

Tequila Highlands

Siete Leguas

Based in Atotonilco El Alto in Jalisco, Mexico, Casa 7 Leguas counts more than 50 years' experience in the making of tequila by means of traditional processes. The company's most outstanding achievements are our full-bodied, high-quality spirits of refined flavor.

Tequila Los Azulejos

Pedro Quintanilla, the founder of Los Azulejos, is a Tequila connoisseur. His grand father was a prominent grower of Blue Agave and owned a Hacienda in the state of Jalisco where he produced and exquisite tequila for his family, friends and workers but he never commercialized it. Decades later, Pedro, aware of the notorious development of Tequila and its demand around the world, was convinced his grandfather's recipe could go even further, thus, Tequila los Azulejos was born.

Tequila Tromba

Marco Cedano is a master distiller who's spent more than four decades working in the tequila industry, with much of that time spent at Don Julio, one of the world's largest tequila brands. Together with his son, Rodrigo, the two distillers are responsible for every drop of tequila that leaves the distillery in an industry where craftspeople rarely have any stake in the operation they run.

Ochos Tequila

One of the few tequilas still made slowly in the old fashioned way, Tequila Ocho is a fine quality spirit which accentuates that which is exclusive to tequila, the agave flavour. Ocho is the first tequila to designate both the year it was produced and the precise field from which the family grown agaves were sourced. Each batch comes from a different field or rancho contributing distinctive characteristics of that place.

Blanco \$10

Reposado \$12

Anejo \$15

Extra Anejo \$25 (Limited Brands)

Tequila Low Lands

Tequila Arette

"EL LLANO", home of Tequila Arette, is one of the oldest distillery's in the region that still produces tequila. It is located in the heart of the magical town Tequila. It is operated by the Orendain Brothers, descendants of one of the most recognized families in the tequila industry. "In our distillery we use the extraordinary water from the wellsprings of the Tequila volcano".

Tequila Fortaleza

Our great-great-grandfather, Don Cenobio, founded his first distillery - La Perseverancia - in 1873, in the town of Tequila, Jalisco.

Not only was Don Cenobio the first person to export "mezcal de tequila" to the United States, shorten the name to just Tequila, and implement the use of steam to cook the agave (instead of an earthen pit), Cenobio also stated that the Blue Agave was the best agave to use for production

Tequila Tristan

One sip of Tequila Tristan takes you to the place where men work the fields of ranches and get together for a drink after the daily work. By having Tequila Tristan you have the chance to experience the genuine, rural Mexico; wide fields, green hills and unlimited freedom.

At Tequila Tristan we work the fields in harmony with nature. We keep the distillation as authentic as possible using the minimum of technology, respecting the work process of our ancestors. Tequila Tristan is hand crafted and produced in a limited scale.

Tequila Tristan is the result of the will and dedication of generations.

Hard work and efforts have been devoted during decades to find unique colors, gentle flavors to create an incomparable tequila. Tequila Tristan is a beverage that honors the fusion between the European and the Indigenous culture.

AMIGOS
COMIDA • BEBIDA • LAVIDA



Tequila & Wine List

Tequila Y Mezcal

100% blue webber agave or nothing....here's the facts

Both Tequila and Mezcal hold a denomination of origin. Each must follow strict guidelines, from the variety of Agave used for production to the geographical location in order to be produced and more importantly commercialized.

The denominations of origin (D.O) for Tequila and specifically Mezcal continue to change to this date, however, it is of utmost importance to make sure that the products we consume are certified and registered which will mean that we're consuming what we expect from each brand and producer.

Every batch of Tequila must be twice distilled according to government regulation (CRT). After the second distillation the Tequila must be cut down with water to its desired alcohol percentage (ABV) prior to being bottled, rested or aged. Mezcal follows the same process, however, can be distilled up to three times according to government regulation (CRM).

Highlands vs. "Lowlands" Tequila: Does It Matter?

For years tequila geeks have been having a debate as polarizing as Coke vs. Pepsi: Which location produces better tequila, the "Highlands" or the "Lowlands" of Jalisco, Mexico? (By the way, we object to the term of "Lowlands" to describe the Tequila Valley since the city of Tequila is actually at 3,870 feet above sea level, which is not "low.")

Fans of the Highlands, also known as "Los Altos," claim that the soil is richer, and so agaves grown there are sweeter and produce tequila that is fruitier-tasting. Proponents of the Tequila Valley often point out that the region has a better water supply and agaves grown there produce an earthier flavor.

All our Tequilas are 100% blue webber agave, designed to sip or give your margarita that smooth agave flavour..

Margaritas

Casa

Reposado tequila, triple sec, lemon & salted rim shaken or frozen
\$15 Litre \$30

Premium

Premium blanco tequila, Cointreau, lime & salted rim served shaken \$16

Strawberry

Blanco tequila, strawberry liqueur & strawberries served frozen
\$16 Litre \$30

Jalapeño

Tequila, orange liqueur, lemon & jalapeños served shaken \$16

cucumber

Tequila, orange liqueur, lemon & cucumber served frozen \$16

Coronarita

Casa margarita & Corona cerveza \$16

Coconut

1800 coconut tequila, Triple Sec, coconut & lime served frozen
\$16 Litre \$35

Reposado

Premium reposado tequila, Cointreau & lime served shaken \$17

Tommys

Blanco tequila, agave nectar & lime served shaken \$16

watermelon seasonal availability

Blanco tequila, watermelon & lime served shaken \$16

White Wine

Sauvignon Blanc

Toi Toi - Marlborough New Zealand €32

Chardonnay

Penfolds Koonunga Hill South Australia €38

Pinto Grigio

Yalumba Y Series South Australia €32

Rosé

Squealing Pig pinot noir Rosé Marlborough New Zealand €36

Bubbles

The Shy Pig Brut Cuvee South East Australia €32

Red Wine

Cabernet Sauvignon

Riddoch Coonawarra South Australia €38

Shiraz

Duck Duck Goose Barossa Valley South Australia €38

Tempranillo

Olé to the Conqueror Spain €32

GSM

Cat Amongst The Pigeons Barossa Valley South Australia €36

Tequila Expressions

BLANCO

This is when the liquid that is produced after distillation is bottled without undergoing any ageing process. Also known as Joven or “Young”, this expression of tequila can be rested before it’s bottled and appears clear and translucent in colour.

This expression is the purest form of tequila, usually featuring a strong presence of roasted and/or raw agave flavours.

REPOSADO

Reposado or “rested” refers to the short time this expression spends ageing in barrel. To be called a reposado the Tequila produced after distillation must be aged for at least two months in oak barrels. The short amount of time spent resting in oak wood produces yellow gold and straw hues and light notes of oak wood and vanilla.

AÑEJO

Añejo translates to Aged which in this case, makes reference to the minimum duration of one year that the Tequila must spend in oak barrel to become what can then be called Añejo Tequila. After ageing for this amount of time, the oak wood gives the Tequila rich golden, caramel hues and contributes notes of vanilla, oak and light caramel.

EXTRA AÑEJO

Extra Añejo refers to the extensive ageing process, governed by its minimum ageing requirements of three years in oak barrel that this Tequila must undergo to receive its name. The ultimate aged expression of Tequila, the wood from the barrel over time, breathes and leaks deep caramel and toffee hues into the tequila and notes of vanilla, toffee, oak and caramel.