

# TEQUILA FLIGHTS



## BLANCO 28

MANY TEQUILA DISTILLERS CONSIDER BLANCO TEQUILA THE “ESSENCE OF TEQUILA”  
BECAUSE THEY HAVE LITTLE TO NO AGE (UP TO TWO MONTHS)  
IN THEIR PUREST FORM THEY FEATURE THE TRUEST FLAVOR OF THE BLUE WEBER AGAVE

**LALO BLANCO ~ CORAZON BLANCO ~ GRAN CENTENARIO PLATA**

## REPOSADO 32

A SELECTION OF TEQUILAS AGED OR RESTED BETWEEN TWO AND TWELVE MONTHS  
AGED IN AMERICAN OAK CASKS TO CREATE SOFT DISTINCT FLAVORS OF OAK, VANILLA, AND CAMEL

**MAESTRO DOBEL DIAMANTE CRISTALINO ~ PARTIDA REPOSADO ~ MILAGRO REPOSADO**

## AÑEJO 36

A SELECTION OF TEQUILAS AGED A MINIMUM OF TWELVE MONTHS IN OAK BARRELS  
THESE TASTE RICHER, WITH NOTES OF VANILLA AND CINNAMON

**HERRADURA ANEJO ~ TEREMANA ANEJO ~ 1800 ANEJO**

## HIGHLANDS 42

TEQUILAS FROM EAST, NORTHEAST OF THE GUADALAJARA, SURROUNDING THE TOWN OF TEQUILA  
LESS RAIN CAUSES THE BLUE AGAVE ROOTS TO GROW DEEPER AND THE PLANTS TAKE A  
YEAR LONGER TO MATURE. THESE TEQUILAS GENERALLY HAVE MORE MINERAL FLAVORS, AND  
TEND TO BE SOFTER, MORE DELICATE, AND A BIT SWEETER

**OCHO BLANCO ~ CHAMUCOS REPOSADO ESPECIAL ~ CORZO ANEJO**

## LOWLANDS 34

TEQUILAS FROM NORTH AND WEST OF GUADALAJARA HAVE PROMINENT EARTHY, PEPPERY, AND HERBAL  
NOTES TO THEM. THE RICH, MOIST SOIL AND WARMER TEMPERATURES PRODUCE A SWEETER AGAVE  
IRONICALLY, THE TERM “LOWLANDS” DESCRIBES THIS TEQUILA VALLEY WHICH IS ACTUALLY 3,879 FEET ABOVE SEA LEVEL

**CODIGO 1530 BLANCO ~ KAH REPOSADO ~ TRES AGAVES ANEJO**

## MEZCAL 32

MEZCALS DERIVE THEIR FLAVORS FROM THE CORE OF THE AGAVE PLANT, KNOW AS THE PINA  
THESE ARE ROASTED IN CONICAL PITS IN THE GROUND FOR THREE DAYS,  
THIS COOKING METHOD PRODUCES A DISTINCT, SMOKY FLAVOR  
MEZCALS ARE ALL MADE BY HAND, NO MACHINERY IS EVER ALLOWED TO BE USED IN  
THE PROCESS, A TRUE ARTISANAL PRODUCT

**CODIGO MEZCAL ~ SCORPION REPOSADO ~ 400 CONEJOS ANEJO**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.