



## MARGARITAS

### Pasqual's Traditional - \$8.95

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

### The Original - \$8.95

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

### Lemon Basil - \$8.00

Blanco tequila, sweet basil & fresh lemon

### Cucumber Chile - \$8.50

Refreshing cucumber, bright citrus & Agave Loco chile pepper  
cured tequila

### Pamarita - \$8.00

Pure pomegranate liqueur complimented by reposado tequila

### Top Shelf - \$8.75

El Mayor reposado tequila, fresh lime & agave nectar

## COCKTAILS

### Diamond in the Rough - \$9.00

Pasqual's Private Barrel #9 Milagro Reposado shaken hard with  
citrus infused orange liqueur & bitters - served up

### The Matador at Rest - \$8.00

Pasqual's Private Barrel #M9 El Mayor, pineapple & lime juices

### Jalisco Old Fashioned - \$9.00

Pasqual's Private Barrel #M23 El Mayor Anejo in a Wisconsin  
classic, muddled orange & cherry, bitters & a splash of soda

### Paloma Exotico - \$7.50

Exotico Blanco tequila, grapefruit & lime juice, topped with soda

### Mule - \$8.50

Ginger beer, fresh lime, agave nectar with your choice of:

Tito's Handmade Vodka or El Buho Mezcal

### Mo'Stomy - \$8.00

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

### Reason to Believe - \$9.00

Del Maguey mescal, Yellow Chartreuse, vanilla, cardamom, brown  
sugar, lemon & orange

### Sangria - \$7.00

Our house-made red or white sangria

## BRUNCH INSPIRED

### Wisco Bloody Mary - \$6.50

A Wisconsin classic! Upgrade to *Tito's Handmade Vodka* for \$2.00

### Salty Dog - \$8.00

*Tito's Handmade Vodka*, grapefruit juice, topped with soda &  
served with a salted rim

### Mimosa - \$5.00

Champagne & fresh orange juice

### Café Henry - \$8.00

Coffee, J. Henry bourbon, coffee liqueur, smoked brown sugar &  
bitters



## DRAFT BEER

Dos Equis Lager - \$4.00

Capital Brewery Seasonal - \$5.00

Ale Asylum Hopalicious - \$5.00

Lake Louie Warped Speed Ale - \$5.00

Wisconsin Brewing Co. Seasonal - \$5.00

## 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  
**Baluarte Blanco** - Grass/Orange blossom/Dry agave  
**Baluarte 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 70<sup>th</sup> 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*