposado – toasted oak, pepper, and lush agave	23
Flèche Azul – roasted agave, honeyed oak, gentle spice, smooth finish	15
Código 1530 – cooked agave, vanilla bean, soft caramel, refined oak	17

AÑEJO

El Tesoro Añejo – refined agave sweetness, light caramel and oak	23
Casamigos Añejo – smooth and rounded, cocoa and butterscotch	16
ArteNOM Selección 1146 – deeply complex, vanilla and roasted agave	36
Anastasio Añejo – elegant, toffee and smoky oak finish	24
Tequila 123 Organic “Tres” Añejo – organic purity, dark chocolate and oak spice	18

EL VALLE — THE LOWLANDS OF JALISCO

earthy, spicy, and herbaceous tequilas reflecting the clay-rich soil and lower altitudes.

BLANCO

San Matías “Tahona” ⁺ – ancestral tahona-crushed agave; mineral, earthy, softly textured	16
Herradura – full-bodied, cooked agave and pepper	13
Cascahuín – earthy, traditional, and mineral-driven	16
Gran Centenario – balanced, bright citrus and mild spice	13
Don Julio – crisp, refined, with pepper and citrus	16
Los Valores – classic valley character, vegetal, dry with a fat palette	14
Hornitos – herbal, bright agave, and crisp finish	13
Lágrimas del Valle “La Loma” – earthy with zesty lime and floral hints	15
Fortaleza ⁺ – tahona-crushed agave, buttery and traditional	18

REPOSADO

Herradura – vanilla, oak, and cooked agave depth	14
Fortaleza ⁺ – creamy, earthy, and full-bodied	21
Los Valores – subtle oak, smooth agave and spice	15
Gran Centenario – warm honeyed oak and agave	14
Lágrimas del Valle “La Loma” – light wood, roasted agave and spice	16
Don Julio – mellow, oak-sweet with citrus finish	17
Siete Leguas – traditional lowland spice and rich body	14

AÑEJO

Herradura – deep oak, spice, and roasted agave	16
Gran Centenario – warm oak, smooth and balanced	15
Los Valores – gentle spice, caramelized agave	16
Don Julio – classic lowland style, balanced and rich	20
Siete Leguas – dry oak, cooked agave, spice, exceptional balance	20



TEQUILA SUNRISE

by h147

SOMETHING SPECIAL

limited & experimental expressions

San Matías “Gran Reserva” Extra Añejo – <i>aged richness, dark fruit, and oak</i>	18
Gran Centenario “Cristalino” – <i>crystal-clear añejo, smooth vanilla and spice</i>	20
Anastasio “Fibras y Fuego” Blanco [†] – <i>tahona-crushed, earthy and powerful</i>	20
Santanera “Kosher” Blanco – <i>mineral-driven and pure</i>	23
Santanera “Selección de Bosques” Añejo – <i>aged in French oak, silky and complex</i>	40
Don Julio “1942” – <i>iconic luxury tequila, caramel and oak elegance</i>	34
Amatitena “Castle & Key Barrel Aged” – <i>restrained oak, contemplative sweetness</i>	25
Código 1530 Xtra Añejo Origen – <i>aged elegance, dried fruit, toasted oak, vanilla, cacao</i>	55



MEZCAL & DESTILADOS DE AGAVE

produced from diverse agave species across Mexico; organized by agave variety

Espadín (agave angustifolia) *approachable • mineral • versatile*

Unión “El Viejo” Espadín & Tobalá (oaxaca) – <i>balanced smoke and sweetness</i>	16
El Buho “Espadín” (oaxaca) – <i>robust, smoky, and sweet</i>	14
Wahaka “Joven” (oaxaca) – <i>traditional, mineral, and vegetal</i>	15
Sin Pena “Joven” (oaxaca) – <i>fresh agave, mineral-driven</i>	16
Nuestro Soledad “Ejutla” (oaxaca) - <i>village-driven minerality, dry earth, clean agave</i>	15
La Medida “Quialoni - Don Celso” (oaxaca) - <i>focused agave, stone, restrained smoke</i>	18
Don Amado “Rústico” (oaxaca) - <i>earthy agave, rustic smoke, savory depth</i>	17



Tobalá (agave potatorum) *floral • creamy • expressive*

Código 1530 “Ensamble Espadín–Tobalá” (oaxaca) - <i>white flowers, nuts, creamy texture</i>	48
Real Minero “Pechuga w/Tobalá, Barril & Largo” (oaxaca)- <i>savory broth, herbs, layered complexity</i>	40



Coyote (agave americana var.) *wild • umami • powerful*

El Jolgorio “Coyote - Tio Pedro” (oaxaca) - <i>roasted roots, umami depth, long earthy finish</i>	40
---	----



Mexicana (agave rhodacantha) *green • herbal • bright*

El Buho “Mexicana” (oaxaca) - <i>green herbs, citrus peel, lifted acidity</i>	22
---	----



Arroqueño (agave americana) *large agave • long maturation • rich*

Don Amado “Arroqueño” (oaxaca) - <i>rich agave, earth, slow sweetness</i>	28
---	----



Lamparillo (agave sp.) *extremely rare • desert-driven*

Pal’alma “Lamparillo-Durango” (durango) - <i>desert herbs, resin, intense minerality</i>	45
--	----



Corn-Based Destilados (ancestral tradition) *agave + maize*

Salvadores “Destilado de Elote” (michoacán) - <i>sweet corn, masa, gentle smoke</i>	17
---	----



Silvestre (wild agave varieties) *forest-grown • high elevation*

Don Mateo de la Sierra “Silvestre” (michoacán) - <i>forest floor, pine resin, mountain air</i>	21
--	----