



TEQUILA MENU



Jimador using a coa to prepare the agave plant



In the world of Agave aged spirits TEQUILA is king but it is only a small part of a larger tree. Here at DOS LOBOS we carry a wide array of Tequilas, Mezcal, and Sotols. We feel it's only proper to give you a little history and knowledge of these products. We hope you enjoy your experience with us, learn a little bit, and sip on some of Mexico's fine spirits.

- TEQUILA -

Tequila can only be made in Mexico, and only from a few designated regions such as Jalisco, Guanajuato, Tamaulipas, Michoacán, and Nayarit. Tequila comes from the Blue Agave plant which takes anywhere from 8 to 12 years after planting to age to the point of Tequila ripeness. The farms have specialists known as Jimadors, who have refined their skills over the years, armed only with a Coa knife. The Jimador will handpick the agave plants that are ready for harvest and chop the long leaves off to reveal the piñas (core), weighing in at 70-150 pounds each. They are then cut in half and roasted in a large steam oven for mass production.

There are two main styles of tequila, 100% Blue Agave Tequila and Tequila Mixto (mixed). Mixto Tequila must contain a minimum of 51% Agave sugars. It can also have caramel coloring, oak extract, glycerin, and other sugars. Mixtos are generally sold in bulk and tend to be a lower quality Tequila.

Now the 100% Blue Agave Tequila typically comes in 5 different styles:

- » **BLANCO (WHITE/ SILVER)** - Usually not aged at all, but can be aged for up to 60 days.
- » **JOVEN/ ORO (GOLD)** - Unaged Blanco tequila, with agave caramel or caramel coloring added for a golden color and additional flavor. It can be made from 100% agave but is normally made with 51% mixed tequila.
- » **REPOSADO (RESTED)** - Aged a minimum of two months, but no longer than 12 months, in white oak casks. It receives its color from the tannins in the oak during the aging.
- » **AÑEJO (YEARS)** - Aged for a minimum of one year, but usually aged between 1-3 years, in white oak casks. Deeper in color than Reposado.
- » **EXTRA-AÑEJO/ ULTRA AGED** - A new category for tequilas aged 3 years or more. Although, not a category in itself, it is a special Añejo that certain distillers keep in oak casks for up to 8 years.



- MEZCAL -

(All Tequila is Mezcal, but not all Mezcal is Tequila)

Mezcal is also made from agave plants, but isn't specific to just blue agave. There are roughly 50 different varieties of agave plants. In 1995, Mezcal was recognized internationally with a Denomination of Origin in 8 regions. There are roughly 70 different Mezcal brands on the market today. What gives Mezcal its distinct smoky flavor notes, is the Piñas. The Piñas are smoked in earthen clay pits instead of steamed in large ovens like Tequila. This adds an earthy, smoky, herbal note.

- SOTOL -

Sotol is distilled from the Dasylirion wheeleri or Desert Spoon related to the Yucca and Agave plant. It is no longer recognized as part of the Agave family. It's seen as part of the Nolinaceae family (which some experts say is more closely related to a palm plant due to the large stock that grows from it). This spirit can only be produced in the Northern Mexican States of Chihuahua, Coahuila, and Durango. Very few Sotol producers choose wild plants which can take up to 15 years to reach maturity. Sotol is smoked in above ground ovens and distilled in columns, so it doesn't hold the smokiness of the Mezcal. It is a very slow process and usually takes one plant to produce one bottle. We felt it was important to feature one of the few brands to even be imported to the states, and give everyone the chance to try it.

- SIPPING NOTES -

- 1. Warm Your Mouth:** Start by taking a tiny sip and swirl it around your mouth.
- 2. Savor the Aroma:** Take three small sniffs. First, without moving the liquid then gently swirl to release the aromas.
- 3. Taste it Slowly:** While the tequila is in your mouth, breathe in through your nose, swallow the tequila and then exhale.

Enjoy!

- TASTING NOTES -

CRISP

Tequilas that have flavors of fresh-cut agave with hints of floral and herbal notes as well as a good balance between acidity and fruit. These tequilas can have a light delicate spice finish.

BOLD

Tequilas that are the most medium bodied. They are big and rich in character and intense in concentration, exhibiting ginger, honey, oak, almonds, caramel, and vanilla. Sweet and tangy.

SILKY

Tequilas that are medium to full-bodied and a velvety textured mouth feel. These tequilas have an earthy characteristic to them with notes of cinnamon, clove, tobacco, coffee, roasted agave, and fruit accompanied by a long finish.

RICH



Tequilas that are full-bodied with sweet and spicy characters. These tequilas may have characteristics of: pepper, tobacco, nuts, caramel, leather as well as fruit and vanilla..


LA LISTA DEL CAPITÁN





















Discover the world of tequila by enjoying Mexico's finest.


















- TEQUILAS -

| BRANDS | STYLES | NOTES | PRICE |
|------------|---|--|-------|
| 1800 |  Silver | 100% Weber blue agave, light straw with golden highlights, soft sweet, floral, fruit, clean, well balanced, smooth finish. | \$7 |
| |  Reposado | Honey brown amber with butterscotch, caramel, vanilla, and sweet orange peels, white pepper finish. | \$9 |
| |  Anejo | Vibrant copper in color with a nose of butter, toffee and oak. On the palate is nutty caramel and a hint of anise. | \$12 |
| |  Coconut | A silver tequila with a coconut flavor | \$10 |
| Arta |  Reposado | Aged 11 months in American oak barrels. Smoked with modern spice, sweet pumpkin, vanilla, white pepper, and a flower finish | \$14 |
| |  Anejo | Aged 18-30 months in American oak barrels. Intense toasted apple cider and vanilla seed. Notes of citrus, ripe agave and oak casks | \$17 |
| |  Extra Anejo | Aged 5 years, triple barreled in American oak for 3 years and split between French cognac and Spanish sherry barrels for 2 years then reunited. Aromas of toasted seeds, roasted cocoa, coffee, almonds and wild acorns. | \$30 |
| Avion |  Silver | Gentle, sweet and crisp, with hints of grapefruit, pineapple and black pepper | \$12 |
| |  Reposado | Floral notes and hints of cherry, peach and pear | \$14 |
| |  Anejo | Soft and rich with hints of vanilla, caramel, coconut and maple | \$16 |
| |  Espresso | Silver tequila infused with real Italian espresso, slightly chocolatey and nutty | \$8 |
| Cabo Wabo |  Blanco | Robust, earthy agave flavor accent by spicy lime character | \$9 |
| |  Reposado | Bold, peppery flavor with a hint of citrus | \$11 |
| |  Anejo | Earthy, honey flavor with a hint of chocolate; smooth mouth feel and long savory finish | \$13 |
| Casa Noble |  Crystal | Mellow yet generous agave character, flavors of dill, green vegetables and spices | \$10 |
| |  Reposado | Sweet citrus and vanilla, medium body | \$12 |
| |  Anejo | Pale copper, sweet pickling spice, olive, pimento and cedar aromas | \$14 |
| Casamigos |  Blanco | Fruit forward with a nose of vanilla, grapefruit and sweet agave | \$14 |
| |  Reposado | Notes of dried fruit and spicy oak along with a touch of sweet agave and hints of caramel | \$16 |
| |  Anejo | Rich and brimming with spiced oak and sweet agave with a finish of vanilla and cinnamon | \$18 |

| BRANDS | STYLES | NOTES | PRICE |
|-------------|--|---|-------|
| Casino Azul |  Silver | Crystal clear with abundant aromas of fresh agave and soft herbs. Body is smooth with notes of citrus and spice. | \$10 |
| |  Anejo | Gold color with sweet aromas of fine leather, and vanilla. Extremely smooth with mellow oak and hints of ripe fruit. Unique hand blown glass bottle with a rose in the base. | \$14 |
| Chamucos |  Blanco | Flavors of vanilla, cinnamon, fennel, citrus and orange blossoms with a barely discernible hint of smoke | \$10 |
| |  Reposado | Very soft, silky mouth feel. Flavors of tropical fruit, vanilla, toffee, cinnamon spice, fennel and black pepper | \$12 |
| |  Anejo | Elegant and silky, with smooth characters of roasted agave, caramel, toffee, vanilla, and grilled pineapple with undertones of sun-ripened tropical fruits | \$15 |
| Chinaco |  Blanco | Bottled 5 days after distillation for a fresh, clean taste that's perfect for sipping. A lovely bouquet of pear, quince, dill and lime | \$8 |
| |  Reposado | Aged 11 month in white oak barrels from France and England some of which were used to age Scotch, making the barrels more than 35 years old and impart a gentle woody character | \$11 |
| |  Anejo | Aged 30 months in a similar way to the Reposado, along with American Bourbon casks. Aromas of pear, wild flowers, vanilla, smoked apples and mango. | \$14 |
| Clase Azul |  Plata | Herbal and citrus notes with a smooth big mouth feel | \$19 |
| |  Reposado | Silky and rich body. Hints of toffee and fruit in America white oak. | \$25 |
| Corzo |  Silver | Scents of cucumber, agave, fennel, pine, nuts, smooth, semi-sweet, prickly taste | \$13 |
| |  Reposado | Aromas of green chili peppers and asparagus, touch of vanilla, oak, almonds, nice finish | \$15 |
| |  Anejo | Golden sunny color. Sweet aromas of vanilla, baked pears, and honey with a wisp of smoke. | \$17 |
| DeLeon |  Platinum | Smooth, crisp, smoky aromas, inviting spice on the palate with floral overtones | \$48 |
| |  Reposado | Smooth, integrated oak char producing a smoky, strong finish | \$12 |

| BRANDS | STYLES | NOTES | PRICE |
|------------------|--|--|-------|
| Don Julio |  Blanco | Crisp agave is the signature of this tequila. Notes of citrus with a hint of black pepper in the finish | \$14 |
| |  Reposado | Light and sweet nose of vanilla and chocolate, refreshing over ice | \$16 |
| |  Anejo | Wonderfully complex with expressions of cooked agave and wild honey, bright acidity and light finish | \$17 |
| |  70 Anejo Claro | Clear, smooth blanco meets complex anejo. Filtered anejo with highlights of vanilla, honey, and toasted oak | \$19 |
| |  1942 | Perfect for margaritas, with a sweet and floral entry and clean fresh finish | \$36 |
| El Tesoro |  Platinum | Crystal clear and exceptionally smooth | \$12 |
| |  Reposado | Mellow and rich, with subtle wood tones. This reposado or “rested” tequila is aged for 11 months | \$14 |
| |  Anejo | With its remarkably full and balanced flavor, El Testoro Anejo is considered by many connoisseurs to be one of the world’s finest sipping tequilas | \$15 |
| |  Paradiso | Created by Don Felipe Camarena and Alain Royer fo A. de Fussigny Cognac truly one of a kind | \$26 |
| Gran Centenario |  Plata | 100% blue agave tequila is mellowed in new French Limousin oak barrels for 28 days to achieve exceptional smoothness. | \$7 |
| |  Reposado | 100% blue agave tequila rests in new French Limousin oak barrels for 10 months and utilizes the “Selección Suave” process. | \$8 |
| |  Anejo | 100% blue agave tequila is aged in new French Limousin oak barrels for 36 months | \$9 |
| Grand Mayan |  3D Silver | It is distilled slowly 3 times with notes of citrus, mint and fresh agave, displayed in beautifully hand crafted bottles | \$17 |
| |  Ultra Anejo | Mahogany in color tequila with sweet aromas, a smooth sipping tequila | \$22 |
| Herradura |  Blanco | Long smooth finish with citrus hints, slight note of pepper and vanilla | \$8 |
| |  Reposado | Incredibly smooth, agave overtones with a balance of fruit, smoke and pepper | \$10 |
| |  Anejo | A nice complex aroma of agave, fruit, toasted oak and a hint of dark chocolate | \$13 |
| Hotel California |  Blanco | A nose of tropical fruit, with an endlessly smooth finish and an understated honey flavors | \$12 |
| |  Reposado | Aged 6 months in Bourbon barrels with elegant floral notes of lightly toasted vanilla and rich oak | \$14 |
| |  Anejo | Aged 28 months and blended from three year old reserves. Incredibly aromatic, with spice and caramel | \$16 |

| BRANDS | STYLES | NOTES | PRICE |
|-------------|---|---|-------|
| Jose Cuervo |  Gold | Intense caramel and vanilla aromas on the nose, with hints of agave and smoke, with buttery toasty flavors and a sweet finish | \$7 |
| |  Silver | This crystal clear tequila has a light bouquet of honeysuckle, white pepper and citrus | \$7 |
| Milargo |  Silver | Crisp, fresh agave and citrus flavors with a slight vegetal component | \$8 |
| |  Reposado | Golden cane sugar, hints of exotic fruit, chocolate, sweet tangy, vegetable, oak | \$9 |
| |  Anejo | Soft honey color, light smoky scent, caramel sweetness to the tongue | \$10 |
| |  Unico | Milagros rarest and finest barrel-aged reserves with an exclusive, micro-distilled silver tequila | \$62 |
| Milargo SBR |  Silver | Notes of lime blossom, fresh grass, lemon, pepper notes, nicely round, refreshing | \$12 |
| |  Reposado | Well balanced between agave and wood, snap-like, honey finish | \$16 |
| |  Anejo | Soft honey, smoke scents and a touch of caramel sweetness | \$25 |
| Partida |  Blanco | Distinctive blue agave; brilliant, clean and crisp with soft floral and citrus zest and hints of fresh spicy herbs | \$11 |
| |  Reposado | Light amber tone, transparent yet full-bodied; aroma of fresh sea salt, pepper, almond and hazelnut oil | \$12 |
| |  Anejo | Copper-toned, clean and full bodied from extended aging; aroma of ripe cherry, vanilla, baking spices and almond | \$13 |
| |  Elegante | Topaz hue and an enticing bouquet of dark chocolate, honey, dried fruit and vanilla; velvety, full body that subsides into a long, memorable finish | \$108 |
| Patron |  Silver | Buttery sweet with peppery flavors. Fresh agave and hints of citrus | \$12 |
| |  Reposado | Smooth and sweet. Excellent balance of fresh agave and oak, with notes of fruit, citrus and honey | \$13 |
| |  Anejo | Smooth and sweet. Distinct oak complemented by vanilla, raisins and honey with a hint of melon | \$14 |
| |  Gran Platinum | Extraordinarily smooth and full-bodied with notes of citrus and a light oak finish | \$45 |
| Peligroso |  Silver | Features crisp lemon grass, pepper and spice notes | \$8 |
| |  Reposado | Aged for 8 months; warm, fruity spice notes | \$9 |
| |  Anejo | Aged 12-18 months, full bodied and rich, pumpkin, nuts, oak and spice flavors | \$10 |

| BRANDS | STYLES | NOTES | PRICE |
|-------------------------|--|--|-------|
| Roco Patron |  Silver | Robust flavor of agave plant with a heavy alcohol finish | \$17 |
| |  Reposado | A creamy mouth feel with sweet flowers on the nose and a smooth finish | \$19 |
| |  Anejo | Oak forward with hints of baking spices, ginger and pepper | \$22 |
| Sauza Hornitos |  Reposado | Pale gold, fresh fruit, light agave, sweet pear and spice, initially hot with warm oak | \$7 |
| |  Anejo | Rich brown color, smoke oak, rich herbal and floral notes, smoky agave, warm oaky finish | \$8 |
| |  Plato | Crystal clear, sweet malty notes, hints of banana and agave, finish of bitter citrus | \$10 |
| Sauza Tres Generaciones |  Reposado | Pepper, spice and herbs with light oak notes. Warm and dry finish with a lingering white pepper note. | \$11 |
| |  Anejo | Cooked agave with dry herb and peppercorn undertones, long finish with lingering smoke | \$12 |
| Siete Aguas |  Blanco | One of the oldest distilleries in Mexico, with more than 60 years' experience. Clean and crisp with slight notes of roasted agave. | \$7 |
| Suerte |  Blanco | A very smooth finish with pleasant herbal, citrus and sweet notes | \$7 |
| |  Reposado | Rested in charred white American oak barrels a bouquet of aromas arise include butterscotch, plum and oak | \$9 |
| |  Anejo | 100% tohona crushed blue agave create a complex and full body of flavors include chocolate, berries and agave | \$13 |
| |  Extra Anejo | Aged 7 years in American oak, a smooth body and hints of ripe cherry, vanilla, apricot and cinnamon. | \$25 |
| Tequila Ocho |  Reposado | Very delicate yet sweet nose, along with a lemongrass, black pepper and tangerine palate with no oak | \$12 |
| Tres Agaves |  Blanco | Estate grown with notes of sweet agave, citrus, pear and hints of mint | \$7 |
| |  Reposado | Aged 9 months Tennessee Whiskey barrels. Balanced notes of baked fruits, citrus and spice | \$8 |
| |  Anejo | Estate grown and aged 18 months with flavors of smoked caramel and butterscotch, floral and rosemary undertones | \$9 |

- MEZCALES -

| | | |
|--------------------------------|---|------|
| Leyenda San Luis Potosi | Medicinal herbs such as lemongrass and Herb of grace, with sugary notes of cane syrup. With flavors of citrus confit, herbaceous tones, cooked agave | \$16 |
| Leyenda Durango | Warm full bodied, cooked in a lava rock-lined pit. Notes of apple, cherry, hazelnut, anisette, and smoke notes | \$20 |
| Los Amantes Reposado | Distilled mezcal rested in French oak barrels, notes of coffee and caramel | \$17 |
| Illegal Anejo | Aged for 13 months in a blend of American and French oak. Maple, clove and bitter orange aromas. Dark chocolate and sweet agave on the palate. | \$23 |
| Scorpion Silver | Complex nose with fruity and smoky notes. A soft, round entry leads to a smooth medium body with delicate lemongrass, dried fruit and spice flavors. Finishes with a long, silky, sweet and hot spicy finish. | \$9 |

- SOTOL -

| | | |
|---------------------------------------|--|-----|
| Hacienda de Chinuahua Plata | Extremely smooth and fresh, hint of sweetness and a vegetal/ earthy finish | \$7 |
| Hacienda de Chinuahua Reposado | Floral, Vegetable, vanilla, wood, and a slight spice note | \$8 |
| Hacienda de Chinuahua Anejo | Aged 2 years in single numbered French Oak barrels | \$9 |





DOS LOBOS AMERICAN TAQUERIA & TEQUILA BAR

303 MAIN STREET :: ROUTE 28 :: NORTH READING, MA 01864

978.207.1254 :: DOS-LOBOS.COM ::  DOSLOBOSRESTAURANT