

AGAVE LIST

MEZCAL

SEA CAPITÁN
51ST & MAIN

MEZCAL

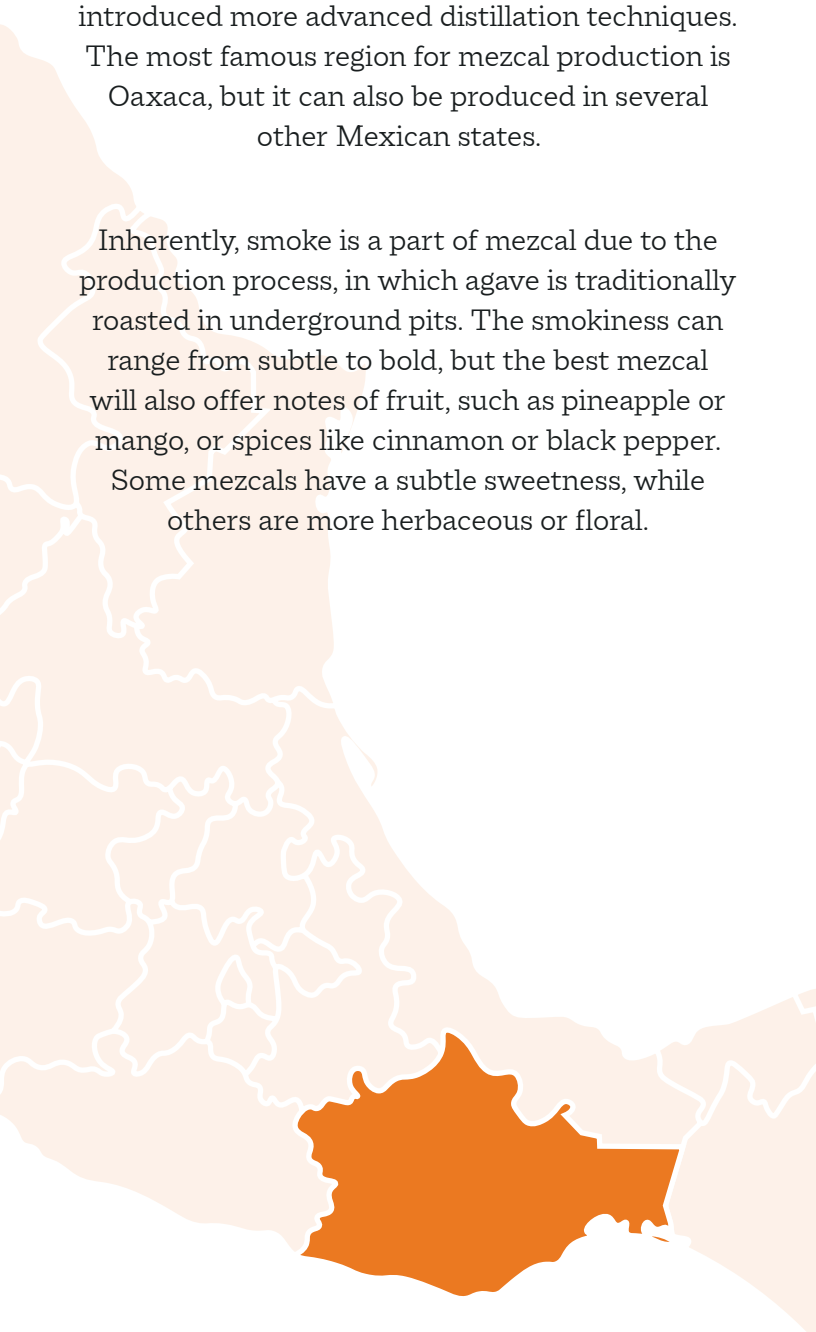
“mez-call”

Mezcal, where it all begins.

Mezcal, a distillate made from the agave plant, is synonymous with Mexican heritage and culture.

Produced by indigenous communities in some form since before the Spanish conquest in the 1500s, it was further enhanced when the Spanish introduced more advanced distillation techniques. The most famous region for mezcal production is Oaxaca, but it can also be produced in several other Mexican states.

Inherently, smoke is a part of mezcal due to the production process, in which agave is traditionally roasted in underground pits. The smokiness can range from subtle to bold, but the best mezcal will also offer notes of fruit, such as pineapple or mango, or spices like cinnamon or black pepper. Some mezcals have a subtle sweetness, while others are more herbaceous or floral.



MEZCAL

ALL POURS 2 OZ

3 9 Campanilla del Palmar Cuerno Jaime

San Luis Potosí, MX - Maestro: Jaime Navarro
nopales, briny, brown sugar

3 1 Chacolo Azul Telcruz

Jalisco, MX - Maestro: Macario Partida
fig newton, jolly ranchers, prosciutto

2 9 Chacolo Brocha Capón

Jalisco, MX - Maestro: Macario Partida
sweet mint, roasted yam, pine needles

3 1 Chacolo Brocha - Ixtero Amarillo

Oaxaca, MX - Maestro: Macario Partida
sweet spice, charred leather, velvet

2 8 CUIISH Jabalí

Jalisco, MX - Maestro: José Santiago Lopez
anise, lemongrass, rawhide

**2 7 CUIISH Mexicano Francisco
Garcia León Miahuatlán**

Oaxaca, MX - Maestro: Francisco Garcia León
candied jalapeño, cacao, mineral tinge

2 4 Erstwhile Madre Cuishe Silvario

Oaxaca, MX - Maestro: Francisco Garcia León
candied jalapeño, cacao, mineral tinge

3 2 FaneKantsini Chato

Oaxaca, MX - Maestro: Pablo Olivera
lime zest, sweet agave, hint of smoke

3 0 FaneKantsini Pelon Verde

Oaxaca, MX - Maestro: Pablo Olivera
pomelo, bergamot, gentle flame

3 2 Gusto Histórico Tepextate

Oaxaca, MX - Maestro: Eusebio Santos
rare species

3 0 Gusto Histórico Blend

Oaxaca, MX - Maestro: Victor Ramos
licorice, apple skins

4 5 Real Minero de Carne

Oaxaca, MX - Maestro: Edgar Angeles
marigolds, sesame seeds, charred peach

3 8 Real Minero Pechuga

Oaxaca, MX - Maestro: Macario Partida
sweet spice, charred leather, velvet



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ALL POURS 2 OZ

- 3 8 Real Minero Cuishe Verde**
Oaxaca, MX - Maestro: Edgar Angeles
granny smith apple, green peppercorn, earthy
- 2 7 Rey Campero Tobalá**
Oaxaca, MX - Maestro: Romulo Sanchez Parada
grilled pineapple, lime zest, strawberries
- 2 8 Sanzekan Cupreata Eufemio**
Guerrero, MX - Maestro: Eufemio Sanchez
cucumber skin, orange rind, papaya
- 3 0 Sanzekan Cupreata Emiliano**
Guerrero, MX - Maestro: Emiliano Cerros
sweet carrot, baked apple, hint of nutmeg
- 3 0 Sanzekan Zacatoro Cesareo**
Guerrero, MX - Maestro: Cesareo García
sea grass, peanut marzipan, barnyard funk
- 3 0 Sanzekan Cupreata Romelio**
Guerrero, MX - Maestro: Romelio Barranca Zaragoza
summer sun, fresh mint, sweet tarts
- 2 8 Sanzekan Cupreata Guadalupe Bastian**
Guerrero, MX - Maestra: Guadalupe Bastian
damp grass, walnut shells, pistachio gelato
- 3 0 Sanzekan Cupreata Lorenzo**
Guerrero, MX - Maestro: Lorenzo González Leyda
bosc pear, white flowers, pepper
- 2 8 Sanzekan Cupreata Javier**
Guerrero, MX - Maestro: Javier Barranca
strawberry shrub, banana runts, mint stem
- 2 8 Zinacantán Espadilla Silvestre**
Puebla, MX - Maestra: Fabiola Torres Monfil
lemongrass, poblano, dulce de leche
- 3 0 Zinacantán Papalometl**
Puebla, MX - Maestra: Fabiola Torres Monfil
tropical fruit, brut champagne, creamy agave



AGAVE LIST

TEQUILA

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TEQUILA

“te-ki-la”

Tequila, Mexico’s most famous export.

It can be made in five specific Mexican states: Jalisco, Michoacán, Guanajuato, Nayarit and Tamaulipas. It must be made with blue agave and approved by Mexico’s Consejo Regulador del Tequila (CRT), or Tequila Regulatory Council. While the only required to have 51% blue agave to legally quality, our list features the highest-quality bottlings are made with 100% blue agave.

Blanco

Bottled immediately following distillation, some are aged for a short period of time.

Reposado

Aged between 2-12 months in oak barrels.

Joven

A mixture of Blanco and Reposado tequilas.

Añejo

Aged between 1-3 years in oak barrels.

Extra Añejo

Aged 3 years or more.



TEQUILA

ALL POURS 2 OZ

BLANCO

8	1800 SILVER
13	Alma de Jaguar ‘Nocturna’
18	Alma de Jaguar ‘Nocturna’
13	Amatitena
17	Avion Cristallino
18	Caballito Cerrero ‘Azul’
21	Caballito Cerrero ‘Chato’
16	Calle 23
8	Camarena
14	Casa Noble
15	Cascahuin
21	Cascahuin Plata 48
23	Cascahuin Tahona Blanco
17	Chinaco
35	Clase Azul ‘Plata’
13	Codigo 1530
13	Corralejo
17	Don Fulano
16	Don Julio
8	El Velo
19	Fortaleza
30	Fortaleza Still Strength
16	G4
17	G4 ‘108’
19	Grand Mayan Still Strength
13	Herradura
18	Jose Cuervo Reserva Platino



TEQUILA

19	Lagrimas 'El Sabrino'
14	Lalo 'Azul'
21	Lost Lore Still Strength
8	Lunazul
14	Maestro Dobel
10	Mi Campo
15	Mijenta
14	Milagro Barrel Select
15	Milagro Silver
11	Olmecta Altos
14	Partida
15	Sauza '3Gs'
17	Siembra Valles
15	Siete Leguas
13	Tapatio
17	Tapatio 110 Proof
16	Tequila Ocho
15	Tequila Ocho 'Viva Mexico'
17	Volans
21	Volans Still Strength

REPOSADO

9	1800
15	Amatitena
11	Arette
29	Caballito Cerrero 'Azul'
31	Caballito Cerrero 'Chato'
18	Calle 23
8	Camarena
24	Casa Azul
16	Casa Noble
8	Cazadores
36	Clase Azul

TEQUILA

ALL POURS 2 OZ

19	Codigo Rosa
13	Corralejo
16	Don Fulano
9	El Velo
17	Fortaleza
19	G4
14	Herradura
22	Jose Cuervo 'Reserva de la Familia'
27	Komos
15	La Gritona
17	Lagrimas 'El Sabino'
21	Lost Lore
8	Lunazul
16	Maestro Dobel
10	Mi Campo
16	Partida
16	Sauza '3Gs'
23	Tequila Ocho
18	Yeyo
40	Don Fulano
41	Tears of Llorona
32	Jose Cuervo Reserva de la Familia
50	Tequila Ocho

EXTRA AÑEJO

34	Corralejo 1821
32	Jose Cuervo Reserva de la Familia
40	Don Fulano
41	Tears of Llorona
50	Tequila Ocho



DESTILADO DE AGAVE

ALL POURS 2 OZ

- 29 Chacolo Brocha Capón 3 años
- 31 Chacolo Azul Telacruz
- 31 Chacolo Brocha / Ixtero Amarillo
- 25 Cumbrita de la Sierra Lechugilla
- 30 Lamata Arroqueñoa Oaxaca Familia Cortez
- 22 Lamata Cenizo Durango Familia de la Cruz

AGAVE LIST

RAICILLA

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RAICILLA

“rye-see-ya”

Raicilla is a regional mezcal from Jalisco, Mexico.

Like all mezcal, raicilla is distilled from the roasted heart of the agave plant, commonly called a piña because it resembles a giant pineapple. Most raicilla is made by age-old methods, in open-air distilleries called tabernas, which are similar to the palenques that produce artisanal Oaxacan mezcal.

As a category, raicilla encompasses a diverse range of flavors. It can be fruity and acidic, floral and delicate, piney and dirty. It can also have a hint of gruyere or burning rubber. Sometimes all these flavors can be contained in a single bottle!

- 14 **Estancia Raicilla**
- 18 **Estancia Raicilla Pechuga**
- 16 **La Venenosa ‘Sierra Occidental’**
- 11 **La Venenosa ‘Tabernas’**
- 38 **Mezonte Lorenzo**
- 32 **Mezonte Raicilla Japo**



AGAVE LIST

SOTOL

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SOTOL

“so-tall”

Sotol tastes a bit like mezcal - but not exactly.

Sotol is a distilled Mexican spirit derived from various plant varieties of the *Dasyliirion* genus, which is native to the Chihuahuan desert. Most sotol is made in Chihuahua (responsible for 80% of total production), but the denomination of origin (DO), allows production in Chihuahua, Durango, and Coahuila. Workers trek into the wilds to harvest the plant and remove the leaves, before taking it back to the vinata, or a distillery.

Sotol tastes a bit like mezcal-but not exactly. As with mezcal, the flavor is influenced by where the plant comes from and where the spirit is fermented and distilled. *Dasyliirion* grown in the mountains can result in a spirit that has notes of everything from pine to forest floor, while desert sotol may have a more mineral flavor.

11 **La Higuera Sotol ‘Leiophyllum’**

8 **La Higuera ‘Wheeleri’**

