

“Bienvenido y bebe.”

Tequila - Mezcal

Welcome and drink up!

Today's sophisticated drinkers are discovering a new generation of Tequila and Mezcal.

Complex, distinctive, with an almost infinite variety that invites exploration, comparison, and debate. This is Tequila and Mezcal that is meant to be sipped, savored, and shared with good friends.

Mezcal, the Mother of Tequila

Traditional mezcal is the quintessential small batch, artisanal, and ancestral distilled spirit of Mexico. Mezcal can be made from 30 different types of agave hearts (called maguey in Mexico) which are fire-roasted in earthen pits, then crushed, fermented and distilled twice in clay or copper stills. Clay pots produce an earthier mezcal; copper produces a smoother spirit.

No matter how it is made, Mezcal retains its smoke, heat, fire, and complexity. Mezcal is to tequila as single malts are to whisky. Only nine states in Mexico can make a true mezcal—Oaxaca, Guerrero, Guanajuato, Michoacán, Zacatecas, San Luis Potosí, Tamaulipas, Durango, and Puebla.

Blanco

This is tequila in its raw, young, unrefined, and unaged form. Citrusy and floral, some consider Blanco the purest expression of tequila, with all its rough edges showing.

Reposado

Refined, relaxed, rich, and easy-drinking, Reposados gain their unique flavor from the time they spend resting in oak, usually from 2 to 12 months. Notes of butterscotch mingle with lemon and vanilla.

Añejo

Elegance in a bottle. Aged from 1 to 3 years in oak barrels, Añejo offers a mellower, smoother tasting experience. With notes of buttered, slightly-sweet toasted caramel, this is a tequila to linger over.

Tequila & Terroir

French winemakers call the land that gives their wine its distinctive flavor “terroir.” Great tequila is no different. Where tequila is grown, the soil, landscape, rainfall, and elevation all contribute to each tequila’s unique taste.

Made from 100% blue agave in the state of Jalisco, Mexico, tequila takes on the flavor of its region. In the lowlands, from 2000 to 4000 feet above sea level, the rich, dark soil, plentiful rainfall, and warmer temperatures mean smaller agaves with earthy, peppery, lemony, and mineral notes. Climb into the highlands between 6000 and 7200 feet, and the red clay soil, cooler temperatures, and drier climate result in larger agave with sweeter, softer, fruity, and citrusy flavor profiles.

Fresh Fruit or Nothing At All!

We rely on fresh fruit to make our cocktails extraordinary. Seasonal, fresh-squeezed, and delicious are our watchwords. Never pre-made from a mix.

Make It A Margarita

The best Margarita is a simple Margarita. Tequila. Fresh lime juice. A splash of agave nectar. Ice? Spice? Salt or no salt? Your call.

Or Make it a Paloma

Experience your favorite tequila with freshly squeezed lime and grapefruit soda.



TRUMBULL
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Mezcal

Smokey Margarita	15
Los Siete Misterios Mezcal Doba-Yej, Fresh Squeezed Lemon & Agave Syrup	
Oaxaca You Talkin' About?	13
Los Siete Doba-Yej, El Jimador Reposado, Campari, Averna, Mole Bitters	

	Neat or On the Rocks
47.5° Alipus San Juan	15
40° Bañez Ensemble Espadín, Barril*	9 ⁵⁰
40° Casamigos Joven*	19
40° Casa Um Union Uno Joven	12
51.96° Cinco Sentidos Espadín Capón	25
42° Convite Madrecuishe*(G)(E)	19
40° Craneo*	17
42° Dos Hombres Joven	18
50° Fidencio Joven Madrecuishe*(G)	15
42° Granja Nomada Joven	14 ⁵⁰
46.42° La Medida Joven Arroqueno*	34
41.05° Los Javis Reposado Espadín*	14 ⁵⁰
44° Los Siete Misterios Doba-Yej*	14 ⁵⁰
45° Los Siete Misterios Ensemble* Espadín, Tobalá, Cuiche, Tepezatate	30
44° Los Siete Misterios Espadín, Cuiche*	30
44° Los Siete Misterios Espadín, Tepezatate*	26
48.8° Macurichos Espadín con Cacao*	26
48° Macurichos Joven Tobala (A)	34
40° Madre Black Espadín	10
46° Mina Real Espadín	12
43.2° Montelobos Joven Ensemble* Papote, Espadín, Tobalá	14
45.3° Montelobos Espadín	14
50.2° Vago Elote (Corn) (G)	15
50° Vago Espadín (G)	16
45° Wahaka Joven Tepezatate (G)	34
40° Xicaru Reposado*	11

Mezcal Flight #1 | 1oz of each | 28
We suggest you become familiar with Mezcal by sampling this selection

- **Vago** Espadín
- **Fidencio** Joven Madrecuishe
- **Montelobos** Joven Ensemble

Build Your Own Flight (Or We Can Surprise You)

Tequila and / or Mezcal
Try any 3 selections | 1oz each | Market Price

*Artesenal
(A) Ancestral

Tequila Blanco / Silver / Plata

Uncle Don's Ranch Water	16
Don Fulano Blanco, Touch of Lime	
TK Margarita	14
Ghost Tequila Blanco, Fresh Squeezed Lime, Jalapeño & Agave Syrup	

	Neat or On the Rocks
(L) 123 Organic (O)	19
(H) Artenom 1123 Historico (G)	25
(H) Avión	12
(H) Calle 23 (W)	13
(H) Campo Bravo (O)	8 ⁵⁰
Casamigos	14
(L) Cascahuín 48 (G)	18
(L) Cascahuín Tahona (G)	25
(L) Cimarrón (G)	12
(L) Codigo 1530	14
(L) Codigo 1530 Rosa	19
(H) Corzo	14
(L) Don Fulano (E) (G)	16
(H) Don Julio	19
El Destilador	10 ⁵⁰
(L) El Jimador	8 ⁵⁰
Espolon	11
(L) Fortaleza (G)	14
Ghost	12
(H) Gran Centenario	11
Hermosa (O)	13
(L) Herradura	11 ⁵⁰
(L) IXA	14
(H) Patrón	14 ⁷⁵
Primo (86°)	22
(L) Sauza Tres Generaciones	13 ²⁵
(H) Siembra Azul (G)	18
(L) Siembre Valles High Proof (47°)	36
(L) Siembre Valles (G)	24
(H) Tapatio High Proof (55°) (G)	18
(H) Tapatio (G)	13
(H) Teremana	12

Tequila Flight #1

1oz of each | 26
Featured Producer: **Hermosa Organic Tequila** is a super-premium, high-quality, handmade, small-batch tequila made with a sustainable artisanal approach by three generations of the same family since 1939.

- **Hermosa** Blanco
- **Hermosa** Reposado
- **Hermosa** Añejo

(O) Organic Farming
(H) Highland (Los Altos) Sourced

Tequila Reposado

El Diablo	12
Hermosa Organic Tequila Reposado, Crème de Cassis, Fresh Squeezed Lime, Ginger Beer	
Mango Cardamomo	13
Mi Campo Tequila Reposado, House-made Mango Water, Simple Syrup, Cardamom, Mango	

	Neat or On the Rocks
(L) 123 Organic (O)	22
(L) Arette (E)	12
(H) Avión	14
(H) Camarena	10 ⁵⁰
(H) Campo Bravo (O)	8 ⁵⁰
Casamigos	18
Cayéya (W)	34
(H) Clase Azul Gold (G)	55
(H) Clase Azul Reposado (G)	44
(L) Codigo 1530	24
(L) Don Fulano (E) (G)	19
(H) Don Julio	18
(H) Don Julio Primavera	32
(H) Don Julio Rosado	32
El Destilador	10 ⁵⁰
(L) El Jimador	8 ⁵⁰
(H) Espanita Double Barrel	13 ²⁵
(L) Fortaleza (G)	18
(H) Gran Centenario	11
Hermosa (O)	14
(L) Herradura	11 ⁵⁰
(L) IXA	16
La Gritona (W)	14
(H) Mi Campo	9
(H) Patrón	19
(H) Siembra Azul (G)	19
(H) Teremana	14

Especial | 10

Classic shot & beer combo

La Gritona Reposado
&

Snappy House Lager by 12% Brewing

Celebrate these woman-owned businesses
and their fantastic products

(W) Woman Owned / Distiller
(L) Lowland (Los Valles) Sourced

Tequila Añejo / Extra Añejo / Cristalino

Añejo Manhattan	14
Herradura Añejo, Vermouth, Licor 43, Aromatic & Orange Bitters	
Agave Old Fashioned	14
Tapatio Tequila Añejo, Amarena Cherry, Aromatic Bitters, Lots of Love	

	Neat or On the Rocks
(H) Artenom 1146 (G)	24
(H) Avión	16
(H) Avión Reserva Cristalino	40
(H) Calle 23 (W)	18
Casamigos	18 ⁵⁰
(L) Codigo 1530	34
(H) Don Julio	19
(H) Don Julio 1942	42
(H) Don Julio 70th Anniversary Cristalino	22
(L) El Jimador	11
(L) Fortaleza (G)	27
(H) Gran Centenario	14
(H) Gran Centenario Cristalino	15
(H) Gran Centenario Leyenda	40
Gran Coramino	26
Gran Coramino Reposado Cristalino	15
Hermosa (O)	16
(L) Herradura	13
(L) Herradura Legend	27
Hussong Platinum Cristalino	19
(L) IXA	18
(L) J. Cuervo Extra Añejo Reserva de Familia	48
(L) Maestro Dobel Añejo 50 Cristalino	36
Patrón	15
(H) Tapatio (G)	18
Teremana	18

Tequila Flight #2

- 1oz of each | 48 | Super Blancos
- **Artenom 1123 Historico**
 - **Siembre Valles**
 - **Cascahuín 48**

Tequila Flight #3

- 1oz of each | 33 | Wood Influences
- **Cimarrón** Blanco
 - **Siembra Azul** Reposado
 - **Tapatio** Añejo

Build your own Flight | Tequila and / or Mezcal
Try any 3 selections | 1oz each | Market Price

(E) Estate Grown
(G) Grower / Family Owned