



TOBALA

MAZ MEZCAL

AGAVE PORTFOLIO 2025



TEPEXTATE

FLIGHTS

Curated 1oz pours with Fruits

AZUL

20

Agave Tequilana Azul in many different forms
G4 Blanco, Campo Azul 1940 Reposado
Rey Campero Azul Mezcal

MEZCALES

20

Three Mezcales featuring three different Agaves
Catedral Espadin, Origen Raiz Cenizo
Rey Campero Mexicano

MAZ SELECT

24

Selection of our Favorite Tequilas
Cascahuin Blanco, Fortaleza Reposado
Don Vincente Extra Anejo

CUSTOM

MP

Create your custom flights with ½ size
serving at ½ cost of each Mezcal. Min 2

PAGE 2 & 3 MECALES
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CUIXE



JABALI



ESPADIN

MAZ MEZCAL

Our Agave Spirits Portfolio aims to highlight the terroir diversity within Mexico. Mezcal is made from a wide variety of Agaves & achieves its smokey aromas & flavor due to being roasted underground.

ESPADIN

Espadin is the most abundantly used Agave for Mezcal production. Maturation takes between 8 - 12 years

AGAVE CORTES	14
<i>Santiago Matatlán, Oaxaca</i> <i>Reposado - \$16 Anejo - \$18</i>	
BUHO MANGO	18
<i>Santiago Matatlán, Oaxaca</i> <i>Ripe Mango added to Distillation</i>	
CATEDRAL	14
<i>Ejutla, Oaxaca</i>	
MAL BIEN ZICATE	14
<i>San Dionisio Ocotepec, Oaxaca</i> <i>Lemongrass added to Distillation</i>	
REY CAMPERO	14
<i>Candelaria Yegolé, Oaxaca</i>	
SIEMBRA METL	24
<i>Queréndaro, Michoacán</i> <i>Roasted Underground for 45 days</i>	

ENSAMBLE

‘Ensamble’ is a traditional style of mezcal where a mezcalero picks agaves that are ready for harvest, regardless of species

24	CINCO SENTIDOS
<i>Santa Catarina, Oaxaca</i> <i>Agave Tobalá & Sotol Cucharilla</i>	
16	FOSFORO
<i>Huehuetlán el Grande, Puebla</i> <i>Agaves Tobalá & Espadilla</i>	
20	GUSTO HISTORICO
<i>Santiago Matatlán, Oaxaca</i> <i>Agaves Jabali & Tepextate</i>	
18	MACURICHOS
<i>Santiago Matatlán, Oaxaca</i> <i>Madrecuishe, Ciral, Bicusihe & Barril</i>	
28	SIEMBRA METL
<i>Queréndaro, Michoacán</i> <i>Agaves Cupreata & Inaequidens</i>	

PECHUGA

‘Pechuga’ are ceremonial Mezcales distilled with local game & fruits added to distillation for a unique terroir expression

DON MATEO VENADO	18
<i>San Miguel, Michoacán</i> <i>Deer, Turkey, Iguana & Dried Fruits</i>	
EL JOLGORIO PAVO	24
<i>Santiago Matatlán, Oaxaca</i> <i>Turkey, Pineapple & Plantains</i>	
MACURICHOS CONEJO	20
<i>Santiago Matatlán, Oaxaca</i> <i>Conejo Rabbit with Cinnamon & Fruits</i>	
MACURICHOS GUSANO	20
<i>Santiago Matatlán, Oaxaca</i> <i>Gusano Worm added to Distillation</i>	
SALVADORES HERBA SANTA	16
<i>Tlacolula de Matamoros, Oaxaca</i> <i>‘Sacred Herb’ used in Mole Verde</i>	
SALVADORES TAMARIND	16
<i>Tlacolula de Matamoros, Oaxaca</i> <i>Tamarind & freshly cut Chiles</i>	
TOSBA PAVO	20
<i>San Cristobal, Oaxaca</i> <i>Turkey, Pineapple, Apples & Berries</i>	

Serving size Mezcales 1.5 oz

MAZ MEZCAL

AZUL

REY CAMPERO 18
Candelaria Yegolé, Oaxaca
Same Agaves used to make Tequila

CABILLITO CERRERO 18
Santa Rita Fabrica, Guadalajara
16th Century Distillation Site

ARROQUENO

20 DON AMADO
Santa Catarina Minas, Oaxaca
Clay Pot Distillation

30 EL JOLGORIO
Lachigui, Miahuatlán, Oaxaca
Tropical & Minerality

CENIZO

EL JOLGORIO 30
Santa Maria Zoquitlan, Oaxaca

ORIGEN RAIZ 18
Tuitán, Durango
Orange Rinds & Peels

TOSBA 24
San Cristobal, Oaxaca

MADRECUISHE

18 CATEDRAL
Ejutla, Oaxaca

22 CINCO SENTIDOS
El Nanche, Miahuatlán, Oaxaca

MEXICANO

CATEDRAL 18
Ejutla, Oaxaca

REY CAMPERO 18
Candelaria Yegolé, Oaxaca
A Whiskey Drinkers Mezcal

TEPEZTATE

32 IN SITU
Yeguesia, Miahuatlán, Oaxaca
Clay Pot with 20 + year old Agaves

18 MAL BIEN
Miahuatlán, Oaxaca

TOBALÁ

EL JOLGORIO 24
Santiago Matatlán, Oaxaca
Maz Mezcal's Premier Tobalá

FOSFORO 18
Huehuetlán el Grande, Puebla
Tobalá Penca - \$20

MACURICHOS 20
Santiago Matatlan, Oaxaca
Choice of Clay or Copper Pot

TOBAZICHE

28 EL JOLGORIO
Lachigui, Miahuatlán, Oaxaca

18 MAL BIEN
Miahuatlán, Oaxaca
A Favorite, Woody & Green

ESPECIAL

EL JOLGORIO BARRIL 18
Female Mezcalera Tia Lupita using Wild Agaves

FIDENCIO X SINGLE CASK 24
Fidencio Espadin 'Extra Anejo' Aged 9 years

ALAMBIQUE SERRANO RUM 18
Oaxacan Cane Rum 63% Proof Aged
in Mezcal, Bourbon & French Oak Barrels

Serving size Mezcales 1.5 oz

MAZ MEZCAL

TEQUILA

	BLANCO	REPO	ANEJO
ARTENOM <i>Additive Free</i>	18	20	26
CAMPO AZUL <i>Additive Free</i>	14	16	
CASAMIGOS <i>NOM 1609</i>	18	20	24
CIERTO <i>Additive Free</i>	24	35	50
DON JULIO <i>NOM 1449</i>	18	20	24
EL MAYOR <i>Female Led</i>	14	16	18
EL TESORO <i>Additive Free</i>	17	20	26
FORTALEZA <i>Additive Free</i>	18	24	36
G 4 <i>Additive Free</i>	14	16	30
ESPOLON <i>NOM 1440</i>	14	16	
PATRON <i>NOM 1492</i>	18	20	24
SIEMBRA VALLES <i>Additive Free</i>	18	20	30
SIETE LEGUAS <i>Additive Free</i>	14	16	20
TAPATIO <i>Additive Free</i>	14	16	20

ESPECIAL

CASCAHUÍN

Blanco 16 - Tahona Blanco 20 - Plata 48 20

FORTALEZA ESPECIAL BLANCOS

Lot 150 20 - Still Strength 24

FORTALEZA SINGLE BARREL 35
*NYC limited Release Single Barrel. 1 oz pour**

FORTALEZA WINTER BLEND 35
*The one & only 2024 Reposado Winter Blend. 1 oz pour**

G4 6 BARREL ANEJO 24
*4 Cognac & 2 Chardonnay Barrel Anejo blend. 1 oz pour**

G4 6 YEAR EXTRA ANEJO 40
*6 year aged in George Dickel Whiskey Barrel. 1 oz pour**

SIEMBRA VALLES JOVEN 24
Anniverserio Joven blended Blanco & Reposado

SIETE LEGUAS DECADES 24
70th Anniversary Edition Blanco using wild grown Agaves

TAPATIO EXTRA ANEJO 24
*5 year aged XA Excelencia. 1 oz pour**

NOM: TEQUILA DISTILLERY - SERVING SIZE 2 OZ
UNLESS ESPECIAL NOTED 1 OZ *