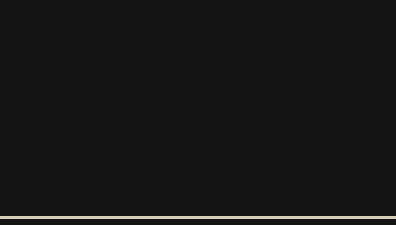




# DRINKS

TEMERARIO



## MEZCAL FLIGHT Y TEQUILA

### MEZCAL FLIGHT - LA TRADICIÓN ..... \$25.00

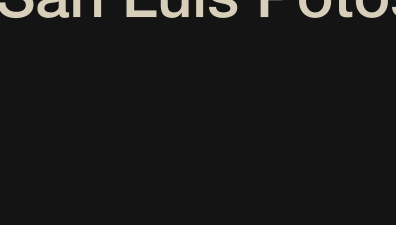
**WAHAKA - AGAVE ESPADÍN**  
by Alberto Morales from San Dionisio Ocotepec, Oaxaca.

**SIETE MISTERIOS - AGAVE DOBA YEJ**  
by Celso Martínez from San Luis del Río, Oaxaca.

**REY CAMPERO - AGAVE ESPADÍN**  
by Rómulo Sánchez Parada, Oaxaca.

#### AGAVE ESPADÍN

Maguay Espadín (Agave Angustifolia) is the most commonly used Maguay in Mezcal. It generally takes about 8-12 years to mature and it can be grown in a variety of farm and wild environments. Where Maguay Azul (Agave Tequilana) dominates Tequila, Maguay Espadín dominates Mezcal.



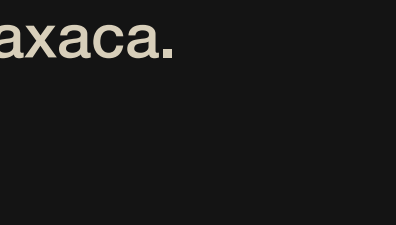
### MEZCAL FLIGHT - LA TIERRA ..... \$25.00

**DERRUMBES - AGAVE SALMIANA**  
by Juan Manuel Pérez from Charcas, San Luis Potosí.

**LA LUNA - AGAVE CUPREATA**  
by Isidro Pérez from Etúcuaro, Michoacán.

**SOTOL POR SIEMPRE - DASYLIRION WHEELERI**  
by Celso Jacquez from Madera, Chihuahua.

Mexico is the holy grail for a wide array of craft and artisanal spirits, yet most Americans have only heard of Tequila and Mezcal. But to overlook other regional liquors, and the traditions surrounding them, is to miss out on swaths of Mexican culture. Drinking is more than just a social activity: it is often rooted in ancient traditions and religion. Even the sacred agave plants, from which many Mexican spirits are harvested, are family heirlooms traditionally passed down from generation to generation as a source of financial stability, and to ensure the sustainability of these revered plants for the future.



### MEZCAL FLIGHT - EL AGAVE ..... \$30.00

**AKUL - AGAVE CRIAL**  
by Erick Hernández from Tlacolula, Oaxaca.

**GRULANI - AGAVE TOBALÁ**  
by Leonardo Hernández from San Baltazar Guelavila, Oaxaca.

**BANHEZ - AGAVE TEPEZTATE**  
by Apolonio Patricio from San Agustín Amatengo, Oaxaca.

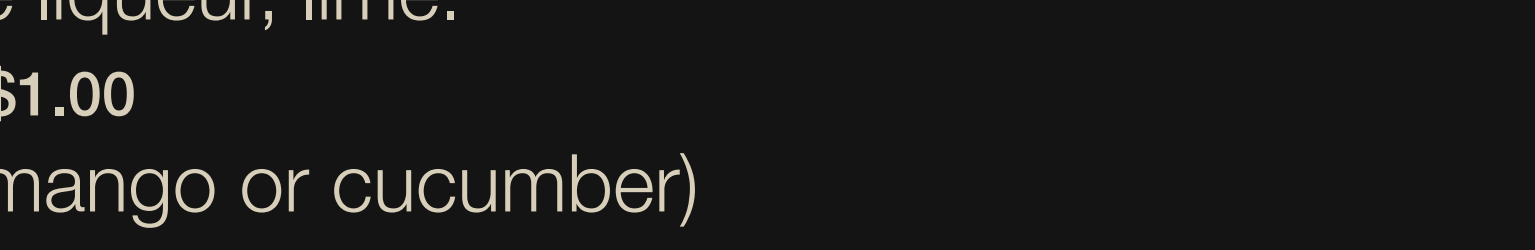
#### AGAVE SILVESTRES

Wild, in this context, refers to uncultivated plants that grow haphazardly, usually in rocky hillsides, while “cultivated” agave is typically planted in rows on tilled soil. Mezcal producers also use the phrase semi-wild or semi-cultivated to talk about wild agave varieties that have been grown from seed and then planted in their native environment.



### TEQUILA FLIGHT .....

Blanco ..... \$28.00  
Reposado. .... \$30.00  
Añejo ..... \$32.00



## MARGARITAS

### MARGARITA TRADICIONAL ..... \$14.00 / \$75.00

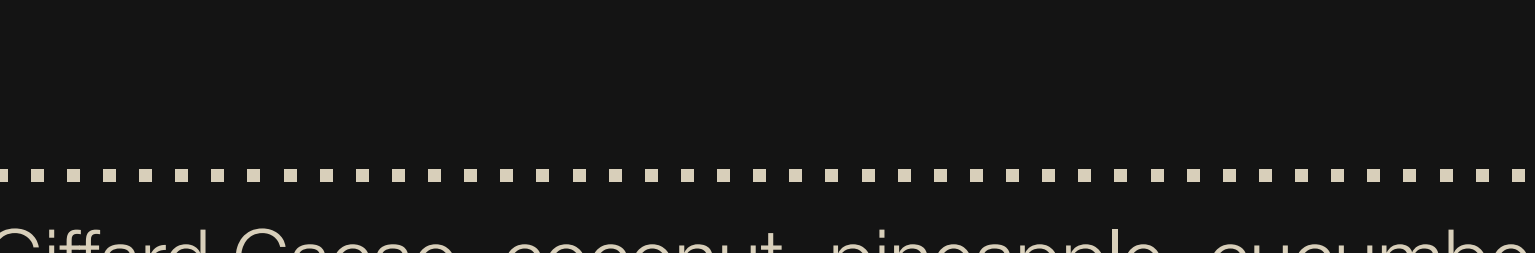
Tequila, orange liqueur, lime.  
Add flavor. .... \$1.00  
(Passion fruit, mango or cucumber)

### FROZEN MARGARITA ..... \$14.00

Tequila or Mezcal, Orange liqueur, lime.  
Add flavor. .... \$1.00  
(Passion fruit, mango or cucumber)

### SMOKY JALAPEÑO..... \$15.00 / \$77.00

Tequila, lime, agave, chile morita.



## TEMERARIO SIGNATURE

### VALIENTE ..... \$16.00

Akul Mezcal, Leblon, Aperol, pineapple, lime, aquafaba.

### MARAVILLA ..... \$16.00

Condesa Gin, Giffard Cacao, coconut, pineapple, cucumber, lime.

### PERFECTA ..... \$16.00

Libelula tequila, giffard peach liqueur, strawberry, lime.

### CHOCOLATE ESSPRESO ..... \$18.00

Licor 43, Giffard Cacao liqueur, Brandy, espresso.

### LA MULA SUPREMA ..... \$18.00

Akul Mezcal, Chinola Passionfruit liqueur, ginger, lime, soda.

### DRAGÓN AZUL ..... \$22.00

Casa Dragones Blanco, Blue Curacao, Vermouth Bianco, Italicus, lime, aquafaba.



## CERVEZAS

### BEER ..... \$8.00

Corona, Pacifico, Negra Modelo, Modelo Especial, Monopolio IPA.  
Michelada add. .... \$2.00  
Chelada add ..... \$2.00

### SAZÓN TEPACHE ..... \$8.00



## SANGRÍA

### RED SANGRÍA ..... \$14.00 / \$55.00

Red wine, Brandy, orange juice.



## VINO

### RED

**Yllera** ..... \$15.00 / \$55.00  
(Tempranillo) Spain 2019.

**Barrica 29** ..... \$15.00 / \$55.00  
(Malbec) Argentina 2017.

**WHITE**

**Inurrieta** ..... \$13.00 / \$52.00  
Sauvignon Blanc, Spain 2021.

**Pra Viñera** ..... \$13.00 / \$52.00  
Chardonnay, California, 2021.

**SPARKLING**

**Cava** ..... \$15.00 / \$60.00  
Marrugat brut, Spain.



THIS IS THE NEW US

WE KNOW YOUR DESTINY IS AT TEMERARIO