

# el chanate's tequila emporium



El Chanate's Tequila Emporium is pleased to offer 35 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.

## featured tequila

### Gran Centenario Rosangel Reposado 9.25

Mellowed for two months on port barrels and then infused with the subtly sweet flavor of handpicked hibiscus flowers, creating a complex, perfumed nose with ripe fruit and floral notes. The ladies of El Chanate highly recommend it! Served in a snifter.

## plata (silver)

100% blue agave, plata is a non-aged silver tequila. It can be tastier and more robust than aged tequilas.

### El Tesoro Platinum 8.25

Crystal clear and exceptionally smooth, only the sweetest parts of the agave are used.

### 1800 Silver 8.50

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

### Milagro Silver 8.75

Milagro Silver is made from handpicked blue agave harvested from the highlands of Jalisco. Extraordinary depth and character. Clear and transparent, triple-distilled for unparalleled smoothness.

### Corralejo Blanco 9.00

This twice-distilled tequila has aromas of white and pink peppercorns, with herbal undertones. The flavors of agave and spearmint make it a unique tequila.

### Don Eduardo Silver 9.50

Uniquely triple-distilled for a full-bodied, smooth, softly sweet character.

### Corazon de Agave 9.75

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

### Gran Centenario Plata 10.00

Unique among Plata Tequilas, aromas of lime, citrus followed by an herbal, spicy hint of pepper.

### Herradura Silver 10.00

A great value and highly recommended with Cointreau for an exceptional margarita.

### Patrón Silver 12.00

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

### Jose Cuervo Platino Reserva de la Familia 13.25

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, allowing the tequila to develop a richer and more complex taste.

### 1800 Reposado 8.00

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

### El Jimador 8.25

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

### Jose Cuervo "Tradicional" 8.25

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.

### Sauza "Hornitos" 8.25

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

### Chinaco Reposado 9.25

This is a rare Reposado that is aged 11 months in former scotch barrels. It is perfect for margaritas!

### Milagro Reposado 9.75

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

### Cazadores Reposado 10.00

The most popular tequila in Mexico, having hints of vanilla and nuts. Great to warm you up after a long day on the slopes.

### Herradura Reposado 10.00

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

### Cabo Wabo 11.00

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

### Gran Centenario Reposado 11.00

Unparalleled smoothness and quality. It is distilled from carefully selected ten-year-old blue agave plants and aged in new oak barrels to achieve the perfect balance of taste and smoothness.

### Patrón Reposado 12.75

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

## añejo (aged)

Always 100% blue agave, añejo is aged a minimum of one year as required by Mexican law. Many añejos are quite dark and very smooth from the aging process.

### Sauza "Conmemorativo" 7.75

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

### 1800 Añejo 9.50

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

### Don Eduardo Añejo 10.50

Naturally colored and flavored from ex-bourbon barrels, with a spicy aroma and sweet finish. Great in a margarita or neat.

### Sauza "Tres Generaciones" 11.25

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.

### Gran Centenario Añejo 13.00

Aged for eighteen months in toasted American oak barrels. It is light-bodied with mild agave and toasted wood overtones.

### Herradura Añejo 13.00

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

### Don Julio 13.25

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

### Maestro Dobel "Diamond" 14.00

A rare blend of reposado, añejo and extra añejo, it has exceptional clarity, complexity and crispness.

### Patrón Añejo 14.25

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

### Jose Cuervo Reserva de la Familia 21.00

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.

### Porfidio 20.00

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.

### Gran Centenario Leyenda Extra Añejo 36.00

Among the first tequilas to ever be awarded the classification "Extra Añejo." It has remained the best kept secret in the highlands of Jalisco. The Selección Suave process marries the spirit with tequila reserves that are aged up to fifteen years for richness and complexity, unveiling a light and sweet woodiness, accentuated by aromatic flavors of oak, maple, roasted almonds, cinnamon and cloves. A truly unforgettable experience. Served in a snifter.

### Herradura Selección Suprema 38.00

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.

### Midori Rita 9.00

1800 Reposado, Midori Melon and our El Chanate margarita mix.

### Coctel de Toronja 11.00

Corralejo Blanco, Cointreau, grapefruit juice and refreshing fresh lime juice with a splash of soda. It does not get more refreshing than this tequila cocktail.

### Great Scott 10.00

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.

snifter 28.00