



tequila emporium

The El Chanate staff selected each tequila after many grueling hours of research. All have been deemed worthy to take their own place in El Chanate's Tequila Emporium.

tequila blends A minimum of 51% Blue Agave

Sauza Extra Gold 4.50

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.

1800 5.50

A gentle blend of añejo and reposado tequila.

plata (silver)

Non-aged Silver Tequila

Herradura Silver 7.00

A great value for this 100% pure agave tequila and highly recommended with Cointreau for an exceptional margarita.

Herencia 6.25

Light-bodied on the palate, with a smoky herbaceous nose.

Patron Silver 8.50

This crystal clear, pure tequila is fresh and light, and that's why it's one of the favorites of connoisseurs world-wide.

Don Eduardo Silver 7.25

A 100% blue agave tequila, uniquely triple-distilled for a full-bodied, smooth, softly sweet character.

Corazon de Agave 7.50

Hints of white pepper and citrus on the palate, with a spicy nose.

reposado (rested)

Reposado is aged a minimum of two months and less than one year as required by Mexican law.

Sauza "Hornitos" 5.50

A popular tradition in Mexico, this tequila features a citrus nose with a raw and spicy finish. Best as a shot.

Jose Cuervo "Tradicional" 6.25

Crystal clear tequila made from 100% blue agave and aged in white oak. The light fruit flavor and slightly assertive taste make this tequila a great choice as a shot or in a margarita.

Herradura 7.75

A subtle hint of oak and extremely smooth. Best as a shot.

Milagro 8.00

This 100% blue agave tequila is handcrafted in small batches for a very smooth taste.

Cabo Wabo 8.25

Sammy Hagar strikes the perfect chord with his rendition of a great sipping tequila.

Corralejo Triple Distilled 8.50

Super soft, with a rich agave taste.

(Anejo tequila, Margaritas and Specialty Drinks on other side.)

anejo (aged) Añejo is aged a minimum of one year as required by Mexican law.

Sauza "Conmemorativo" 5.50

Extended aging gives Conmemorativo its subtle golden color and delivers a smooth taste and texture.

Sauza "Tres Generaciones" 7.00

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 7.00

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

Don Eduardo Añejo 7.75

A 100% blue agave tequila, aged for two years in once-used bourbon barrels for a rich, smooth, mature taste.

Herradura 8.00

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

Don Julio 8.00

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

Patrón 8.75

A classic example of an añejo with a light oak influence.

José Cuervo de la Familia 11.50

"José Cuervo's" 200th year anniversary with an unbelievably smooth taste.

Herradura Selección Suprema 28.00

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.

margaritas and specialty drinks

Build Your Own Margarita add 1.00 to any tequila

Turn any shot of tequila from our "list" into a margarita. All margaritas are made with the El Chanate margarita mix and Bols Triple Sec.

Silver Fox 11.50

Herradura Silver, Cointreau and the El Chanate margarita mix. See how crisp and clean a margarita can be with an unaged tequila.

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 8.00

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.

150th Anniversary Grand Marnier add 10.00

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 21.00