

# MEZCAL

1 oz. serving w/agua chile sangrita (abv)

\*\*LAST BOTTLE AVAILABLE/VERY LIMITED PRODUCTION

<b>ALIPUS</b>		**TEPEXTATE (45)	15	ESPADÍN (47)	9	ESPADIN (45)	8
SANTA ANA DEL RIO (47.1)	8	**ARROQUENO (49)	15	TOBALA (47)	19	<b>REAL MINERO</b>	
SAN ANDRES (48.5)	8	**MADRECUIXE (47)	15	TEPEXTATE (45.3)	20	BARRIL (49.9)	20
SAN JUAN (46.2)	8	TOBALA (45)	17	<b>LA NINA</b>		<b>REY CAMPERO</b>	
ESPADIN Y BICUISHE (47.2)	12	<b>DERRUMBES</b>		BACANORA (48)	12	JABALI (48.3)	16
<b>AMARAS</b>		MICHOACAN (46)	13	TOBALA (48.4)	17	CUISHE (48.1)	13
CUPREATA (43)	10	SAN LUIS POTOSÍ (43)	10	<b>LA PALABRA</b>		<b>SIETE MISTERIOSO</b>	
<b>BAHNEZ</b>		OAXACA (46.2)	9	ESPADÍN (50)	12	JOVEN (46.3)	15
JOVEN (42)	6	<b>DON MATEO</b>		<b>MARCA NEGRA</b>		<b>VAGO</b>	
<b>BRUXO</b>		ALTO (46)	9	ESPADÍN (51.1)	9	ELOTE (51.1)	8
ESPADIN (46)	6	CUPREATA (46)	10	ARROQUENO (48.6)	19	**ENSAMBLE oct '15 (48.6)	12
PECHUGA DE MAGUEY (46)	9	PECHUGA (45)	12	<b>MEZCALERO</b>		ESPADIN (50.9)	8
BARRIL (46)	11	<b>EL JOLGORIO</b>		**SIERRA NEGRA (47.2)	15	MEXICANO (50.1)	14
ENSAMBLE (46)	13	MEXICANO (47)	18	<b>MEZCALES DE LEYENDA</b>		MADRECUIXE (51.6)	14
TOBALA (46)	18	<b>ENMASCARADO</b>		DURANGO (47)	12	TOBALA (50.2)	17
<b>DEL MAGUEY</b>		ESPADÍN (43)	8	GURRERO (45)	12	<b>WAHAKA</b>	
VIDA (42)	6	<b>FIDENCIO</b>		<b>MEZCALOSFERA</b>		**ESPADÍN MANZANITA (45)	12
CHICHICAPA (46)	12	UNICO (40)	6	**TOBALA/MADRECUIXE (52.6)	24	MADRECUIXE (40)	14
ST. DOMINGO ALBARRADAS	12	<b>ILEGAL</b>		<b>NUESTRA SOLEDAD</b>		<b>XICARU</b>	
MINERO (49)	11	JOVEN (40)	7	SAN LUIS DEL RIO (45.3)	7	ESPADÍN (40.5)	6
**SAN PABLO AMEYALTEPEC	15	<b>KOCH</b>		<b>QUIQUIRIQUI</b>		<b>YUU BAAL</b>	
SAN JOSE RIO MINAS (49)	15	BARRIL (47)	17	SAN LUIS DEL RIO (46)	9	MADRECUIXE (48)	18

# TEQUILA

1 oz. serving

**B** un-aged or aged less than 2 months in stainless steel or neutral oak barrels

<b>L</b>	ARETTE	7	DON FULANO (100)	8	SIEMBRA AZUL	6
<b>A</b>	**ARTENOM 1079	6	DON PILAR	6	SIEMBRA VALLES (100)	7
<b>N</b>	CABEZA	6	EL TESORO	8	SIETE LEGUAS	8
<b>C</b>	CIMMARON	6	EXCELLIA	8	SUERTE	6
<b>O</b>	CALLE 23	6	FORTALEZA	7	TAPATIO (110)	6
	CASA NOBLE (102)	10	OLMECA ALTOS	6	TEQUILA OCHO '16	9
	CORRALEJO	6	PARTIDA	7		
	DON FULANO	7	**SIEMBRA ANCESTRAL	18		

**R** aged a minimum of 2 months, but less than a year in oak barrels of any size

<b>E</b>	ARETTE	7	CORRALEJO	7	OLMECA ALTOS	6
<b>P</b>	ARTENOM 1414	8	CHINACO	8	PARTIDA	8
<b>O</b>	CALLE 23	6	DON FULANO	8	SIETE LEGUAS	8
	CASA NOBLE	9	EL TESORO	8	TAPATIO	6
	CORAZON (BUFFALO TRACE)	11	FORTALEZA	9	TEQUILA OCHO '15	10

**A** aged a minimum of one year, but less than three years in small oak barrels

<b>N</b>	ARETTE	11	DON JULIO 1942	21	PARTIDA	9
<b>E</b>	ARTENOM 1146	9	DON PILAR	7	**SIEMBRA AZUL	8
<b>J</b>	CASA NOBLE	10	EL TESORO	9	SIETE LEGUAS	9
<b>O</b>	CHINACO	10	FORTALEZA	12	SUERTE	9
	CORAZON (OLD R.V.W.)	12	GRAN CENENARIO	6	TAPATIO	6
	DON FULANO 3YR	11	JOSE CUERVO RESERVA	21	TEQUILA OCHO '15	11

**EXTRA ANEJOS AVAILABLE UPON REQUEST**

**F** **BEYOND OAXACA-** currently eight states can produce mezcal, not just well known Oaxaca....  
la nina bacanora (Sonora) / amaras cupreata (Guerrero) / derrumbes salmiana (San Luis Potosi) \$16

**L** **CELEBRATION-** villages use special distillation methods for celebrations & special occasions....  
vago elote- dried roasted corn / wahaka manzanilla- heirloom apples / Bruxo No.2- roasted agave \$16

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## WHAT WE'RE DRINKING

### DERRUMBES SAN LUIS POTOSI

WILD AGAVE SALMIANA  
43.5% ABV.

THIS AGAVE HAS A VERY LOW YIELD, NEEDING UP TO FOUR TIMES AS MUCH TO CREATE AN EQUAL AMOUNT OF SPIRIT WHEN COMPARED TO THE BLUE AGAVE USED IN THE TEQUILA REGION. GROWN IN CALCAREOUS SOILS, THIS MEZCAL TERRIFICALLY SHOWCASES

ITS TERROIR CHARACTERISTICS, WITH CHALKY NOTES VERY EVIDENT IN THE FLAVOUR

PROFILE.  
\$10/oz

