



dorado
Tequila Experience

Technique

In order to fully appreciate the complexities of a fine tequila, we recommend that you follow these steps:

Swirl

Swirl your glass to reveal the legs of the tequila or the "lágrimas de la agave" (tears of the agave.) The legs should be long and continuous and should not break quickly, to show the tequila has retained its essential oils.

Sniff

Gently sniff the glass. There are three distinct places in the glass to test. the bottom (closest to the tequila) will have the alcohol. The middle will have the agave, and the top will have the wood.

Sip

Sip a small amount, and hold the tequila in your mouth for about 10 seconds while sucking in a bit of air. Move it around a bit in your mouth to spread it over your entire tongue while continuing to suck in air over the top. Breathe out through your nose before you swallow.

Swallow

Appreciate the finish or aftertaste.

Tequila 101

Tequila Silver - Blanco - Platinum

This is the Blue Agave spirit in its purest form. It is clear and typically un-aged, where the true flavors and the intensity of the agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks. There are some blanco products that are aged for up to 2 months to provide a smoother or "Suave" spirit.

Tequila Reposado

A reposado tequila is the first stage of "rested and aged". The Tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the agave and wood flavors. Many different types of wood barrels are used for aging, with the most common being American or French oak. Some tequilas are aged in used bourbon, whiskey, cognac, or wine barrels, and will inherit unique flavors from the previous spirit.

Tequila Añejo

After aging for at least one year, Tequila can then be classified as an "añejo". The distillers are required to age añejo tequila in barrels that do not exceed 600 liters. This aging process darkens the tequila to an amber color, and the flavor can become smoother, richer, and more complex.

Our Tequilas


Silver (Blanco)

Patron - 85	\$8
Crystal clear, soft and light, characterized by a fresh, smooth taste, without the flavor of oak.	
Tierras Organic - 85	\$7
Clean nose with notes of pepper and lime. Bright citrus fruit with vanilla, spice and a pleasant lingering finish.	
Don Diego Santa - 88	\$6
Beginning with an herbaceous and peppery aroma, an excellent balance between crispness and sweetness ends with a long pleasant finish.	
Oro Azul - 89	\$6
Marinated olive and creamy vanilla nose with a very smooth entry and spicy notes and some heat.	
El Jimador - 87	\$6
Sweet, bright, and mildly peppery. Very nice finish	
Sauza Hornitos - 82	\$7
Floral and herbal notes complimented by hints of clove and almond. Clean and light finish.	
Herradura - 89	\$8
Cool and mildly peppery,. Agave sweetness lingers to balance a pleasant after taste with vanilla and French oak.	
Cabo Wabo - 86	\$8
Clean and fresh with notes of lime and mint. Full floral bouquet with agave flavors and a crisp finish.	
Sauza Tres Generaciones - 89	\$8
Mellow citrus flavors mingle on the palate in an exceptionally smooth, sippable blanco. A pleasant spice permeates post-swallow.	
Avion - 87	\$8
Intense aroma with tinges of mint and rosemary. Hints of grapefruit and pineapple with a crisp, well balanced finish.	
El Espolon - 91	\$7
Possesses all the characteristics of a blanco tequila, floral, vegetal, sweet and earthy with a lingering agave flavored finish.	
Chinaco - 91	\$8
Great Depth and character, light, sweet and mild with a clean finish. Incredibly balanced.	

 **Milagro Select Barrel Reserve - 90** **\$9**

Nose is mildly earthy and precedes a mild body, typified by low-notes of intensely tart sourness. Finishes with almost unnoticed tickling of the tongue and uvula.

Tastes as distilled as it is.

 **Patron Gran Platinum - 95** **\$20**

Clear in color. A subdued nose of pine, agave, and key lime pie opens on the palate like water. Overwhelmingly neutral at first, but then evolves into measured waves of agave fruit and mint notes.

Reposado (Rested)

Patron - 85 **\$8**

Bright and warm with a smoky finish and mellow oak flavor.

Cabo Wabo - 86 **\$8**

Smooth and complex with ample pepper. Body is agave-sweet, dappled by hints of vanilla and spice. Hot finish.

Don Diego Santa - 89 **\$6**

Aromatic notes of vanilla, honey, soft oak and coco butter. Full and strong with soft tannins, and a sweetness that will leave you with a smooth long lingering finish.

El Jimador - 87 **\$6**

Straight-forward with subtle cinnamon, vanilla and mild oak.

Don Julio - 93 **\$8**

Light and sweet with nose of vanilla and chocolate. A subtle oak flavor lingers with a warming finish.

Sauza Hornitos - 86 **\$7**

Spicy and sweet aroma with a lively agave flavor.

Sauza Tres Generaciones - 91 **\$8**

Lively floral bouquet. Vanilla, rose and cinnamon notes throughout body. Extraordinarily mellow and smooth.

Herradura - 90 **\$8**

Nicely complex nose and taste. Warm and slightly savory with hints of chocolate.

El Espolon - 89 **\$7**

Mildly oaked and very floral with slight fruit. This a dark, well aged tequila.

Corralejo - 90 **\$7**

A full scale of aroma with a vanilla and cinnamon flavor with the lasting finish of sweet agave on the finish.

Avion - 89 \$8
Roasted agave with notes of cherry, pear and peach. Oak aroma with hints of caramel, vanilla and cinnamon. Very well balanced and sophisticated.

El Mayor - 91 \$8
Hints of sweet fruit, caramel and vanilla. Smooth, balanced and medium bodied.

☼ **Chinaco - 95** \$9
Soft, mellow and rich with apple, peach and caramel. An excellent sipping tequila.

☼ **Partida - 91** \$9
Smooth and satisfying with long lasting warmth. Notes of vanilla and spice and a tamed oak finish.

Añejo (Aged)

Patron - 85 \$8
The aroma is loaded with heavy oak notes and smoked agave accents. A robust burnt agave presence, impressive white oak flavor and mild tannins lead to a long and powerful peppery finish.

Don Diego Santa - 92 \$6
Body characterized by nutmeg, praline, dried fruit, clove; cinnamon-mellow agave. Caramelized sugar and spice are the key notes in this textural tequila.

Herradura - 93 \$8
Caramel, cinnamon and hints of pear complete this well crafted tequila. Extremely smooth and warm finish.

7 Leguas - 93 \$8
With a complex aroma of wood, agave, and butter popcorn notes, this tequila is not for beginners. A spicy butterscotch, agave, and very little wood taste give this tequila and intricate body and a smooth yet spicy finish.

Corazon - 86 \$7
Rich and complex with a hint of vanilla, almond and spice undertones. Medium to full bodied with caramel and a sweet floral nose.

Avion - 88 \$8
Hints of vanilla, caramel, coconut and maple. Extraordinary harmonious, rich and exquisite.

Corazon - 86 \$7
Rich and complex with a hint of vanilla, almond and spice undertones. Medium to full bodied with caramel and sweet floral nose.

Corzo - 91 \$9
Subtle aromas of light fruit and caramel. This tequila has a warm and rich body with delicate notes of coffee, licorice, and caramel.

Sauza Tres Generaciones - 88 \$8
An oak, vanilla, and caramel aroma gives this tequila a sweet agave flavor, an oaky body and a heated finish.

☼ **Chinaco - 93** \$9
Very sweet and smooth with full body. Citrus, vanilla and mild smokiness lead to a long lasting pleasant finish.

☼ **Casa Noble Single Barrel Extra - 97** \$12
An exceptional tequila, extremely smooth and forward vanilla flavor. Rich and delicious.

Blend

☼ **Maestro Dobel - 93** \$11
Blend of reposado, añejo and extra añejo tequilas. Smooth, crisp and light, with chocolate, coffee and cinnamon. An excellent sipping tequila.



☼ Premium
Price is shot charge

Rating Credit:
Beverage Tasting Institute

Tequila Flight Menu

With the purchase of any flight, you will receive a tasting portion of each tequila listed accompanied by a mound of salt, limes, and orange wedges sprinkled with cinnamon.

Silver ~ \$10

Patron
Don Diego Santa
Oro Azul
Tierras Organic



Reposado ~ \$10

Patron
Sauza Tres Generaciones
Cabo Wabo
Don Diego Santa

Colectivo Minor ~ \$12

Oro Azul Silver
Don Julio Reposado
Don Diego Reposado
Sauza Tres Generaciones Añejo

Añejo ~ \$12

7 Leguas
Sauza Tres Generaciones
Patron
Corzo

Colectivo Mayor ~ \$18

Patron Gran Platinum Silver
Milagro Select Barrel Reserve Silver
Partida Reposado
Casa Noble Añejo

Barman's Selection ~ \$16

Maestro Dobel Silver
Chinaco Añejo
Avion Reposado
Don Diego Reposado

Avion Entourage ~ \$15

Avion Silver
Avion Reposado
Avion Añejo
Grand Marnier