



SPIRITS LIST

 — not locally available

MEZCAL

30ml & 45ml

■ Derrumbes Michoacan – alto, cupreata , inaequidens 45%	\$28, \$36
■ Melate Inaequidens Miguel Ortiz Villagomez – alto, inaequidens 53%	\$36, \$48
■ Don Mateo Manso Sahuayo – americana 58%	\$25, \$37
■ Tempestad – americana blanco 60%	\$35, \$45
■ Macurichos – arroqueño 55%	\$32, \$45
■ Vago Emigdio Jarquín – arroqueño 50.7%	\$25, \$36
■ Vago en Barro – arroqueño en barro 52%	\$34, \$45
■ El Jolgorio – barril 47%	\$28, \$38
■ Bozal – cenizo 47%	\$22, \$28
■ Bozal – cempasúchil 47%	\$30, \$40
■ Koch el Mezcal Ancestral – coyote 47%	\$30, \$40
■ Mayalen – coyote 48%	\$25, \$35
■ Aguas Mansas – cuishe 45%	\$35, \$45
■ Bozal – cuishe 47%	\$25, \$35
■ Cuentacuentos – cuishe 47%	\$27, \$37
■ Rey Campero – cuishe 48%	\$20, \$28
■ Vago – cuishe 50%	\$35, \$45
■ Don Mateo – cupreata 46%	\$32, \$42
■ La Luna Chino – cupreata 51%	\$30, \$40
■ Machetazo – cupreata 45%	\$17, \$24
■ Machetazo – cupreata 40%	\$14, \$20
■ Mayalen – cupreata 48%	\$18, \$25
■ Mayalen Borrego – cupreata 49%	\$21, \$31
■ Don Mateo Pechuga – cupreata, durangensis 45%	\$30, \$40
■ Alipus XX San Baltazar Aniversario – espadín, mexicano, barril 47%	\$35, \$45
■ Bozal Ensemble – espadín, mexicano, barril 47%	\$20, \$27
■ Código 1530 Artesenal Joven Ensemble – espadín, tobalá 42%	\$14, \$20
■ Libertador Joven – espadín, bicuishe 50%	\$30, \$41
■ Los Siete Misterios Ensemble – espadín, tobalá 45%	\$30, \$43
■ Macurichos Joven – cirial, jabali 60%	\$35, \$45
■ Madre Ensemble – espadín, cuishe 45%	\$17, \$22



Mala Idea Ensamble - espadín, tobalá, jabalí 45%	\$24, \$28
Montelobos Ensamble - espadín, tobalá 45%	\$17, \$22
✎ Unión El Viejo - espadín, tobalá 45%	\$18, \$25
✎ Unión - espadín, cirial 40%	\$14, \$20
✎ Bozal Ibérico Pechuga - espadín, tobasiche, mexicano 47%	\$35, \$45
✎ Vago Ensamble de Barro - barril, coyote, mexicano, sierra negra, tepeztate 50%	\$27, \$34
✎ Alipus San Baltazar - espadín 48%	\$20, \$26
Creyente - espadín 40%	\$18, \$23
✎ Dangerous Don - espadín 45%	\$20, \$25
✎ Dangerous Don Café - espadín 48%	\$20, \$27
✎ Del Maguey Ibérico Pechuga - espadín 49%	\$45, \$65
✎ Don Amado Rustico - espadín 47%	\$22, \$28
✎ Don Amado Reposado - espadín 45%	\$23, \$30
✎ Dos Hombres - espadín 42%	\$30, \$45
Del Maguey Chichicapa - espadín 46%	\$22, \$30
Herencia De Sanchez - espadín 42%	\$13, \$18
Ilegal Joven - espadín 40%	\$15, \$20
Ilegal Reposado - espadín 40%	\$17, \$22
Ilegal Añejo - espadín 40%	\$22, \$29
Koch el Mezcal Elemental - espadín 40%	\$14, \$19
La Jicarita Pechuga - espadín 48%	\$35, \$50
Los Siete Misterios Doba-Yej - espadín 44%	\$14, \$20
Los Siete Misterios - espadín 49%	\$18, \$20
✎ Los Siete Misterios Pechuga - espadín 49%	\$45, \$70
Los Vecinos - espadín 45%	\$14, \$20
Madre - espadín 40%	\$15, \$21
Mala Idea - espadín 46%	\$22, \$26
Machetazo - espadín 45%	\$14, \$20
Macurichos Capón 59 Anniversario - espadín 52%	\$45, \$65
Montelobos - espadín 43%	\$14, \$20
Montelobos Pechuga - espadín 48%	\$22, \$30
Rey Campero - espadín 48%	\$15, \$20





The Lost Explorer – espadín 42%	\$22, \$29
■ Topanito – espadín 40%	\$15, \$20
■ Vago – espadín en barro 52%	\$35, \$45
■ Vago Elote – espadín 50%	\$30, \$40
■ Yuu Baal Pechuga – espadín 48%	\$30, \$40
■ La Luna – espadincillo 48%	\$28, \$38
■ La Medida – jabalí 48%	\$30, \$42
■ Ultramundo – lamparillo 47%	\$35, \$48
Del Maguey – madre cuishe 47%	\$27, \$40
Koch el Mezcal – madre cuishe 47%	\$18, \$25
■ La Medida – madre cuishe 46%	\$30, \$42
■ Libertador Joven – madre cuishe 48%	\$28, \$40
■ Rey Campero – madre cuishe 49%	\$20, \$28
■ Topanito – madre cuishe 49%	\$22, \$28
Vago – madre cuishe 50%	\$35, \$45
■ La Luna – manso sahuayo 48%	\$27, \$37
La Luna MAS – manso sahuayo 48%	\$35, \$45
Lagrimas de Dolores Masparillo – maximiliana 47%	\$26, \$34
Rey Campero – mexicano 48%	\$20, \$28
■ Palenqueros Baltazar Cruz – sierra negra 51%	\$27, \$38
Rey Campero – sierra negra 49%	\$22, \$30
■ Marca Negra – san martin 47%	\$25, \$33
■ Machetazo – salmiana 45%	\$14, \$20
The Lost Explorer – salmiana 42%	\$30, \$42
Topanito – salmiana 42%	\$22, \$28
■ El Jolgorio – sierrudo 42%	\$35, \$50
■ Aguas Mansas – tepeztate 45%	\$35, \$45
■ Bozal – tepeztate 45%	\$35, \$45
Del Maguey – tepeztate 45%	\$26, \$38
Koch el Mezcal – tepeztate 47%	\$18, \$25
■ Leyendas – tepeztate 47%	\$26, \$37
■ Macurichos – tepeztate 50%	\$35, \$45
■ Palomo – tepeztate 46%	\$28, \$38
■ Topanito – tepeztate 49%	\$22, \$28





🍷	La Luna – tequilana 50%	\$30, \$40
🍷	Alipus Baltazar Cruz – tobalá 48%	\$25, \$30
	Del Maguey – tobalá 46%	\$26, \$38
🍷	El Jolgorio – tobalá 47%	\$40, \$50
🍷	La Medida – tobalá 40%	\$35, \$45
	Mala Idea – tobalá 45%	\$24, \$28
	Montelobos – tobalá 47%	\$17, \$22
	Palomo – tobalá 46%	\$26, \$36
	The Lost Explorer – tobalá 42%	\$26, \$35
🍷	Topanito – tobalá 46%	\$22, \$28
🍷	Vago Joven – tobalá 50.2%	\$35, \$45
🍷	Vago Artesenal – tobalá 50.7%	\$35, \$45
🍷	Koch el Mezcal – tobasiche 47%	\$18, \$25
🍷	Lalocura San Martinero – tobasiche 47%	\$33, \$48

KEEP
SCROLLING
FOR
TEQUILA





TEQUILA

30ml & 45ml

 Arette Artsental Fuerte – blanco 40%	\$21, \$30
ArteNOM 1579 – blanco 41%	\$20, \$30
Altos – blanco 40%	\$12, \$18
Avion – blanco 40%	\$13, \$18
 Caballo Negro Vintage – blanco 42%	\$50, \$75
 Casa Noble – blanco 40%	\$20, \$26
 Cascahuín – blanco 40%	\$15, \$22
 Cascahuín 11 Brix – blanco 53%	\$35, \$45
 Cascahuín Tahona – blanco 44%	\$22, \$28
Código 1530 – blanco 40%	\$14, \$19
Don Fulano – blanco 40%	\$20, \$26
El Tequileño 1959 – blanco 40%	\$20, \$26
Espolon – blanco 40%	\$14, \$18
 Fortaleza – blanco 40%	\$35, \$45
El Tesoro – blanco 40%	\$17, \$26
 G4 – blanco 40%	\$30, \$40
 G4 – blanco 54%	\$22, \$29
 Gran Oriendan – blanco 40%	\$17, \$22
Milagro – blanco 40%	\$18, \$24
 Mijenta – blanco 40%	\$18, \$24
Ocho – blanco 40%	\$14, \$22
Paladar – blanco 40%	\$19, \$25
Patron – blanco 40%	\$18, \$25
Patron El Cielo – blanco 40%	\$38, \$48
 Sangre de Vida – blanco 40%	\$34, \$45
Siembra Valles – blanco 40%	\$24, \$28
Tapatio – blanco 40%	\$16, \$22
 The Lost Explorer – blanco 40%	\$21, \$30
Topanito – blanco 40%	\$17, \$24
Volcan – blanco 40%	\$17, \$24






Código 1530 - still strength 45%	\$22, \$28
 Wild Common - still strength 45%	\$30, \$40
 4 Copas - reposado 40%	\$25, \$32
Altos - reposado 40%	\$13, \$18
Arette Artesenal Reposado - reposado 40%	\$21, \$30
Avion - reposado 40%	\$16, \$22
 Casa Noble - reposado 40%	\$24, \$32
 Cascahuín - reposado 40%	\$28, \$35
 Cascahuín Siete Veces Diez - reposado 45%	\$40, \$55
Código Cristalino - reposado 40%	\$18, \$25
Código 1530 - reposado 40%	\$18, \$24
Código 1530 Rosa - reposado 40%	\$20, \$25
 Chamucos - reposado 40%	\$17, \$25
 Don Fulano - reposado 40%	\$22, \$28
 Don Ramon - reposado 40%	\$19, \$22
 El Tequileño - reposado 40%	\$22, \$28
 El Tesoro - reposado 40%	\$26, \$34
Espolon - reposado 40%	\$15, \$19
 Fortaleza - reposado 40%	\$35, \$50
 G4 - reposado 40%	\$35, \$45
 Gran Oriendan - reposado 40%	\$19, \$24
La Cofradia Iguanas - reposado 40%	\$18, \$23
La Gritona - reposado 40%	\$23, \$30
 Mijenta - reposado 40%	\$22, \$30
Ocho - reposado 40%	\$24, \$30
Ocho Single Estate San Jeronimo - reposado 40%	\$30, \$45
Paladar - reposado 40%	\$28, \$38
Siete Leguas - reposado 40%	\$20, \$28
Topanito - reposado 40%	\$27, \$34
	\$15, \$20



ArteNOM 1146 – <i>añejo</i> 41%	\$28, \$41
 Calle 23 – <i>añejo</i> 40%	\$22, \$27
 Casa Noble – <i>añejo</i> 40%	\$25, \$35
Código 1530 – <i>añejo</i> 40%	\$30, \$40
Código 1530 – <i>añejo</i> 44%	\$35, \$50
 Corazon – <i>añejo</i> 40%	\$15, \$20
 El Tesoro – <i>añejo</i> 40%	\$20, \$29
Espolon – <i>añejo</i> 40%	\$17, \$22
 Fortaleza – <i>añejo</i> 40%	\$45, \$55
 G4 – <i>añejo</i> 40%	\$40, \$50
 Gran Oriendan – <i>añejo</i> 40%	\$19, \$24
 La Corfadía – <i>añejo</i> 40%	\$24, \$32
La Tilica – <i>añejo</i> 40%	\$18, \$24
Tapatio – <i>añejo</i> 40%	\$19, \$26
Arette Gran Clase – <i>extra añejo</i> 43%	\$30, \$43
Cascahuín – <i>extra añejo</i> 43%	\$35, \$45
 Código 1530 Sherry Cask – <i>extra añejo</i> 40%	\$55, \$75
El Tesoro Paradiso – <i>extra añejo</i> 40%	\$40, \$58
 Ocho Single Barrel – <i>extra añejo</i> 40%	\$35, \$50
 Tapatio Excelencia Gran Reserva – <i>extra añejo</i> 40%	\$28, \$40
Terralta – <i>extra añejo</i> 40%	\$30, \$42
Volans – <i>extra añejo</i> 40%	\$37, \$58



OTHER AGAVE & SOTOL DISTILLATES

30ml & 45ml

■ Aguamiel – <i>bacanora</i> 41%	\$20, \$28
■ Yoowe Pacifica – <i>bacanora</i> 43%	\$24, \$32
■ Mal Bien Isidro Rodriguez – <i>alto, inaequidens</i> 46%	\$28, \$40
■ La Travesía Distilado de Agave – <i>espadín</i> 42%	\$12, \$18
■ Mal Bien Antonio y Lorenzo – <i>espadín</i> 47%	\$35, \$48
■ NODO Tequilana – <i>blanco</i> 40%	\$20, \$27
■ Sotoleros Lechugilla – <i>bovicornuta</i> 48%	\$25, 35
■ Maya Pistola Phoenix Agave Spirit – <i>añejo</i> 40%	\$30, \$40
■ Pistola Joven Agave Spirit – <i>americana</i> 40%	\$17, \$22
■ Pistola Reposado Agave Spirit – <i>americana</i> 40%	\$19, \$24
■ Lamata Ensemble Tamaulipas – <i>americana, asperima, univittata</i> 47.5%	\$30, \$45
■ Tahona Mercado – <i>jabalin</i> 49%	\$40, \$55
■ 5 Sentidos Pichomel – <i>marmorata</i> 46.2%	\$40, \$55
■ Bonete – <i>raicilla</i> 45.4%	\$27, \$34
■ Estancia – <i>raicilla</i> 40%	\$30, \$40
■ Estancia Destilado de Pulque – <i>raicilla</i> 46%	\$23, \$31
■ Estancia Pechuga – <i>raicilla</i> 48%	\$30, \$42
■ La Venenosa Costa de Jalisco – <i>raicilla</i> 44%	\$23, \$29
■ La Venenosa Sierra Occidental de Jalisco – <i>raicilla</i> 40%	\$20, \$25
■ Polvora – <i>raicilla</i> 40%	\$30, \$42
■ Flor Del Desierto Veneno – <i>sotol</i> 45%	\$35, \$52
■ Pizcadores – <i>sotol</i> 45%	\$25, \$35
■ Quechol Texanum – <i>sotol</i> 46.3%	\$20, \$27
■ Quechol Wheeleri – <i>sotol</i> 45.5%	\$20, \$27
■ Rancho Tepúa – <i>sotol</i> 48%	\$30, \$45
■ Raramuri Reposado – <i>sotol</i> 44%	\$30, \$40
■ Sotoleros – <i>sotol</i> 45%	\$25, \$35
■ Yoowe Pacifica Palmilla – <i>sotol</i> 49.1%	\$25, \$34



SOJU / SOCHU

45ml

 1924 Heritage Spirit – soju 30%	\$30
Hwayo 17 – soju 40%	\$17
 Hwayo 25 – soju 46%	\$19
 Hwayo 53 – soju 53%	\$27
Hwayo x Premium – soju 46%	\$45
Tokki Black – soju 40%	\$18
 Tokki Gold – soju 46%	\$20
Tokki PX Cask – soju 46%	\$50
Hachi Barley – sochu 38%	\$19
Hachi Brown Sugar – sochu 40%	\$19
Hachi Sweet Potato – sochu 40%	\$19
Hachi Rice – sochu 40%	\$25
SG Imo – sochu 38%	\$28
SG Kome – sochu 40%	\$28
SG Mugi – sochu 40%	\$18
Tumugi – sochu 40%	

BAIJIU

45ml

Chu Yeh 10 Yr – <i>light aroma</i> 38.0%	\$35
Luzhou Laojiao – <i>strong aroma</i> 52.0%	\$24
Cang 7 – <i>sauce aroma</i> 53.0%	\$33
Pagoda Yellow Wine – <i>rice wine</i> 40.0%	\$12

ARRACK

45ml

Ceylon – 40.0%

\$19

GIN

45ml

Bombay Premier Cru – 47%

\$24

Bombay Sapphire – 47%

\$16

Botanist – 46%

\$19

Colombo – 43%

\$18

Fords – 45%

\$19

Monkey 47 – 47%

\$28

Monkey 47 Sloe – 47%

\$22

Nikka Coffey – 47%

\$16

VODKA

45ml

Grey Goose – 40%

\$25

SUGARCANE

45ml

Clairin Communal – clairin, Haiti, 42%

\$16

Veritas – white rum, Barbados 47%

\$18

Mount Gay Eclipse – aged rum, Barbados 40%

\$16





WHISK(E)Y

45ml

Michter's – *sour mash*, USA, 43% \$21

Michter's – *bourbon*, USA, 45% \$22

Wild Turkey – *bourbon*, USA, 41% \$20

Michter's – *rye*, USA, 42% \$22

Rittenhouse – *rye*, USA, 50% \$20

Wild Turkey – *rye*, USA, 40% \$22

Westward Cask Strength – *single malt*, USA, 62.5% \$45

Westward Chardonnay Cask – *single malt*, USA, 45% \$38

Westward Pinot Noir Cask – *single malt*, USA, 45% \$35

Westward Stout Cask – *single malt*, USA, 46% \$35

Paul John Nirvana – *single malt*, India, 40% \$18

Port Charlotte Scottish Barley – *single malt*, Scotland, 50% \$30

Monkey Shoulder – *blended*, Scotland, 40% \$19

Nikka Coffey Grain – *blended*, Japan, 45% \$20

Nikka Coffey Malt – *blended*, Japan, 45% \$24

Smokey Monkey – *blended*, Scotland, 50% \$25

Suntory Kakubin – *blended*, Japan, 40% \$18

BRANDY

45ml

Avallen – *calvados* 40% \$19

Remy 1738 – *cognac* 40% \$22

Macchu – *pisco* 40% \$19



DIGESTIF / LIQUEUR

45ml

Hendrick's – absinthe 48%	\$26
Fernet Branca – amaro 39%	\$16
Mr. Black – amaro 28%	\$18
Campari – digestif 25%	\$15
Green Chartreuse – digestif 55%	\$22
Yellow Chartreuse – digestif 43%	\$21
Mr. Black – liqueur 23%	\$16
Mr. Black x Bundaberg Rum Barrel – liqueur 25%	\$23
Mr. Black Mezcal Cask – liqueur 25%	\$23

VERMOUTH / SHERRY

75ml

Cinzano 1757 – sweet vermouth 18%	\$20
El Bandarra – rosé vermouth 15%	\$25
Mulassano – bianco vermouth 18%	\$20
Noilly Prat – dry vermouth 18%	\$20
Lustau Amontillado – sherry 18%	\$16
Lustau Fino – sherry 15%	\$16
Lustau Oloroso – sherry 20%	\$17
Lustau PX – sherry 17%	\$16



FLIGHTS

3 x 20ml per flight

VAGO ESPECIAL

\$75

This mezcal flight highlights the diverse expressions one brand can showcase.

Vago Elote

Crafted by Maestro Tío Rey in the small village of Candelaria Yegolé, this mezcal is infused with roasted heirloom corn during distillation, adding layers of sweet, earthy complexity and a unique twist to the Espadín base.

Vago Espadín En Barro Ancestral

It is distilled in traditional clay pots, preserving the ancient mezcal production methods and giving it a smooth, mineral-rich profile with pronounced smokiness and subtle earthy flavors.

Vago Tobala Artesanal

It is produced using a traditional tahona to crush agave and double-distilled in copper stills. It offers a complex and balanced flavor profile with bright herbal notes and a smoky, elegant finish.

RARE COLLECTION

\$80

Some of our bottles are the only expressions left in the world and never be produced again. So get 'em while they are here!

Tahona Mercado Jabalín Artesanal

Produced by the legendary Eduardo Ángeles, this mezcal is made with Jabalín - an agave that makes 0.2% of mezcal production - and crushed by tahona stone. This method preserves the deep, earthy tones with caramelized agave sweetness and a smoky, mineral-rich finish.

Ultramundo Lamparillo

Crafted in the remote Sierra de Lampazos, this mezcal showcases the wild Lamparillo agave. It is fermented in open-air wooden vats and distilled in copper stills, creating a bold, herbal profile with a unique terroir-driven earthiness.

Alipus XX San Baltazar Aniversario

This limited edition, celebrating 20 years of Alipus, is crafted by Baltazar Cruz in San Luis del Río. Double-distilled in copper and fermented with wild yeasts, it boasts layers of roasted agave, spice, and refined smokiness, honoring Oaxacan mezcal tradition.



FLIGHTS

3 x 20ml per flight



INTRO TO RICE SPIRITS

\$25

Rice distillates may seem similar, but they are unique in terms of their grain source and their distiller's production methods.

Hwayo 25

Soft and floral with hints of melon, this soju delivers a clean, crisp finish. It's a great entry point to Korean soju.

Tumugi Shochu

This shochu is a delicate blend of botanicals, barley, earth, and citrus with a subtle umami twist.

Tokki Gold

Aged in New American Oak for three months, giving that rich notes of toasted bread, caramel, and vanilla.



INTRO TO MEZCAL

\$45

Like wine, mezcal's characteristics depend on varietals, terroir, and production methods. Here are three labels that showcase its diversity.

Koch Elemental

It is an approachable mezcal with bright citrus and stone fruit notes and a balanced smokiness.

Del Maguey Tobalá

This mezcal exhibits an exceptional expression of this wild-harvested agave with notes of tropical fruit, flowers, and earthiness from its high-altitude terroir.

Rev Campero Madre Cuishe

It showcases an intense minerality with notes of mango and nuts, offering a complex taste of a Karwinski varietal.

FLIGHTS

3 x 20ml per flight



PECHUGA

\$55

A category of mezcal that incorporates meat in the distillation, usually consumed during celebrations.

Black Snake Kangaroo Pechuga

Rich, spicy, with a savory complexity, featuring wild Australian botanicals and roasted kangaroo meat.

Don Mateo de Guajelote

Like traditional pechugas, it is distilled with turkey breast. It has deep, smoky layers and notes of tropical fruit, nuts, and delicate spices.

Sotol Vibora

It is distilled with snake meat and venom, creating a distinctive blend of silk, spice, meat, and ripe fruit tones.



PREMIUM TEQUILA

\$65

For when you feelin' baller and sip on top-notch Tequila.

Cascahuin 11 Brix

Produced by Cascahuin, a family-owned distillery with over a century of tradition, this tequila delivers a robust agave-forward profile with hints of sweet fruit. It is crafted at lower sugar levels for purity and authenticity.

Tequila Ocho Reposado Portrero Grande

Created by the renowned Camarena family, Ocho is known for single-estate expressions. This reposado showcases vibrant floral notes, vanilla, and citrus, aged gently in oak to highlight the terroir of the Potrero Grande ranch.

Casa Noble Reposado

A certified organic tequila crafted in small batches, Casa Noble combines tradition with modern sustainability practices. It offers rich, spicy vanilla, caramel, and toasted oak notes, aged for 364 days in French oak for a refined and luxurious taste.

