



# tequila emporium

El Chanate's Tequila Emporium is pleased to offer 25 different tequilas. We will gladly turn any shot of tequila into a margarita for \$1.00. All margaritas are made with our homemade El Chanate margarita mix and Bols Triple Sec.

## tequila blends A minimum of 51% Blue Agave.

**Sauza Extra Gold** 5.50  
The #1 selling tequila in Mexico. Hints of exotic fruit and sweet agave provide a warm and lingering finish to this consistently rated "superior" gold tequila.

## plata (silver)

100% Blue Agave, plata is a non-aged silver tequila.

**1800 Silver** 7.50  
Often characterized as soft, sweet, floral and fruity, this is great tequila to make into a well-balanced, clean margarita.

**Don Eduardo Silver** 8.50  
Uniquely triple-distilled for a full-bodied, smooth, softly sweet character.

**Herradura Silver** 9.00  
A great value and highly recommended with Cointreau for an exceptional margarita.

**Corazon de Agave** 9.50  
Hints of white pepper and citrus on the palate, with a spicy nose.

**Patron Silver** 10.75  
This crystal clear, pure tequila is fresh and light. That's why it's one of the favorites of connoisseurs world-wide.

**José Cuervo Platino Reserva de la Familia** 12.00  
Elegant, vibrant and delicious with a superbly smooth texture and a very complex agave character, supported by a kiss of spicy oak.

## reposado (rested)

100% Blue Agave, reposado is aged a minimum of two months and less than one year, as required by Mexican law.

**1800 Reposado** 6.50  
Rested in French oak barrels, this smooth and delicious tequila is great neat or on the rocks. 1800 Reposado is our house tequila.

**Sauza "Hornitos"** 6.50  
A popular tradition in Mexico, this tequila features a citrus nose with a raw and spicy finish.

**El Jimador** 6.50  
Matured for three months in white oak casks, this is a delightfully smooth tequila.

**José Cuervo "Tradicional"** 7.00  
Mexico's #1 reposado. Crystal clear and aged in white oak, this tequila offers a light fruit flavor and is sometimes chilled and served as a shot.

**Herradura** 9.00  
Offering a subtle hint of oak, Herradura is extremely smooth. Best as a shot.

**Milagro** 9.50  
Handcrafted in small batches for a very smooth taste. Best as a shot.

**Cabo Wabo** 10.00  
Sammy Hagar strikes the perfect chord with his rendition of a great sipping tequila.

**Corralejo "Triple Distilled"** 10.00  
Offers intense aromas of floral and fruit, low bitterness and a sweet aftertaste.

**Patron Reposado** 11.00  
Aged for six months in oak barrels, its smooth finish, makes it a great tequila for sipping.

(Añejo Tequila, Margaritas and Specialty Drinks on other side.)

## Añejo (aged)

Always 100% Blue Agave, añejo is aged a minimum of one year, as required by Mexican law.

**Sauza "Conmemorativo"** 6.75  
Extended aging gives Conmemorativo its subtle golden color and delivers a smooth taste and texture.

**Sauza "Tres Generaciones"** 8.50  
This tequila is aged at least three years in white oak casks and has a soft, smooth agave flavor. Popular in Mexico and catching on here.

**1800 Añejo** 8.50  
If you thought there was only one "1800" tequila, try Añejo 1800. Pleasantly oaky.

**Herradura** 11.50  
Great balance between fruit and oak. Sip this and experience the best.

**Don Julio** 11.50  
The name is synonymous with tequila in Mexico. This selection has a hint of wood, agave and pepper.

**Patrón Añejo** 12.00  
A classic example of an añejo tequila with a light oak influence.

**Porfidio** 18.00  
Porfidio Añejo is one of the smoothest, most sophisticated tequilas that money can buy. Try it and see why it deserves its reputation for unparalleled excellence! Served in a snifter.

**José Cuervo Reserva de la Familia** 20.00  
Created to celebrate the Cuervo Family's 200th anniversary of tequila making, this añejo tequila is unbelievably smooth and vibrant, with a full, mellow flavor, combining floral, agave, vanilla and Cognac-like flavors. Served in a snifter.

**Herradura Selección Suprema** 35.00  
For the connoisseur seeking the ultimate tequila experience, look no further. Aged five years in oak barrels, this complex tequila has a hint of citrus, rose petals and vanilla, followed by an unforgettably smooth finish. Served in a snifter.

## house favorites

**Silver Fox** 13.50  
Herradura Silver, Cointreau and the El Chanate margarita mix. See how crisp and clean a margarita can be with a non-aged tequila.

**Keyhole** 13.00  
Sauza "Tres Generaciones", Grand Marnier and the El Chanate margarita mix. An old favorite at El Chanate.

**Midori Rita** 8.00  
Sauza Extra Gold, Midori Melon and our El Chanate margarita mix.

**Almondrita** 8.00  
Sauza Extra Gold, Reserva del Señor Almendrado and the El Chanate margarita mix. The almond flavor and essence of the Almendrado make this a rich one.

**Great Scott** 9.00  
Sauza Hornitos, Gran Torres and our El Chanate margarita mix.

## cadillac it!

Be creative and substitute any of the following orange liqueurs for triple sec in your margarita for more body and flavor.

**Gran Torres** add 1.50  
A bold orange zest with a spicy finish.

**Cointreau** add 3.50  
Clean and crisp, the concentrated citrus flavor complements our silver tequilas.

**Grand Marnier** add 3.50  
A rich mandarin orange nose with an enhanced well-rounded finish.

**Grand Marnier Cuvée du Cent-cinquantenaire** add 12.00  
Commemorating the 150th anniversary of the House of Grand Marnier and in a class with the most exquisite cognacs, this elegant liqueur is great as an aperitif or paired with tequila and hand squeezed lime juice. in a snifter 28.00