This is our list curated by Mark. Made from the agave plant (not a cactus), and there are ~30 species (noted in brackets) harvested for mezcal, some common but others rare. (Tequila is a mezcal made from the blue agave.) In the making of mezcal, typically the agave is roost for days over a smoldering wood fire in a pit lined with stones and covered with agave or banana leaves, stone ground by horses or donkeys, fermented in pine, then distilled in copper pot. Mezcal production is only loosely regulated so there are variations, including fruits, herbs, and more exotic things added during the roasting.

**Gracias A Dios** (espadín) Full, silky, sweet, smoky, spicy chile, roast grapefruit & lemon, corn, mineral 90p 11

**Amarás Cupreata** (cupreata) Full body, roast pepper, apricot, banana, mesquite, walnut, white pepper 86p 12

**Vago Espadín** (espadín) Medium body, smoky cedar, agave, sweet plantain, lime, salt, anise, pine, caramel 102p 13

**Los Nahuales Reposado** (espadín) Aged ~1 year in oak - full, golden, lush, mellow, smoky mesquite, juniper, corn, white pepper, coriander, cinnamon, honey vanilla 85p 14

**Ensamble En Barro** (espadín, mexicano, coyote) Clay pot distilled - medium body, earthy, sweet, smoky chile pepper & pumpkin, chestnut, wet stone, cinnamon 97p 15

**Vago Mexicano** (mexicano) Light body, elegant & brandy-like, spicy, apricot, peach, light smoky agave, vanilla, caramel, oak 100p 16

**Dos Jaimes** (espadín, tepeztate, tobalá) Full, earthy, smoky chile pepper, banana leaf, orange peel 96p 16

**Mezcalero #15** (sierra negra) Medium body, elegant, smooth, dusty, roast agave, eucalyptus, artichoke, green herb, grilled lemon, lingering finish 94p 17

**Vago Tobalá** (tobala) A rare, prized agave - light body & smoke, clean, bright, wintergreen, green peppercorn, tar, candle wax, melon, pear, green pineapple 107p 18

**Los Nahuales Añejo** (espadín) Aged ~3 years in oak - full, amber, smooth, mellow, sweet, smoky mesquite, chile, corn, black pepper, cumin, coriander, cinnamon, honey 92p 22

**Mezcalero #15** (sierra negra) Medium body, elegant, smooth, dusty, roast agave, eucalyptus, artichoke, green herb, grilled lemon, lingering finish 94p 17

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