

TEQUILA

mex-asian pepe osaka's 
fishtaco
tequila bar and grill

BLANCO

ALSO KNOWN AS SILVER OR WHITE TEQUILA, BLANCO IS UNAGED OR AGED FOR LESS THAN TWO MONTHS IN STAINLESS STEEL OR NEUTRAL OAK BARRELS. IT HAS A CLEAR APPEARANCE AND OFFERS A PURE, CRISP TASTE WITH STRONG NOTES OF AGAVE, CITRUS, AND PEPPER.

G4 [10]	HERRADURA [7]
EL JIMADOR [7]	MONTE ALBAN [5]
DE LEON [11]	CAMPO BRAVO PLATA [7]
DON JULIO [10]	GRAN CENTENARIO [8]
AVION [8]	EXOTICO [6]
CABO WABO [8]	LALO [10]
CASAMIGOS [10]	TRES GENERACIONES [11]
CHAMUCOS [12]	FORTALEZA [12]
ESPOLON [7]	7 LEGUAS [11]
EL CRISTIANO SILVER [12]	CORAZON DE AGAVE [8]
PATRON [11]	DON FULANO
GRAN PATRON PLATINUM [38]	EL FUERTE(100) [15]
GRAN PATRON SMOKY (101) [39]	DON FULANO [13]
SANTO SILVER [13]	DULCE VIDA [7]
DONA LOCA [12]	DULCE VIDA(100) [9]

REPOSADO

REPOSADO, MEANING "RESTED," IS AGED IN OAK BARRELS FOR A PERIOD RANGING FROM TWO MONTHS TO ONE YEAR. THIS AGING PROCESS IMPARTS A LIGHT GOLDEN HUE AND INTRODUCES SUBTLE FLAVORS OF VANILLA, CARAMEL, AND OAK, WHILE STILL RETAINING THE FRESH AGAVE CHARACTER.

G4 [12]	CASAMIGOS [11]	MONTE ALBAN [6]
EL JIMADOR [8]	CLASE AZUL [38]	GRAN CENTENARIO [9]
DE LEON [12]	CHAMUCOS [14]	EXOTICO [7]
DON JULIO [15]	ESPOLON [8]	TRES GENERACIONES [12]
DON JULIO ROSADO [25]	PATRON [13]	FORTALEZA [13]
AVION [10]	DONA LOCA [13]	DON FULANO [15]
CABO WABO [10]		DULCE VIDA [8]

ANEJO

REPOSADO, MEANING "RESTED," IS AGED IN OAK BARRELS FOR A PERIOD RANGING FROM TWO MONTHS TO ONE YEAR. THIS AGING PROCESS IMPARTS A LIGHT GOLDEN HUE AND INTRODUCES SUBTLE FLAVORS OF VANILLA, CARAMEL, AND OAK, WHILE STILL RETAINING THE FRESH AGAVE CHARACTER.

G4 [17]	ESPOLON [9]	CHAMUCOS [15]
DON JULIO [16]	PATRON [14]	GRAN CENTENARIO [10]
DON JULIO 1942 [35]	GRAN PATRON	TRES GENERACIONES [13]
AVION [12]	BURDEOS [69]	FORTALEZA [20]
CABO WABO [11]	CASAMIGOS [12]	DULCE VIDA(100) [11]

EXTRA ANEJO

AGED FOR OVER THREE YEARS, RESULTING IN A DEEP AMBER COLOR AND A LUXURIOUS, FULL-BODIED FLAVOR. IT FEATURES RICH NOTES OF DARK CHOCOLATE, TOBACCO, AND DRIED FRUIT, WITH A VELVETY SMOOTH FINISH, MAKING IT PERFECT FOR SAVORING SLOWLY.

G4 [27]	GRAN PATRON	SAN MATIAS
	PIEDRA [66]	GRAN RESERVA [12]

**CURIOUS TO KNOW MORE
ABOUT THESE TEQUILAS?
SCAN THE QR!**



SOTOL

A SPIRIT DISTILLED FROM THE DESERT SPOON PLANT DASYLIRION, NATIVE IN MÉXICO TO THE CHIHUAHUA, COAHUILA AND DURANGO REGION. SOTOL OFFERS A DISTINCTIVE TASTE WITH EARTHY, GRASSY NOTES AND A HINT OF SWEETNESS. IT'S A GREAT OPTION FOR THOSE LOOKING TO EXPLORE BEYOND THE MORE COMMON AGAVE SPIRITS.

HACIENDA DE CHIHUAHUA SILVER [10]

QUECHOL TEXXANUM [12]

QUECHOL WHEELERI [12]

EXCENTRICO PLATA (COAH) [13]

MEZCAL

ESPADIN

ESPADIN IS THE MOST COMMONLY USED AGAVE FOR MEZCAL PRODUCTION, KNOWN FOR ITS VERSATILITY AND BALANCED FLAVOR PROFILE. IT OFTEN FEATURES NOTES OF SMOKE, CITRUS, AND EARTHY UNDERTONES, MAKING IT A GREAT INTRODUCTION TO THE WORLD OF MEZCAL.

FIDENCIO JOVEN [10]

400 CONEJOS [8]

MADRE [10]

XICARU SILVER [8]

XICARU S MOLE PECHUGA [12]

BOZAL BARRIL MEXICANO (ENSAMBLE) [11]

PELTON DE LA MUERTE MAGUEY [7]

PELTON DE LA MUERTE PECHUGA CITRICOS [10]

MONTELOBOS ARTESANAL JOVEN [10]

PATATUS ANCESTRAL JOVEN (CLAY DISTILLED) [23]

DONA LOCA [11]

DERRUMBES SAN LUIS POTOSI JOVEN [9]

MEZCAL DE LEYENDA SAN LUIS POTOSI VERDE [13]

WAHAKA REPO CON GUSANO [12]

WAHAKA JOVEN [10]

TOBALA

TOBALÁ IS A WILD, HIGH-ALTITUDE AGAVE KNOWN FOR ITS COMPLEX, FLORAL, FRUITY, AND SPICY FLAVORS WITH A SMOOTH FINISH. ITS MEZCAL IS RARE AND SOUGHT AFTER DUE TO THE PLANT'S SMALL SIZE AND LONG MATURATION.

DONA LOCA MEZCAL [23]

WAHAKA TOBALA JOVEN [19]

OTROS

MADRE MEZCAL ENSAMBLE [13]

BOZAL CUISHE [15]

BOZAL ENSAMBLE [17]

BOZAL TOBASISHE [15]

BOZAL TEPEZTATE [15]

MONTELOBOS ENSAMBLE [17]

WAHAKA MADRE-CUISHE JOVEN [19]