



AGAVE BIBLE

BUENAVIDA
AUTHENTIC MEXICAN CUISINE



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ESPPADIN OR BLUE AGAVE

Discover the traditional and celebrated spirit from Mexico thru numerous tasting options. Tequilas offer a wonderful and surprising range of flavors. Each tequila from different families represents the culture where they are produced and represents different backgrounds and identities. Aging imparts tasting notes, while different types of wood can bring out unexpected nuances in the spirit.

Each of flights are served with traditional Mexican teaser- House-Made sangrita, salt and citrus.

TASTING FLIGHTS

VERTICAL EXPRESSION \$23

Compare the flavors imparted by different aging techniques by sampling three different tequilas produced by same family. Choose from: *Cabo Wabo *Casa Noble *Don Julio *Milagro *Heradura

HORIZONTAL TASTING \$20- \$30

Compare and contrast three tequilas produced by different distilling families. Chose any three from same aging category. Blanco \$20/ Reposado \$25/ Anejo \$30

TTT'S SELECTION \$60

Try a pre fixe selection of three high end tequilas from following:

- *Patron Roca Silver/ Don Julio 1942 / Gran Patron Platinum
- *Clase Azul Blanco/ Avion Reserva 44 / Milagro Select Reserve

MEZCAL/ SOTOL TASTING \$23

Made from smoked green agave, mezcals are bold alternative to traditional tequilas.

Compare three from different families

- *El Silencio/ Ilegal Joven/ La Forgata Anejo
- *Del Maguey Vida/ Sotol Por Siembre / Agave De Cortes Reposado

BLANCO

It is clear generally un-aged, and can travel straight from distillation to bottle.
It retains the most characteristics of the agave plant



	GLASS
123 organic	\$13.00
fruity/ citrus/ peppery	
Avion	\$11.00
floral nose / agave / fruit	
Cabo Wabo	\$10.00
floral / strong agave / sweet tinge	
Casa Noble	\$10.00
spicy / heavy pepper / oral nose	
Casamigos	\$13.00
citrus / oak / wood / baked agave	
Cazadores	\$9.00
sweet nose / sharp pepper	
Corazon	\$9.00
soft / creamy / nutty	
Don Julio	\$12.00
spicy / white pepper / hints of salt	
El Jimador	\$9.00
agave / fruit / spice	

	GLASS
El Major	\$9.00
citrus / agave / long nish	
El Tesoro Platinum	\$11.00
sweet nose / mellow / clean nish	
Espolon Tequila	\$8.00
agave / fruit / light nish	
Herradura	\$10.00
agave nose / peppery / salt	
Milagro	\$8.00
agave nose / citrus / anise	
Patron	\$14.00
peppery nose / orange peel	
Partida	\$11.00
agave nose / earthy nish	
Sauza Blue	\$7.00
grapefruit peel/ agave	
Tres Generaciones	\$10.00
smooth /peppery / smoke / oral	

REPOSADO

These tequilas are aged for 2 months up to a year. In addition to the agave, the tequila takes on the more complex flavors of the oak, depending on the size and composition of the barrels.



	GLASS
123 Organic	\$15.00
marzipan/ orange peel/ cloves/ mexican chocolate	
Avion	\$12.00
vanilla / oak / caramel	
Cabo Wabo	\$11.00
mellow agave / smoke / citrus	
Casa Noble	\$12.00
cinnamon / mexican chocolate / agave	
Casamigos	\$14.00
cocoa / toasted oak / premium agave	
Cazadores	\$9.00
intense pepper / dried citrus	
Corazon	\$9.00
woody / toasty / caramel / slight fruit	
Don Julio	\$13.00

	GLASS
El Jimador	\$9.00
olives / smoke / light vanilla	
El Major	\$10.00
strong agave / oak / hazelnut	
Espolon Tequila	\$8.00
caramel/ light agave/ tropical fruit	
Herradura	\$11.00
floral nose / strong citrus / caramel	
Milagro	\$10.00
sweet / wood / caramel / strong agave	
Patron	\$15.00
citrus / pepper / salt	
Sauza Blue	\$7.00
white pepper, vanilla and caramel	

A N E J O

The word "anejo" means connected, to describe the flavors which are infused and developed over time by resting this category of tequila for one to three years. Of the three primary groups of tequilas, this group often has the most intricate of flavor profiles, and the most woody flavor.



	GLASS
123 Organic	\$17.00
bitter Baker's chocolate/ sweet ripe peaches	
Avion	\$13.00
dried cherry / pepper / smoke	
Cabo Wabo	\$12.00
smoke / orange peel / caramel	
Casa Noble	\$14.00
vanilla / wood / spicy nish	
Casamigos	\$16.00
vanilla/ leather/ barrel spices	
Cazadores	\$10.00
citrus nose / vanilla / orange	
Corazon	\$10.00
full body / caramel / sweet oak	
Don Julio	\$15.00

	GLASS
El Jimador	\$10.00
vanilla / caramel / roasted fruit / spices	
El Major	\$12.00
spice / earth / orange / smooth	
Espolon Tequila	\$10.00
agave/ baking spices/ cinnamon	
Herradura	\$12.00
sweet / oak / pepper / vanilla / oral	
Milagro	\$13.00
sweet spices / smoke / pepper	
Patron	\$20.00
oak nose / vanilla / caramel	
Tres Generaciones	\$14.00
pepper / butterscotch / oak	

EXTRA ANEJO

Aged for three to five years, this category of tequila produces some of the most complex flavor profiles you will ever find in distilled spirit.

	GLASS
Avion Reserva 44	\$27.00
deep vanilla/ salted caramel/ mild jalapeno	
Espolon Anejo X 6 Year	\$20.00
oak, dried fruit, cinnamon	
Patron Extra Anejo	\$22.00
baking/ maple syrup/ vanilla	

ULTRA-PREMIUM TEQUILA & BLENDED TEQUILA

	GLASS
Patron Roca Silver	\$17.00
black pepper, pumpkin & lime tea.	
Don Julio 1942	\$22.00
ultra premium anejo	
Clase Azul Plata	\$20.00
ultra premium Blanco	
Clase Azul Reposado	\$24.00
ultra premium reposado	

	GLASS
Milagro Select Barrel Reserve	\$21.00
ultra premium anejo	
Gran Patron Platinum Tequila	\$40.00
ultra premium Blanco	
Patron XO Café	\$10.00
coffee- infused blanco	
1921 La Crema De Mexico	\$11.00
cream- infused blanco	

MEZCAL / SOTOL

Mezcal is most complex spirit
in the world made of smoked agave.
Sotol plant is a cousin of
the agave plant used to make tequila.

**SOTOL PLANTS TAKE 15 YEARS
TO MATURE.**

GLASS

Del Maguey Vida	\$12.00
roasty agave/ tobacco/ white pepper	
El Silencio	\$10.00
clay notes/ moderate smoke/ green herbs	
llegal Joven	\$11.00
bell pepper/ chili pepper/ pineapple/ grapefruit	
Sombra Agave de Oaxaca	\$11.00
spicy, fruity and smoky nose / citrus	
La Forgata Anejo	\$14.00
caramel/ pepper/ smoked agave	
Sotol Por Siembre	\$12.00
lime and grapefruit peel/ white pepper	
Peloton de la Muerte Blanco Joven	\$9.00
creamy/ crisp/ fruity/ medium body	
Nuestra Soledad Mezcal	\$13.00
tropical fruit, strawberry, slate	
Agave de Cortes Reposado	\$13.00
butterscotch/ herbs/ roasted corn/ black pepper	
Montelobos Mezcal Joven	\$11.00
smoked meats/ brine/ lemon zest	