

FLIGHTS

All flights are 1 oz. pours served with fruit slices, and traditional sal de gusano.

ESPADIN: A OAXACAN JOURNEY \$29

Espadín (Agave Angustifolia), Oaxaca's most predominant mezcal produced, depends on the village and tradition of the Maestro Mezcalero. Embodies the classic smoky flavor its famous for.

UNIÓN – 🌿 Espadín, Cirial 🇲🇽 San Baltazar

Maestro Mezcalero: Pedro Hernández

Tasting Notes: Buttery, cream, light peppery finish.

LOS SIETEMISTERIOS DOBA-YEJ – 🌿 Espadín

🇲🇽 San Luis del Río

Maestro Mezcalero: Celso Martínez López, Joel Velasco

Tasting Notes: Wet stone, citrus, leather and lavender.

LEGENDARIO DOMINGO – 🌿 Espadín

🇲🇽 San Luis del Río

Maestro Mezcalero: Gregorio Velasco Luis

Tasting Notes: Citrus, tropical fruits, cinnamon, vanilla.

MEET THE KARWINSKII'S \$38

A rare species of agave's whose piñas mature at the top of palms with direct exposure to the sun. These mezcals are not for beginners. Bold spicy aromas and sublime floral tea like flavors.

GRACIAS A DIOS – 🌿 Cuixe 🇲🇽 Santiago Matatlán

Maestro Mezcalero: Oscar Hernandez Santiago

Tasting Notes: Clove, white pepper, cinnamon, apples.

MEZCAL VAGO – 🌿 Madre Cuixe 🇲🇽 Miahuatlán

Maestro Mezcalero: Emigdio Jarquin Ramirez

Tasting Notes: Roasted banana, herbal glycerol, rich mouthfeel.

EL JOLGORIO – 🌿 Madre Cuixe 🇲🇽 Santiago Matatlán

Maestro Mezcalero: Gregorio Martínez

Tasting Notes: Floral, wet stone, bubblegum, pine, cilantro.

OTHER MEZCALES OF MEXICO \$32

Showcases mezcal from different states outside of Oaxaca.

LEGENDARIO DOMINGO – 🌿 Cenizo 🌿 Durango

Maestro Mezcalero: Familia Colón

Tasting Notes: Parmesan cheese, green apple and grapes.

LEYENDAS VERDE – 🌿 Salmiana 🌿 San Luis Potosí

Maestro Mezcalero: Don Juan José Hernández

Tasting Notes: Herbal bell pepper, chile jalapeño gently smoked.

METICHE – 🌿 Salmiana 🌿 San Luis Potosí

Maestro Mezcalero: Juan Manuel Pérez Juárez

Tasting Notes: Soft and sweet, with puckering green vegetables balanced by a sweet and candied cooked agave note. A background of rich and warming peppery spice.

TOBALA \$38

A small agave varietal that's significantly sweeter, with delicate flavors that range from floral to spiced. Despite being smaller in size they may take twice as long to reach maturity therefore are increasingly rare.

LOS SIETE MISTERIOS 🌿 Tobalá y Espadín

🌿 San Dionisio, Oaxaca

Maestro Mezcalero: Don Mario Cruz

Tasting Notes: Corn, bitter coco NBS, fresh citrus zest.

UNIÓN EL VIEJO – 🌿 Tobalá y Espadín 🌿 San

Baltazar **Maestro Mezcalero:** Pedro Hernández

Tasting Notes: Earth, cedar, black pepper and toasted vanilla.

GRACIAS A DIOS – 🌿 Tobalá 🌿 Santiago Matatlán

Maestro Mezcalero: Óscar Hernández

Tasting Notes: Flavors of chocolate nibs, cinnamon and spice

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SILVESTRE Y RARO \$36

These mezcals tastes extremely different from their cultivated cousins as they are grow wild on hillsides, in forests, and along roadsides. These are a true taste of terrior.

LOS SIETE MISTERIOS – 🌿 **Tepextate ensemble**

🌎 **San Dionisio, Oaxaca**

Maestro Mezcalero: Don Mario Cruz

Tasting Notes: Fresh oregano, passion fruit, lemmon grass, citrus.

METICHE 49 – 🌿 **Salmiana** 🌎 **San Luis Potosí**

Maestro Mezcalero: Juan Manuel Pérez Juárez

Tasting Notes: Candied jalapeño, green bell pepper and apple.

LEYENDAS ANCHO – 🌿 **Cupreata** 🌎 **Guerrero**

Maestro Mezcalero: Óscar Obregón

Tasting Notes: Cucumber, melon, tropical fruit, papaya, black pepper.

HARVEST \$38

Infused with harvest fruits, various meats are hung in the still while the agave is being distilled. Typically consumed during the holidays.

EL JOLGORIO – 🌿 **Espadín** 🌎 **Santiago Matatlán**

Maestro Mezcalero: Gregorio Martínez

Tasting Notes: Vanilla, banana, dried fruits, smoked deli meat.

VAGO ELOTE – 🌿 **Espadín (pechuga)** 🌎 **Oaxaca**

Maestro Mezcalero: Aquilino García López

Tasting Notes: Roasted corn, tropical fruit, vanilla, smoke and earth.

PELOTÓN PECHUGA – 🌿 **Criollo y ancho** 🌎 **Guerrero**

Maestro Mezcalero: Rodolfo Obregón

Tasting Notes: Vegan pechuga, mandarin, orange, anise and mint.

TEQUILA ANCESTRAL \$25

Untouched by machine, the Ancestral boasts the complexity of nature's flavors and the skills of Tequilero ancestry from its roots.

SAN MATIAS – 🌿 Blue Agave 🇲🇽 Guadalajara (highland)

Tasting Notes: Citrus, white flowers, cooked agave and legumes
Citrus blossoms with a hint of pink peppercom.

ATANACIO BLANCO – 🌿 Blue Agave 🇲🇽 Tequila, Jalisco

Tasting Notes: Blue and parmesan cheese, mint, umami.

OCHO – 🌿 Blue Agave 🇲🇽 Arandas (highland)

Tasting Notes: Sweetly floral nose with extra ripe agaves and candie fruit presenting themselves. Citrus, cinnamon, dried fruit, almond, and a hint of spearmint on the finish

REPOSADO DE LOS VALLES \$25

Tequila harvested from the lowlands or “valle”, earthy, spicy peppery, vegetal and herbaceous.

ATANASIO REPOSADO – 🌿 Blue Agave 🇲🇽 Tequila Jalisco

Tasting Notes: Mint, caramel, river rock.

FORTALEZA REPOSADO – 🌿 Blue Agave 🇲🇽 Tequila Jalisco

Tasting Notes: Vanilla, pear, citrus zest, cinnamon, banana.

DAHLIA CRISTALINO REPOSADO – 🌿 Blue Agave 🇲🇽 Tequila

Jalisco Tasting Notes: Oak, vanilla, white pepper..

TODOS LOS ALTOS \$25

Tequila harvested from the highlands or “Los Altos”, citrus, fruity, soft.

DON PILAR BLANCO – 🌿 Blue Agave 🇲🇽 San José de Gracia

Tasting Notes: Vanilla, coffee, chocolate, sweet spices and citrus.

DON FULANO – 🌿 Blue Agave 🇲🇽 Atotonilco

Tasting Notes: Cinnamon bark, spiced cardamomo, clove.

CENTENARIO ANEJO – 🌿 Blue Agave 🇲🇽 Los Altos

Close, white pepper, oak & cinnamon, buttery finish

MEZCAL

ESPADIN – Named for its long, sword like leaves, espadin is the parent of tequilana webber and the most common agave in Oaxaca.

Brand	Appellation	1 oz
El Jolgorio	Santiago Matatlán	14
Gracias A Dios	San Baltazar	10
La Union	Ejutla	10
Nuestra Soledad	San Baltazar	10
Nuestra Soledad	San Luis del Rio	10
Nuestra Soledad	San Luis del Rio	10
Pierde Almas +9 Botanico	San Catrina	14
Real Minero	Minas Candelario	16
Vago	Yegole	12
Siete Misterios	San Luis del Rio	10
Leyendas Espadin	San Baltazar	11

TOBALA – Known as the mountain maguey, tobala grows with flat, broad leaves on mountain ravines at high altitude in rugged, mineral rich soil. It's the smallest maguey in the mezcal world and produces a tropical, complex spirit.

Brand	Appellation	1 oz
Bozal	Guerrero & Oaxaca	16
El Jolgorio	Santiago Matatlán	18
Gracias A Dios	Santiago Matatlán	12
Marca Negra	San Juan del Rio	16
Rey Campero	Candelaria Yegolé	17
Real Minero	Santa Catarina Minas	26
Vago en Barro	Sola de Vega	15
Union Viejo	San Baltazar	12

KARWINSKII – Agave Karwinskii’s are both herbal and floral with austere minerality on the finish. The Karwinskii piñas grow at the top of the agave plant resulting in its density & complexity.

Brand	Appellation	1 oz
Don Amado- Largo	Oaxaca	16
Don Lorenzo- Cuishe	Matatlán	18
El Jolgorio- Cuixe	Santiago Matatlán	18
El Jolgorio- Madre Cuixe	Miahuatlán	18
Gracias A Dios- Cuixe	Santiago Matatlán	12
Mezcal Nacional- Cirial	Santiago Matatlán San	19
Pierde Almas- Tobaziche	Baltazar Guelavila	22
Real Minero - Largo	Santa Catarina Minas	25
Vago- Cuixe	Nanche Miahuatlán	14
Vago- Madre Cuixe Yuu	Nanche Miahuatlán	14

SILVESTRE Y RARO – The wild and rare agaves of Mexico offer a true journey of terroir and the rich ancestral history of mezcal.

Brand	Appellation	1 oz
Bozal- Coyote	Guerrero & Oaxaca	18
Clase Azul- Cenizo	San Luis Potosí	50
Don Amado- Arroqueño	Oaxaca	16
Don Mateo- Silvestre	Michoacán	19
El Jolgorio- Mexicano	Santiago Matatlán	18
El Jolgorio- Tepeztate	San Baltazar Guelavila	18
Leyendas–verde	San Luis Potosí	12
Leyendas– Ancho, Cupreata	Guerrero	12
Leyendas–Coyote	Sola de Vega	18
Marca Negra- Dobadan	Santa María La Pila	18
Mal bien- Tepextate	Miahuatlán	16
Mal bien– Tobalá	Miahuatlán	15
Metiche Overproof- Salmiana	San Luis Potosí	12
Metiche– Salmiana	San Luis Potosí	10
Legendario Domingo– Cenizo	Durango	12
Domingo– Cupreata Rey	Guerrero, Mazatlán	13
Campero- Arroqueño	Candelaria Yegolé	20



MEZCAL

Brand	Appellation	1 oz
Rey Campero- Jabalí	Candelaria Yegolé	17
Rey Campero- Sierra Negra	Candelaria Yegolé	19

HARVEST MEZCALES – Celebratory mezcales traditionally infused with harvest fruits brought to market after Día de los Muertos. Distilled with meat suspended in the still, each pueblo and family has their ancestral recipe which makes these mezcales unique.

Brand	Appellation	1 oz
Don Amado- Pechuga	●axaca	20
Don Mateo- Pechuga	Pino Bonito, Michoacan	13
El Jolgorio- Pechuga	●axaca	22
Piede Almas- Conejo	San Juan del Rio	18
Piede Almas- Pechuga	San Juan del Rio	18
Vago- Elote	Candelario Yegole	11
Bozal- Pechuga	Guerrero & ●axaca	16
Pelotón- Pechuga	Gerrero	10
Bozol- Pechuga Iberico	●axaca	16

ENSAMBLES – True to its artistic form these mezcales are blends of agave varietals which offer a true point of view from the Maestro Mezcalero.

Brand	Appellation	1 oz
Mezcal Nacional – (Espadín, Cirial)	Santiago Matatlán	15
Espiritu Lauro Anejo – (Espadín, Karwinksii)	San Agustin Amatengo, ●axaca	22
Espiritu Lauro Joven – (Espadín, Karwinksii)	San Agustin Amatengo, ●axaca	13
Espiritu Lauro Reposado – (Espadín, Karwinksii)	San Agustin Amatengo, ●axaca	17
Siete Misterios – (Tobalá, Espadín)	San Dionisio, ●axaca	16
Siete Misterios – (Tepextate, Espadín)	San Dionisio, ●axaca	15

Brand	Appellation	1 oz
Marca Negra – (Espadín, Madre Cuishe, Bicuishe)	San Luis del Rio	16
Vago en Barro – (Espadín, Arroqueño, Madre Cuixe, Coyote)	Sola de Vega	15

TEQUILA

LOWLANDS – Agaves harvested in the lowlands have a more herbaceous fragrance and flavo .

Brand	Classification	NOM	Location	2 oz
Atanasio	Blanco	1599	Tequila	15
Atanasio	Reposado	1599	Tequila	17
Atanasio	Añejo	1599	Tequila	19
Casa Dragones	Blanco	1489	Tequila	22
Casa Noble	Blanco	1137	Tequila	16
Casa Noble	Reposado	1137	Tequila	18
Casa Noble	Añejo	1137	Tequila	18
Siembra Valle	Joven	1137	Tequila	20
Fortaleza	Blanco	1493	Tequila	14
Fortaleza	Reposado	1493	Tequila	17
Fortaleza	Añejo	1493	Tequila	19
Herradura	Blanco	1119	Jalisco	14
Herradura	Reposado	1119	Jalisco	15
Herradura	Añejo	1119	Jalisco	16
Partida	Blanco	1502	Amatitan	15
Partida	Reposado	1502	Amatitan	17
Partida	Añejo	1502	Amatitan	19
Siembra Valle	Ancestral	1123	Arandas	32
Dahlia	Cristalino	1489	Tequila	14

TEQUILA

Brand	Classification	NOM	Location	2 oz
Centenario	Blanco	1122	Tequila	13
Centenario	Reposado	1122	Tequila	14
Centenario	Añejo	1122	Tequila	16
Don Fulano	Blanco	1146	Atotonilco	14
Don Fulano	Fuerte	1146	Atotonilco	15
Don Fulano	Reposado	1146	Atotonilco	17
Don Fulano	Añejo	1146	Atotonilco	19
Don Julio	Blanco	1449	Atotonilco	20
Don Julio	Reposado	1449	Atotonilco	21
Don Julio	Añejo	1449	Atotonilco	22
Don Julio 1942	Extra Añejo	1449	Atotonilco	40
Don Pilar	Blanco	1443	Arandas	15
Don Pilar	Reposado	1443	Arandas	16
Don Pilar	Añejo	1443	Arandas	17
Don Pilar	Extra Añejo	1443	Arandas	40
El Tesoro	Blanco	1139	Arandas	16
El Tesoro	Reposado	1139	Arandas	16
El Tesoro	Añejo	1139	Arandas	17
Ocho	Blanco	1474	Arandas	17
Ocho	Reposado	1474	Arandas	21
Ocho	Añejo	1474	Arandas	22
Ocho	Extra Añejo	1474	Arandas	28
San Matias	Ancestral	1103	Guadalajara	21
San Matias	Extra Añejo	1103	Guadalajara	26
Siembra Azul	Blanco (valles)	1414	Arandas	17
Siembra Azul	Blanco	1414	Arandas	17
Siete Leguas	Blanco	1120	Atotonilco	15
Siete Leguas	Reposado	1120	Atotonilco	16
Siete Leguas	Añejo	1120	Atotonilco	17

SPIRITS

- Gin -	2 oz	- Scotch -	2 oz
St. George Botanivore – Alameda, CA	13	Auchentoshan Triple Wood – Lowlands, Scotland	22
St. George Terroir – Alameda, CA	12	Oban 14 Distillers Edition – Highlands, Scotland	24
Tanqueray – Scotland	12	Springbank 12 – Campbeltown, Scotland	16
Hendrick’s – Scotland	14	Johnny Walker Blue Label – Speyside, Scotland	70
Beefeater – London	12	Balvenie 14 – Speyside, Scotland	18
No. 209 – San Francisco, CA	12	Lagavulin 16 – Islay, Scotland	26
		Laphroaig tripe wood – Islay, Scotland	22
- Vodka -	2 oz	Talisker 10 – Islands, Scotland	22
Grey Goose (grain) – Cognac, France	12	Talisker Distillers Ed. – Islands, Scotland	26
Ketel One (grain) – Schiedam, Netherlands	12	Glenlivet 12 – Speyside, Scotland	17
Titos (grain) – San Antonio, Texas	12	Glenfiddich – Du ftown, Scotland	18
		Highland Park 12 – Orkney, Scotland	15
		Johnny Walker Black – Speyside, Scotland	12
		Macallan 12 – Moray, Scotland	18
- Irish Whiskey -	2 oz	Macallan 18 – Moray, Scotland	25
Jameson – Dublin	12		



- Bourbon 3 Rye -	2 oz	- Rum -	2 oz
Basil Hayden – Kentucky	16	Smith & Cross – Jamaica	12
Blanton’s – Kentucky Buffalo	16	Rhum J.M. – France	12
Trace – Kentucky	12	Paranubis – Mexico	14
Eagle Rare – Kentucky	12	Gustoso – Mexico Sailor	14
Knob Creek – Kentucky	14		
Makers Mark – Kentucky	14		
Woodford Reserve – Kentucky	14		
Templeton – Indiana	13		
		- Amaro -	2 oz
- Other Spirits -	2 oz	Averna	11
Cachaca 51	12	Fernet Branca	11
La Caravedo Pisco	12	Montengro	12

LOCKER PROGRAM

We invite you to join mezcal aficionados, enthusiasts and novice drinkers. ●ur program provides a sense of ownership with a variety of benefits including a personal locker, access to exclusive events and reservation priority.

New to mezcal? No problem. To help you select the perfect bottle, we have mezcal aficionados on staff. They are eager to embark you on your personal artisanal spirit journey through our Mezcal alter of over 100 different tasting experiences.

Ready to secure your locker? Speak to our staff.

locker@mezcalitosf.com
415.441.2323
www.mezcalitosf.com