

TEQUILA!

BLANCO, SILVER, PLATA

DISTILLED BLUE WEBER AGAVE, UNAGED, RIGHT OUT OF THE STILL

El Jimador	cooked agave, vanilla & caramel	\$7.5
Olmeca	sweet, slight smoke, soft honey finish	\$7.5
Espolon Blanco	cooked agave, black pepper and a touch of citrus	\$9.5
Sauza	clean, fresh, hints of agave.....	\$7.5
Clase Azul	vanilla and citrus aroma, fruity and sweet finish.....	\$20
Cabo Wabo	slightly spicy, crisp and clean finish.....	\$15
Patron	caramel, butter and a light spice	\$15
El Tequileño Platino	tropical fruit, light vanilla and white pepper	\$15
Herradura Silver	sweet bell pepper, black pepper, citrus rind, fruit	\$12
Teremana	bright citrus, smooth finish	\$12
Casamigos	mint, cinnamon and sweet pear & pineapple.....	\$15
Padre Silver	fresh agave, floral, citrus, vanilla with a hint of pepper	\$20

GOLD, ORO, MIXTO

SILVER TEQUILA WITH CARAMEL ADDED

Olmeca	slight honey flavour, hint of black pepper	\$7.5
Jose Cuervo	black pepper, notes of toffee and vanilla	\$9.5

MEZCAL

SIMILAR TO TEQUILA, DISTILLED FROM ANY AGAVE PLANT

Jaral De Berrio	herbaceous, peppery and smoky-sweet	\$9.5
Koch El Mezcal Espadin	sweet fruit, light smoke finish	\$12
Miel de Tierra Reposado	vanilla, cinnamon, oak and honey	\$12
400 Conejos	hints of vanilla, caramel and oak	\$9.5

Ask us about our Feature Mezcal

REPOSADO

"RESTED" IN OAK BARRELS FOR A MINIMUM OF TWO MONTHS

El Jimador	light caramel, vanilla and oak flavours	\$7.5
Corralejo	lemon, lime, honey & peppercorn.....	\$12
Hornitos	sweet pear and spice	\$9.5
Herradura	mellow oak, vanilla & cinnamon	\$15
El Tequileño Reposado	vanilla, mild oak , cooked agave	\$9.5
Clase Azul	toffee sweetness, oak and spice	\$30
Olmeca Altos	sweet and fruity; smoke, caramel and orange peel finish ...	\$9.5
Cabo Wabo	pepper, hint of fruit, spicy finish.....	\$20
Casamigos	white pepper, herbs with a touch of roasted nuts	\$20
Corralejo Triple Destilado	aged in barrels of three different woods; aroma of vanilla, honey and pepper	\$15
Don Julio	oak, anise and hints of dill, green pepper & spice	\$20
1800	caramel, spice, white pepper and smoke	\$12



TEQUILA
HERRADURA

JULIO'S
BARrio
MEXICAN RESTAURANT

el Jimador
TEQUILA



MAS TEQUILA!

ANEJO

"AGED" IN OAK BARRELS FOR MINIMUM 1 YEAR

 Herradura	— cooked agave, toasted oak and dry fruit	\$20
Cazadores	— agave, fruit and pine notes.....	\$9.5
Sauza Tres Generaciones	\$15
	triple distilled, with brown sugar, soft oak and clean agave	
Don Julio	— lime, grapefruit & mandarin aromas, with a touch of caramel	\$20
 Hornitos Black Barrel	\$12
	extra oak aging in whiskey barrels for a smooth, toasty finish	
Patron	— vanilla, raisin and honey, with a caramel and smoky finish.....	\$20
Aha	— sweet caramel and cocoa	\$20
Casamigos	— honeyed wood, with tropical and citrus notes	\$25
Hornitos Cristalino	\$15
	vanilla, butterscotch, toasted wood. Triple distilled	

TEQUILA SUPERIOR

Herradura Selección	\$60
	balanced, cooked agave, vanilla, oak, and dried fruit. Aged 4 years	
Jose Cuervo Reserva Familia	\$30
	caramel, sage, rosemary, vanilla, soft oak and banana finish. Aged 3 years	
Don Julio 1942 <i>(limited availability)</i>	— warm oak, vanilla, toasted agave.....	\$50
Patron Platinum	Triple distilled, light citrus & fruit. Black pepper finish	\$40

FLAVOURED

 1800 Coconut	— 1800 Silver tequila infused with ripe coconut	\$9.5
Senor Premium Almendrado	\$9.5
	reposado tequila with natural almond flavouring	
La Pinta Pomegranate	\$9.5
	Clase Azul Silver tequila with pomegranate flavours	

THURSDAYS

ALL TEQUILA & MEZCAL 1/2 OFF!

*cocktails not included

SALUD!




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