



# Captain's List

## TEQUILAS

### BLANCO

|   |      |
|---|------|
| <b>ARETTE ARTESANAL</b> Dried oregano   green pepper   tomato savoriness   light citrus finish                              | \$14 |
| <b>CASA DRAGONES</b> Chocolatey aroma   green apple   pepper   agave   caramel   cinnamon   clean, soft finish              | \$24 |
| <b>CASA NOBLE</b> Vegetal and sweet fruit aroma   sweet pepper   fresh agave   mint   citrus   ginger   cinnamon            | \$11 |
| <b>CASAMIGOS</b> Mint and green agave nose   mint and cinnamon flavor   short finish  | \$12 |
| <b>CAZADORES</b> Mint and dill aroma   mint   vanilla   coconut   mild baking-spice   | \$9  |
| <b>CHAMUCOS</b> Savory, almost meaty nose   umami   waxy honey   herbaceousness   peppery finish                            | \$13 |
| <b>CLASE AZUL</b> Pepper and vanilla aroma   Vanilla   caramel   pineapple   Earthy nuttiness   Sweet, long finish          | \$20 |
| <b>CORRALEJO</b> High minerality   salt   citrus   warm spice   cocoa   | \$10 |
| <b>DON JULIO</b> Sage, lime and pineapple nose   citrus   brine   black pepper   clean finish                               | \$15 |
| <b>FORTALEZA</b> Earthy   vegetal   sweet agave   raw pineapple   green olives   lime   dry finish                          | \$15 |
| <b>GRAN CENTENARIO</b> Lime, citrus and pear aroma   fresh herbs   black pepper   agave   earth                             | \$10 |
| <b>GRAN ORENDAIN</b> Minerality   earthy agave   green apple   soft pear  | \$9  |
| <b>HERRADURA</b> Cooked agave with herbal and woody aromas   citrus   stone fruit   warm, clean, smooth finish              | \$15 |
| <b>HORNITOS</b> Plata Floral, fruity and citrus bouquet   lemon   sweet agave   warm finish with a slight tingle            | \$9  |
| <b>MAESTRO DOBEL HUMITO</b> Floral   fruit   citrus   herbaceousness   very light mesquite wood smoke   smooth finish       | \$11 |
| <b>PATRON</b> Aromas of agave, fruit and citrus   agave and citrus palate   full finish with light pepper                   | \$15 |
| <b>RIAZUL</b> Earthy aroma   mint   agave   mild chocolate   warm finish  | \$9  |
| <b>SIETE LEGUAS</b> Cooked agave   black pepper   earth   vegetal   citrus   minerality                                     | \$14 |
| <b>TERRALTA</b> Aromas of melon, light spice, and some smoke   floral   sweet baked agave   earth   minerality   fresh rain | \$11 |

### REPOSADO

|   |      |
|---|------|
| <b>ARETTE ARTESANAL</b> Smoke, honey, spice, white pepper aroma   light caramel   mild fruit   sweet agave   oak          | \$15 |
| <b>CASAMIGOS</b> Mint   green agave   cinnamon   heavy caramel   astringent finish  | \$14 |
| <b>CAZADORES</b> Strong agave   citrus rind   slight tingle with a soft finish  | \$9  |
| <b>CHAMUCOS</b> Jalapeño   umami   vanilla   spearmint   cinnamon   | \$15 |
| <b>CLASE AZUL</b> Vegetal, mint aroma   cinnamon   oak   pepper   mint   cream soda   caramel toffee   very smooth finish | \$30 |
| <b>CORRALEJO</b> Oak char   cinnamon   clove   nutmeg   black pepper   dark chocolate   earth                             | \$11 |
| <b>DON JULIO</b> Candy bar aromas   caramel   vanilla   sweet agave   hint of wood   light smoke   mild cinnamon          | \$16 |
| <b>ESPOLON</b> Agave field, and nut oil nose   waxed apple   coconut   candy sweetness   mild fruit                       | \$9  |
| <b>FORTALEZA</b> Olive brine, citrus, caramel aroma   buttery   earthy   cinnamon   vanilla   citrus   rich, long finish  | \$19 |

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| <b>GRAN CENTENARIO</b>                             | Caramel   fresh herbs   cinnamon sticks   pepper   orange peel   thyme  | \$11 |
| <b>HERRADURA</b>                                   | Cooked agave   anise   fruit   vanilla   butter   smooth finish with a hint of spice  | \$16 |
| <b>HERRADURA COLECCION DE LA CASA RESERVA 2016</b> | <i>Limited edition Port Cask Finish</i>   Vanilla   caramel<br>toasted marshmallow   agave   red fruit   black pepper   savory herbs   lingering finish | \$26 |
| <b>HORNITOS</b>                                    | Very light bouquet with sea salt and agave   cilantro   black pepper   green peppers   bitter finish  | \$9  |
| <b>PATRON</b>                                      | Citrus and vegetal aroma   pine   roasted coconut   black pepper   cinnamon   citrus   thyme   oak  | \$16 |
| <b>RIAZUL</b>                                      | Floral and citrus aromas   mild oak   citrus fruit   honey   lingering finish   | \$10 |
| <b>SIETE LEGUAS</b>                                | Zesty, savory aroma   oregano   basil   almond   lemon cream   cinnamon   white pepper   long finish  | \$15 |
| <b>TERRALTA</b>                                    | Light caramel and oak aroma   light caramel   light leather   hint of chocolate   butter   spices   | \$11 |

## ANEJOS

|                                  |  |      |
|----------------------------------|--|------|
| <b>ARETTE ARTESANAL</b>          | Vanilla   caramel   butterscotch   honey   light, creamy mouthfeel and finish                                | \$20 |
| <b>ARETTE GRAN CLASE (EXTRA)</b> | A whiskey/cognac, oaky sweet aroma   honey   caramel   light spice<br>fruit   approachable smoke             | \$34 |
| <b>CASAMIGOS</b>                 | Aromas of vanilla, leather and barrel   pepper spices   oaky sweetness   mint   mild bitter finish           | \$15 |
| <b>CHAMUCOS</b>                  | Cooked blue agave   tropical fruit   vanilla   toffee   cinnamon   fennel   black pepper   soft finish       | \$18 |
| <b>CORRALEJO</b>                 | Wood, smoked pepper aroma   baked pear   honey   light smoke   cardamom   cinnamon                           | \$12 |
| <b>CORRALEJO 99,000 HORAS</b>    | Fruity aroma   vegetal jalapeno   cardamom   cinnamon   banana   vanilla                                     | \$17 |
| <b>DON JULIO</b>                 | Citrus and caramel aromas   cooked agave   wild honey   oak-infused butterscotch   light spice               | \$19 |
| <b>DON JULIO 1942</b>            | Rich caramel and chocolate nose   oak   vanilla   roasted agave   lingering oak, vanilla finish              | \$35 |
| <b>ESPOLON</b>                   | Extra Aromas of carmel and coriander   vanilla   caramel   baking spice   oak   very smooth finish           | \$24 |
| <b>FORTALEZA</b>                 | Mint, anise and brine aroma   butter   light caramel   citrus   fruit   vanilla   baking spice   long finish | \$27 |
| <b>GRAN CENTENARIO</b>           | Clove, distinct oak, and white pepper nose<br>caramel   cinnamon<br>cooked agave   round, earthy finish      | \$12 |
| <b>HERRADURA</b>                 | Aromas of agave, chocolate, pineapple   dried cherry   oak   vanilla   citrus   long, lasting finish         | \$18 |
| <b>HORNITOS</b>                  | Cognac, rich raisin and toffee aromas   dark caramel   black pepper   honey   fig                            | \$10 |
| <b>HORNITOS</b>                  | Black Barrel Strong oaky nose   vegetal pepper   sweet agave   mild vanilla   delicate fruit                 | \$10 |
| <b>PATRON</b>                    | Agave and light caramel nose   clean agave   mild spice   butterscotch   very clean and mild finish          | \$17 |
| <b>RIAZUL</b>                    | Buttery, nutty, coffee   oak   chai   toffee   cinnamon   clove   long and savory finish                     | \$11 |
| <b>SIETE LEGUAS</b>              | Light vanilla   caramel   chocolate   coffee   herbaceous notes   pepper   vegetal agave                     | \$17 |

## CLEAR ANEJOS

|                                   |   |      |
|-----------------------------------|---|------|
| <b>DON JULIO 70TH ANNIVERSARY</b> | Vanilla   honey   toasted oak   light body   clean, warm finish   | \$20 |
| <b>HERRADURA</b>                  | Ultra Aromas of wood and vanilla   cooked agave   subtle spices   vanilla   caramel   smooth finish           | \$19 |
| <b>MAESTRO DOBEL DIAMANTE</b>     | Subtle baked agave and earthy aromas   bold oak   vanilla   butterscotch<br>herbal spice   sweet honey finish | \$11 |





## MEZCALES

|   |      |
|---|------|
| <b>AMARAS ESPADIN</b> Joven Delicate floral nose   wood   matured mango   salt   cinnamon<br>hint of cocoa   light smoke overtones  | \$12 |
| <b>BOZAL BORREGO</b> Wild Castilla Agave   dry minerality   herbaceous notes   nuttiness   citrus<br>persimmons   smoked lamb       | \$20 |
| <b>BOZAL CUIXE</b> Intense citrus   strong minerality   tropical fruit   sweet potato<br>green vegetal notes   dry smoky finish     | \$16 |
| <b>BOZAL TOBASICHE</b> Sweet nose   quince   anise   strong minerality   herbaceous botanicals                                      | \$16 |
| <b>CREYENTE</b> 100% Espadin   honey and floral aroma   flowers   minerals   subtle, barely there smoke in the finish               | \$13 |
| <b>GRACIAS Y DIOS</b> 100% Espadin   baking spice   controlled smoke   mild oak   mint   fruit   fragrant earth                     | \$11 |
| <b>ILEGAL JOVEN</b> Un-aged Espadin   agave   eucalyptus   green apples   fresh citrus<br>red chiltepe   light smoke and heat       | \$12 |
| <b>ILEGAL REPOSADO</b> 100% Espadin   caramelized pear and bitter orange aroma   clove   toffee   butterscotch   vanilla            | \$15 |
| <b>ILEGAL ANEJO</b> 100% Espadin   maple, clove, and bitter orange aromas   dark chocolate   sweet agave                            | \$25 |
| <b>LA NINA DEL MEZCAL MADRECUIXE A</b> 2012 limited release   100% wild Madre cuixe agave<br>cooked with Encino and Mezquite wood   | \$32 |
| <b>LA NINA DEL MEZCAL PRIMARIO JOVEN</b> 100% Espadin   green apple   smoke   citrus   light, clean finish                          | \$12 |
| <b>LOS AMANTES JOVEN</b> 100% Espadin   Rich fruit tones   mild smoke   light citrus<br>roasted agave   metallic, herbaceous finish | \$15 |
| <b>LOS AMANTES REPOSADO</b> 100% Espadin   wood   coffee beans   caramel  | \$18 |
| <b>MONTELOBOS JOVEN</b> 100% Espadin   smoked meats and brine aromas   lemon zest   salt   grilled rosemary   ash                   | \$11 |
| <b>UNION UNO</b> Farm-grown Espadin & wild Cirial agaves   vanilla   pine   citrus   mild black pepper                              | \$11 |
| <b>XICARU JOVEN</b> 100% Espadin   earthy characteristics   vegetal notes   citrus rich   | \$11 |

## OBSCURE AGAVES

### BACANORA

#### RANCHO TEPUA

Agave | orange zest  
fresh peach | subtle smokiness  
\$15

### RAICILLA

#### LA VENENOSA SIERRA DE JALISCO

Rich floral funkiness on the nose  
citrus | grass | light honey  
\$17

#### LA VENENOSA SIERRA DEL TIGRE

Aromas of aged gouda, fruit,  
“barnyard” notes | papaya  
passion fruitripe mango | cocoa  
black pepper  
\$29

### SOTOL

#### SOTOL POR SIEMPRE

Citrus peel aromas  
white pepper | flowers  
light leather notes campfire  
smoke and leather finish  
\$11

## WHISK(E)Y

### BOURBON

BUFFALO TRACE \$9

BULLIET \$9

EVAN WILLIAMS \$8

JIM BEAM \$9

MAKER'S MARK \$9

### RYE

BULLIET \$9

WOODINVILLE WHISKEY CO \$11

### AMERICAN

JACK DANIELS \$9

WESTLAND SINGLE MALT \$13

### CANADIAN

CROWN ROYAL \$9

### IRISH

JAMESON \$9

### SCOTCH

BUCHANAN SPECIAL RSV. \$22

JOHNNY WALKER BLACK LABEL \$11

JOHNNY WALKER GREEN LABEL \$18

GLENLIVET 15 YR. \$16

### JAPANESE

SUNTORY \$11

### VODKA

GREY GOOSE \$10

KETTLE ONE \$10

TITO'S \$10

### GIN

BOMBAY SAPPHIRE \$9

HENDRICK'S \$12

TANQUERAY \$9

### RUM

BACARDI SILVER \$9

CAPTAIN MORGAN \$9

MYERS \$9

### BRANDY/COGNAC

TORRES 10 \$9

REMY MARTIN VSOP \$10

MARTELL VS \$10

MARTELL CORDON BLEU \$35

### AMARI/APERATIFS/DIGESTIFS

CAMPARI \$9

FERNET BRANCA \$9

JAGERMEISTER \$9

MONTENEGRO \$9

LICOR 43 \$9

