



## ESPADIN

*Espadin is the most abundantly used Agave for Mezcal production. Maturation takes between 8 - 12 years before the Agave Pina is ready to harvest.*

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|---|----|
| <b>AGAVE CORTÉS</b>   | 13 |
| <i>Francisco Cortés. Santiago Matatlan, Oaxaca<br/>Reposado 16 - Anejo 18</i>   |    |
| <b>LA MEDIDA</b>  | 16 |
| <i>Celso Luis Santiago. Río Golea, Oaxaca<br/>Legendary Mezcalero Don Celso</i>   |    |
| <b>MAL BIEN ZACATE</b>  | 13 |
| <i>Lucio Morales. San Dionisio Ocoatepec, Oaxaca<br/>Fresh cut Lemongrass added to distillation</i>   |    |
| <b>NUESTRA SOLEDAD SINGLE VILLAGE</b>   | 15 |
| <i>Lachigui Miahuatlan - "Tio" Pedro Vasquez<br/>Santiago Matatlan - Gregorio Hernandez<br/>Santa Maria Zoquitlan - José &amp; Ignacio Parada</i> |    |
| <b>REY CAMPERO</b>  | 14 |
| <i>Vicente Sánchez Parada. Candelaria Yegolé, Oaxaca<br/>"King of the Countryside"</i>  |    |
| <b>SIEMBRA METL</b>   | 28 |
| <i>Jorge Miguel Pérez. Queréndaro, Michoacán<br/>Roasted underground for 45 days</i>  |    |
| <b>TOSBA</b>  | 14 |
| <i>Edgar Gonzalez Ramirez. San Cristobal, Lachirioag<br/>Originating high from the Sierra Juárez Mountains</i>                                    |    |

## PECHUGA

*'Pechuga' are ceremonial Mezcales distilled for special occasions & holidays. Local proteins & fruits are added to distillation to provide truly unique terroir expressions.*

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| <b>DON MATEO</b>   | 20 |
| <i>Delia Vargas Vieyra. San Miguel, Michoacán<br/>Turkey, Venison, Iguana &amp; Dried Fruits</i>                     |    |
| <b>MACURICHOS</b>  | 20 |
| <i>Gonzalo Martinez Sernas. Santiago Matatlán, Oaxaca<br/>Conejo Rabbit, Apple, Cinnamon, Banana &amp; Pineapple</i> |    |
| <b>REY CAMPERO</b>   | 30 |
| <i>Vicente Sánchez Parada. Candelaria Yegolé, Oaxaca<br/>Quail, Pineapple, Banana &amp; Corn Cobs</i>                |    |
| <b>TOSBA</b>   | 18 |
| <i>Edgar Gonzalez Ramirez. San Cristobal, Lachirioag<br/>Turkey, Pineapple, Blackberries, Apples &amp; Plums</i>     |    |

# MAZ MEZCAL

Our Agave Spirits portfolio aims to highlight the terroir diversity within Mexico. Mezcal achieves its smokey aromas & flavor due to being roasted underground. Mezcal is made from a wide variety of Agaves. Tequila conversely, is traditionally roasted & steamed in brick ovens, using just Agave Tequilana. 'Durango' 'Michoacán' 'Puebla' & 'Oaxaca' are different States within Mexico, each providing unique regional driven influences over their Mezcales. Agaves are listed as :

## TYPE OF AGAVE - BRAND NAME

Mezcalero (Person who produced mezcal). Town  
Description

## DURANGO

**CENIZO - ORIGEN RAIZ** 19  
Don Nacho. Tuitán  
*Fruity & creamy with orange rinds*

**CHACALEÑO - ORIGEN RAIZ** 19  
Carlos Angulo Rios. El Platanar  
*Durango's relative to Agave Espadin*

## MICHOACÁN

**BRUTO - LA LUNA** 24  
Adan & Edgar Perez. Cotija  
*Brut & powerful with lime rinds*

**CUPREATA - LA LUNA** 14  
Adan & Edgar Perez. Cotija  
*Our house selection for copitas & mezcalitas*

**ENSAMBLE - SIEMBRA METL** 28  
Jorge & Miguel Perez. Queréndaro  
*Inaequidens & Cupreata*

**MANSO SAHUAYO - LA LUNA** 18  
Hernan Hernandez Scott. Cotija  
*Citrus zest & Agave sweetness*

**TEQUILANA - LA LUNA** 18  
Hernan Hernandez Scott. Cotija  
*Same Agave used to make Tequila*

## PUEBLA

**ESPADILLA - ZINACANTAN** 18  
Fabiola Torres Monfil.  
San Diego La Meza Tochilmitzingo  
*Female owned & fourth generation  
Maestra Mezcalera*

**TOBALA - FÓSFORO** 18  
Aarón Alva Sánchez. Huehuetlán el Grande  
*Artisanal with 15 year old agave*

**TOBALA PENCA - FÓSFORO** 24  
Aarón Alva Sánchez. Huehuetlán el Grande  
*Tobala "aged" with roasted agave penca leaf*

*Serving size Mezcales 1.5 oz*

# OAXACA

- ARROQUENO - LA MEDIDA** 24  
Milton López Juárez. Miahuatlán
- CUISHE - REY CAMPERO** 18  
Vicente Sánchez Parada. Candelaria Yegolé  
*Bright, refreshing & approachable*
- ENSAMBLE - GUSTO HISTORICO** 24  
Juan Vásquez. Miahuatlán  
*Jabali & Tepextate*
- ENSAMBLE - GUSTO HISTORICO** 24  
Ignacio Juarez. Miahuatlán  
*Madrecuixe & Bicuixe*
- ENSAMBLE - MACURICHOS** 24  
Gonzalo Martinez Sernas. Santiago Matatlán  
*Ciral, Madrecuixe, Barril & Bicuixe*
- JABALI - REY CAMPERO** 21  
Romulo & Vicente Sánchez Parada. Candelaria Yegolé  
*The Mezcal that inspired this entire list*
- LARGO - REAL MINERO** 30  
Ignacio Juarez. Miahuatlán  
*Agave Karwinskii distilled in handmade clay pots*
- MADRECUIXE - 5 SENTIDOS** 24  
Tio Tello & Lalo Perez. El Nanche
- MEXICANO - REY CAMPERO** 18  
Vicente Sánchez Parada. Candelaria Yegolé  
*A whiskey drinkers Mezcal*
- TEPEZTATE - EL JOLGORIO** 28  
"Tio" Pedro Vasquez. Miahuatlán  
*Massive 25+ year old Agaves*
- TEPEXTATE - SANTO LLANTO** 18  
**Maestra Mezcalera Gloria Garcia**  
Logoche, Miahuatlan  
*Bright green & floral notes*
- TOBALA - EL JOLGORIO** 28  
Gregorio Garcia. San Baltazar Guelavila  
*"King of the Wild Agave"*
- TOBALA - MACURICHOS**  
Gonzalo Martinez Sernas. Santiago Matatlán  
*Ancestral Clay Pot 26*  
*Artesanal Copper Still 22*  
*Try as a Flight 28*
- TOBALA - TOSBA** 23  
Edgar Gonzalez Ramirez. San Cristobal Lachirioag  
*Maz Mezcal's Favorite Tobala*  
*Delicate floral aromas & smoke*
- TOBAXICHE - MAL BIEN** 18  
Victor and Emanuel Ramos. Miahuatlán  
*Father & son Mezcalero duo*
- WARASCH - TOSBA** 30  
Edgar Gonzalez Ramirez. San Cristobal Lachirioag  
*Only expression available in USA - 'Tutti Fruity'*

# MAZ MEZCAL

## TEQUILA

	BLANCO	REPO	ANEJO
AMATITEÑA <i>NOM 1477</i>	19	22	30
ARTENOM <i>NOM</i>	18	20	28
CASAMIGOS <i>NOM 1609</i>	17	19	24
CASCAHUÍN <i>NOM 1123</i>	16	20	30
CIERTO <i>NOM 1146</i>	23	32	45
DON JULIO <i>NOM 1449</i>	17	20	24
EL MAYOR <i>NOM 1603</i>	14	16	18
EL TESORO <i>NOM 1139</i>	18	22	28
FORTALEZA <i>NOM 1493</i>	18	24	36
G 4 <i>NOM 1579</i>	16	18	30
PAQUI <i>NOM 1545</i>	15	17	19
PATRON <i>NOM 1492</i>	17	20	24
SAN MATÍAS <i>NOM 1103</i>	16	18	20
SIEMBRA VALLES <i>NOM 1123</i>	18	22	32
SIETE LEGUAS <i>NOM 1120</i>	17	19	22
TAPATIO <i>NOM 1139</i>	14	16	18

### CABALLITO CERRERO

Agave Azul Blanco 20 - Agave Chato Blanco 22

### CASCAHUÍN

Tahona Blanco 23 - Plata 48 23

### FORTALEZA ESPECIAL BLANCOS

Lot 150 24 - Still Strength 24

### CIERTO EXTRA ANEJO

65  
4 to 30 year blended Anejo aged in French Limousin Oak

### G 4 MADERA BLANCO

20  
45% ABV wood fermented Blanco

### LOS DOS BLANCO

14  
Certified additive free Blanco. NOM 1414

### PM SPIRITS STILL STRENGTH

18  
55% ABV Blanco Tequila. NOM 1468

### SANTANERA ANEJO

34  
Kosher Certified 2 to 5 year aged estate grown Agaves

### SIEMBRA VALLES JOVEN

26  
Anniversario Joven blended Reposado & Blanco

### SIETE LEGUAS DÉCADAS

26  
70th year Anniversary Edition using wild grown Agaves

**PLEASE ASK YOUR SERVER FOR OUR  
EXTENSIVE MEZCALES MENU**