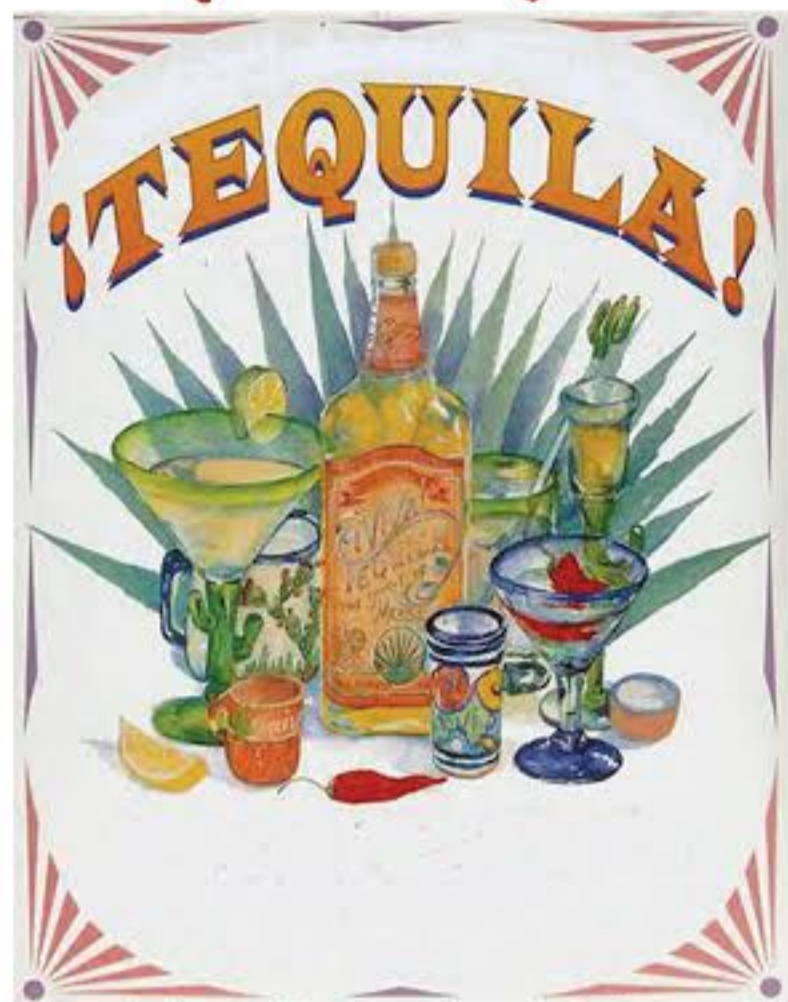


BLANCO



Blanco, also known as Silver or Plata, is a clear unaged tequila. It is usually bottled within sixty days of double distillation and is the most direct expression of the Blue Agave in it's purest form.



Tequila is made from the blue agave plant which thrives in the gentle hills of central Mexico. Of the 136 varieties grown in Mexico, the blue agave is most prized. The origin of the word "tequila" is a mystery. It may have come from the Nahuatl-speaking inhabitants whom had long lived in the area. The ancient word *téquitl* means "the place of harvesting plants". In 1560, Don Pedro Sánchez de Tagle, known as the Father of tequila, cultivated agave and established the first tequila factory in Jalisco.

Today, by law, 100% agave tequila can only be produced using the blue agave, grown in five areas in Mexico: the entire state of Jalisco and small parts of the states of Tamaulipas, Nayarit, Guanajuato and Michoacan. 98 % of all blue agave tequila is produced in Jalisco. There are two basic classifications for tequila: the 100% blue agave and mixto, which must be at least 51% blue agave, often called "gold tequila". Its golden color isn't the result of aging. It is added to imitate the color of aged tequila. This is the tequila that most beginners and college students are familiar with, the tequila that often leaves you with a monstrous headache.

Agave Roja only uses 100% blue agave tequila and offers over 50 kinds, ranging from Blanco, Reposado, Anejo and Mezcal. We are very passionate about tequila and would love you take a step with us in our education of this magnificent spirit.

Salud, Jaunito Cinco

- 1800 \$9
green pepper / salt / orange peel
- 1800 Coconut \$9
coconut / hint of spice
- Avion \$11
sweet olive brine / citrus / pineapple
- Cabo Wabo \$10
floral / strong agave / sweet tinge
- Casamigos \$11
citrus / vanilla / sweet agave
- Corzo \$11
citrus / honey / smooth
- Corazon \$9
silky texture / light nutty tones
- Corralejo \$9
citrus / warm spice / smooth vanilla
- Don Julio \$11
spicy / white pepper / hints of salt
- Espolon \$9
bold / roasted agave / tropical fruit / brown spices
- Familia Camarena \$8
toasted agave / sweet vanilla / savory brown spices
- Herradura \$10
agave nose / peppery / salt
- Hornitos \$8
hints of clove / almond / fresh wood
- Lunazul \$8
citrus undertones / spicy finish
- Milagro \$9
heavy Agave aroma / hints of citrus and anise
- Patron \$13
notes of banana / earthy agave
- Tres Generaciones Plata \$11
anise cookie / sweet cereal / rye toast





Agave Roja

MODERN MEXICAN

REPOSADO

Reposado, or rested Tequila, is aged in wood tanks or barrels for at least two months. Often pale straw in color and can be more mellow than the Blanco, these Tequilas keep their fruit and floral flavors, but pick up the caramel and butterscotch nuances from the wood barrels.



1800	\$10
<i>strong agave / slight spice</i>	
Avion	\$12
<i>cherry / pear / peach / rose petals</i>	
Cabo Wabo	\$11
<i>pepper / fruit</i>	
Casamigos	\$11
<i>pepper / sweet tinge</i>	
Cazadores	\$10
<i>intense pepper / dried citrus</i>	
Corazon	\$9
<i>toasty / caramel / honey / light agave</i>	
Corralejo	\$10
<i>lime / honey / peppercorn</i>	
Corzo	\$13
<i>smooth / caramel / honey / agave</i>	
Don Julio	\$13
<i>mellow / smoke / vanilla / leather</i>	
Espolon	\$10
<i>vanilla / cinnamon / honey / oak</i>	
Familia Camarena	\$9
<i>vanilla / brown sugar / tropical fruit / butter / cinnamon</i>	
Herradura	\$12
<i>sweet agave / oak / pepper / floral</i>	
Hornitos	\$9
<i>cilantro / black pepper / green peppers</i>	
Lunazul	\$9
<i>sweet / smoky finish</i>	
Milagro	\$11
<i>sweet / wood / caramel / agave</i>	
Patron	\$14
<i>citrus / pepper / salt</i>	
Tres Generaciones	\$12
<i>mild honey / short finish</i>	




Agave Roja

MODERN MEXICAN

AÑEJO

Añejo Tequila must be aged in oak barrels for at least twelve months or more. They are gold to amber in color and have a soft, smooth, complex flavor brought on by their marriage with the aromatic oak wood. Sip slowly like a delightful Cognac.



1800	\$12
<i>complex / vanilla / oak / nuts</i>	
Avion	\$13
<i>vanilla / caramel / coconut / maple</i>	
Cabo Wabo	\$12
<i>honey / chocolate</i>	
Casamigos	\$13
<i>spicy / oaky sweetness</i>	
Cazadores	\$12
<i>citrus nose / vanilla orange</i>	
Corzo	\$14
<i>honey / caramel / long finish</i>	
Don Julio	\$14
<i>smooth / vanilla / buttery / honey</i>	
Herradura	\$13
<i>sweet / oak / pepper / vanilla / floral</i>	
Lunazul	\$10
<i>sweet toasty oak / dried fruits / plum / almonds</i>	
Milagro	\$13
<i>sweet spices / smoke / pepper</i>	
Patron	\$15
<i>oak nose / vanilla / caramel</i>	
Sauza Conmemorativo	\$10
<i>ripe fruit / raisin / creamy vanilla / toasted oak</i>	
Tres Generaciones	\$13
<i>pepper / butterscotch / oak</i>	





PREMIUM TEQUILAS

Maestro Dobel	\$12
<i>3 aged tequilas / diamond filtered for clarity</i>	
Milagro SBR Silver	\$14
<i>vanilla / spicy / dry finish</i>	
Don Julio 70TH	\$18
<i>butterscotch / vanilla / marshmallow</i>	
Don Julio 1942	\$25
<i>salted caramel / cinnamon / pepper / butterscotch</i>	
Clase Azul	\$25
<i>herbal / citrus/ sweet</i>	
Don Julio REAL	\$50
<i>sweet pepper / citrus</i>	

MEZCAL

Mezcal is made from the Maguey Plant, which is native to Mexico and is only distilled once. The Maguey Plant grows in many parts of Mexico, though most Mezcal is produced in Oaxaca, southern Mexico. All Tequilas are Mezcal, but not all Mezcal are Tequilas. Baked in a rock lined pit oven over charcoal, Mezcal has a strong, smoky flavor.

Scorpion Mezcal Silver	\$10
<i>Dry and sweet / lime / citrus / leather / dry smoke</i>	
Scorpion Mezcal Reposado	\$10
<i>Dry and sweet / citrus / leather / dry smoke / lime</i>	
Scorpion Mezcal Añejo	\$12
<i>Dry and sweet / lime / leather / oil / smoke / a suggestion of mint</i>	
Monte Alban Mezcal	\$7
<i>The authentic Mezcal with the worm in the bottle. Pungent spice, wood, and mineral aromas. A rounded, supple attack leads to a smooth, medium-bodied and an exotically peppery finish.</i>	
Creyente Mezcal	\$10
<i>sweet hints of fruit / herbal notes</i>	
Vida Mezcal	\$12
<i>ginger / cinnamon / burnt sandalwood / banana / tangerine</i>	



TEQUILA FLIGHTS

Agave Roja would like to introduce you to Tequila. Let's take a flight together!

All flights are three 1 oz samples served with sangrita.

“JUANITO CINCO” FLIGHT

*hornitos plata
espolon reposado
sauza conmemorativo*

\$15

VERTICAL FLIGHT

*1 blanco
1 reposado
1 añejo*

\$20

HORIZONTAL FLIGHT

*3 blanco tequilas
\$15
3 reposado tequilas
\$18
3 añejo tequilas*

\$20

MEZCAL FLIGHT

any 3 mezcal listed

\$15

DE LA FAMILIA FLIGHT

all three ages of a family distiller

\$18

EL PRESIDENTE FLIGHT

*milagro SBR silver
don julio 70th
maestro dobel*

\$35

DON JUAN FLIGHT

*don julio 70th
don julio 1942
don julio real*

\$65