

TEQUILA

ALDEZ SILVER\$14.00

Aroma: vanilla, caramel, oak, bourbon /Palate: vanilla, caramel, oak, butterscotch, bourbon, baking spices /
Finish: reminiscent of a soft bourbon finish with oak leading and being followed by buttery vanilla essence

ALDEZ REPOSADO\$16.00

Aroma: vanilla, Cooked Agave, Salted Caramel / Palate: Caramel, Cinnamon, Vanilla, Cooked Agave / Finish:
Long, Warm, Sweet

ALDEZ ANEJOS\$18.00

Aroma: Oak, Butterscotch, Caramel, Vanilla / Palate: Caramel, Vanilla, Molasses / FINISH: Balanced, Oaky

AVION CRISTALINO ANEJO\$38.00

Roasted agave with notes of oak, vanilla, caramel and warm spices / Blend of 1 year Añejo and 3 year Extra
Añejo / Creamy notes of vanilla, pecans roasted agave and pineapple Sweet and Crisp with Hints of Grapefruit,
Pineapple, and Black Pepper

CASA DRAGONES BLANCO TEQUILA \$18.00

Aroma: Fresh and herbaceous with notes of grapefruit and green apple / Taste: Unique balance of semi-sweet
notes of agave warmed by hints of pepper and cloves / Finish: Crisp, light finish with hints of almonds and a
bright aftertaste.

CASAMIGOS BLANCO\$16.00

Crystal clear / Aroma: Hints of citrus & sweet agave / Flavor: Fruit forward with notes of vanilla and grapefruit.

CASAMIGOS REPOSADO\$18.00

Aroma: Caramel with hints of cocoa / Flavor: Notes of dried fruits and spicy oak with a touch of sweet agave /
Aged: 7 months in premium American white oak barrels.

CASAMIGOS ANEJO\$22.00

Aroma: Soft caramel and vanilla notes / Flavor: Perfect balance of sweetness from the Blue Weber agaves
layered with hints of spice and barrel oak / Aged: 14 months in premium American white oak barrels.

CLASE AZUL PLATA\$24.00

Very approachable and smooth sipping blanco Tequila with classic highland agave flavors / Aroma: vanilla,
cracked pepper, cooked agave, ripe fruits / Palate: sweet and very smooth with prominent flavors of vanilla,
caramel, and high notes of orange / Finish: smooth with a lasting sweetness and peppery notes

CLASE AZUL REPOSADO\$35.00

Prominent flavors of vanilla, caramel, and cooked agave with a hint of oak make this a crowd pleasing sipping reposado Tequila / Aroma: vanilla, caramel, caramelized agave, toasted oak / Palate: maple, butter, butterscotch, vanilla, honey, and a touch of cinnamon spice / Finish: lingering and lasting, this reposado will stay with you for a while

CLASE AZUL GOLD ANEJO \$70.00

A joven Tequila made from a combination of Clase Azul Plata and a special reposado matured in French oak casks and an eight-year-old extra añejo aged in American whiskey casks and ultimately finished in sherry casks / Aroma: agave, green apple, orange peel, fresh fig, dried fruits and toasted nuts / Palate: toasted oak, fresh fig, green olives, dark chocolate, caramel / Finish: medium bodied and lasting

CLASE AZUL ANEJO \$90.00

Prominent flavors of vanilla, caramel, and oak paired with butterscotch and baking spices crowd pleasing sipping reposado Tequila / The hand-painted ceramic bottle is a beautiful tribute to the Mazahua indigenous culture and fabulous addition to any back bar or bar cart / Aged 25 months in used bourbon barrels / Aroma: vanilla, caramel, oak, bourbon / Palate: vanilla, caramel, oak, butterscotch, bourbon, baking spices / Finish: reminiscent of a soft bourbon finish with oak leading and being followed by buttery vanilla essence

CORRALEJO TEQUILA SILVER \$14.00

Aroma: White & pink peppercorns, mint / Palate: Agave, sweet spearmint/ Finish: Light & crisp

CORRALEJO TEQUILA REPOSADO \$16.00

Aroma: Sweet vanilla, honey, spice, hints of oak / Palate: Lemon-lime, peppercorn, honey, oak, agave/ Finish: Smooth, warm, medium-bodied

CORRALEJO TEQUILA AÑEJO \$18.00

Aroma: Oak, hints of cocoa, vanilla, peppercorn / Palate: Oak, caramel, white peppercorn, cardamom / Finish: Luxurious & full-bodied

DE LEON BLANCO \$14.00

Aroma: Fresh citrus and crisp agave / Taste: Opens up with a rich complexity driven by notes of coconut and fresh citrus with a hint of lime / Finish: Warm brown spice and vanilla finishing with unparalleled smoothness

DE LEON REPOSADO \$18.00

Aroma: Inviting aromas of cinnamon and butterscotch / Taste: Soft hints of caramelized oak balanced with layers of spice and refined dried fruit with a touch of red berries / Finish: Smooth vanilla and a hint of clove

DE LEON ANEJO \$20.00

Aroma: Elegant notes of honeyed agave and baking spice / Taste: Entry of rich caramel balanced with a wisp of toasted oak underpinned by subtle dried fruit / Finish: Soft and silky with layers of toasted vanilla bean

DON DIEGO SANTA BLANCO\$14.00

Purest, fresh, light and lovely Agave flavor/ Aroma: Herbaceous and peppery / Tasting: Excellent balance between crispness and sweetness with a long, pleasant finish

DON DIEGO SANTA REPOSADO\$16.00

A well crafted Tequila of substance and finesse / Aroma: Notes of vanilla, honey, soft Oak and coco butter / Tasting: Mouth filling with strength, soft tannins, a hint of sweetness, smooth and with a long lingering finish

DON DIEGO SANTA ANEJO\$18.00

Aroma: Notes of vanilla, soft Oak, fresh tobacco and apples / Tasting: Mouth filling, vanilla, hints of tobacco and Oak, balanced with strength and a long smooth finish

DON JULIO BLANCO\$14.00

Crisp agave aromas blended with hints of citrus notes - lemon, lime and grapefruit / Taste: Light, sweet, agave flavor

DON JULIO REPOSADO\$15.00

An inviting aroma of mellow lemon citrus notes and spice layers with touches of ripe stone fruit / Taste: Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon

DON JULIO ANEJO\$18.00

A fresh blend of lime, grapefruit and mandarin citrus aromas with a rich touch of caramel / Taste: Full-bodied and complex with expressions of cooked agave, wild honey and oak-infused butterscotch

DON JULIO 70 CLARO \$22.00

Crisp with traditional hints of Añejo / Taste: Smooth in character with highlights of vanilla, honey and toasted oak / Lingering hints of oak followed by a clean, warm finish

DON JULIO 1942 \$30.00

Rich caramel and chocolate / Taste: Warm oak, vanilla and roasted agave / Lingering oak and rich vanilla

GRAN CENTENARIO PLATA\$14.00

Blended in oak to achieve a subtle wood note and an incredibly smooth taste that is unusual for a white tequila. Our Plata contains fruit-forward notes of pear, lime, and citrus with a touch of black pepper.

GRAN CENTENARIO REPOSADO\$16.00

Rested in new oak casks, resulting in the perfect balance of taste and smoothness. Our Reposado provides a touch of fruit on the nose, with sweet tones of cooked agave and light hints of oak, toasted almonds, vanilla, and clove.

GRAN CENTENARIO ANEJOS\$18.00

Aged in new American oak barrels to achieve a tequila of unparalleled smoothness and quality. Our Añejo offers aromatic notes of toasted oak, chocolate, caramel, and nuts. The tequila is soft and complex with a slightly sweet taste and a balanced profile.

HERRADURA SILVER\$14.00

Aroma: Robust, full of fruit and cooked agave, pulling in vanilla and slightly woody notes from the barrel / Taste: Distinctly sweet agave, mellowed slightly by the woody notes of the oak barrel / Finish: Leaves your mouth feeling smooth, finishing with invigorating warm notes.

HERRADURA REPOSADO\$16.00

Taste: Warm notes of anise, fruit, and spices come through the central aroma of cooked agave / Palate: Surprisingly smooth Vanilla and butter are peppered in the sweet, cooked agave / Finish: Finishes smooth and sweet with a hint of spice to keep things interesting.

HERRADURA ANEJOS\$18.00

Aroma: Cooked agave blended with spice and floral notes / Taste: Remarkably smooth, with notes of cooked agave, toasted oak and dried fruit / Finish: Creamy; melts on your tongue.

ULTRA AÑEJO HERRADURA\$26.00

Aromas: Wood, vanilla, caramel / Palate: Subtle notes of cooked agave, caramel, vanilla, wood, honey, dried fruits and toasted almonds/ Finish: Easy and pleasant Beyond smooth.

MILAGRO RESERVE SILVER\$14.00

Brilliant with Platinum Hues / Aroma: Floral, Grapefruit and Mint / Taste: Bright Agave, Vanilla, Black Pepper and Mint with a Dry Finish

MILAGRO RESERVE REPOSADOS\$16.00

Brilliant, Golden Straw with Platinum Hues / Aroma: Cinnamon, Caramel & Light Oak Tones / Taste: Vanilla, Caramel, All Spice and Oak with a Balanced, Dry Finish

MILAGRO RESERVE ANEJOS\$18.00

Deep Amber with Golden Hues / Aroma: Rich Oak, Stone Fruit, Toasted Nuts and Unsweetened Chocolate / Taste: Maple, Chocolate, Vanilla and Deep Oak Tones with a Spicy, Dry Finish

PATRON SILVER\$14.00

Aroma: Fruits & citrus / Taste: Smooth & sweet / Finish: Light pepper

PATRON REPOSADO\$16.00

Aroma: Oak wood & fresh agave / Taste: Fresh agave & oak with notes of fruit, citrus & honey / Finish: Light floral & vanilla

PATRON ANEJO\$18.00

Aroma: Oak wood, vanilla & raisins / Taste:Oak wood with notes of vanilla, raisin & honey / Finish: Caramel & smoky notes

RIAZUL PLATA\$16.00

Aroma: Unique aromas and flavors indigenous to the Jalisco highlands / Taste: Bold in flavor, earthy, herbal, buttery, agave, hints of vanilla, and floral / Finish: Mild chocolate aftertaste.

RIAZUL REPOSADO\$18.00

Aroma: Sweet scent of agave, pineapple, with hints of vanilla and oak / Taste: Smooth, bright, and approachable. The bold flavor of agave is omnipresent during the tasting experience, with spicy pepper, floral, and citrus notes complimented by hints of caramel and butterscotch / Finish: Medium - long finish that leaves a deliciously herbal and floral aftertaste.

RIAZUL ANEJO\$22.00

Sweet aromas of cinnamon, spicy pineapple, and rich banana / Taste: Silk entry to a fruity medium body with great depth of vibrant flavors of caramel, agave, almond, and vanilla / Finish: Cinnamon

RIAZUL EXTRA ANEJO TEQUILA\$45.00

Aged: for 4 years, rested in American Oak for 3 years, and finished for an additional year in Oloroso Sherry casks / Tastes: of sweet dried fruits, honey, and vanilla.

MEZCAL

RIAZULENO CLASSICO\$16.00

Aroma: Delicate notes of ripe tropical fruit, sweet agave and smoke / Taste: Slightly sweet palate that merges with rich flavors of cinnamon, wet stone and mineral / Finish: Soft mineral finish.

RIAZULENO CONTEMPORANEO\$18.00

Aroma: Grilled pineapple, papaya, pepper, and smoke / Taste: Herbal taste with hint of floral notes from the select agave classes. (Wild Tobala and Espadin) / Finish: Long finish

400 CONEJOS JOVEN\$14.00

finely crafted from 100% espadín agave and carries ancient Mesoamerican traditions in every bottle. Our award-winning mezcal is well-balanced and smooth with soft hints of wood, sweet notes of cooked agave, and a pleasant smoky finish.

BANHEZ CUISHE\$21.00

Produced in limited quantities , Banhez Cuishe is an incredibly easy sipping mezcal with all the tropical fruitiness, acidic dryness, and herbaceous notes that Cuishe is typically known for.

BANHEZ PECHUGA\$22.00

Comprised of 100% Espadín distilled with indigenous seasonal fruits and raw turkey breast placed in a copper still outfitted with a refrescadora. This unique single distillation technique imparts deliciously balanced fruit aromas, while preserving the agave's roasted flavors.

BANHEZ TEPEZTATE\$23.00

Comprised of 100% Tepezate agave (which can take up to 25 years to mature), this rare bottling of this unique agave species yields a flavor rich in smoke and terroir driven earthiness, with a green pepper vegetal nose, soft green apple fruitiness, and notes of citrus zest.

BANHEZ ARROQUENO\$24.00

Comprised of 100% arroqueño agave, an enormous species taking up to 25 years to reach full maturity and found only in rural regions of Oaxaca. This delightful mezcal is earthy and dark, with subtle smoke and underlying sweetness.

BOZAL BORREGO\$19.00

A dry mineral base is offset nicely with an abundance of fruit, herbaceous notes and nuttiness. A viscous entry coats the mouth leading to a fruit forward mid palate with subtle sweetness that shines with bright citrus and persimmons. The finish is smooth with flavors of smoked lamb.

BOZAL IBERICO\$19.00

The Jamón Ibérico expresses a citrus-forward nose of lime and grapefruit with a tropical aroma of banana. A viscous mouthfeel coats the palate with savory flavors, complemented by a slight floral note of hibiscus flower.

BOZAL DE CALABAZA\$19.00

A unique, vegetarian Sacrificio offering, the nose provides bright scents of citrus peel and orange blossom, complemented by herbal notes of mint and eucalyptus. The chepiche used in the final distillation shows through on the palate, rounding out warm vegetal flavors imparted by the pumpkin stems and plantains.

BOZAL CHINO VERDE\$22.00

The Chino Verde mezcal offers aromas of earth, dried herbs and burlap with a soft smokiness. Ancho chile coats the palate, accompanied by flavors of charred meats and slight sweetness with a viscous finish.

BOZAL JABALI\$22.00

The aromatics express notes of lavender and sage. Bright green vegetal flavors of celery and parsley grace the palate with a lingering finish of black pepper.

CAMPANTES\$15.00

The cooked agave gives forth aromas of vanilla, chocolate, and caramel, light herbal tones such as rosemary, eucalyptus, mint, and wisps of floral notes including lavender and orange blossom. As the liquid develops, the imprint on the palate is sweet and silky, the fruity aromas decant to citrus, leaving delicate smoky tones in the mouth.

CASAMIGOS ESPADIN\$16.00

This Mezcal is balanced and elegant, offering harmonious hints of tamarind, pomegranate, banana and mango. Fresh herbal mint aromas, dried oregano and thyme lend character to the mezcal. The delicate tones of smoke, hints of licorice and mineral nuances lead to a long silky finish.

CLASE AZUL DURANGO\$75.00

Character, distinction, and beauty in one piece. Clase Azul Mezcal Durango is made from Cenizo Agave, an agave varietal that grows wild in the state of Durango in Northern Mexico.

The combination of mineral-rich soil and water from natural springs give it a distinctive and smoky character with complex flavor notes / Color: Bright crystalline with silver sparkles / Aroma: Citrus and herbal, green olive, cooked agave, and cloves / Flavor: peanut, brown sugar, honey, wood, chocolate, and notes of ripe fruit.

CLASE AZUL MEZCAL GUERRERO\$75.00

Clase Azul Mezcal Guerrero reveals one of Mexico's best-kept secrets: the wondrous state of Guerrero, a little-explored region that shows us yet another facet of Mexican culture. This member of the Clase Azul family was inspired by the singularity of Guerrero's landscapes, gastronomy, art, and heritage, its majestic flavor comes from a very rare variety of agave: the papalote agave. This plant grows wild in the mountain ranges in the state of Guerrero, where both the coastal climate and the freshness of green forests come through in its flavor profile / Color: Crystal clear with light straw-colored highlights / Aroma: Grapefruit skin, fresh wood, rosemary, peanut oil, hints of butter and daisy flowers / Taste: Fresh wood, seaweed, lemon juice, pepper and light notes of tobacco.

CREYENTE ESPADIN\$15.00

Aroma: Elegant and lingering smoky note that blends subtly with sweet fruity traces, fresh oak wood, mesquite, and light herbal hints / Taste: Sweet, reminiscent of cooked agave, with a taste of pleasant smoky notes and hints of fruit, yielding a smooth mezcal with layers of complexity / Finish: Overarching rich, smoky mesquite wood flavor.

DEL MAGUEY ESPADIN\$14.00

Has a nose of fruit aromatics, a hint of honey, vanilla and roast agave; the palate offers ginger, cinnamon, burnt sandalwood, banana and tangerine, with a long, soft finish

DEL MAGUEY CREMA DE MEZCAL\$14.00

Espadín. Naturally fermented and twice distilled in wood-fired copper stills. A unique combination of natural agave syrup and mezcal / Nose of roast agave, vanilla and pear, almond, coffee /palate of pineapple and sweet orange.

DEL MAGUEY CHICHICAPAN\$18.00

Espadín. Naturally fermented and twice distilled in wood-fired copper stills / Nose of sweet roasted agave & toasted corn, palate of dried fruit & sweet almond, finish of chocolate & mint.

DEL MAGUEY JABALI\$27.00

Wild Jabali. Naturally fermented and twice distilled in wood-fired copper stills / Nose of fresh figs, baked apples, and parmesan rind / Palate of bright acidity with notes of sweet violets and tarragon. Creamy finish with hints of sandalwood.

DEL MAGUEY TOBAZICHE\$27.00

Tobaziche. Naturally fermented and twice distilled in wood-fired copper stills / Nose of peat, sweet, herbaceous, and tropical fruit / Palate offers honey covered florals with a soft salinity / Mineral driven, bright, citrus finish.

ILLEGAL JOVEN\$14.00

This Mezcal is unaged, which sets it apart from llegal reposado and llegal anejo which are aged. It has deep agave aromas, and hints of green apple, citrus and white pepper. There is a lingering heat and sweet agave feel.

ILLEGAL REPOSADO\$16.00

Reposado is aged for 4 months in American oak barrels. It has caramelized pear and bitter orange on the nose, and clove, toffee and hints of vanilla on the palate. The mouth feel is velvety throughout.

ILLEGAL ANEJO\$18.00

Anejo is aged for 13 months in a blend of American and French oak. It has maple, clove, and bitter orange aromas, and dark chocolate and sweet agave on the palate. It is rounded, full, rich.

MARCA NEGRA ESPADIN\$16.00

Very green and has very little ethanol heat, despite the ABV / mild scents, fresh-cut grass, pineapple leaves, pineapple rinds, lime peel, yellow & green bell peppers, calamansi peel, scallions, chives and coriander.

MARCA NEGRA ENSAMBLES\$18.00

Ensamble is made by two different mezcaleros in two different towns. Make sure to check your bottle for exact details. Older releases were made by Alberto (Don Beto) Ortiz in Santa Maria La Pila, Miahuatlan, Oaxaca with maguey Espadin, Bicuishe and Madrecoixte. It has a semisweet beginning with citrus and yellow plum , clove and white pepper, and a floral end

MARCA NEGRA DOBADAN\$22.00

Dobadan tastes of cooked agave with a touch of molasses and brown sugar, green herbs and grapefruit peel, a slight smoky flavor gives way to a sweet finish. The maguey Dobadaan is agave *Rhodacantha* in the Zapotec language. Both names for this type of agave are pretty widely accepted in certain regions of Oaxaca. The Marca Negra Dobadaan tastes of rich fruits, and it's very clean on the nose and palate.

MARCA NEGRA TEPEZTATE\$24.00

Tepezate is produced in limited quantities due to the scarcity of the agave Tepezate. This mezcal is made by Jorge Mendez in San Luis del Rio, Oaxaca using the agave Tepezate that take between 20-30 years to mature. This has an intense minerality with notes of spicy green peppers, chives, and peat.

MARCA NEGRA TOBALA\$26.00

Tobala is a burly Mezcal. Certain batches are greater than 50% ABV and there are few mezcals in the US (especially maguey Tobala) with this level of alcohol content / Sweet & herbal roasted agave flavor in the nose. Mouthfilling agave aroma on the palate with smokey notes and freshly herbal hints. Nice and warm.

METEORO ESPADIN\$14.00

It's a bold Espadin that has some bright fruity notes and a bit of smoke. It seems as though Meteoro is marketed mostly as mixer, and it's very good for that purpose.

MEZCAL VAGO ELOTE\$14.00

has a nose full of smoky toasted corn and dry river stones. The body is sweet with wood tones and layers of honeycomb, green tropical fruit, and smoke. This is a triple distilled Mezcal. Between the second and third distillations, the maestro adds roasted corn from the farm. The roasted corn taste shines through to the finish. This Mezcal still has hints of the Vago Espadin's tough exterior, but its softer finish rounds the edges of the Espadin.

MONTELOBOS ESPADIN\$14.00

Crystalline with pearl sparkles / Nose: Damp earth, freshly cut grass, honey, citrus, asparagus and smoke / Taste: Perfect balance between cooked and green maquey, nuts, herbacity and smoke.

MONTELOBOS ENSAMBLE\$19.00

Bright with bluish silver sparkles / Nose: Cooked agave, smoke and citrus / Taste: Capers, nutmeg and pink pepper.

MONTELOBOS TOBALA\$24.00

Clear with bright platinum / Nose: Lemon, licorice, green pepper, pear, citrus andSpices / Taste: Basil, roasted fig macadamia and truffle.

MONTELOBOS PECHUGA\$30.00

Crystalline with pearl sparkles / Nose: Orange peel, pumpkin in tach and nutmeg / Taste: Tropical fruits, roasted almonds and maple honey.

PAPALOTE\$14.00

Smooth taste with a distinguished consistency, producing a rich and lightly smoked mezcal flavor with herbal and citrus notes.

PELTON DE LA MUERTE PECHUGA\$18.00

It's a bright, herbaceous, fruity, and zesty mezcal with notes of citrus, tropical melon and pineapple, elderflower, and mint. Light smoke accompanies the notes throughout the finish.

PIERDE ALMAS ESPADIN\$16.00

Its flavor notes include a bit of smoke, pepper, and hints of chocolate with a long savory finish that holds strong in the mouth.

PIERDE ALMAS TEPEZTATE\$30.00

This Mezcal is extraordinarily complex with flavors of chocolate, bananas and pumpkin pie. There is a long viscous finish that is driven by high alcohol content.

SAN BARTOLO\$14.00

Smooth, clean, subtle smoke and a clean mineral flavor that is super satisfying. It has delicate herbal and fresh mineral notes with a particular clean smoke.

SANTA PEDRERA\$14.00

Bold in flavor, but smooth on the palate. Intense aromas of smokey ash notes.

SIETE MISTERIOS DOBA-YEJ\$16.00

Notes of citrus, lemons, grapefruit, delicate smoke, and yellow apple, followed by violets, cooked agave, and toasted caramel.

SIETE MISTERIOS CUISHE\$19.00

An aromatic balance of cucumber, dill and dried grapefruit peel combined with a light presence of smoke and sweet, accents of honey and vanilla.

SIETE MISTERIOS COYOTE\$34.00

Notes of dry scented herbs such as holy leaf, epazote and pine needles with the bright citrus aromas of lime and grapefruit peel.

WHISKEYS

ABERLOUR 12 \$16.00

The 12 year-old expression is a fine example of how the distinctively crisp, citrus character of Aberlour's new distillate is deftly softened by double cask maturation. Traditional Oak and seasoned Sherry butts are both used to great effect, as the mellowed spirits within are combined to deliver a subtly balanced flavour

BASIL HAYDEN BOURBON\$16.00

Basil Hayden he created the kind of whiskey he loved; spicy yet smooth, both rich and sweet. A high-rye Kentucky straight bourbon with a refined flavor profile that rewards a second glass.

BULLEIT BOURBON\$16.00

Caramel color with smooth and full body. Aroma of charred oak, rich caramel and warm spices. Notes of oak, allspice and cinnamon give way to hints of creamy vanilla, roasted nuts and rye bread on the palate. Long, lingering finish.

BULLEIT RYE\$16.00

Burnished bronze color, along with rich oaky aromas. The aroma gives way to notes of citrus, vanilla, honey and spicy oak. The finish is clean, spicy and crisp, with a hint of caramel and vanilla.

CANADIAN CLUB\$12.00

Aroma: Fresh and soft, with an almond nuttiness, hint of peppery Spice / Taste: Spicy and zesty, complimented with hints of rich oak and sweet vanilla, pleasant sweetness / Finish: Clean, dry and lingering with subtle oak

CHIVAS REGAL 12\$14.00

Its radiant amber color is complemented by aromas of wild herbs, heather, honey and orchard fruits. The palated is filled with bursts of apples, hazelnut and butterscotch, and leads to a warm, lingering finish.

FIREBALL\$12.00

Bold candied cinnamon spice notes bursting on the nose and palate. The finish is bold with heat.

HATOZAKI\$16.00

Unpeated, delicate and floral. It offers a balanced feel in the mouth, with an aromatic palate and floral notes. The style is elegant and light, carrying significant depth from the malted barley.

IWA\$13.00

Corn whiskey, caramel syrup, rubbing alcohol, nuts and artificial sweetener. It's rather terrible / Palate: Artificial caramel corn, rubbing alcohol and a bit of vanilla. Like the aroma it tastes rather terrible... damn. / Finish: Short drop of artificial sweetness and alcohol that plunges into sharp metallic bitterness.

JACK DANIEL'S\$14.00

Mellowed drop by drop through 10-feet of sugar maple charcoal, then matured in handcrafted barrels of our own making.

JAMESON\$14.00

Nose: A light floral fragrance, peppered with spicy wood and sweet notes / Taste: The perfect balance of spicy, nutty and vanilla notes with hints of sweet sherry and exceptional smoothness / Finish: Smooth, lingering finish.

JAMESON BLACK BARREL\$16.00

Nose: Time spent maturing in these barrels leads to intensified aromas of butterscotch, fudge and creamy toffee / Taste: Nutty notes are in abundance alongside the smooth sweetness of spice and vanilla / Finish: Enjoy the richness and intensity of toasted wood and vanilla.

JOHNNIE WALKER BLACK\$14.00

Sweet honey, caramel and vanilla are soon overlaid with a dry, gentle smoke.

JOHNNIE WALKER RED\$14.00

Smell: Fresh citrus fruitiness / Taste: Bursts of black pepper and cinnamon / Finish: A long, lingering smoky finish.

JOHNNIE WALKER DOUBLE BLACK\$16.00

Take in the delicious scent of sweet smoke and cloves. Relish the unmistakably peaty taste – rich with raisins, fresh apples and a tropical orange flavor combined with creamy vanilla.

JOHNNIE WALKER BLUE\$45.00

Rolling waves of rich spice give way to a deep surge of vanilla sweetness and honey. Caramel and hazelnuts course through dark chocolate before a luxuriously long, smoky finish.

MACALLAN 12 \$16.00

Balancing the rich fruit and oak spice of sherry-seasoned European oak with lighter flavors of citrus, coconut and vanilla from sherry-seasoned American oak for a perfectly harmonized flavor.

MAKER'S MARK\$14.00

Woody oak, caramel, vanilla and wheat prevail in the nose / Taste: Sweet and balanced with caramel, vanilla and fruity essences / Finish: Smooth and subtle

MICHTER'S RYE\$14.00

Spice with peppery notes, citrus, butterscotch, oak

THE GLENLIVET 12\$15.00

This classic single malt has a rich and fruity taste with a long, creamy and smooth finish. Its delicious flavour is delicately balanced with strong pineapple and vanilla notes.

WOODFORD RESERVED\$16.00

comprised of more than 200 detectable flavor notes, from bold grain and wood, to sweet aromatics, spice, and fruit & floral notes.

RUMS

BARCELO IMPERIAL\$18.00

Intense coppery amber color.

Brilliant coppery amber color. Aromas of butter cream, dried cherries, intense vanilla, pineapple jam and caramelized nuts followed by a mild entry to a dry but fruity flavor. Medium and exuberant body with great depth and balance. Finish with a flavor of carrot ice cream cake, kola nut, Mocha and a strong toasted taste that gradually fades.

CAPTAIN MORGAN\$14.00

Smooth and medium bodied, this spiced rum is a secret blend of Caribbean rums. Its subtle notes of vanilla and caramel give classic rum cocktails a distinctive, flavorful finish.

DIPLOMATICO RSV\$18.00

Diplomático Reserva Exclusiva is a blend of exclusive rum reserves aged for up to twelve years, carefully selected by our Master Blenders. Marrying a unique body with excellent balance has made this multi award-winning rum a reference for connoisseurs and fine spirits lovers throughout the world. Opening up with aromas of orange peel, toffee and licorice, it is smooth on the palate, and follows on with notes of toffee fudge that offers a seductive, long-lasting finish.

FLOR DE CANA 18YR\$18.00

A sugar-free 18-year old, ultra premium rum that is sustainably produced (Carbon Neutral & Fair Trade certified). From a 5th generation family estate, it is naturally aged without artificial ingredients, distilled 100% with renewable energy and KOSHER certified. A full-bodied rum with a long and smooth finish that lingers in the palate.

MATUSALEM 10\$14.00

A breezy, floral sweetness announces the nose to which it attaches light toffee, some oak and a touch of smoldering heat. Vanilla surges on the palate, only to be met by dried, tropical fruits. Oak continues to form a backbone, holding on tenaciously into a reasonably long finish.

PLANTATIONS RUM XO\$20.00

The stunning floral/fruity opening aroma is transcendent, then releases fragrance of vanilla, cocoa and milk Chocolate / Palate : The delightful mango notes lend evidence to its advanced age, a result of long maturation in French oak cask.

RUMCHATA\$12.00

very sweet, with a creamy body. It has vanilla, cinnamon, and dark rum notes on the finish. It tastes similar to [Baileys Irish Cream](#), but distinguished by the cinnamon notes

SANTA TERESA 1796 \$18.00

Amber red and rich of thick tears / Palate: Unique taste of nuts, leather, vanilla, cinnamon, dark chocolate, prunes, hints of honey and pepper / Nose: Fruity aroma with notes of wood

GIN'S

BEEFEATER\$14.00

Classical London Dry aroma of pine forward juniper and a hint of citrus

BOMBAY SAPHIRE\$16.00

is a clean, refreshing, and citrus-forward gin. Tongue-coating flavors of juniper and pepper lead to a piney, prickly finish.

BROCKMAN'S\$14.00

Gin's subtle signature perfume / discerning nose might detect hints of pine and lavender lemony, zesty citrus.

ACZUN \$16

Its flavor is created from fresh botanicals native to Andalusia and distilled to appeal to the world. Clove, cardamom, orange and lemon peels, cinnamon, coriander, Anjelica, hibiscus, orange blossoms, licorice and juniper are selected and distilled until the optimal balance is achieved.

EMPRESS\$16.00

Big bold juniper and heady citrus make up the majority of its aroma. Though hints of a plastic medical aroma, a touch of ethanol make the nose a bit more raw. Despite the lack of refinement around the edges, blind tasters might not think this gin was bright purple.

HENDRICK'S\$16.00

is an unusual gin created from eleven fine botanicals. The curious, yet marvelous, infusions of rose & cucumber imbue our spirit with its uniquely balanced flavor resulting in an impeccably smooth distinct gin.

MALFY\$16.00

Classic juniper, coriander and anise aromas jump out of the glass / flavor: dry – almost salty dry – complex juniper, slight hint of citrus

TANQUERAY\$16.00

Juniper-forward gin with distinctive flavors of piney juniper and feint lemon zest. It is these perfectly balanced botanicals of juniper, coriander which create a classic base for every gin

cocktail.

DRUMSHANBO GIN\$17.00

The nose is light and citrus-forward. The more delicate handling of the citrus ingredients is quite evident here. Fresh lemon zest highlights a subtle herbaceous, sage juniper with the slightest hint of green tea and meadowsweet.

MONKEY 47\$18.00

nose is mentholated juniper, pineapple sage, lemon verbena, lavender, rose, hibiscus and lime. This encyclopedic list merely reflects how incredibly complex and brightly aromatic this gin is. Your mileage might vary.

VODKAS

ABSOLUT\$14.00

Nose: slight doughy bread, Ryvita crispbread and black pepper / Taste: Clean, black peppery spice and faint brown bread with even fainter cream of soda vanilla and liquorice.

BELVEDERE\$16.00

Soft and inviting, with notes of vanilla and cream / Full and round with medium body and a naturally smooth, rich and velvety texture. Light vanilla notes sway between sweet and savory, with a hint of black pepper and spice.

GREY GOOSE\$16.00

Nose: Clean, grainy nose with hints of almond and black pepper / Palate: Very peppery, perfumed palate with hints of star anise and rye.

KETEL ONE\$14.00

Soft, restrained sweet wheat aromatics with a very subtle hint of citrus and fresh sweet herbs / Palate: A little toasty and a little sweet from the 100% wheat base, Ketel One hits the tongue with a round, smooth texture, a touch of grainy sweetness and a plush, soft texture.

TITO'S\$14.00

There's a dusty quality to the aroma while any corn aromas you find are faint. It is fummy and prickly. The body of the vodka is watery and soft. Peppery finish.