

Bienvenido! / Welcome!

Thank you for joining us at Oyamel Cocina Mexicana, where we combine Mexico's rich regional culinary traditions with modern urban fare. Our antojitos—traditional Mexican snacks or small plates—along with authentic tacos, ceviches and an impressive selection of cocktails, wines and tequilas, will guide you through the soulful countryside of Oaxaca, the historic town of Morelia and the bustling streets of the Distrito Federal. And always with the creative finesse of renowned chef José Andrés.

While our chefs work tirelessly to procure huitlacoche and prepare moles from scratch, our bartenders work equally as hard to craft a beverage selection that intrigues and inspires. Our cocktails contain fresh ingredients that are organic or sustainable whenever possible, and are always made with precision and care. In our cellar, we celebrate the wines of Mexico, Old and New. These wines hail from the Valle de Guadalupe in Baja to the American Southwest and the California wine country.

We are honored and excited to engage you, our guest, in the conversation about Mexican cuisine and wine. While this is like no Mexican cuisine you have ever experienced, there is tradition and history in every bite and sip.

Salud,

Michael Iglesias, General Manager
Omar Rodriguez, Head Chef

Cócteles de la Casa / House Cocktails

DEATH IN OAXACA 10

Segura Viudas Cava Reserva, Illegal Mezcal joven-soaked sugar cube, lemon peel

JOSE'S MEXICAN GIN AND TONIC 11

Bombay Sapphire, St. Germain, Q-Tonic, cilantro, epazote, orange peel, micro-marigolds

TANGELO 12

El Tesoro reposado infused with tangelo and fresno chilies, Benedictine, fresh pineapple and lime juices

MOJITO DORADO 12

Mint-charged Demerera rum, minted sugar and lime 'air'

CHIMAYO 12

Herradura reposado, pilloncillo apple cider, house-made cassis, lemon and rosemary apple pearls

SANGRE Y FUEGO 11

Del Maguey mezcal 'Vida', Dolin sweet vermouth, Cherry Heering liqueur, house-made sangrita de Jalisco

VALLARTA '75' 11

Segura Viudas Cava Reserva, hibiscus-infused Plymouth Gin, St. Germain

SAGRADO CORAZON 12

Chinaco 'Verde' blanco, cilantro and toasted coriander gimlet over hibiscus ice

MARTINEZ Y JALISCO 12

Chinaco "Verde" blanco, Carpano Antica, absinthe, Angostura bitters and Luxardo Maraschino Liqueur

CHINA PALOMA 12

El Jimador reposado and house-made grapefruit-lavender soda

LA ROSA PONCHE 9

Azul Centenario blanco, St. Germain, raspberry, citrus, coriander infused honey, Dos Equis lager
Want more? *Try a pitcher* 36

RIVIERA 14

Sauza Tres Generaciones añejo, Lillet blanc, Benedictine, Peychaud's Bitters, St. George absinthe mist

Margaritas

Although no one really knows who invented this beloved libation, the margarita became popular among American tourists in Mexico during Prohibition. The American tradition of mixing drinks and Mexico's treasured spirit, Tequila, were interwoven to make this classic drink. Margarita—a toast to you!

CLASSIC 10

El Jimador blanco, triple sec, lime juice

MARGARITA ESTILO RON COOPER 13

El Jimador blanco, triple sec, fresh lime juice, Oaxacan sea salt and a side of Del Maguey mezcal 'Vida'

PITCHER DE LA CASA 46

El Jimador blanco, triple sec, lime juice
Serves 6

OYAMEL 12

José Andrés' personal favorite with Milagro blanco, Luxardo triplum, fresh lime juice and 'salt air'

TABLESIDE OYAMEL PITCHER 63

José Andrés' personal favorite prepared for you tableside
Serves 6

OYAMEL POMEGRANATE 12

A twist on Jose's favorite with Milagro blanco, Luxardo triplum, fresh lime juice, pomegranate and 'salt air'

EL REGALO 12

Gran Centenario Azul blanco, fresh lime juice, cherries, vanilla, 'hibiscus air'

**All margaritas are made with fresh-squeezed lime juice and rimmed with Oaxacan sea salt when requested*



Vinos por Copa / Wines by the Glass

Vino sagrado dulce tormento que haces afuera vamos pa dentro!

SPARKLING AND WHITE WINES / ESPUMOSOS Y VINOS BLANCOS

SCHRAMSBERG, Blanc de Blanc , Napa Valley, CA	2007	13	65
SCHRAMSBERG, Brut Rosé , "Mirabelle," North Coast, CA	MV	11	52
MINER FAMILY, Viognier , Simpson Vineyard, CA	2009	12	46
JOHN ANTHONY, Sauvignon Blanc , Napa Valley, CA	2010	10	38
L.A. CETTO, Chenin Blanc , Valle de Guadalupe, Baja, MX	2009	8	27
BONTERRA, Riesling , Mendocino County, CA	2009	9	35
TUTU, Pinot Grigio , CA	2009	9	35

ROSÉS AND RED WINES / ROSADOS Y TINTOS

BLACKBIRD VINEYARD, Rosé , Merlot blend, "Arriviste," Napa Valley, CA	2010	11	42
BELLE GLOS, Pinot Noir , "Meiomi," Russian River Valley, CA	2008	12	46
PALMINA, Dolcetto , Santa Barbara County, CA	2009	12	46
PLUNGERHEAD, Zinfandel , "Old Vine," Dry Creek Valley, CA	2007	12	46
RENTERIA, Cabernet Sauvignon , "Salvatierra," Napa Valley, CA	2007	13	48
L.A. CETTO, Petite Sirah , Valle de Guadalupe, Baja, MX	2008	8	29



Cervezas / Beers

Mesoamericans didn't know about fermented beverages—they did not use barley as a base—until the Spaniards introduced beer for their own enjoyment. The influx of German immigrants to Mexico and the short-lived empire of Maximilian, influence the German-style beer produced today.

CERVEZA DE BARRIL / DRAFT BEER

Dos Equis Pale Lager, Monterrey, Nuevo Leon MX 5
Dos Equis Vienna-style Amber, Monterrey, Nuevo Leon MX 5
Bear Republic Racer 5 IPA, Cloverdale, CA 6
New Belgium Snow Day Winter Ale, Fort Collins, CO 7

CERVEZA EN BOTELLA / BOTTLED BEER

Tecate, Baja California, MX 5
Bohemia, Monterrey, MX 5
Pacífico, Sinaloa, MX 5
Sol, Mexico D.F., MX 5
Modelo Especial, Mexico D.F., MX 5
Negra Modelo, Mexico D.F., MX 5
Carta Blanca, Veracruz, MX 32 oz 10... *A lot of fun!*
Amstel Light, HOL 5

Refrescos / Refreshments

AGUA FRESCAS / *A Mexican specialty of fresh fruit and water* 3.5
Just like the street stands, only better! Choice of three made fresh daily

JUGOS FRESCOS / *Fresh Juices squeezed daily* 3.5
Naranja/Orange • Toronja/Grapefruit • Piña/Pineapple

SODAS EN BOTELLA / *Bottled Sodas* 3.5
Coca-Cola / Mexican Coke • 7 Up / Old Fashioned 7 Up • Refresco de Jengibre / Boylans Natural Ginger Ale
Diet Coca-Cola / Diet Coke 8 oz. 3

AGUA TONICA / *Q-Tonic sweetened with agave* 3.5

JARRITOS / *Mexican Sodas* 3.5
Tamarindo/Tamarind • Toronja/Grapefruit • Mandarina/Mandarin

LIMONADA / *House-made Limeade* 3

TÉ HELADO / *Organic Passionfruit Iced Tea* 3

HORCHATA / *Mexican Rice Milk* 3



Las Loterías / Tastings

Now the fun begins! Our tastings are designed to give you, the spirit's lover, memorable insight into the different flavors, aromas and classes of hand-crafted tequilas and mezcals. We hope you find our tastings of three* an enjoyable and thought-provoking comparison. Resident experts are available to answer questions and guide you through a truly unique Mexican experience.

Sit back, relax, and fall in love with Maguey!

** Three 1/2 oz tasting portions*

BLANCOS, THE NEXT GENERATION 12

Over the past few decades, tequila lovers have enjoyed the rise of aromatic and smooth blanco tequila. The blancos from this crew of producers push boundaries, excite the palate, and begin new traditions.

DOMAINE CHARBAY

Twelfth and thirteenth generation master-distillers, Miles and Marko Karakasevic, are the only American distillers producing Tequila. Quadruple pot-distilled at El Tesoro, they hand-pick the ripest agaves, yielding a blanco with notes of chamomile, ginger, and orange. GPS coordinates on the bottle mark the exact agave fields.

SIEMBRA AZUL

This blanco comes from Guadalajara native and Philadelphia restaurateur, David Suro. He only harvests in winter in order to protect the pinas from potentially damaging heat, thereby creating a tequila with beautiful orange and lime aromatics reminiscent of the citrus trees that line the property. To capture these delicacies, David is famous for lulling his agaves into fermentation by playing classical music.

CASA NOBLE

Cultivated in the volcanic soil of the highlands, every aspect of Casa Noble is measured in excellence and precision. The complexity of Casa Noble "Crystal" is marked by its minerality, with notes of lime, pineapple and fresh roasted agave.



VINTAGE TEQUILA 15

Tequila Ocho is founded on the simple notion that terroir exists in agave. Made by master distiller Felipe Camarena, each bottling denotes the year of harvest and the specific ranch of agave. Meant to be enjoyed like a glass of fine wine, these rare tequilas solidify their sense of place and evolve in the glass.

TEQUILA OCHO BLANCO 2009

Rancho Las Pomez, 2,055 meters above sea level. Nose is sweet molasses and butterscotch that evolves to cooked pumpkin and peppermint. The palate is lively yet round, with subtle tropical fruits and hints of cinnamon.

TEQUILA OCHO REPOSADO 2009

Rancho Las Pomez, 2,055 meters above sea level. In a set of seven hectares surrounded by elm trees, these extremely ripe plants were harvested at nine and a half years old. Nose of sweet agave nectar, rich custard, and ripe tropical fruits. Palate is clean and dry and finishes with apricots, oak, and nutmeg.

TEQUILA OCHO ANEJO 2010

Rancho Serrito de San Augustin, 2,074 meters above sea level with incredibly rich, deep red soils and the birthplace of Don Felipe Camarena. Nose of lavender, orange marmalade, maple and naturally acidic oak. Palate of subtle oak with dried fruits and citrus, finishing with hints of pepper, maple, and coffee.

THE SINGLE VILLAGES OF RON COOPER 15

Ron Cooper discovered the villages of Oaxaca during his spirited search for the great Panamanian Highway in 1969. Raised in California, Ron has always been drawn to conclaves of soulful, artistic people. Returning to Oaxaca frequently throughout the 80s, Señor Cooper realized his life's work: the distillation of Mezcal's honorable Maguery. Each village carries its own story, traditions, and farming techniques. Ron brings them together with ancient practices of pit-roasting his piñas and distilling them in ancient Chinese-style bamboo stills. Known as the Maguery whisperer, Ron travels the world spreading the gospel of the mezcal of Oaxaca, and is also known to stare off into his fields and watch his Maguery grow.

CHICHICAPA

At 2,300 meters above sea level, Chichicapa lies along a dirt road beyond a two hour drive from Oaxaca. The valley is broad at thirty miles deep and ten miles wide and its climate is a tropical desert with groves of bananas, guavas, and mangos. Faustino Garcia Vazquez, a humble craftsman, creates a spirit with aromas of salt, platano, mango, orange and mineral-rich agave. The creamy yet bright palate finishes with clove, Mexican cinnamon, and white pepper.

SAN LUIS DEL RIO

This village lies at 2,700 meters above sea level, where Maguery Espadin grows on steep slopes in a narrow, hot valley along the Rio Hormiga Colorada (Red Ant River). Ron believes the passing of the river brings you back to the rhythm of a slower time. The nose of Oaxacan chocolate, tobacco and roasted plantain leads to a palate of coffee, sweet Maguery, and subtle smoke.

MINERO

One hour beyond the town of Chichicapa and through a narrow mountain pass, one arrives at Santa Catarina Minas. This village is arid and semi-tropical with incredible water. This pure water is recycled through a cistern, contributing to aromas of flower essence, vanilla, and burnt honey. The palate is a mix of apple spice, vanilla, caramel, and butterscotch.



RARE & COLLECTIBLE 29

This tasting showcases the range and depth of agave. These bottlings represent only the best harvests and use only the best piñas. The superior quality of these tequilas is a result of the symbiotic relationship between terroir, climate, and the Jimador.

JOSE CUERVO, "RESERVA DE LA FAMILIA," PLATINO

In 1758, the Cuervo family began farming agave in Jalisco Mexico with a land grant from Spain's King Ferdinand VI. In 1795, King Carlos IV granted José Maria Guadalupe Cuervo the first commercial license to begin producing tequila. Today the Cuervo Family produces the "Reserva de Familia" line to honor their rich history. This Blanco is said to capture the essence of agave with hints of vanilla, apricot and perfumed agave notes. The finish is long and elegant with touches of clove, cinnamon and green avocado.

CASA DRAGONES

The name is inspired by the legendary Familia de Dragones of San Miguel de Allende, who helped spark the Mexican revolution. Akin to these iconoclastic Dragones, the producers here are breaking new ground by creating a completely new category of tequila. To do this, the Maestro Tequilero hand finishes the distillation process by blending the just the right amount of añejo suprema tequila into the blanco. This spirit is sultry and lingers with hints of vanilla and spice. Delicate notes of pear and subtle hazelnut complete the palate.

DEL MAGUEY, "PECHUGA," MEZCAL*

'Pechuga' is Ron Cooper's masterpiece. When released, this rare collector's find is generally limited to 650 bottles. Pechuga is produced during exceptional harvests of wild plums, apples and platanos and the heart of this spirit hails from mountain-grown tobala Maguey, which takes fifteen years to mature. Double-distilled tobala is then redistilled with the wild fruit and a hanging local chicken breast. The clean protein balances the fruit with a touch of salinity and countryside Oaxacan tradition. At the end of the distillation process, the chicken breast joins the angel's share.*

**Not vegetarian-friendly*



LOS AÑEJADOS 51

Los Añejados are aged in oak from three to five years, consequently producing a spirit meant for slow sipping and careful contemplation. These Tequilas evolve in the glass like the finest of wines. The nuances of oak, whether American or French, develop these tequilas into complex works of art. As a perfect night-cap, 'los viejitos' complement our sweets and your fine company.

CASA NOBLE 5 YEAR EXTRA ANEJO

Located on a hacienda over 300 years old, Casa Noble simultaneously embraces Jalisco agave tradition and forges new paths. The jimadores take vigilant care in the field, while distillers age this Extra Añejo for five years in 100% new French limousin oak—the same oak to make carriages for all the French kings!

A decidedly sweet bouquet of caramelized banana, roasted pineapple and hazelnut anticipates a palate of dulce de leche and cinnamon, that finishes with a classic dry austerity of the lowlands. Con Tres Leches postre-que rico!

CHINACO EMPERADOR 30TH ANNIVERSARY

The Chinacos were wealthy landowners during the eighteenth and nineteenth centuries, and became legendary fighters to protect their holdings during the War of Reform and the French Intervention. One of the leaders, General Manuel González acquired land in the region of Tamaulipas, a state outside Jalisco. His great grandson, Guillermo Gonzales, later inherited these fields of blue agave. At this time, Jalisco was the only state authorized to produce Tequila, and Guillermo of Tamaulipas was forced to compromise his work's value to the Jalisco tequila market. Believing in the innate value of his own agave, he perhaps thought, "why can't Tamaulipas make tequila too?"

Following this notion, he successfully lobbied the Mexican government for an amendment that would allow for tequila production outside of Jalisco. Today, we present a very limited tequila that expresses true Tamaulipano pride. Aged for seven years.

An elegant bouquet of rose petal, salted orange, and subtle mango leads to a palate of beautifully ripened agave and a lingering, introspective finish of white pepper and winter spices.

HERRADURA SELECCION SUPREMA

Producing Tequila in a traditional way since 1870, founders Félix and Carmen López Rosales maintain traditional tequila producing methods utilizing modern technology. Hailing from Los Ranchos del Palmas, these piñas are harvested at ten years of maturity. This tequila, aged in brand new, French oak barrels is the pinnacle of "Los Anejados."

The complexity of the aromas contain pineapple upside down cake, pristine French oak, and lingering wet rock. The flavors confirm the nose and showcase honey, toasted oak, and bitter chocolate. This tequila is a whiskey lover's dream and a Tequilero's treasure.



Tequilas

Los Altos / Highlands Tequilas

Located east of Guadalajara in the state of Jalisco, the two main growing regions of the Tequila Highlands are Arandas and Atotonilco. Cool nights and lower precipitation force the agave roots work harder to reach water beneath the volcanic, red clay soil. These plants reach maturity slower than those in the Lowlands, resulting in a balance of minerality, citrus, tropical fruit and subtle herbaceous characteristics.

Los Valles / Lowlands Tequilas

This region includes the land west Guadalajara to the Pacific Ocean. The lower altitude and higher temperatures lead to drier, aggressive tequilas with robust and earthy notes.

Blancos

As an unaged tequila bottled within sixty days of double distillation, blanco tequila is blue agave in its purest form. In cocktails, blanco is aromatic and versatile; it provides an acidic backbone which undeniably intensifies fresh ingredients, especially citrus, tropical fruits, and fresh herbs. However, it is equally enjoyable on its own!

Los Altos / Highlands Tequilas

2010 TEQUILA OCHO

'LOS MANGOS' 15

Nom. 1474

CAZADORES 10

Nom. 1497

EL DIAMANTE DE CIELO 13

Nom. 1487

DOMAINE CHARBAY 13

Nom. 1474

CORAZON 13

Nom. 1103

CORRALEJO 12

Nom. 1368

CORZO 13

Nom. 1487

DON ROBERTO 13

Nom. 1437

DON JULIO 15

Nom. 1449

EL TESORO DE DON FELIPE 12

Nom. 1139

MILAGRO 11

Nom. 1559

MILAGRO SELECT BARREL RESERVE 15

Nom. 1559

PATRON 13

Nom. 1492

PATRON PLATINO 40

Nom. 1492

SIEMBRA AZUL 12

Nom. 1414

SIETE LEGUAS 12

Nom. 1120

TEZON 13

Nom. 1111

HERENCIA MEXICANA 15

Nom. 1079

Los Valles / Lowlands Tequilas

ANTIGUO 12

Nom. 1119

AZUL CENTENARIO 8

Nom. 1122

CASA DRAGONES 45

Nom. 1489

CASA NOBLE 13

Nom. 1137

CHINACO 12

Nom. 1127

CHINACO VERDE 10

Nom. 1127

DON EDUARDO 13

Nom. 1119

GRAN CENTENARIO 12

Nom. 1122

HACIENDA DEL CRISTERO 12

Nom. 1119

HERRADURA 12

Nom. 1119

JOSE CUERVO PLATINO

RESERVA DE LA FAMILIA 22

Nom. 1122

PARTIDA 13

Nom. 1454

TRES GENERACIONES 12

Nom. 1102

EL JIMADOR 10

Nom. 1119



Reposados

Reposado, or 'rested,' tequilas are aged from two to twelve months in oak barrels. They contribute to cocktails by accentuating honey and allspice notes. On their own, reposados walk a fine line between zesty and elegant.

Los Altos / Highlands Tequilas

2009 TEQUILA OCHO

'LAS POMEZ' 16

Nom. 1474

CAZADORES 12

Nom. 1497

CORAZÓN 13

Nom: 1103

CORRALEJO 13

Nom. 1368

CORZO 14

Nom.1487

DON CAMILO 14

Nom.

DON ROBERTO 14

Nom. 1437

DON JULIO 16

Nom. 1449

HERENCIA MEXICANA 16

Nom. 1079

MILAGRO 12

Nom. 1559

MILAGRO SELECT BARREL

RESERVE 16

Nom. 1420

PATRON 14

Nom. 1492

SIEMBRA AZUL 13

Nom. 1414

SIETE LEGUAS 13

Nom. 1120

EL TESORO DE DON FELIPE 13

Nom. 1139

TEZON 14

Nom. 1111

Los Valles / Lowlands Tequilas

CASA NOBLE 14

Nom. 1137

CHINACO 13

Nom. 1127

DON EDUARDO 14

Nom. 1119

EL JIMADOR 11

Nom. 1119

GRAN CENTENARIO 13

Nom. 1122

GRAN CENTENARIO

ROSANGEL 13

Nom. 1122

HERRADURA 13

Nom. 1119

JOSE CUERVO TRADICIONAL 13

Nom. 1122

PARTIDA 14

Nom. 1454

TRES GENERACIONES 13

Nom. 1102



Añejos

Añejo, or 'aged' tequilas are aged in government-sealed barrels of no more than 600 liters each for a minimum of one year. Many añejos become quite dark and the influence of wood is more pronounced than with reposados. The result is a smooth, complex tequila with a rich, mellow finish. These are true sipping tequilas.

Los Altos / Highlands Tequilas

**2010 TEQUILA OCHO
'SAN AGUSTIN' 15**

Nom. 1474

CAZADORES 13

Nom. 1497

CORAZÓN 14

Nom: 1103

CORRALEJO 14

Nom. 1368

DON JULIO 17

Nom. 1449

EL TESORO DE DON FELIPE 14

Nom. 1139

HERENCIA MEXICANA 17

Nom. 1079

MILAGRO 13

Nom. 1559

TEZON 15

Nom. 1111

CORZO 16

Nom. 1487

DON ROBERTO 15

Nom. 1437

**MILAGRO SELECT BARREL
RESERVED 17**

Nom. 1559

PATRON 15

Nom. 1492

SIEMBRA AZUL 14

Nom. 1414

SIETE LEGUAS 14

Nom. 1120

TRES MANOS 14

Nom. 1472

Los Valles / Lowlands Tequilas

CASA NOBLE 15

Nom. 1137

CHINACO 14

Nom. 1127

DON EDUARDO 15

Nom. 1119

EL JIMADOR 12

Nom. 1119

GRAN CENTENARIO 14

Nom. 1122

HERRADURA 14

Nom. 1119

PARTIDA 15

Nom. 1454

TRES GENERACIONES 14

Nom. 1102



Extra Añejos

Also known as ultra añejos, this was created in 2006 to label tequilas of Low- and Highlands that had been aged for more than three years. Like regular añejos, these spirits are aged in government-sealed barrels of no more than 600 liters, creating a tequila much darker with notes of caramel and extremely smooth and complex.

Los Altos / Highlands Tequilas

2007 TEQUILA OCHO SINGLE ESTATE 34
"RANCHO EL VERGEL"

Nom. 1474

DON JULIO 1942 22

Nom. 1449

DON JULIO 70TH ANNIVERSARY 23

Nom. 1449

EL TESORO PARAISO 28

Nom. 1139

PATRON GRAN BURDEOUS 80

Nom. 1492

DON JULIO REAL 49

Nom. 1449

Los Valles / Lowlands Tequilas

CASA NOBLE 5YR. 26

Nom. 1137

CHINACO EMPERADOR 65
30TH ANNIVERSARY

Nom. 1127

CHINACO NEGRO 32

Nom. 1127

HERRADURA SELECCION SUPREMA 70

Nom. 1119

JOSE CUERVO RESERVA DE LA FAMILIA 22

Nom. 1122



Mezcal

Para todo mal Mezcal y para todo bien tambien! All tequilas are mezcals, but not all mezcals are tequilas. Mezcal has ceremonial, social and medicinal value. Each Mezcal is made by a palanquero following the most traditional ways of making them and capturing the true body and spirit of Mezcal with only two ingredients: water and the heart of the maguey. Each Mezcal has distinct aromas and flavors that will open your senses to the culture of Mexico.

FIDENCIO JOVEN SIN HUMO 13

A small batch artisanal Mezcal made with agave espadin and roasted without wood

ILEGAL REPOSADO 18

ILEGAL AÑEJO 38

SOMBRA JOVEN 13

Fire, rock and earth are all it takes.

ILEGAL JOVEN 15

John Rexer, owner of Illegal used to smuggle his beloved Mezcal to his bohemian café in Antigua Guatemala so its guests could enjoy the true flavors of Oaxaca. Here we have done the same for you!

LOS NAHUALES JOVEN 13

LOS NAHUALES REPOSADO 14

LOS NAHUALES AÑEJO 15

Del Maquey by Ron Cooper

Ron Cooper discovered the villages of Oaxaca during his spirited search for the great Panamanian Highway in 1969. Raised in California, Ron has always been drawn to conclaves of soulful, artistic people. Returning to Oaxaca frequently throughout the 80s, Señor Cooper realized his life's work: the distillation of Mezcal's honorable Maguey. Each village carries its own story, traditions, and farming techniques. Ron brings them together with ancient practices of pit roasting his piñas and distilling them in ancient Chinese-style bamboo stills. Known as the Maguey whisperer, Ron travels the world spreading the gospel of the mezcal of Oaxaca, and is also known to stare off into his fields and watch his Maguey grow.

SAN LUIS DEL RIO 15

CHICHICAPA 15

MINERO 15

SANTO DOMINGO ALBARRADAS 15

TOBALA 22

PECHUGA 35

CREMA DE MEZCAL 22

For women only—and a few strong men.



Los Vinos de Mexico / Wines of Mexico

The Mexican wine-making tradition began with the arrival of the Spaniards in the 16th century. Hernan Cortez and his conquistadores quickly depleted the stock of wine they brought from Spain after conquering the Aztecs in 1521. As his first act of governor, Cortez ordered that vineyards be planted in the new land with vines shipped from his homeland. Through the centuries, grape-growing and wine-making were controlled by the Jesuit priests of the Catholic church, who came to the New World with grape vines from both France and Spain.

Today, there is a new generation of Mexican winemakers focusing on great viticulture and fine wine-making. Below, we highlight the wines of the Valle de Guadalupe in Baja California. Ten to twenty kilometers from the port town of Ensenada in northern Baja, el Valle de Guadalupe is characterized by volcanic mineral rich soils, a warm growing season, and a cooling oceanic effect—consistent with the great grape growing valleys of the world. Thanks to the Jesuits, Chenin Blanc, Chardonnay, and Sauvignon Blanc, as well as Tempranillo, Bordeaux reds, Syrah and Petite Sirah flourish in this beautiful valley.

L.A. CETTO

Third generation Mexican winemaker Luis Alberto Cetto continues his family's tradition with the goal of introducing Mexican wine to international markets. Making over ten varietals, L.A. Cetto has won the most international wine awards of any Mexican winery.

Chenin Blanc, Valle de Guadalupe, Baja	2010	27
Chardonnay, Valle de Guadalupe, Baja	2010	27
Cabernet Sauvignon, Valle de Guadalupe, Baja	2008	28
Petite Sirah, Valle de Guadalupe, Baja	2008	29

MONTE XANIC

Founded over twenty years ago, Monte Xanic derives its name from a native Cora word which roughly translates as "flower which blooms after the first rain." The winery and vineyards are pristine, reflecting the winemaker's commitment to quality. Using proven modern wine-growing techniques like low-yielding vineyards and night-harvesting, Monte Xanic truly produces world class wines.

Chenin Blanc, Valle de Guadalupe, Baja	2009	42
Cabernet-Merlot Blend, Valle de Guadalupe, Baja	2006	55

ADOBE DE GUADALUPE

Located in a beautiful hacienda with a working winery and six room bed and breakfast, Adobe de Guadalupe is a traveler's dream. Hugué D'Acosta, winemaker, oversees 60 acres of vineyards planted to Tempranillo, Merlot, Cabernet and Viognier. To round out their offerings, Adobe de Guadalupe raise Aztec-bred horses which are also available for purchase.

Merlot blend, "Gabriel," Valle de Guadalupe, Baja	2005	79
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Los Vinos de Mexico Viejo / Wines of Old Mexico California and the American Southwest

Espumantes / Bubbles

ROEDERER ESTATE , Brut, Mendocino, CA	MV	48
SCHRAMSBERG , Blanc de Blancs, Napa Valley, CA <i>Oldest sparkling wine producer in California and the official sparkling wine of the White House.</i>	2007	65
DOMAINE CARNEROS , Brut, Carneros, CA	2007	63
GRUET , Brut, Albuquerque, NM <i>Methode Champenoise from the plateaus overlooking Albuquerque. Believe it and try it!</i>	MV	38
LAETITIA , Brut Cuvée, San Luis Obispo & Santa Barbara Counties, CA	MV	55
ROEDERER ESTATE "L'ERMITAGE," Brut, Anderson Valley, CA <i>Aged eight years on its yeast, incredibly toasty and elegant, rivaling the finest French champagnes.</i>	2002	99
SCHRAMSBERG , Brut Rosé, "Mirabelle," North Coast, CA	MV	52
SCHRAMSBERG , Brut Rosé, Napa Valley, CA	2007	79

Vino Blanco / White Wine

SEGHEISIO VINEYARDS , Fiano, Russian River Valley, CA <i>The Seghesio family of Piemonte settled in Sonoma in 1882 and continues the Italian wine-making tradition to this day. The only Fiano produced in northern California, this wine's minerality will take you back to the Old Country.</i>	2009	52
VERDAD , Albariño, "Estate," Edna Valley-Santa Ynez Valley, CA <i>Bob Lundquist from Qupe's favorite project, showcasing Spanish varietals in the Central Coast.</i>	2009	48
PALMINA , Tocai Friulano, Honea Vineyard, Santa Ynez Valley, CA	2008	49
UVAGGIO , Vermentino, Lodi, CA	2009	31
QUPE , Marsanne/Roussanne, Paso Robles, CA	2009	49
CHIARELLO FAMILY , Ribolla Gialla, "Chiara," Napa Valley, CA <i>Made from the only Ribolla Gialla vineyard in America. George Vare brought the clippings from the legendary Gravner Vineyard in Friuli. Winemaker Thomas Brown and Chef Chiarello produce an aromatic white with layers of orange blossom, almond, and racy lemon curd.</i>	2010	59



MATTHIASSEN , Sauvignon Blanc–Ribolla Gialla, Napa Valley, CA <i>A blend of George Vare’s Ribolla and Steve Matthiasson’s Sauvignon Blanc create a complex, white with everchanging aromas, beautiful mouthfeel and an old world finish.</i>	2010	69
MERRY EDWARDS , Sauvignon Blanc, Russian River Valley, CA <i>A rare find outside of Sonoma, this Sauvignon Blanc is a perfect ‘diez.’</i>	2010	91
MA (I) SONYR , Marsanne, Stagecoach Vineyard, Napa Valley, CA <i>From the highest planted vineyard in Napa, grown in red volcanic soils; Blackbird Vineyard does it again.</i>	2009	57
BONTERRA , Riesling, Mendocino County, CA	2009	35
MINER FAMILY , Viognier, “Simpson Vineyard,” CA	2009	46
CASA RONDENA , Riesling–Gewürztraminer, “Serenade,” Albuquerque, NM	2009	53
BREWER-CLIFTON , Chardonnay, Santa Rita Hills, CA	2009	91
PATZ AND HALL , Chardonnay, Sonoma Coast, CA	2009	64
SONOMA CUTRER , Chardonnay, “Les Pierres,” Russian River Valley, CA	2007	84
DUMOL , Chardonnay, Russian River, CA	2009	98
PAUL-LATO , Chardonnay, “Le Souvenir,” Santa Maria Valley, CA <i>Fifteen barrels produced, this wine is smoky and yeasty, reminiscent of a world class Montrachet.</i>	2007	155



Vino Rosado y Tinto / Rosé and Red Wine

VERDAD ROSE , Grenache, Lindquist Vineyard, Edna Valley, CA	2010	39
BLACKBIRD VINEYARDS , Rosé, Merlot blend, "Arriviste," Napa Valley, CA	2010	46
BELLE GLOS , Pinot Noir, "Meiomi," Russian River Valley, CA	2008	46
HIRSCH VINEYARD , Pinot Noir, Bohan-Dillon, Sonoma Coast, CA	2008	61
SIDURI , Pinot Noir, Keefer Ranch Vineyard, Russian River Valley, CA	2008	67
AU BON CLIMAT , Pinot Noir, Santa Barbara County, CA	2008	62
BREWER-CLIFTON , Pinot Noir, "Zotovitch," Santa Rita Hills, CA	2008	91
MATEO , Pinot Noir, Santa Rita Hills, CA	2010	72
BABCOCK , Pinot Noir, "Grand Cuvée," Lompoc, CA	2007	99
DUMOL , Pinot Noir, Russian River, CA <i>Cult Russian River Pinot. Incredibly sexy with layers of cherry cola and a lazy river finish.</i>	2008	133
RENTERIA , Pinot Noir, Russian River Valley, CA <i>Oscar's father went from migrant farmworker to the most prolific vineyard manager in Napa Valley. A truly amazing Mexican-American story.</i>	2007	78
MELVILLE , Pinot Noir, "Estate," Santa Rita Valley, CA	2008	82
PAUL-LATO , Pinot Noir, Gold Coast Vineyard, Santa Maria Valley, CA	2006	155
PALMINA , Dolcetto, Santa Barbara County, CA	2009	46
KENNETH-CRAWFORD , Grenache, Larner Vineyard, Santa Ynez Valley, CA <i>Gorgeous Grenache with classic expressions of strawberry and white pepper. Move over, Châteauneuf-du-Pape.</i>	2007	71
PARADOR , Tempranillo, Rancho Chimiles, Napa Valley, CA <i>Clippings from the famed Pesquera vineyard in Ribera del Duero thrive on the sun-kissed slopes of Napa Valley. This wine is classically earthy and zesty-perfect with arrachera.</i>	2006	66
LONGORIA , Tempranillo blend, Clover Creek Vineyard, Santa Ynez Valley, CA	2008	78
PLUNGERHEAD , Zinfandel, "Old Vine," Dry Creek Valley, CA	2007	46
ALEX SOTELO , Merlot, Napa Valley, CA	2003	62
ORFILA , Merlot, "Ambassador's Reserve," San Diego County, CA	2005	77
DUCKHORN , Merlot, Napa Valley, CA <i>Dan Duckhorn made Merlot famous. This vintage is sultry and packed with fruit. Open one up and see why.</i>	2008	98



BLACKBIRD VINEYARDS , Merlot blend, "Arise," Napa Valley, CA <i>Oprah's favorite winery of 2011. Nestled on a picturesque corner vineyard in Oak Knoll, the Blackbird Vineyard produces a stunning Merlot, that we find powerful, sultry, and balanced. Oprah, you were right.</i>	2008	89
MATTHIASSEN , Bordeaux Blend, Napa Valley, CA <i>An absolute gem from viticulturist Steve Matthiassen. This merlot based blend combines elegance, spice and supple fruit from one of the best vintages in the Valley ever.</i>	2007	90
CHIARELLO FAMILY , Zinfandel, "Giana," Napa Valley, CA <i>A ten year-old vineyard planted with cuttings from the famed Raffanelli Vineyard. These vines are organically grown in St. Helena and the wine is produced by one of the brightest, youngest talents in the country, Thomas Brown.</i>	2009	69
CAROL SHELTON , Old Vine Zinfandel "Monga Zin," Cucamonga Valley, CA <i>Sixty year-old vines planted between Palm Desert and Los Angeles. Chocolate, deep black fruits, and pepper. Chicharron, anyone?</i>	2007	62
LA CROCE , Syrah–Sangiovese, Santa Ynez Valley, CA	2006	130
SAMSARA , Syrah, Ampelos Vineyard, Santa Rita Hills, CA	2006	83
RENTERIA, CABERNET SAUVIGNON , Salvatierra, Napa Valley, CA	2007	48
RAMEY , Cabernet, Napa Valley, CA	2007	79

