

Made for sipping

Don't be haunted by the ghosts of Tequila past...

At Cocina our list is made of only 100% agave tequilas. Some commercial tequila companies make a "mixto" or part sugar product which produces a different flavour.

High quality tequilas and mezcals are meant to be sipped and enjoyed, not shot, so....

Take it slow. Relax, sip & enjoy!

TEQUILA	Tequila agave, is an agave plant that is native to Jalisco, Mexico. The high production of sugars named agavins, mostly fructose, in the core of the plant is the main characteristic that makes it suitable for distilling to create Tequila.	
	The tequila agave is native to the states of Jalisco, Colima, Nayarit and Aguascalientes in Mexico.	
	BLANCO	Silver, plata, crystal or white. Agave Azul's purest form - unaged in stainless steel or neutral oak.
	REPOSADO	Rested Tequila. Aged from 2-12 months usually in white oak barrels which enhances depth and flavour.
	AÑEJO	Aged from 1-3 years in oak barrels of a max 600L capacity. Rounder, softer and best for sipping.
MEZCAL	EXTRA AÑEJO Aged 3+ years. Attracts all palates. Rich oak flavours reminiscent of darker spirits.	
	Mezcal can be made from more than 30 varieties of agave. The most common variety used is Espadin which accounts to almost 90% of mezcal. Tobalé, tobaziche, tepeztate & arroqueño are also popular.	
	LINCO	MAGUEY [MA-GAI]: Agave PIÑA: Heart of the Agave JIMADOR: Agave Harvester MEZCALERO: Mezcal Producer

TIPOS DE AGAVE

TEQUILA AND MEZCAL

Both tequila and mezcal are made from the harvested core of the agave plant. However, that's where the similarities in production end. Tequila is produced by steaming the agave inside industrial ovens before being distilled two or three times in copper pots.



Mezcal, on the other hand, is cooked inside earthen pits that are lined with lava rocks and filled with wood and charcoal before being distilled in clay pots. While some large-scale mezcal producers have adopted modern methods, artisanal mezcal makers continue to use this more traditional method, which is the source of the smokiness commonly associated with mezcal.

Tequila

Blanco

1800 SILVER	12
EL JIMADOR BLANCO	10
CASCAHUIN PLATA	21
JOSE CUERVO PLATINO	23
MAESTRO DOBEL HUMITO	18
OCHO BLANCO	15
DON JULIO BLANCO	14
HERRADURRA PLATA	14
FORTALEZA BLANCO	20

Reposado

EL JIMADOR REPOSADO	10
1800 REPOSADO	13
HERRADURA REPOSADO	15
CLASE AZUL REPOSADO	42
FORTALEZA REPOSADO	20
DON JULIO REPOSADO	16
GRAN CENTENARIO REPOSADO	12

Mezcal

MEZCAL PELOTON	12
ILLEGAL MEZCAL REPOSADO	19
MEZCAL APRENDIZ ENSAMBLE TEPEXATE	21
QUIQUIRIQUI MATATLAN	17

Añejo

1800 AÑEJO	13
GRAN CENTENARIO	14
CASCAHUIN AÑEJO	16
GRAN CORRALEJO	26
HERRADURRA AÑEJO	16
DON JULIO AÑEJO	24
HERRADURRA LEGEND	41
FORTALEZA AÑEJO	25
DON JULIO 1942	44

Ultra Añejo

HERRADURRA ULTRA	24
ARETTE GRAN CLASE EXTRA AÑEJO	42
EL CRISTIANO EXTRA	36
JOSE CUERVO RESERVA DE LA FAMILIA	38

Cristalino

1800 CRISTALINO AÑEJO	14
GRACIAS A DIOS ESPADIN	15
TIO PESCA AGAVE COYOTE ANCESTRAL	41
5 SENTIDOS CLAY POT BY TIO PEDRO	29

Mexican distillations, infusions + liqueurs

1800 COCONUT TEQUILA	10
PATRON XO CAFÉ	14
FLOR DEL DESIERTO SOTOL VENENO Distilled with rattle snake venom	21
ESTANCIA RAICILLA AGAVE SPIRIT 40%	13
ESTANCIA RAICILLA AGAVE SPIRIT 45%	14
BLACK SNAKE KANGAROO PECHUGA Australian made Agave spirit	23
GRACIAS A DIOS AGAVE GIN	15
ABASOLO MEXICAN CORN WHISKEY	15
EL TARASCO PLATA CHARANDA RUM	9
SOL TARASCO HONGOS (MUSHROOM) CHARANDA	12
NIXTA LICOR DE ELOTE CORN LIQUEUR	11
ANCHO REYES CHILE ANCHO LIQUEUR	11
ANCHO REYES CHILE POBLANO VERDE LIQUEUR	11
MAXICO MISTICO LICOR	
ABRE CAMINOS CITRIC AMARO	9
CORTA ESPANTOS GENEPY COFFEE HABANERO	9
VEN A MI HIBISCUS ELDERBERRY	10
DEL SOBADOR MEXICAN FERNET	11
LLEVAME LEJOS GINGER TURMERIC	9
LIMPIA'URAS GREEN ABSINTHE	10