



# TEQUILA COLLECTION

At Azteca South Beach, we are proud to present one of the most extensive tequila selections in South Florida. Carefully curated, our collection brings together iconic houses, rare expressions, and hard-to-find bottles many of which are not available on the open market. Each selection reflects our commitment to quality, authenticity, and experience.

Designed by our Head Bartender, this collection invites you to explore the full spectrum of agave from crisp, vibrant blancos to deep, rich, and complex aged tequilas.

Whether you're enjoying the rooftop, our outdoor terraces, or the energy of our dining room with live music and DJs, this is more than a selection it's an experience.

Take your time. Discover. Savor.  
For those looking to elevate the moment,  
bottle service is available upon request.  
Our team is here to guide you.

Enjoy the experience.

*Eduardo Pantaleon*  
Head Bartender

# TEQUILA BLANCO

The purest expression of tequila, unaged and bottled at peak freshness, bursting with vibrant agave, bright citrus, and a clean, lively finish.

## **Gran Centenario (Silver) – \$18**

A smooth and approachable blanco tequila with light citrus notes, cooked agave, and a clean, slightly peppery finish.

## **Reserva de la Familia Platino – \$17**

An elegant and refined blanco with delicate herbal notes, subtle sweetness, and a silky texture.

## **Azteca Azul Plata – \$16**

Fresh and vibrant, featuring bright agave, hints of lime, and a light mineral finish.

## **Cantera Negra Silver – \$21**

Premium small-batch tequila with rich agave flavor, citrus undertones, and a smooth, slightly sweet finish.

## **Corazón Blanco – \$19**

Crisp and clean with strong agave presence, balanced by pepper and subtle vanilla notes.

## **Tijuana Blanco – \$16**

Light-bodied and refreshing with mild agave sweetness and a smooth, easy finish.

## **Mijenta Blanco – \$20**

Artisanal and organic tequila with complex aromas of agave, honey, and floral notes, finishing smooth and elegant.

## **100 Años Blanco – \$16**

Classic and approachable, offering cooked agave flavors with a touch of sweetness and spice.

## **1800 Coconut – \$17**

Infused tequila with natural coconut flavor, slightly sweet and tropical, perfect for refreshing cocktails.

## **21 Seeds Grapefruit Hibiscus – \$15**

Infused tequila with bright grapefruit and floral hibiscus notes, light, refreshing, and slightly citrusy.

## **7 Leguas (Silver) – \$18**

Traditional tequila with bold agave flavor, earthy tones, and a peppery finish—very authentic profile.

## **818 Eight Blanco – \$16**

Smooth and modern with notes of almond, citrus, and a soft, clean agave finish.

## **Adictivo Plata – \$18**

Rich and slightly sweet blanco with hints of vanilla and cooked agave, very smooth on the palate.

## **Aguasol Blanco – \$20**

Bright and fresh with citrus-forward notes, clean agave, and a refreshing finish.

## **Altos (Silver) – \$18**

Well-balanced tequila with cooked agave, citrus, and a touch of sweetness, great for sipping or mixing.

## **Ambhar Plata – \$25**

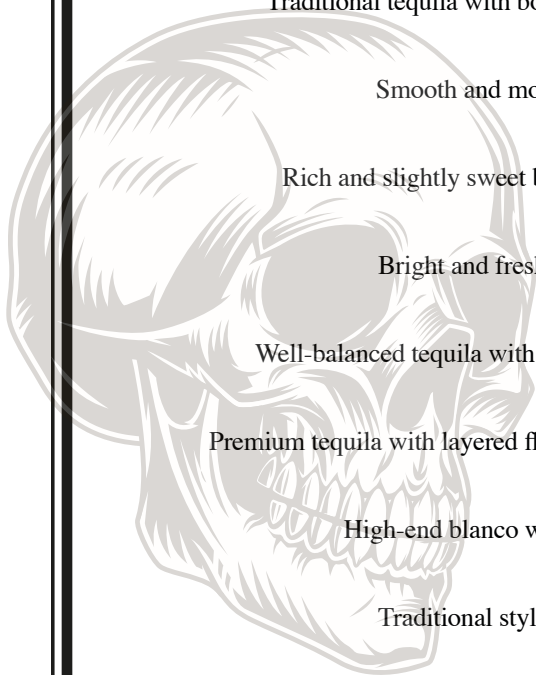
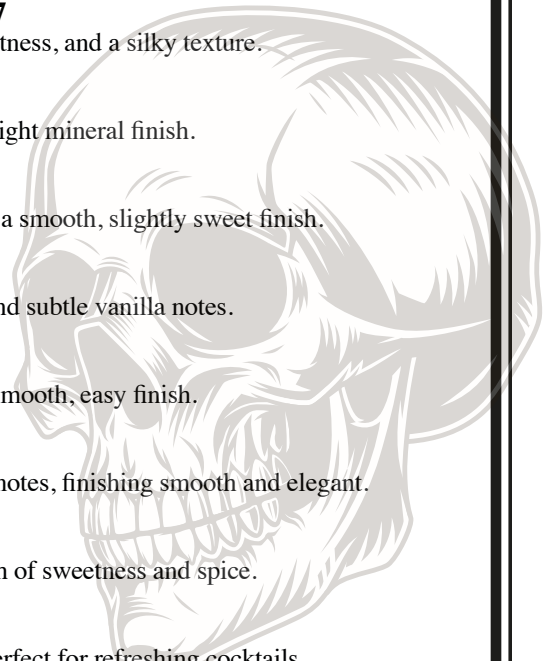
Premium tequila with layered flavors of agave, citrus, and light spice, offering a refined and smooth experience.

## **Amor Mio Blanco – \$26**

High-end blanco with a soft, creamy texture, rich agave sweetness, and elegant finish.

## **Arandas Plata – \$16**

Traditional style with bold agave character, slightly earthy with a peppery kick.



**Arette (Silver) – \$18**

Classic and authentic tequila with strong agave notes, light citrus, and a clean, dry finish.

**Arette Artisanal (Silver) – \$20**

Traditional and well-crafted, offering bold agave flavors with earthy tones and a clean, crisp finish.

**Artenom 1123 (Silver) – \$22**

Elegant and mineral-driven, with bright agave, citrus notes, and a refined, smooth finish.

**Artenom 1579 (Silver) – \$27**

Rich and complex, showcasing deep agave, light spice, and a long, structured finish.

**Asombroso Silver – \$19**

Smooth and approachable, with soft agave sweetness, citrus, and a clean finish.

**Astral Blanco – \$16**

Fresh and vibrant, highlighting bright agave, light herbs, and a crisp, refreshing finish.

**Avion (Silver) – \$18**

Light and smooth with delicate agave, vanilla hints, and a soft citrus touch.

**Bacanora Aguamiel – \$20**

Distinctive and slightly wild, with earthy agave, herbal notes, and a smoky edge.

**Cabal Horsehead – \$27**

Bold and expressive, with rich agave, peppery spice, and a smooth, lasting finish.

**Cabo Wabo Blanco – \$21**

Crisp and lively, featuring bright agave, citrus, and a smooth, easy finish.

**Calirosa Rosa Blanco – \$19**

Unique and lightly rosé-finished, with soft fruit notes, agave, and a silky texture.

**Campo Bravo Plata – \$16**

Light-bodied and approachable, with clean agave and subtle citrus notes.

**Casa Azul (Silver) – \$18**

Smooth and balanced, offering fresh agave, light sweetness, and a clean finish.

**Casa Del Sol Blanco – \$22**

Refined and smooth, with vibrant agave, citrus, and a soft, elegant finish.

**Casa Dragones (Silver) – \$33**

Ultra-premium and exceptionally smooth, with pure agave, floral notes, and a polished finish.

**Casa Dragones Joven – \$79**

A luxurious blend of blanco and aged tequila, delivering silky texture, subtle oak, and a refined finish.

**Casa Noble Blanco – \$22**

Organic and expressive, with bright agave, citrus, and a slightly herbal finish.

**Casamigos (Silver) – \$20**

Smooth and easy-drinking, with soft agave, vanilla hints, and a clean finish.

**Cayeya Blanco – \$17**

Fresh and vibrant with notes of agave, citrus, and a light, refreshing finish.

**Cazadores (Silver) – \$16**

Classic and reliable, with cooked agave, light spice, and a smooth finish.

**Cazcanes N10 – \$49**

High-end and complex, with intense agave, mineral notes, and a long, refined finish.

**Cazcanes N7 – \$25**

Well-balanced and structured, featuring agave richness, light spice, and a smooth finish.

**Cazcanes N9 – \$35**

Elegant and layered, with rich agave, herbal notes, and a long, silky finish.

**Chica Chida Agave Peanut Butter – \$16**

Flavored and bold, combining roasted agave with creamy peanut butter sweetness.

**Cincoro (Silver) – \$22**

Smooth and refined, with clean agave, citrus notes, and a soft, balanced finish.

**Clase Azul (Silver) – \$32**

Premium and elegant, with soft agave, vanilla, and a smooth, luxurious finish.

**Codigo (Silver) – \$20**

Pure and unadulterated, highlighting clean agave and a crisp, fresh finish.

**Codigo 1530 Rosa – \$37**

Barrel-finished in wine casks, offering delicate fruit notes, agave, and a silky finish.

**Corralejo (Silver) – \$18**

Bright and lively, with fresh agave, citrus, and a clean finish.

**Corzo Silver – \$23**

Triple-distilled for smoothness, featuring light agave, citrus, and a refined finish.

**Deleon Blanco – \$17**

Smooth and modern, with soft agave, vanilla notes, and a clean finish.

**Don Fulano Blanco (Silver) – \$25**

Rich and authentic, with deep agave character, mineral notes, and a long finish.

**Don Fulano Fuerte – \$27**

Higher-proof and bold, delivering intense agave, spice, and a powerful finish.

**Don Julio (Silver) – \$18**

Crisp and classic, with bright agave, citrus, and a smooth finish.

**Don Ramon Lava Silver – \$16**

Light and easy, with soft agave and a smooth, approachable finish.

**Don Ramon Plata – \$16**

Clean and balanced, with agave, citrus, and a refreshing finish.

**El Cristiano Silver – \$25**

Smooth and refined, with bright agave, citrus, and a polished finish.

**El Jimador (Silver) – \$17**

Classic and approachable, with cooked agave and light spice.

**El Mexicano Blanco – \$17**

Traditional and bold, with strong agave, earthy tones, and a clean finish.

**El Reformador Blanco – \$16**

Simple and clean, with fresh agave and a light, smooth finish.

**El Tequileo Blanco – \$16**

Traditional and well-balanced, with cooked agave, citrus, and a smooth finish.

**El Tequileo Platinum (Silver) – \$26**

Refined and elegant, with bright agave, mineral notes, and a silky texture.

**El Tesoro (Silver) – \$18**

Authentic and full-bodied, showcasing rich agave, earthiness, and a long finish.

**Esperanto Karat Blanco – \$28**

Premium and smooth, with rich agave, subtle sweetness, and a refined finish.

**Espolon (Silver) – \$16**

Bright and lively, with agave, pepper, and a clean, crisp finish.

**Exotico Blanco – \$16**

Easy-drinking with soft agave, citrus, and a smooth finish.

**Fortaleza (Silver) – \$27**

Highly regarded and traditional, with deep agave, olive notes, and a rich, complex finish.

**G4 (Silver) – \$18**

Clean and mineral-driven, with vibrant agave and a smooth, natural finish.

**Gran Coramino Cristalino – \$20**

Smooth and refined, offering light oak influence with clean agave, vanilla notes, and a silky finish.

**Herradura (Silver) – \$17**

Classic and well-balanced, with cooked agave, citrus, and a touch of spice.

**Hiatus (Silver) – \$18**

Fresh and clean, featuring bright agave, light citrus, and a crisp finish.

**Hornitos Cristalino Reposado – \$23**

Filtered for clarity, combining soft oak, vanilla, and smooth agave for an easy, elegant finish.

**Hornitos Blanco – \$16**

Light and approachable, with fresh agave, citrus, and a smooth finish.

**Humano Blanco – \$22**

Artisanal and expressive, showcasing rich agave, herbal notes, and a clean finish.

**Hussong's Silver – \$17**

Crisp and refreshing, with bright agave and a clean, slightly peppery finish.

**Insolito Blanco – \$21**

Smooth and modern, with soft agave, citrus, and a lightly sweet finish.

**JAJA Blanco – \$16**

Light and easy-drinking, with smooth agave and a clean, approachable profile.

**Jarana Blanco – \$16**

Simple and vibrant, offering fresh agave and a crisp finish.

**Jose Cuervo Tradicional Cristalino – \$21**

Refined and smooth, blending light oak character with clean agave and a silky finish.

**La Bruja (Silver) – \$22**

Bold and expressive, with rich agave, herbal tones, and a clean finish.

**La Bruja Reposado – \$26**

Lightly aged, offering smooth agave with soft vanilla and spice notes.

**LALO Blanco – \$20**

Pure and elegant, focused on clean agave, citrus, and a bright, smooth finish.

**Lobos 1707 Blanco – \$17**

Smooth and modern, with subtle sweetness, citrus, and a soft finish.

**Los Amantes Joven – \$20**

A unique blend, combining fresh agave with light smoky and herbal notes.

**Luna Azul (Silver) – \$16**

Light and approachable, with soft agave and a smooth finish.

**Maestro Dobel (Silver) – \$18**

Clean and refined, with balanced agave, light citrus, and a smooth texture.

**Mandala Blanco – \$38**

Ultra-premium, offering rich agave, soft sweetness, and a luxurious smooth finish.

**Mi Campo Blanco – \$16**

Bright and fresh, with agave, citrus, and a crisp, clean finish.

**Milagro (Silver) – \$16**

Classic and versatile, with fresh agave, citrus, and a smooth finish.

**Milagro Select (Silver) – \$18**

Elevated and refined, with enhanced agave character and a smooth finish.

**Mundo de Oro Blanco – \$21**

Rich and smooth, with balanced agave, light sweetness, and a clean finish.

**Ocho Plata – \$20**

Highly regarded single-estate tequila, showcasing pure agave, mineral notes, and a long finish.

**Pantalones Blanco – \$19**

Smooth and easy, with fresh agave and a clean, approachable finish.

**Partida (Silver) – \$16**

Clean and crisp, with bright agave and a smooth finish.

**Patrón (Silver) – \$20**

Crisp and iconic, with fresh agave, citrus, and a smooth, clean finish.

**Por La Gente Blanco – \$21**

Bold and authentic, with rich agave, earthy notes, and a smooth finish.

**Rock N Roll Mango – \$16**

Infused and tropical, combining agave with sweet mango and a refreshing finish.

**San Matías (Silver) – \$20**

Traditional and balanced, with cooked agave, light spice, and a smooth finish.

**San Matías Blanco Reserva – \$27**

Premium expression with refined agave, light sweetness, and a smooth finish.

**Santo Blanco Fino – \$22**

Smooth and elegant, with fresh agave, citrus, and a refined finish.

**Sauza Conmemorativo – \$21**

Classic and smooth, offering balanced agave with soft oak influence.

**Sauza Hacienda Silver – \$16**

Light and approachable, with fresh agave and a clean finish.

**1800 Silver – \$16**

Crisp and balanced, with bright agave, citrus, and a smooth finish.

**Tanteo Blanco – \$18**

Clean and fresh, with vibrant agave and a smooth finish.

**Tanteo Chipotle – \$18**

Infused with smoky chipotle, delivering bold agave and a spicy finish.

**Tanteo Habanero – \$18**

Spicy and intense, combining fresh agave with a vibrant heat.

**Tapatío (Silver) – \$20**

Traditional and robust, with rich agave, mineral notes, and a long finish.

**Tapatío 110 Proof – \$29**

Higher-proof and bold, with intense agave flavor and a powerful, structured finish.

**Tepozán Blanco (Los Altos) – \$16**

Bright and fresh, with citrus-forward agave and a clean finish.

**Tepozán Blanco – \$18**

Balanced and smooth, with agave, citrus, and a light mineral touch.

**Tequila 512 Blanco – \$21**

Smooth and refined, with clean agave, citrus, and a soft finish.

**Teremana Blanco – \$19**

Easy-drinking and smooth, with fresh agave, citrus, and a clean finish.

**Tierra Sagrada Plata – \$16**

Light and approachable, with fresh agave and a smooth finish.

**Doña Celia Blanco – \$22**

Elegant and smooth, with bright agave, citrus, and a refined finish.

**Tres Agaves Blanco – \$17**

Organic and crisp, with clean agave, citrus, and a refreshing finish.

**Tres Generaciones Plata – \$17**

Smooth and balanced, with fresh agave, light citrus, and a clean finish.

**Two Fingers Silver – \$16**

Light and easy-drinking, offering soft agave notes and a smooth finish.

**Volcán (Silver) – \$20**

Elegant and mineral-driven, with bright agave, citrus, and a refined finish.



# REPOSADO

Lightly aged in oak barrels, bringing together fresh agave with smooth notes of vanilla, caramel, and a touch of warm spice.

## **Gran Centenario Reposado – \$20**

Smooth and slightly sweet, with notes of oak, vanilla, and cooked agave.

## **Gran Coramino Reposado – \$24**

Refined and silky, blending soft oak, caramel, and rich agave.

## **House Gold Tequila – \$16**

Easy and approachable, with light oak influence and a smooth finish.

## **1800 Reposado – \$19**

Balanced and smooth, with cooked agave, caramel, and a touch of spice.

## **Reserva de la Familia Reposado – \$33**

Premium and elegant, offering layered oak, vanilla, and rich agave.

## **7 Leguas Reposado – \$21**

Traditional and well-structured, with deep agave, oak, and a smooth finish.

## **Altos Reposado – \$21**

Bright and balanced, with agave, vanilla, and light citrus notes.

## **Arandas Oro – \$17**

Lightly aged with soft oak, subtle sweetness, and smooth agave.

## **Arette Artisanal Reposado – \$24**

Authentic and refined, with rich agave, oak, and a smooth finish.

## **Arette Reposado – \$21**

Classic and balanced, with cooked agave and soft vanilla notes.

## **Artenom 1414 Reposado – \$28**

Complex and elegant, with layered agave, spice, and oak.

## **Avión Reposado – \$21**

Smooth and modern, with light oak, vanilla, and a clean finish.

## **Azteca Azul Reposado – \$19**

Fresh and approachable, with agave, light oak, and a smooth finish.

## **Cabo Wabo Reposado – \$26**

Bold and smooth, with oak, spice, and rich agave flavors.

## **Cantera Negra Reposado – \$24**

Rich and rounded, with caramel, oak, and smooth agave.

## **Casa Azul Reposado – \$29**

Smooth and refined, with balanced oak and agave sweetness.

## **Casa Noble Reposado – \$26**

Organic and elegant, with oak, spice, and a smooth finish.

## **Casamigos Reposado – \$23**

Soft and easy-drinking, with vanilla, caramel, and a smooth finish.

**Casamigos Cristalino Reposado – \$23**

Filtered for clarity, offering smooth oak notes with a clean finish.

**Cayeya Reposado – \$19**

Light and fresh, with subtle oak and a clean agave finish.

**Cazadores Reposado – \$19**

Classic and reliable, with oak, spice, and smooth agave.

**Celosa Rosé – \$34**

Unique and elegant, with light wine barrel notes, soft fruit, and agave.

**Chamuco Reposado – \$21**

Bold and expressive, with rich agave, spice, and oak.

**Cincoro Reposado – \$34**

Ultra-smooth and refined, with caramel, oak, and rich agave.

**Clase Azul Reposado – \$43**

Luxurious and iconic, with vanilla, caramel, and a silky finish.

**Código Reposado – \$24**

Clean and balanced, with light oak, agave, and a smooth finish.

**Código Rosé Reposado – \$24**

Wine-barrel finished, offering soft fruit notes with smooth agave.

**Corazón Reposado – \$21**

Smooth and balanced, with oak, spice, and agave.

**Corralejo Reposado – \$21**

Light and approachable, with vanilla, spice, and a smooth finish.

**Corzo Reposado – \$24**

Refined and smooth, with oak, citrus, and a clean finish.

**DeLeón Reposado – \$21**

Smooth and modern, with vanilla, oak, and a soft finish.

**Don Fulano Reposado – \$30**

Rich and traditional, with deep agave, oak, and spice.

**Don Julio Primavera Reposado – \$30**

Elegant and slightly fruity, with wine barrel influence and smooth agave.

**Don Julio Reposado – \$21**

Classic and smooth, with oak, vanilla, and clean agave.

**El Cristiano Reposado – \$32**

Refined and polished, with smooth oak, citrus, and agave.

**El Jimador Reposado – \$21**

Easy and balanced, with oak, spice, and agave.

**El Mexicano Reposado – \$18**

Traditional and bold, with rich agave and light oak.

**El Tesoro Reposado – \$21**

Authentic and full-bodied, with agave, oak, and a long finish.

**Espolón Reposado – \$21**

Smooth and lively, with vanilla, spice, and agave.

**Fortaleza Reposado – \$34**

Highly regarded, rich and complex, with deep agave, oak, and spice.

**G4 Reposado – \$21**

Clean and mineral-driven, with balanced oak and agave.

**Herradura Reposado – \$21**

Classic and structured, with oak, vanilla, and agave.

**Hiatus Reposado – \$24**

Smooth and modern, with light oak and citrus notes.

**Hornitos Reposado – \$18**

Light and approachable, with subtle oak and a smooth finish.

**Humano Reposado – \$26**

Artisanal and expressive, with rich agave, soft oak, and a smooth, balanced finish.

**Insolito Reposado – \$23**

Smooth and modern, blending light oak, vanilla, and fresh agave.

**Komos Rosé Reposado – \$40**

Wine-barrel finished, offering delicate fruit notes, soft oak, and a silky, elegant finish.

**Lobos 1707 Reposado – \$21**

Smooth and approachable, with subtle sweetness, oak, and agave.

**Luna Azul Reposado – \$19**

Light and easy-drinking, with soft oak and a smooth finish.

**Luna Azul Double Barrel Reposado – \$21**

Richer and more complex, with layered oak, vanilla, and a smooth finish.

**Mi Campo Reposado – \$19**

Bright and balanced, with agave, citrus, and light oak influence.

**Milagro Reposado – \$19**

Classic and smooth, with cooked agave, caramel, and a clean finish.

**Milagro Select Reposado – \$21**

Elevated and refined, with enhanced agave richness and a smooth oak finish.

**Ocho Reposado – \$24**

Single-estate expression with pure agave, light oak, and a long, elegant finish.

**Pantalones Reposado – \$22**

Smooth and easy, with balanced oak and a clean agave profile.

**Partida Reposado – \$19**

Crisp and refined, with light oak, vanilla, and smooth agave.

**Patrón El Alto Reposado – \$34**

Ultra-premium and polished, with rich oak, caramel, and refined agave.

**Patrón Reposado – \$22**

Smooth and well-balanced, with oak, vanilla, and a clean finish.

**San Matías Reposado – \$24**

Traditional and rich, with cooked agave, spice, and oak.

**Santo Reposado – \$23**

Smooth and elegant, with balanced oak, citrus, and agave.

**Sauza Hacienda Gold – \$18**

Lightly aged, with soft oak and a smooth, approachable finish.

**Tapatío Reposado – \$24**

Traditional and robust, with rich agave, oak, and spice.

**Tepozán Reposado – \$21**

Bright and balanced, with citrus, agave, and light oak.

**Tequila 512 Reposado – \$24**

Smooth and refined, with vanilla, oak, and a clean finish.

**Teremana Reposado – \$21**

Easy-drinking, with light oak, citrus, and a smooth finish.

**Tijuana Oro – \$19**

Lightly aged, with subtle sweetness and smooth agave.

**Volcán Reposado – \$23**

Elegant and structured, with mineral notes, oak, and a refined finish.

**100 Años Reposado – \$18**

Smooth and approachable, with light oak and agave sweetness.

**818 Eight Reposado – \$17**

Soft and modern, with vanilla, oak, and smooth agave.

**Adictivo Double Reposado – \$20**

Sweet and rich, with pronounced vanilla, caramel, and a silky finish.

**Ambhar Reposado – \$30**

Premium and refined, with balanced oak, spice, and agave.

**Amor Mío Reposado – \$26**

Elegant and smooth, with rich agave, vanilla, and a soft finish.

**Asombroso Eros Reposado – \$52**

Luxurious and complex, with deep oak, caramel, and a velvety texture.

**Casa Dragones Reposado – \$48**

Highly refined, with soft oak, spice, and an ultra-smooth finish.

**Centinela Reposado – \$17**

Traditional and smooth, with balanced oak and agave.

**Don Ramón Reposado – \$17**

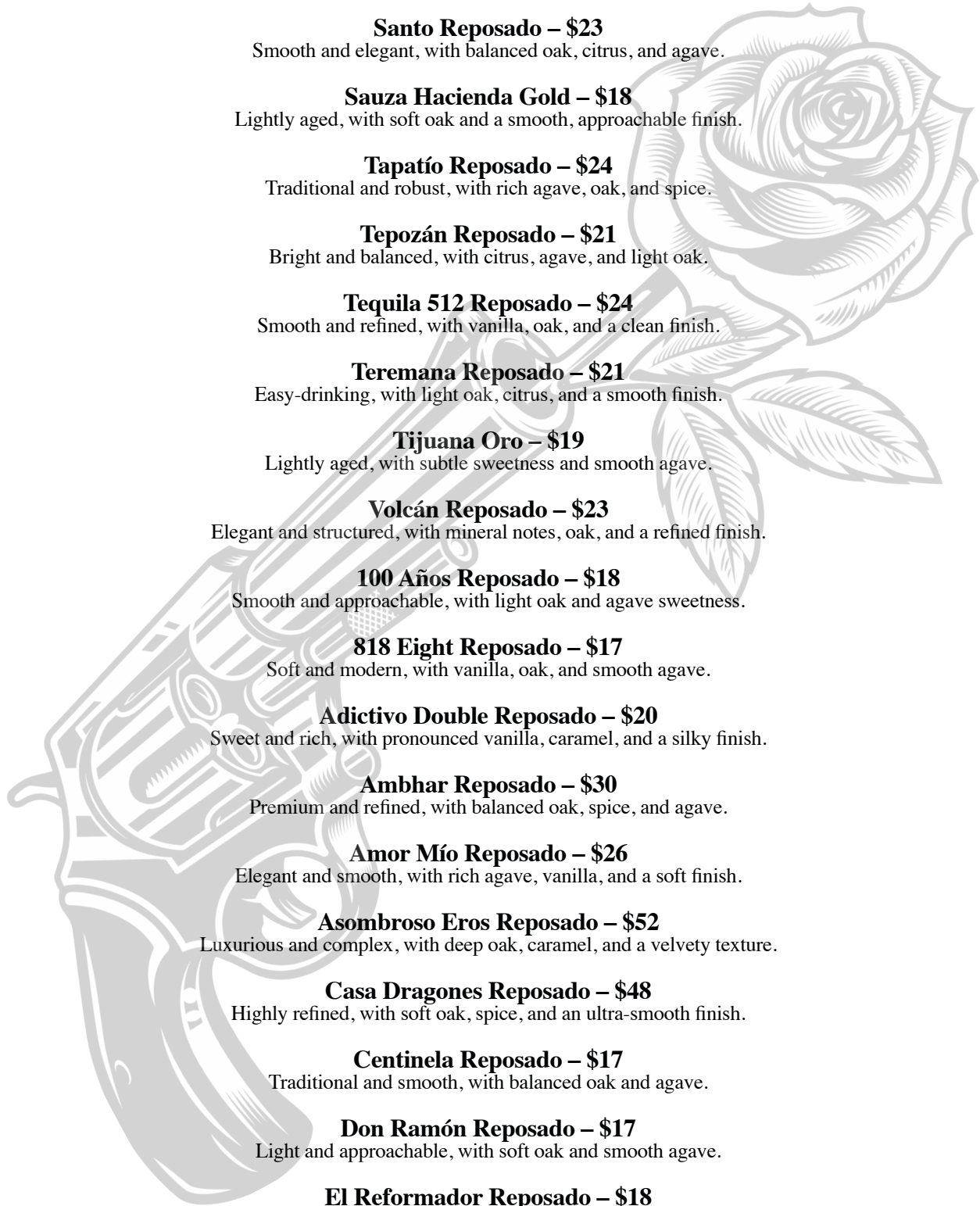
Light and approachable, with soft oak and smooth agave.

**El Reformador Reposado – \$18**

Clean and balanced, with subtle oak and a smooth finish.

**El Tequileno Reposado – \$18**

Classic and well-crafted, with cooked agave and light oak.



**Exotico Reposado – \$18**

Easy and smooth, with soft oak and agave.

**Hussong's Reposado – \$21**

Crisp and balanced, with oak, spice, and agave.

**Jarana Reposado – \$18**

Light and vibrant, with smooth agave and a clean finish.

**Los Amantes Reposado – \$23**

Bold and expressive, with agave, light smoke, and oak.

**Maestro Dobel Diamante (Cristalino) – \$22**

Filtered for clarity, offering smooth oak, vanilla, and a clean finish.

**Mijenta Reposado – \$28**

Artisanal and refined, with rich agave, spice, and a smooth finish.

**Tierra Sagrada Reposado – \$18**

Light and approachable, with subtle oak and fresh agave.

**Tonino Lamborghini Reposado – \$29**

Premium and smooth, with elegant oak, vanilla, and agave.

**Tres Agaves Reposado – \$22**

Organic and balanced, with oak, citrus, and a clean finish.

**Tres Generaciones Reposado – \$21**

Smooth and structured, with oak, spice, and agave.

**Dame Más Reposado – \$41**

Bold and luxurious, with deep oak, caramel, and a long finish.



# AÑEJO

Aged to perfection in oak, delivering rich, layered flavors of cooked agave, toasted wood, vanilla, and a smooth, velvety finish.

## **Avión Cristalino – \$39**

Refined and ultra-smooth, combining aged complexity with a clean, polished finish.

## **Gran Centenario Añejo – \$22**

Rich and balanced, with oak, vanilla, caramel, and a smooth finish.

## **Gran Centenario Cristalino – \$35**

Smooth and refined, offering aged complexity with a clean, silky finish and light oak notes.

## **Gran Coramino Añejo – \$26**

Rich and smooth, with caramel, oak, and a soft, elegant finish.

## **1800 Añejo – \$23**

Well-balanced, with toasted oak, vanilla, and cooked agave.

## **1800 Cristalino Añejo – \$25**

Filtered for clarity, delivering smooth oak character with a clean finish.

## **Jose Cuervo Reserva de la Familia Cristalino – \$70**

Ultra-premium and polished, combining aged richness with a refined, silky finish.

## **7 Leguas Añejo – \$28**

Traditional and robust, with deep agave, oak, and spice.

## **818 Eight Añejo – \$26**

Smooth and modern, with vanilla, oak, and a soft finish.

## **818 Reserve Añejo – \$42**

Richer and more complex, with deeper oak, caramel, and a long finish.

## **Adictivo Añejo – \$24**

Sweet and smooth, with pronounced vanilla, caramel, and a silky texture.

## **Altos Añejo – \$28**

Balanced and refined, with oak, spice, and agave.

## **Ambhar Añejo – \$33**

Elegant and layered, with oak, vanilla, and a smooth finish.

## **Arette Añejo – \$28**

Traditional and well-structured, with rich agave and oak.

## **Arette Artisanal Añejo – \$30**

Craft-driven and refined, with deeper oak, spice, and complexity.

## **Artenom 1146 Añejo – \$39**

Complex and sophisticated, with rich agave, chocolate, and oak notes.

## **Astral Añejo – \$22**

Smooth and approachable, with soft oak and caramel notes.

## **Avión Añejo – \$30**

Refined and smooth, with vanilla, oak, and a clean finish.

**Cabo Wabo Añejo – \$31**

Bold and rich, with oak, spice, and agave.

**Cantera Negra Añejo – \$26**

Smooth and rounded, with caramel, oak, and a soft finish.

**Casa Azul Añejo – \$59**

Premium and elegant, with rich oak, vanilla, and a luxurious finish.

**Casa Del Sol Añejo – \$44**

Smooth and refined, with balanced oak, spice, and agave.

**Casa Noble Añejo – \$29**

Organic and expressive, with oak, spice, and a smooth finish.

**Casa Noble Marqués de Casa Noble Añejo – \$44**

High-end and complex, with deep oak, spice, and a refined finish.

**Casamigos Añejo – \$28**

Smooth and easy-drinking, with caramel, vanilla, and a soft finish.

**Cazadores Añejo – \$23**

Classic and balanced, with oak, spice, and agave.

**Cenote Añejo – \$31**

Smooth and rich, with vanilla, oak, and a clean finish.

**Cincoro Añejo – \$47**

Ultra-smooth and luxurious, with deep caramel, oak, and a long finish.

**Clase Azul Añejo – \$93**

Iconic and luxurious, with rich caramel, vanilla, and a silky finish.

**Código Añejo – \$30**

Clean and refined, with oak, vanilla, and agave.

**Código Barrel Strength Añejo – \$34**

Bold and intense, with concentrated agave, oak, and spice.

**Corazón Añejo – \$25**

Smooth and balanced, with oak, vanilla, and a clean finish.

**Corazón French Oak Añejo – \$36**

Aged in French oak, offering elegant spice, vanilla, and depth.

**Corazón Stag Añejo – \$36**

Barrel-influenced and bold, with rich oak, spice, and complexity.

**Corralejo Añejo – \$28**

Lightly sweet, with oak, caramel, and a smooth finish.

**DeLeón Añejo – \$25**

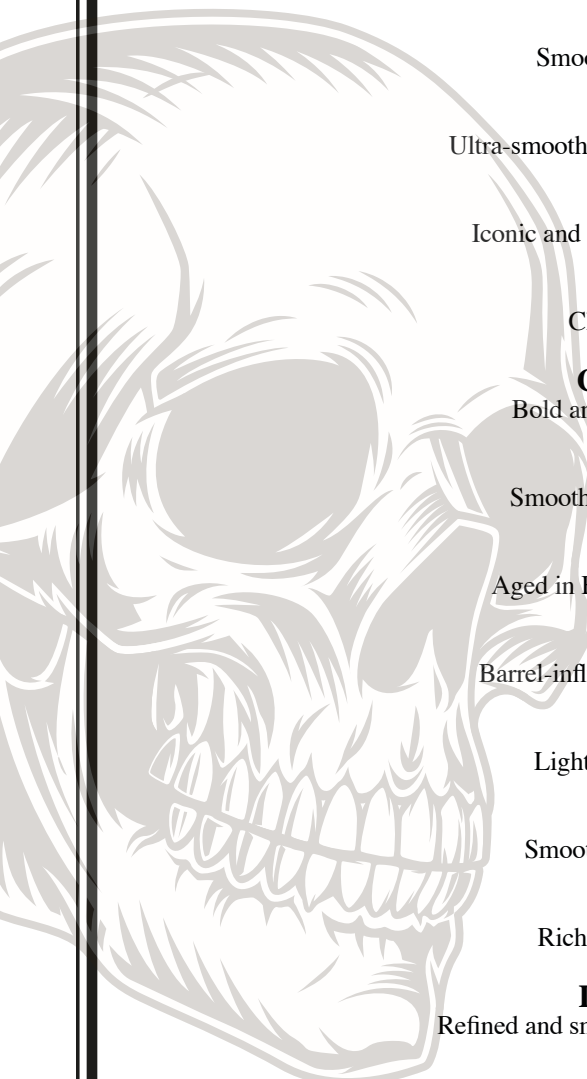
Smooth and modern, with vanilla, oak, and a soft finish.

**Don Fulano Añejo – \$40**

Rich and traditional, with deep agave, oak, and spice.

**Don Julio 70 Añejo Cristalino – \$30**

Refined and smooth, combining aged depth with a clean, polished finish.



**Don Julio Alma Miel – \$55**

Unique and rich, with honeyed sweetness, oak, and a smooth finish.

**Don Julio Añejo – \$24**

Classic and smooth, with oak, vanilla, and agave.

**Don Ramón Añejo – \$29**

Balanced and approachable, with oak, spice, and a smooth finish.

**El Jimador Añejo – \$25**

Easy and smooth, with light oak and agave.

**El Tequileno Añejo – \$29**

Traditional and well-crafted, with oak, spice, and rich agave.

**El Tesoro Añejo – \$28**

Authentic and full-bodied, with deep agave, oak, and a long finish.

**Espolón Añejo – \$24**

Smooth and lively, with vanilla, spice, and agave.

**Espolón Bourbon Barrel Añejo – \$26**

Aged in bourbon barrels, offering caramel, oak, and rich depth.

**Espolón Cristalino Añejo – \$27**

Filtered and smooth, with refined oak and a clean finish.

**Esquisito Añejo – \$51**

Premium and rich, with deep oak, caramel, and a luxurious finish.

**Fortaleza Añejo – \$45**

Highly regarded and traditional, with intense agave, oak, and a long, complex finish.

**G4 Añejo – \$34**

Clean and mineral-driven, with rich agave, oak, and a long, elegant finish.

**Gran Centenario Leyenda – \$39**

Rich and luxurious, with deep oak, caramel, and a smooth, velvety finish.

**Herradura Añejo – \$28**

Classic and structured, with oak, vanilla, and cooked agave.

**Hiatus Añejo – \$31**

Smooth and refined, with balanced oak, spice, and a clean finish.

**Hornitos Añejo – \$21**

Light and approachable, with soft oak and a smooth agave profile.

**Hornitos Añejo Reserva – \$23**

Richer and more developed, with deeper oak and a smooth finish.

**Humano Añejo – \$30**

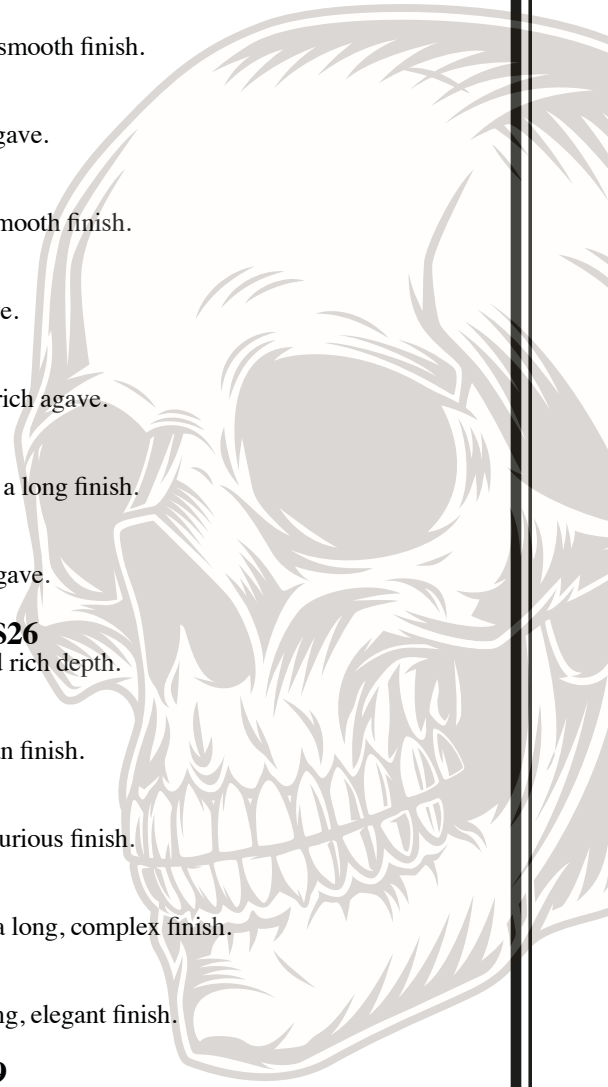
Artisanal and expressive, with rich agave, spice, and oak.

**Hussong's Añejo – \$26**

Balanced and smooth, with oak, vanilla, and a clean finish.

**Hussong's Platinum Añejo – \$30**

Refined and polished, with elegant oak, spice, and a silky finish.



**Insolito Añejo – \$27**

Smooth and modern, with soft oak, vanilla, and agave.

**Komos Añejo Reserva – \$44**

Ultra-premium, with layered oak, caramel, and a luxurious smooth finish.

**Lobos 1707 Añejo PX – \$35**

Finished in Pedro Ximénez casks, offering rich sweetness, oak, and depth.

**Lunazul Añejo – \$26**

Balanced and approachable, with oak, caramel, and agave.

**Lunazul Extra Añejo – \$29**

Richer and deeper, with more pronounced oak, spice, and smoothness.

**Maestro Dobel Cristalino – \$48**

Filtered and refined, combining aged complexity with a clean, polished finish.

**Mandala Añejo – \$41**

Premium and elegant, with rich agave, vanilla, and a smooth finish.

**Milagro Añejo – \$23**

Smooth and classic, with oak, caramel, and a clean finish.

**Ocho Añejo – \$30**

Single-estate expression, with pure agave, oak, and a long finish.

**Pantalones Añejo – \$25**

Smooth and easy, with balanced oak and agave.

**Partida Añejo – \$25**

Refined and smooth, with vanilla, oak, and agave.

**Patrón Añejo – \$33**

Rich and smooth, with oak, caramel, and a clean finish.

**Patrón Cristalino Añejo – \$31**

Filtered for clarity, offering smooth oak notes and a clean finish.

**Por La Gente Añejo – \$25**

Bold and authentic, with deep agave, oak, and spice.

**San Matías Añejo – \$30**

Traditional and balanced, with rich agave, oak, and spice.

**San Matías Anniversary Añejo – \$134**

Ultra-premium and rare, with deep oak, caramel, and a luxurious finish.

**San Matías Cristalino Añejo – \$25**

Smooth and refined, combining aged character with a clean finish.

**Santo Añejo – \$33**

Elegant and balanced, with oak, spice, and smooth agave.

**Tapatío Añejo – \$29**

Traditional and robust, with rich agave, oak, and spice.

**Tepozán Añejo – \$26**

Smooth and balanced, with oak, citrus, and agave.



**Tequila 512 Añejo – \$29**

Refined and smooth, with vanilla, oak, and a soft finish.

**Teremana Añejo – \$25**

Easy-drinking and smooth, with oak, caramel, and agave.

**Tres Agaves Añejo – \$25**

Organic and balanced, with oak, citrus, and a clean finish.

**Tres Generaciones Añejo – \$25**

Smooth and structured, with oak, spice, and agave.

**Tres Generaciones Cristalino Añejo – \$29**

Filtered and refined, with smooth oak and a polished finish.

**Volcán Cristalino Añejo – \$32**

Elegant and modern, combining aged richness with a clean, silky finish.



# EXTRA AÑEJO & PREMIUM

*...for real chingon only !!*

Extended aging creates a bold and luxurious profile, with deep oak, rich caramel, dark chocolate, and an exceptionally smooth, lingering finish.

## **Reserva de la Familia Extra Añejo – \$63**

Elegant and complex, with deep oak, dried fruit, and a long, refined finish.

## **Komos Extra Añejo – \$99**

Ultra-premium and polished, with rich caramel, oak, and a silky, luxurious texture.

## **Corralejo Extra Añejo – \$42**

Smooth and balanced, with oak, vanilla, and a warm finish.

## **Asombroso Extra Añejo – \$83**

Rich and expressive, with layered oak, spice, and a velvety finish.

## **Astral Extra Añejo – \$56**

Refined and smooth, with deep agave, caramel, and soft oak.

## **El Tequileno Extra Añejo – \$112**

Highly complex and elegant, with rich oak, spice, and a long finish.

## **El Tesoro Extra Añejo – \$39**

Authentic and full-bodied, with deep agave, oak, and a smooth finish.

## **La Adelita Extra Añejo – \$36**

Smooth and approachable, with oak, vanilla, and soft agave.

## **Mandala Extra Añejo – \$66**

Luxurious and rich, with deep caramel, vanilla, and a silky finish.

## **Ocho Extra Añejo – \$64**

Single-estate and refined, with pure agave, oak, and elegant depth.

## **Patrón Extra Añejo – \$42**

Smooth and well-rounded, with oak, caramel, and a long finish.

## **Tesoro Azteca Extra Añejo – \$33**

Bold and rich, with pronounced oak, spice, and agave.

## **Tres Agaves Extra Añejo – \$32**

Organic and smooth, with balanced oak, citrus, and a clean finish.

## **Dame Más Reserva Extra Añejo – \$71**

Premium and refined, with rich oak, caramel, and a long, elegant finish.

## **Gran Centenario Gallardo Extra Añejo – \$112**

High-end and complex, with deep oak, spice, and a luxurious texture.

## **Jose Cuervo Reserva de la Familia Extra Añejo – \$51**

Refined and elegant, with rich oak, dried fruit, and a smooth finish.

## **Siete Leguas Antaño Extra Añejo – \$63**

Traditional and rich, with deep agave, oak, and spice.



**Asombroso 11 Year Añejo – \$184**

Exceptionally aged, offering intense oak, caramel, and remarkable depth.

**Asombroso Del Porto Añejo – \$360**

Ultra-luxury expression, aged in port barrels with deep sweetness, oak, and complexity.

**Avión 44 – \$43**

Unique and refined, with extended aging and smooth oak character.

**Avión Cristalino – \$56**

Polished and smooth, combining aged richness with a clean finish.

**Cazadores Extra Añejo – \$27**

Balanced and approachable, with oak, vanilla, and agave.

**Cincoro Extra Añejo – \$280**

Ultra-premium and luxurious, with deep caramel, oak, and an exceptionally smooth finish.

**Clase Azul Ahumado Blanco – \$65**

Distinctive and smoky, with rich agave and a bold character.

**Clase Azul Gold – \$180**

Elegant blend of aged tequilas, with rich caramel, oak, and a silky finish.

**Clase Azul Ultra – \$350**

Iconic and ultra-luxurious, with deep complexity, oak, and an unforgettable finish.

**Código Origen – \$76**

Pure and refined, with deep agave, oak, and a smooth finish.

**Don Fulano Imperial – \$55**

Rich and structured, with deep agave, oak, and spice.

**Don Julio 1942 – \$43**

Iconic and smooth, with caramel, vanilla, and a long, elegant finish.

**El Cristiano Extra Añejo – \$113**

Refined and complex, with oak, spice, and a smooth finish.

**El Tesoro Paradiso Añejo – \$51**

Barrel-finished and rich, with cognac notes, oak, and a luxurious finish.

**Fuenteseca 7 Years – \$35**

Aged to develop rich agave depth, with soft oak, spice, and a smooth finish.

**Fuenteseca 8 Years – \$45**

More structured and complex, with deeper oak, caramel, and elegant balance.

**Fuenteseca 11 Years – \$70**

Highly refined, with layered oak, dried fruit, and a long, sophisticated finish.

**Fuenteseca 15 Years – \$90**

Exceptional aging delivers deep richness, caramel, spice, and remarkable smoothness.

**Fuenteseca 18 Years – \$100**

Rare and complex, with intense oak, dark chocolate, and a luxurious finish.

**Fuenteseca 21 Years – \$200**

Ultra-aged masterpiece, offering unparalleled depth, richness, and an unforgettable finish.

**Gran Patrón Platinum – \$61**

Ultra-smooth and refined, with clean agave, citrus, and a polished finish.

**Herradura Legend – \$49**

Rich and elegant, aged for depth with oak, spice, and smooth agave.

**Herradura Suprema – \$71**

Extra-aged and luxurious, with deep oak, caramel, and a velvety finish.

**Herradura Ultra – \$28**

Cristalino style, combining aged richness with a smooth, clean finish.

**Jose Cuervo 250 Aniversario Extra Añejo – \$440**

Ultra-rare and prestigious, with deep complexity, oak, spice, and exceptional refinement.

**Maestro Dobel Atelier – \$63**

Artistic and refined, blending aged complexity with a smooth, modern finish.

**Patrón Gran Piedra – \$75**

Highly regarded extra añejo, with rich agave, oak, and a long, elegant finish.

**Patrón Roca – \$34**

Stone-crushed and traditional, offering bold agave character with refined depth.

**Porfidio 3 Year Extra Añejo – \$60**

Smooth and rich, with balanced oak, caramel, and agave.

**Rey Sol – \$61**

Elegant and complex, with deep oak, vanilla, and a luxurious smooth finish.

**San Matías Extra Añejo – \$25**

Smooth and approachable, with oak, caramel, and a balanced finish.

**Tapatío Excelencia – \$35**

Highly respected and traditional, with rich agave, deep oak, and a long finish.

**Tears of Llorona – \$56**

Legendary and complex, aged in multiple barrels, offering deep oak, spice, and extraordinary smoothness.



# MEZCAL

Handcrafted using traditional methods, mezcal offers a bold and distinctive character, with smoky depth, earthy complexity, and a rich, authentic expression of agave.

## **Derrumbes Mezcal Durango – \$22**

Bold and earthy, with pronounced smoke, minerality, and a rustic, authentic finish.

## **Derrumbes Mezcal Oaxaca – \$24**

Balanced and complex, with soft smoke, citrus, and herbal notes.

## **Siete Misterios Espadín Mezcal – \$37**

Artisanal and refined, with layered smoke, agave sweetness, and a long finish.

## **Wahaka Con Gusano Reposado Mezcal – \$25**

Unique and rich, with smoky agave, spice, and earthy depth from the gusano.

## **400 Conejos Mezcal – \$16**

Smooth and approachable, with light smoke, citrus, and agave.

## **Agua Mágica Espadín Capón – \$20**

Refined and expressive, with balanced smoke, sweet agave, and a smooth finish.

## **Agua Mágica Joven – \$27**

Fresh and vibrant, with clean smoke, citrus, and herbal notes.

## **Akul Joven – \$23**

Smooth and modern, with light smoke, soft agave, and a clean finish.

## **Alipús Ensamble – \$21**

A blend of agaves offering complexity, layered smoke, and earthy richness.

## **Alipús San Baltazar – \$21**

Bold and rustic, with strong smoke, mineral notes, and depth.

## **Alipús San Juan – \$21**

Balanced and expressive, with smoke, citrus, and agave sweetness.

## **Alipús San Andrés – \$22**

Rich and earthy, with deep smoke, spice, and a long, structured finish.

## **Alipús Santa Ana del Río – \$27**

Rustic and expressive, with bold smoke, minerality, and earthy depth.

## **Amaras Joven Americana – \$23**

Smooth and approachable, with light smoke, citrus, and soft agave.

## **Amaras Joven Espadín – \$17**

Clean and balanced, with gentle smoke, herbal notes, and a fresh finish.

## **Amaras Reposado Espadín – \$19**

Lightly aged, offering soft smoke, vanilla, and smooth agave.

## **Amaras Verde Joven – \$18**

Fresh and vibrant, with green herbal notes, citrus, and light smoke.

## **Banhez Pechuga Mezcal – \$38**

Traditional and complex, with layered flavors, light smoke, and rich depth.

**Bossal Damiana – \$22**

Infused with damiana, offering floral notes, soft sweetness, and light smoke.

**Bossal Joven – \$20**

Smooth and balanced, with clean smoke, agave, and herbal notes.

**Bruxo – \$20**

Bold and smoky, with earthy tones and a strong agave presence.

**Casamigos Mezcal – \$27**

Smooth and accessible, with light smoke, citrus, and a clean finish.

**Clase Azul Durango – \$79**

Elegant and refined, with subtle smoke, mineral notes, and a smooth finish.

**Clase Azul Guerrero – \$79**

Delicate and complex, with light smoke, floral notes, and a silky texture.

**Clase Azul San Luis Potosí – \$79**

Unique and expressive, with earthy tones, minerality, and soft smoke.

**Convite Coyote Mezcal – \$48**

Rare and bold, with intense agave, smoke, and complex character.

**Convite Esencial Mezcal – \$23**

Clean and balanced, with soft smoke and a smooth finish.

**Convite Pechuga Mezcal – \$34**

Traditional and layered, with rich depth, spice, and light smoke.

**Creyente Mezcal – \$16**

Light and approachable, with subtle smoke and smooth agave.

**Del Maguey Chichicapa – \$27**

Classic and complex, with balanced smoke, citrus, and earthy depth.

**Del Maguey Las Milpas – \$21**

Smooth and fresh, with light smoke, citrus, and agave.

**Del Maguey Madrecuixe – \$27**

Floral and herbal, with elegant smoke and mineral notes.

**Del Maguey Minero – \$21**

Rich and earthy, with balanced smoke and a smooth finish.

**Del Maguey Puebla – \$19**

Light and approachable, with gentle smoke and fresh agave.

**Del Maguey San José Minas – \$49**

Complex and structured, with deep agave, smoke, and spice.

**Del Maguey Tobalá – \$27**

Elegant and refined, with delicate smoke and floral notes.

**Del Maguey Vida – \$16**

Classic and versatile, with smooth smoke and agave.

**Del Maguey Vida de Muertos – \$29**

Richer and more expressive, with deeper smoke and spice.

**Derrumbes Michoacán – \$28**

Bold and rustic, with earthy tones, smoke, and wild agave.

**Desolas Reposado Mezcal – \$50**

Lightly aged and smooth, with soft smoke, citrus, and refined depth.

**Don Ramón Mezcal – \$25**

Smooth and balanced, with light smoke and a clean finish.

**Dos Hombres Espadín Mezcal – \$27**

Clean and approachable, with smooth smoke and agave sweetness.

**Dos Hombres Tobalá Mezcal – \$83**

Premium and refined, with delicate smoke, floral notes, and depth.

**El Búho Espadín Joven – \$19**

Bright and fresh, with clean smoke and herbal notes.

**El Jolgorio Barril – \$28**

Bold and complex, with rich agave, smoke, and spice.

**El Jolgorio Jabalí Mezcal – \$58**

Rare and intense, with wild agave character and deep complexity.

**El Jolgorio Madrecuixe – \$23**

Elegant and herbal, with soft smoke and mineral notes.

**El Jolgorio Pechuga – \$34**

Layered and traditional, with rich depth and subtle smoke.

**El Jolgorio Tepeztate – \$28**

Bold and distinctive, with earthy tones and long finish.

**El Jolgorio Tobalá – \$27**

Refined and floral, with delicate smoke and smooth texture.

**El Silencio Black – \$16**

Smooth and modern, with soft smoke and a clean finish.

**El Silencio Joven – \$21**

Balanced and approachable, with light smoke and agave.

**Ilegal Añejo Mezcal – \$38**

Aged and rich, with oak, smoke, and smooth depth.

**Ilegal Joven Mezcal – \$18**

Fresh and vibrant, with clean smoke and citrus notes.

**Ilegal Reposado Mezcal – \$23**

Lightly aged, offering soft oak, smoke, and agave.

**Lobos 1707 Artesanal Mezcal – \$21**

Smooth and modern, with balanced smoke and a refined finish.

**Los Nahuales Añejo Mezcal – \$30**

Aged and complex, with oak, smoke, and rich agave.

**Los Nahuales Joven Mezcal – \$18**

Fresh and expressive, with light smoke and agave.

**Los Nahuales Reposado Mezcal – \$21**

Smooth and balanced, with soft oak and gentle smoke.

**Los Vecinos Ensamble – \$18**

Balanced blend of agaves, offering layered smoke, herbal notes, and a smooth finish.

**Los Vecinos Espadín – \$14**

Light and approachable, with soft smoke, citrus, and fresh agave.

**Los Vecinos Tobalá – \$27**

Refined and elegant, with delicate smoke, floral notes, and a silky finish.

**Madre Mezcal Ensamble – \$24**

Complex and expressive, with layered agave, gentle smoke, and earthy depth.

**Montelobos Joven Espadín – \$20**

Clean and vibrant, with balanced smoke, citrus, and a crisp finish.

**Ojo de Tigre Mezcal – \$20**

Smooth and accessible, blending light smoke with subtle sweetness and citrus.

**Pierde Almas Puritita – \$18**

Rustic and bold, with strong smoke, minerality, and raw agave character.

**Riazul Añejo Mezcal – \$23 (correction)**

Smooth and slightly aged, with light oak, smoke, and a soft finish.

**Rosaluna Joven Mezcal – \$20**

Fresh and easy-drinking, with soft smoke, citrus, and agave.

**Siete Misterios Doba-Yej Mezcal – \$18**

Traditional and balanced, with classic smoke, herbal notes, and a smooth finish.

**Sotol Desert Door Texas – \$21**

Unique and wild, with earthy, grassy notes and a clean, dry finish.

**Unión El Viejo – \$21**

Rich and layered, blending aged depth with smoky agave character.

**Unión Uno Joven – \$18**

Smooth and approachable, with balanced smoke and agave.

**Vago Elote (Emigdio García) – \$23**

Unique and slightly sweet, with corn notes, smoke, and rich complexity.

**Vago Manantial (Hijos) – \$17**

Bright and mineral-driven, with fresh agave and soft smoke.

**Los Jarvis Espadín Joven – \$16**

Classic and clean, with light smoke, citrus, and a smooth finish.



# BOTTLE SERVICE

Turn your table into a celebration. Ask your server for our bottle selection and let the night begin.

## TEQUILA

1800 Reposado	425
1800 Añejo	450
Avion Silver	375
Avion Reposado	375
Avion Reserva 44	700
Casamigos Blanco	400
Casamigos Reposado	450
Casamigos Reposado magnum	700
Casamigos Añejo	475
Don Julio Blanco	350
Don Julio Reposado	400
Don Julio Añejo	450
Don Julio 1942	800
Cincoro Blanco	425
Cincoro Reposado	475
Cincoro Añejo	500
Gran Coramino Cristalino	350
Clase azul Reposado	1000

## CHAMPAGNE

Ace of Spades	1000
Cristal Roederer	850
Dom Perignon brut	700
Dom Perignon brut magnum	1400
Moët impérial brut	195
Moët impérial brut magnum	400
Moët impérial brut jeroboam	1000
Moët impérial rosé	225
Moët ice	225
Moët ice magnum	400
Perrier Jouet brut	200
Perrier Jouet rosé	230
Perrier Jouet belle époque	500
Veuve Clicquot	225
Veuve Clicquot magnum	450
Veuve Clicquot rosé	275
Ruinart blanc de blanc	350
Ruinart rosé	370

## CRISTALINO TEQUILA

Dobel Diamante Cristalino	300	Gran Coramino Cristalino	350
1800 Añejo Cristalino	350	JC Reserva de la familia	1000

## VODKA

E11even	350
Grey Goose	400
Grey Goose magnum	750
Belvédère	400
Ketel One	400
Titos	350
Titos magnum	600
Absolut Elyx	500

## WHISKEY

Buchanan's 12yr	300
Buchanan's 18yr	450
Johnny Walker black	400
Johnny Walker blue	700
Jack Daniels	350
Chivas 12yr	375
Glenlivet 12yr	400
Macallan 15yr	700

## RUM

Bacardi	300
Ron Zacapa 23 yr	400
Brugal 1888	400
Bacardi 10 yr	375
El Dorado 10 yr	400
Ron Zacapa XO	500

## GIN

Tanqueray	350
Tanqueray Ten	450
Bombay Sapphire	400
Hendrick's	400
Monkey 47	450
N°3 gin	425

## COGNAC

Hennessy VS	400
Hennessy VSOP	450
Martell XO	850
Hennessy XO	1000

## MEZCAL

400 Conejos	300
Ilegal reposado	450
Ilegal añejo	500
Casamigos	300