

Made with 100% Blue Agave, complying with Mexican denomination of origin.
Cacti mature for up to 8 years before harvest, baked for 3 days to extract the nectar, then fermented and distilled to make TEQUILA!

Blanco

Unaged, young, 'white' tequilas with bright and zesty flavours.

Espolon	11
Altos	11
Tromba	12
Rooster Rojo	12
Herradura	12
Corazon	12
Próspero	12
Volando	13
Batanga	12
Casamigos	12
Don Julio	12
Patrón	13
Teremana	14
Siete Leguas	15
Milagro	15
Solento Organic	17

Reposado

Aged between 2 to 12 months in oak barrels to allow flavours to develop and soften. Expect light earthiness, mild vanilla and/or oak.

El Jimador	11
Espolon	12
Tromba	12
Herradura	14
Próspero	12
Patrón	14
Don Julio	14
Casamigos	15
La Gritona	16
Clase Azul Reposado	35

Herradura Flights

Herradura CLASSIC Selection Try all 3
Plata | Reposado | Añejo **25**

Herradura BALLER Selection Try all 3
Ultra | Legend | Selección Suprema **75**



Añejo

Aged for at least 12 months. Ideal for sipping. Expect hints of caramel, tobacco and/or leather aromas.
Served in sherry glasses to showcase refined flavours.

Herradura	15
Tromba	15
Patrón	15
Don Julio	15
1800 Cristalino	15
Herradura Ultra	19
Herradura Legend	27
Herradura Selección Suprema	49

How about a *Fancy* Margarita?

Choose a Tequila or Mezcal and make a customized margarita +12

Mezcal

Made from one of over 200 agave cactus varieties. Each mezcal has its own flavour. They typically originate from the state of Oaxaca in Mexico. Most are still produced in small batches by hand. Enjoy smoky, complex, rich flavours.

Nuestra Soledad (Current Fave!)	13
Del Maguey Vida	12
Peloton de la Muerte	12
Meteoro	12
Wahaca [Madre Cuiche]	18
Quiquiriqui	13
Verde Momento	13
Casamigos	15
Illegal Joven	14
Illegal Reposado	16
Se Busca [Añejo]	16
Perro de San Juan	14
The Lost Explorer	15
Estancia [Raicilla]	20
San Balthazar Alipus	22
Bozal [Tobasiche]	20
Bozal [Espadin/Baril]	20
Bozal [Chino Verde Reserva]	24