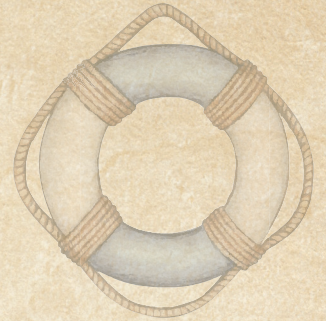




**LATITUDES**  
— BAR —



**WE ARE PROUD TO SERVE AN UNRIVALED COLLECTION OF ONLY 100% BLUE AGAVE TEQUILAS. WE OFFER ONLY THE FINEST AND MOST PRIZED TEQUILAS FOR THEIR REFINED FLAVOR PROFILES AND SUPER-PREMIUM QUALITY.**

**THE SELECTIONS ON THIS PAGE ARE SERVED IN A HAND-PAINTED CLAY MEXICAN SHOT GLASS OR MUG FOR YOU TO KEEP AND CHERISH THE MEMORIES OF YOUR SOPHISTICATED JOURNEY SOUTH OF THE BORDER.**

### **HERRADURA SUPREMA TEQUILA**

**\*\*\*\$75**

**SELECTION SUPREMA IS A LIMITED-EDITION TEQUILA AGED IN OAK FOR 49 MONTHS. FULL BODIED WITH NOTES OF DRY OAK. SPICES INCLUDING NUTMEG, CINNAMON, BOURBON AND A LITTLE FLORAL NOTE WITH A STRONG, MUSTY SCENT OF AGAVE.**

### **KOMOS EXTRA AÑEJO**

**\*\*\*\$62**

**AGED FOR A MINIMUM OF 3 YEARS IN BOTH FRENCH OAK WHITE WINE AND AMERICAN OAK WHISKEY BARRELS. SCENTS OF DRIED PEACH, PECAN PIE, AND TURMERIC. NOTES OF DRIED ORANGE PEELS, CANDIED GINGER AND TOASTED PECANS.**

### **DON FULANO IMPERIAL TEQUILA**

**\*\*\$42**

**FULL FLAVORED AND WARM, AGED IN NEW FRENCH OAK BARRELS. A SUPERB AND DELICATE SPIRIT OF THE HIGHEST CLASS THAT DENOTES SUBTLE AROMAS THAT FOLLOW. A CLEAR SOVEREIGNTY THROUGH ITS EXCEPTIONAL QUALITY.**

### **CLASE AZUL TEQUILA REPOSADO**

**\*\*39**

**SLOW COOKED IN TRADITIONAL STONE OVENS FOR A MINIMUM OF 72 HOURS. ONCE DISTILLED, IT'S AGED FOR EIGHT MONTHS IN HAND-SELECTED OAK BARRELS. A SUPERB, SMOOTH TASTE, WHICH EXCEEDS EXPECTATIONS WITH EACH SIP.**

### **OCEANO AZUL GRIM REAPER TEQUILA AÑEJO**

**\*\*\*39**

**THIS AÑEJO TEQUILA IS DISTILLED FROM 100% PURE AGAVE. AS IT RESTS, IT ACQUIRES A DEPTH OF FLAVOR THAT TELLS TALES OF THE SUN-DRENCHED AGAVE FIELDS AND THE HANDS THAT HAVE CRAFTED THIS LIQUID GOLD.**

### **CLASE AZUL TEQUILA PLATA**

**\*35**

**SILVER-CLEAR TEQUILA THAT'S FULL OF BODY BUT NOT TOO STRONG. HERBAL AND CITRIC NOTES WITH A VERY SMOOTH MOUTHFEEL AND LONG, OFTEN SWEET AFTERTASTE. PERFECT TO DRINK NEAT OR IN YOUR FAVORITE COCKTAIL.**

### **KOMOS TEQUILA REPOSADO ROSA**

**\*\*29**

**WE REST THIS IMPECCABLE TEQUILA IN THE FINEST FRENCH OAK RED WINE BARRELS FOR TWO MONTHS. IT HAS A COLOR REMINISCENT OF GREAT FRENCH ROSÉ, WITH RICH FLAVORS AND A CREAMY MOUTHFEEL IMPARTED BY ITS TIME SPENT IN THESE SPECIAL BARRELS.**



**BANHEZ TOBALA JOVEN MEZCAL**

**\*\*\*\$24**

ONE OF THE MOST REVERED OF ALL AGAVE SPECIES DUE TO ITS SCARCITY AND RELATIVELY SMALL PHYSICAL SIZE, TOBALÁ AGAVE HAS A GROWING PERIOD OF UP TO 30 YEARS. BANHEZ TOBALÁ IS KNOWN FOR ITS INTENSE AROMATICS AND SMOOTH FLAVOR PROFILE WITH TASTING NOTES CONSISTING OF GREEN MANGO, LEATHER, AND FRESH GREEN HERBS.

**SKELLY AZULEJOS BY TIA TEQUILA BLANCO**

**\*21**

CRAFTED IN JALISCO, MEXICO, THIS PREMIUM TEQUILA COMES IN A SKELETON-SHAPED TALAVERA CLAY BOTTLE THAT WAS PAINTED BY HAND. IT'S A BRIGHT AND LIVELY SPIRIT THAT'S BOTTLED AT 80 PROOF.

**DON JULIO TEQUILA ANEJO**

**\*\*\*15**

BARREL AGED IN SMALLER BATCHES FOR 18 MONTHS IN AMERICAN WHITE OAK BARRELS. RICH, DISTINCTIVE AND WONDERFULLY COMPLEX, ITS FLAVOR STRIKES THE PERFECT BALANCE BETWEEN AGAVE, WOOD AND HINTS OF VANILLA.

**DON JULIO REPOSADO**

**\*\*14**

SMOOTH, MELLOW WITH AN ESSENCE OF SPICES. AGED IN AMERICAN WHITE-OAK BARRELS FOR EIGHT MONTHS.

**CASAMIGOS TEQUILA REPOSADO**

**\*\*13**

NOTES OF DRIED FRUITS AND SPICY OAK WITH A TOUCH OF SWEET AGAVE.

**CASAMIGOS TEQUILA BLANCO**

**\*12**

100% BLUE AGAVE AGED 7-9 YEARS, FROM THE RICH CLAY SOIL OF THE HIGHLANDS OF JALISCO, MEXICO.

**PATRON TEQUILA SILVER**

**\*12**

A CRYSTAL CLEAR, PURE ULTRA-PREMIUM TEQUILA. MANY PREFER THIS SMOOTH SOFT AND LIGHT TEQUILA OVER AN AGED AND SLIGHTLY OAKY FLAVOR.

**HUSSONG'S TEQUILA REPOSADO**

**\*\*11**

AGED UP TO FIVE MONTHS IN AMERICAN WHITE OAK BARRELS. OAKY, SMOOTH AND SUPER-ELEGANT FINISH.

**CORRALEJO TEQUILA AÑEJO**

**\*\*\*10**

THIS 100% AGAVE TEQUILA IS AGED FOR 12 MONTHS IN AMERICAN OAK BARRELS AND HAS A SENSORY PROFILE THAT'S UNIQUE IN ITS CLASS.

**MILAGRO TEQUILA SILVER**

**\*10**

A 100% BLUE AGAVE TEQUILA THAT'S RENOWNED FOR ITS CRISP, FRESH AGAVE TASTE AND WORLD-CLASS SMOOTHNESS.

**\*BLANCO: LOADED WITH BOLD AND NATURAL BLUE AGAVE FLAVORS.**

**\*\*REPOSADO: AGED IN OAK BARRELS FOR 2 MONTHS TO A YEAR, SMOOTH AND BALANCED.**

**\*\*\*AÑEJO: AGED IN OAK BARRELS FOR OVER A YEAR, COMPLEX BOUQUET AND FLAVOR.**

**\*\*\*\*MEZCAL: OVEN-COOKED AGAVE NATIVE TO MEXICO, SMOKY FLAVOR**

ALL TEQUILA IS MEZCAL, BUT NOT ALL MEZCAL IS TEQUILA. MEZCAL CAN BE MADE FROM A COMBINATION OF UP TO 30 AGAVE PLANTS. IT ALWAYS HAS SMOKINESS, AND VARIOUS AGAVES ADD TROPICAL NOTES, EARTHINESS, AND MORE.

CRAVING A TEQUILA OR AN EXCLUSIVE AND HAND-CRAFTED MARGARITA? CHOOSE YOUR TEQUILA AND YOUR CHOICE OF CANE SUGAR, HAWAIIAN BLACK LAVA SALT, HIMALAYAN PINK SALT, SRIRACHA SALT OR COURSE GROUND WHITE SALT FOR THE RIM OR THE WRIST! FRESH LIME WILL ADD THE FINISHING TOUCH TO YOUR TEQUILA CREATION.