



MARGARITAS & COCKTAILS

Pasqual's Traditional Margarita- \$8.95

100% Blue Agave Lunazul tequila, fresh lime juice & triple sec.
Lime, strawberry, raspberry or mango

Pasqual's Cantina Original Margarita- \$8.95

100% Blue Agave Lunazul tequila, fresh orange & lime juice, & triple sec

Lemon Basil Margarita- \$8.00

Blanco tequila, sweet basil & fresh lemon juice

Cucumber Chile Margarita- \$8.50

Refreshing cucumber, bright citrus & chile pepper infused Corralejo tequila

Margarita Luna - \$7.75

Lunazul blanco tequila, fresh lime juice, agave nectar & a hint of orange liqueur

Escalade Margarita- \$15.00

El Mayor Private Barrel Anejo, fresh lime juice, Gran Gala & agave

Mezcal Piñarita - \$9.00

Grilled pineapple, vanilla infused XICARU mezcal, Lunazul reposado, fresh lime juice & Gran Gala

Blood Orange Margarita - \$8.00

El Jimador blanco tequila, house-made blood orange liqueur, fresh lemon & lime juice

L.O.L. Margarita - \$8.00

Lemon, Orange & Lime juice with Tres Agaves blanco tequila & orange liqueur

Santa Fe Crush - \$7.00

Blanco tequila, fresh orange juice & house-made raspberry schnapps

Smoking Barrel - \$8.50

Smoke & fizz! XICARU mezcal, fresh lime, agave, Dos Equis Lager & bitters

Old Fashioned - \$6.50

A Wisconsin classic, Korbel brandy with muddled orange & cherries, bitters & a splash of soda

La Paloma - \$7.50

Arette blanco tequila, house-made grapefruit cordial & fresh lime juice, topped with Jarritos grapefruit soda

The Mule - \$8.50

Ginger beer, XICARU mezcal, fresh lime juice, agave nectar
Substitute Tito's Handmade Vodka if you prefer

Mo'Stomy - \$8.00

Goslings Black Seal rum, muddled lime & mint, topped with ginger beer

Sangria - \$7.00

Our house-made red or white sangria

Wisco Bloody Mary - \$6.75

A Wisconsin classic! Upgrade to *Tito's Handmade Vodka* for \$2.00 or Lunazul blanco tequila for \$1.00

Mimosa - \$5.50

Champagne & fresh orange juice

Margarita Float - \$7.75

Our Traditional Margarita with Calliope Lemon Lavender & vanilla ice cream



DRAFT BEER

Dos Equis Lager - \$4.50

Capital Brewery Seasonal - \$5.00

Ale Asylum Hopalicious - \$5.00

Lake Louie Warped Speed Ale - \$5.50

Vintage Brewing Co. Seasonal - \$5.50

BOTTLED BEER

Corona - \$4.00

Corona Light - \$4.00

Negra Modelo - \$4.00

Modelo Especial - \$4.00

Pacifico - \$4.00

Tecate (24oz) - \$5.00

Spotted Cow \$4.00

Miller Lite - \$3.50

Cider Boys - \$5.00

Becks N/A - \$3.00

HOUSE WINE

Trinity Oaks

Glass - \$6 Bottle - \$26

Pinot Grigio

Chardonnay

Merlot

Cabernet Sauvignon

Pinot Noir



BUILD YOUR OWN MARGARITA

Create your own perfect combination using any of our 100% Blue Agave tequilas & your choice of orange liqueur.

PREMIUM ORANGE LIQUEUR CHOICES

Gran Gala - \$1

Patron Citronge - \$1

Cointreau - \$2

Solerno Blood Orange - \$2

Grand Marnier - \$3



DESCRIPTIONS & DEFINITIONS

100% Agave - True tequila that is made exclusively from juices of the Weber Blue Agave and bottled only in Mexico.

Blanco-Silver-Plata Tequilas

Clear or lightly colored tequila that is typically bottled directly after distillation. These “un-aged” tequilas showcase the bright-unadulterated flavors of the Agave.

Reposado Tequila

Meaning “Rested” in English, Reposado refers to tequilas that have been briefly rested in oak barrels for a minimum of 60days, but no longer than 1 year.

Añejo Tequila

Tequilas aged in small batch oak casks for a minimum of 1 year developing rich bodies and complex flavors.

Extra Añejo Tequila

A category reserved for artisan tequilas that have been aged a minimum of 3 years in small oak casks.



\$6

100 Anos Blanco - Agave/Black Pepper
1800 Reposado - Spice/Roast agave
1800 Silver - Green pepper/Citrus peel
30/30 Reposado - Roast agave/Light wood
Agave Loco "Pepper Cured" Reposado - Sweet chili/Wood/Hot pepper
Agaveles Silver - Cooked agave/Light fruit
Antiguo de Herradura Blanco - Lemon/Raw agave
Antiguo de Herradura Reposado - Roast Agave/Oak/Leather
Arette Blanco Clasica - Floral/Agave/Black pepper
Arette Reposado Clasica - Citrus/Oak/Vanilla
Bracero Blanco - Earthy/Floral agave
Cabrito Blanco - Cooked sugar/Chamomile
Cabrito Reposado - Oak/Spice/Fruit
Calende Anejo - Roast fruit/Oak
Calende Blanco - Agave/White pepper
Calende Reposado - Citrus zest/Cut wood
Camarena Reposado - Sweet agave/Light spice
Camerena Blanco - Toasted agave/Green herbs
Campo Azul Blanco - Fruity/Roasted agave/Sweet Spice
Campo Azul Reposado - Cinnamon/Light oak
Casa Pacific Blanco - Cooked agave/Ginger
Casa Pacific Reposado - White Oak/Toasted Spice
Casa Pacific Anejo - Spice/Toasted Oak/Ripe fruit
Cava de Oro Silver - Cut Grass/Black pepper
Cazadores Blanco - Bright/Sweet Agave
Cazadores Reposado - Rich Pepper/Citrus peel
Corazon Blanco - White Pepper/Citrus
Corralejo Blanco - Fresh Herbs/Lime/Lemon
Demetrio Silver - Raw agave/Moss/Pepper
Don Anejo Reposado - Flamed Oak/Cooked Agave
Don Fulano 100 proof Blanco - Sweet agave/Mineral/Warmth
Don Fulano Blanco - Agave/Sea salt/Sweet spice
Don Julio Blanco - White Pepper/Lime/Mineral
El Agave Blanco - Floral/Sweet agave
El Agave Reposado - Agave/Toasted nut
El Buho Mezcal - Mesquite/Smoke/Roasted chile



\$6

El Charro Reposado - Light wood/Bay leaf
El Charro Silver - Cracked pepper/Sweet greens
El Jimador Blanco - Agave/Fruit/Spice
El Jimador Reposado - Light vanilla/Brine/Tobacco
El Mayor Reposado - White oak/Light cinnamon/Steamed agave
El Mayor Silver - Pure agave/Peppercorn/Sweet Herbs
Exotico Blanco - Sweet Agave/Fruit/Black pepper
Exotico Reposado - Toasted Oak/Cooked sweet Potato
Hacienda de La Flor Blanco - Floral agave/Warmth
Hacienda Vieja Blanco - Agave/White pepper/Caramel
Hacienda Vieja Reposado - Citrus/Agave/Earty
Herencia Mexicana Blanco - Roast Agave/Light vanilla
Hotel California Reposado - Light Caramel/Cooked Agave/Oak
Jose Cuervo Tradicional Reposado - Apple/Vanilla/Pepper
Jose Cuervo Tradicional Silver - Cut Grass/White Pepper
Lunazul Blanco - Mellow/Sweet/Sesame oil
Lunazul Reposado - Bright/Light Vanilla
Maestro Dobel Diamante - Mineral/Ginger/Light Oak
Manik Blanco - Vegetal/Agave/Lime
Milagro Silver - Light floral/Warm spice/Lasting
Monte Alban Mezcal - Leather/Burnt sugar
Monte Alban Reposado - Banana/Oils/Cooked agave
Monte Alban Silver - Green Pepper/Sweet agave
Natly Anejo - Oak/Mild agave
Natly Blanco - Citrus/Agave
Natly Reposado - Sweet wood/Citrus/Pepper
Olmecca Altos Plata - Mellow/Floral/Mineral
Peligroso Cinnamon - Agave/Cinnamon/Heat
Peligroso Silver - Tropical fruit/Herbaceous
Real de Penjamo Blanco - Agave/Pineapple/Citrus
Real de Penjamo Reposado - Oak/Cinnamon/Honey
Sauza Blue Reposado - Caramel/Cooked greens

\$6

Sauza Blue Silver - Light agave/Banana



Sauza Hornitos Plata - Honey/Tropical citrus/Green leaves

Sauza Hornitos Reposado - Floral/Lemon/Grilled plantain

Tres Agaves Blanco - Roast agave/Herbaceous

Tres Agaves Reposado - Light wood/Ginger

\$9

100 Anos Reposado - Spice/Wood/Fruit

30/30 Anejo - Grilled Fruit/Caramel/Nutmeg

7 Leguas Blanco - Agave/Herbal

901 Reposado - Citrus/Medium oak

901 Silver - Sweet agave/Lemongrass

Abandonado Blanco - Sweet lime/Green wood/pepper

Alipus Mezcal Joven "San Andres" - Sweet espadin/Cypress

Alipus Mezcal Joven "San Juan del Rio" - Smoked espadin/Sweet fruit

Antiga Cruz Reposado - Bright/Light wood

Antiga Cruz Silver - Green pepper/Lightly sweet

Antiguo de Herradura Anejo - Earthy/Vanilla/Spice

Arette Anejo Clasica - Roasted fruit/Warm spice/Oak

Arette Artesanal Blanco - Green herbs/Fruit/Pineapple

Arette Artesanal Reposado - Sweet oak/Clear agave

Avion Blanco - Clear agave/Floral/Fruit

Azuina Reposado - Butter/Soft Vanilla/Pepper

Berrueco Reposado - Smooth/Nut/Limestone

Bracero Anejo - White oak/Light anise

Bracero Reposado - Vanilla/Bay leaf/Wood

Cabo Wabo Blanco - Black Pepper/Agave

Cabo Wabo Repo - Mellow Agave/Citrus

Campo Azul Anejo - Vanilla/Wood/Spice

Casa Noble Blanco - Floral/Mineral/Spicy

Casamigos Blanco - Agave/Toasted marshmallow/Spice

Casino Azul Blanco - Fruity/Cooked agave/Pepper

\$9

Casino Azul Reposado - Agave/Cinnamon/Light wood

Centinela Blanco - Sweet agave/Mild pepper

Chinaco Blanco - Dried apricot/Peppercorn

Chinaco Reposado - Soft cinnamon/Raisin/Wood

Corazon Reposado - Agave sugar/Woody finish



Corralejo Reposado - Earthy agave/Toasted pepper

Corzo Blanco - Clean agave/Citrus/Honey

Cruz Silver - Raw greens/Agave/Red pepper

Del Maguey Crema de Mezcal - Agave nectar/Almond/Cream/Smoke

Del Maguey Vida - Ginger/Soft smoke/Orange

Delirio Mezcal Joven - Soft fruit/Semi-Smoked

Demetrio Reposado - Green wood /Black pepper

Don Fulano Reposado - Crisp/Walnut/Dry

Don Julio Reposado - Mild vanilla/Light char

El Conde Azul Blanco - Cooked agave/Wood/Salt

El Mayor "Pasqual's Private Barrel #M9" Reposado - Roasted agave/vanilla/dry fruit

El Tesoro Platinum - Sweet/Mellow finish

El Tesoro Reposado - Light wood/Light clove

Espolon Blanco - Agave/Fruit/Light finish

Espolon Reposado - Honey/Pepper/Anise

Frida Silver - Sweet smoke/Light agave

Gran Centenario Plata - New oak/Licorice/Herbs

Hacienda de La Flor Reposado - Sweet/Floral/Honey

Hacienda de La Flor Anejo - Amber/Roasted agave/Soft finish

Herencia Mexicana Reposado - Rosemary/Citrus

Herradura Blanco - Orange Peel/Light oak/Lowland agave

Herradura Reposado - Rich Barreling/Toasted spice

Hussong's Reposado - Chocolate/Roasted agave/Mint

Inocente Platinum - Sweet agave/Cinnamon/Black pepper

IXA Organic Silver - Agave/Herb/Lemongrass

IXA Reposado - Roasted agave/Oak/Caramel

La Certeza Anejo - Oak/Whiskey/Brown spice

La Certeza Blanco - Grass/Agave/Mineral

\$9

La Certeza Reposado - Wood/Dry agave

Los Azulejos Reposado - Sweet wood/Clay/Pepper

Lunazul Anejo - Agave/ Herbaceous /Wood

Maestro Dobel Silver - Sweet/Zest/Roasted Agave

Manik Anejo - Creamy/Toasted Nut/Butterscotch

Manik Reposado - Agave/Toasted wood

Mejor Reposado - Sweet agave/Spicy oak/Citrus

Mejor Silver - Agave/Dry grass/Black licorice



Mi Tierra Reposado - Wood/Spice/Agave
Milagro Limon - Soft agave/Lime/Lemon peel
Milagro Mandarina - Citrus zest/Candied orange
Milagro Reposado - Strong agave/Wood/Light caramel
Montelobos Mezcal - Pipe smoke/Cooked agave/Roasted jalapeno
Olmecca Altos Reposado - Roast Fruit/Mineral/Oak
Pasote Blanco - Black pepper/Citrus/Green agave
Pasote Reposado - Sweet agave/Cinnamon/Brown sugar
Patron Reposado - Citrus/Orange/Salt
Patron Silver - Bright/Citrus Peel/Black Pepper
Peligroso Anejo - Toasted walnut/Gentle finish
Peligroso Reposado - Oak/Spice/Agave
PuraSangre Blanco - Cooked agave/Clove/Lime
Pueblo Viejo Anejo - Caramel/Light Char/Anise
Real de Penjamo Anejo - Butterscotch/Cinnamon/Oak
Riazul Anejo - Honey/Oak/Roast yam
Riazul Reposado - Grilled pepper/Cocoa/Smooth
Sauza Hornitos "Black Barrel" Anejo - Bourbon/Smoke/Sweet spice
Sauza Hornitos Anejo - Toasted Oak/Chocolate/Vanilla
Sauza Tres Generaciones Plata - Pineapple/Agave/Dry finish
Sauza Tres Generaciones Reposado - Light body/Honey/Wood
Tehuana Mezcal Blanco - Sweet/Pine/Light smoke
Tequila Ocho Plata - Cut grass/Cooked agave/Mint
Tres Agaves Anejo - Earthy/Vanilla/Spice
Yu Baal Joven "Espadin" - Smoke/Espadin/Fruit

\$12

1800 Anejo - Rich oak/Vanilla/Complex
7 Leguas Anejo - Floral/Sweet mineral/Complex
7 Leguas Reposado - Pepper/Charred wood/Silky
901 Anejo - Roasted Agave/Butter/Oranges
Abandonado Anejo - Strong honey/Deep/Sweet cognac
Abandonado Reposado - Lime zest/Raw wood/Candied lemon
Alderete Silver - Floral agave/Spice
Amorcito Reposado - Agave/Oak/Pepper
Antiga Cruz Anejo - Sweet agave/Light smoke/Wood



Arette Artesanal Anejo - Vanilla/Brown spice/Oak
Asom Broso "El Platino" Silver - Sweet cream/Citrus/Pepper
Asom Broso "La Rosa" Reposado - Rose blossom/Sweet agave/Wood
Avion Anejo - Cocoa/Dried fruit/Spice
Avion Reposado - Cherry/Oak/Orange peel
Baluarto Blanco - Grass/Orange blossom/Dry agave
Baluarto Reposado - Sweet/Lemon/Clove/Sea salt
Cabo Wabo Anejo - Vanilla/Pineapple/Clove
Casa Noble Reposado - Juniper/Red berries/Vanilla
Casamigos Reposado - Butterscotch/Creamy/Mellow
Casino Azul Anejo - Brown sugar/Oak/Soft finish
Cazadores Anejo - Grilled Fruit/Caramel/Spice
Centinela Anejo - Brown spice/Bourbon/Honey
Centinela Reposado - Butter/Light wood/Nutmeg
Chinaco Anejo - Fruit/Vanilla/Warm brandy
Corazon Anejo - Roast agave/Nutmeg/Sweet spice
Corralejo Anejo - Toasted nuts/Peppercorn/Wood
Corralejo Triple Distilled Reposado - Pear/Ginger/Light finish
Corzo Anejo - Sweet Agave/Oak/Vanilla
Corzo Reposado - Cooked agave/Light caramel
Creyente Mezcal - Smoke/Licorice/Black Peppercorn/Mesquite
Cruz Reposado - Pepper/Pine/Caramel
Del Maguey Chichicapa - Citrus/Smoke/Chocolate/Mint

\$12

Del Maguey Minero - Floral/Fig/Charred oak/Complex
Del Maguey Santo Domingo Albarradas - Tropical fruit/Spicy wood/Dry
Del Maguey San Luis Del Rio - Warm/Citrus/White smoke
Delirio Mezcal Reposado - Semi-Smoke/Espadin Agave
Destilador Blanco - Sweet agave/Warm spice
Destilador Reposado - White oak/Raw agave/Sweet oil
Don Celso Anejo - Dark caramel/Pepper/Wood
Don Julio Anejo - Earthy oak/Vanilla/Grilled fruit
Don Roberto Anejo - Brown Sugar/Spice/Wood
Don Roberto Reposado - Light oak/Buttery Pepper
El Conde Azul Reposado - Sweet agave/Toasted nut



El Gran Viejo Extra Anejo - Grilled
fruit/Oak/Pumpkin spice

El Jimador Anejo - Caramel/Cinnamon/Wood

El Mayor Anejo - Chocolate/Vanilla/Clove

El Tesoro Anejo - Ripe fruit/Dry wood/Nutmeg

Fortaleza Blanco - Mellow agave/Earty/Orange peel

Frida Reposado - Wood/Agave/Pepper

Gran Centenario Anejo - Oak/Caramel/Bourbon

Gran Centenario Reposado - Light
char/Butter/Cinnamon

Gran Centenario Rosangel - Port
wine/Hibiscus/Berries

Herradura Anejo - Deep Caramel/Strong Oak/Dusky

Hussong's Platinum Anejo Black Pepper/Oak/Cooked
agave

Illegal Mezcal Joven - Light smoke/Sweet agave

IXA Anejo - Roasted agave/Black pepper/Grilled fruits

Jose Cuervo Platino Reserva de la Familia - Mild
cooked agave/light heat/dried herbs

KAH Blanco - Vegetal agave/Copper

KAH Reposado - Warmth/Spice/Red chile

Los Nahuales Mezcal Joven - Mesquite/Complex/Soft

Los Nahuales Mezcal Reposado - Peat/Sweet
Smoke/Lasting finish

\$12

Maestro Dobel Anejo - Sweet wood/Light pepper/Spice

Maestro Dobel Reposado - Light wood/Apple/Spicy
Agave

Milagro Anejo - Light vanilla/Ripe fruit/Soft agave

Milagro Select Barrel Reserve Silver - Fresh
agave/Slight oak/Black pepper

Partida Reposado - Light wood/Cooked agave/Pepper

Pasote Anejo - Oak/Cooked agave/Vanilla

Patron Anejo - Light body/Mild agave/White oak

Real Hacienda 2 year Anejo - Dry oak/Red
Pepper/Sweet Orange

Revolucion 100 proof Blanco -
Lime/Vegetal/Warm/Copper

Rey de Copas Anejo - Sweet agave/Red berries/Nutmeg

Sauza Tres Generaciones Anejo - Deep amber/Wood
fire/Caramel

Scorpion Reposado - Cardamom/Mesquite/Lime

Tequila Ocho Anejo - Brown spice/Light pepper/Warm
agave



Tequila Ocho Reposado - Dry oak/Steamed
agave/Cranberry

Wild Shot Mezcal Silver - Green agave/Sweet
smoke/Citrus

Individually Priced

\$14 - Abandonado Extra Anejo - Honey/Molasses/Roast
agave/Oak

\$14 - Casamigos Anejo - Ripe fruit/Warm spice/Bourbon

\$14 - Casa Noble Anejo - Spicy agave/Deep
earthy/Butter/Vanilla

**\$14 - El Mayor "Pasqual's Private Barrel #M24"
Anejo** - Honey/Oak/ Cooked Agave

\$14 - Fortaleza Reposado - Roast Agave/Mineral/Toasted
spice

\$14 - Gran Centenario Anejo - Oak/Caramel/Bourbon

\$14 - Milagro Select Barrel Reserve Reposado -
Floral/Orange peel/French oak

\$14 - Patron Roca Silver - Gentle nose/Cooked
agave/Citrus/White pepper

\$14 - Partida Anejo - Floral/Fruit/Smoke/Vanilla

\$14 - PuraSangre Anejo - Roast agave/Sweet
Spice/Grilled Fruit

\$14 - R&H Pistola Anejo - Toffee/Clove/Black Pepper

\$14 - Scorpion Mezcal Anejo - Leather/Pipe
tobacco/Resinous



\$15 - 4 Copas Reposado - Fresh grass/Raw oak/Orange zest/Caramel

\$15 - Alderete Reposado - Sweet wood/Toasted nuts/Pepper

\$15 - Berrueco Single Barrel Anejo - Light smoke/Dry herb/Citrus/Vanilla

\$15 - Canicas Reposado - Dry grass/Agave/Smoke

\$15 - Corralejo 99,000 Horas Anejo - Chocolate/Vanilla/Oak

\$15 - Delirio Mezcal Anejo - Sweet Wood/Espadin/Madre Cuishe

\$15 - Don Fulano Anejo - Cooked agave/Mineral/Lime/Pepper

\$15 - Esperanto Reposado - Floral agave/White oak/Butterscotch

Individually Priced

\$15 - Herencia Mexicana Anejo - Baking spice/Oak/Caramel

\$15 - Illegal Mezcal Reposado - Espadin agave/Charred oak/Sweet cigar smoke

\$16 - Destilador Anejo - Vanilla/Berries/Light anise

\$16 - Don Julio 70th Anniversary - Silky/Sweet agave/Allspice

\$16 - KAH Anejo - Tobacco/Coffee/Chocolate

\$16 - Patron Roca Reposado - Sweet caramel/Light bourbon/Oak spice

\$16 - Wild Shot Mezcal Reposado - Green agave/Light smoke/Herbal/Wood

\$17 - Stallion Anejo - White oak/Mild agave/Caramel/Butter

\$18 - Aldarete Anejo - Cooked agave/Caramel/Fruit/Baking spice

\$18 - Casino Azul Extra Anejo - Caramelized agave/Light cinnamon/Honey/Oak

\$18 - Don Fulano Imperial Anejo - Floral/Ripe fruit/Black earth/Star anise

\$18 - Don Julio 1942 - Strong vanilla/Toasted oak/Soft finish

\$18 - Esperanto Anejo - White oak/Warm spice/Tropical fruits spice/Ginger/Warmth



\$18 - Fortaleza Anejo - Rich agave/Mineral spice/Oak/Vanilla

\$18 - Milagro "Pasqual's Private Barrel #9 Reposado" - Dry Fruit/French oak/Anise

\$18 - Milagro Select Barrel Reserve Anejo - Vanilla/French oak/Tobacco

\$18 - Patron Roca Anejo - Vanilla/Oak spice/Ginger/Warmth

\$19 - Arette Gran Clase Extra Anejo - Roast agave/White oak/Vanilla/Brown spice

\$20 - Arette Unique Extra Anejo - Grilled fruit/Rich body/Floral/White oak

\$20 - Casa Noble Single Barrel Anejo - French oak/Light char/Dark chocolate/Orange peel

Individually Priced

\$20 - El Tesoro "Paradiso" Anejo - Ripe fruit/Cognac/Oak/Nutmeg

\$20 - Herradura Coleccion de la Casa 2017 - Agave/Green herb/Sweet scotch/Smoked wood

\$20 - Yu Baal Pechuga - Mango/Sweet smoke/Pine/Herbs

\$25 - Avion 44 - Roasted agave/Vanilla/Baking spices

\$25 - Jose Cuervo Extra Anejo Reserva de la Familia - Caramel/Light smoke/Spice

\$25 - El Mayor "Pasqual's Exclusive Barrel Extra Anejo" - Oak/Raw cacao/Caramelized fruit

\$28 - Gran Patron "Platinum" - Raw agave/Black pepper/Tangerine

\$30 - Milagro Romance Reserve - Balanced/Orange peel/Caramel/Tobacco

\$40 - Don Julio "Real" Extra Anejo - Butter cream/Light bourbon/Spiced agave

\$40 - Herradura Seleccion Suprema Extra Anejo - Molasses/Vanilla/Rich oak

\$40 - Scorpion Mezcal Anejo "5 year" - Sweet tar/Espadin agave/Smoked butterscotch

\$42 - Milagro "Unico" Second Edition Joven - Robust agave/Soft wood/Citrus/White Pepper



\$45 - Chinaco Negro Extra Anejo - *Baked pear/Brown sugar/Soft leather/Baking spice*

\$45 - Gran Patron "Piedra" Extra Anejo - *Spiced white oak/Earthy mineral/Roast almond/Dark caramel*

\$50 - Gran Patron "Burdeos" Extra Anejo - *Dried fruit/Dark berries/Bordeaux/ Vanilla/White oak*

\$55 - Patron "7 Anos" Extra Anejo - *Ripe fruit/Soft/Allspice/ Bittersweet chocolate*