

ESPADÍN

Cooked in a lava rock lined pit, lined with dried agave, for 5 days

> Crushed with a tahona

 Open air fermantion for 4 days using only natural airborne yeasts

> Double distilled in 200L copper pots





Maestro mezcalero CUTBERTO SANTIAGO

 Mezcal artesanal from Tlacolula, Oaxaca
>100% agave espadin



2oz Pelotón Espadin 2oz Pineapple Juice 1/2 oz St Elder Elderflower liqueur 1/2 oz lime juice salted rim

Place all ingredients in shaker, shake well and serve over ice.



– vegan – PECHUGA

> Field blend of wild Guerrero agaves

- > Roasted and distilled together
- Aromatics hung from the arabic still on 2nd distillation





Maestro mezcalero RODOLFO OBREGÓN > Obregón family recipe
> Vegan pechuga
> Cooked agave, mandarin, oranges, anise & mint



Pour mezcal into a glass with ice and top with tonic water.



CRIQLLO

> Wild agave native to Guerrero region

- > Open air fermentation for 5 days
- Double distilled in a filipino still with wood hat





Maestro mezcalero HÉCTOR OBREGON

ro > Wild maguey > Intense mezcal with light smoke Azatlan. Guerrero





2oz Pelotón Criollo 2 oz sweet vermouth 1/4 oz coffee liquer orange garnish

Stir all ingredients with ice and pour into chilled coupe glass. Garnish with orange.





The label for Pelotón de la Muerte is the flag "The Doliente Hidalgo", is the banner that represented the insurgents call. "The Squadron of the Dead", that represents the flag of the insurgents used during Mexico's revolution to avenge Miguel Hidalgo. The flag was overlaid on the mural that was painted by a native from Coyoacan, Juan O'Gorman in

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