



TEQUILA & MEZCAL

At El Camino, the aim is to provide guests with the highest quality ingredients and a commitment to transparency. Following the class-action lawsuit against Casamigos and Don Julio tequilas, which claims these products are not 100% agave as labeled and marketed, a decision was made to remove them from the menu. This decision reflects the values of upholding truthfulness and ensuring patrons receive the premium products they expect. We have exceptional alternatives that meet the standards of quality that guests should expect.



TEQUILA BLANCO

Blanco Tequilas typically unaged. Some producers choose to rest their Blanco Tequila in steel tanks for up to 4 weeks or in barrels for up to 2 months for a smoother spirit. Blanco Tequila showcases the true flavors of the Agave plant.

123 Tequila - Black pepper, grapefruit & lemon.....	14
4 Copas - Vibrant with lemon peel & black pepper.....	13
Aguasol - Notes of cooked agave, citrus peel, green apple, and earthy minerality.....	14
Alma del Jaguar - Citrus-forward, floral, cooked agave, pineapple, clove, and honey dew.....	13
Atanasio - Hints of vanilla, tropical fruit, and cracked pepper.....	15
Arette 'Artesanal' - Vanilla, cinnamon and a hot pepper blast.....	14
Cantera Negra - Natural hints of citrus and clean, earthy notes on the finish.....	12
Casa Noble - Honey, buttery-sweet cooked agave & citrus.....	12
Cascahuin 'Destino' - Notes of baked agave, green peppercorn, and honeyed lime.....	40
Cayeya - A burst of citrus, caramelized agave, and hints of vanilla.....	12
Cazcanes No.7 - wet stone, guava, citrus, sea salt, baked pineapple.....	16
Clase Azul - Papaya, mango & lemon zest.....	25
Codigo - Earthy, mineral & citrus.....	14
Codigo 'Rosa' - Bright agave & soft floral notes of cabernet.....	16
Don Fulano - Vegetal agave notes, herbal & sweet jasmine.....	14
El Gran Legado - Pops of white pepper, creamy lemon, and fresh herbs	15
El Magico -Aromas of citrus and pepper lead to a taste of roasted agave and earthy.....	14
El Tesoro - Cooked agave, citrus, pear & pineapple.....	15
El Tequileno - Pineapple, guava, lemon zest & white pepper.....	14
Espolon - Pineapple, guava, lemon zest & white pepper.....	12
G4 - Sweet cooked agave, herbal notes, black pepper and some butter.....	15
*G4 'Madera' - Sweet cooked agave, Cinnamon, Salt, and lime.....	25
General Gorostieta - Sweet agave, vanilla minerals and black pepper.....	15
Gran Dovejo - Spicy aromas with citrus, mature fruit and earthiness.....	14
Herradura - Cooked agave, herbal & slight wood notes.....	12
Humano - Freshly cut agave, green herbal notes, lime zest, and subtle caramel.....	14
Insolito - Notes of basil, mint, anise, citrus and butter.....	12
La Caza - Notes of cooked agave, vanilla , orange peel, and pepper.....	13
Mijenta - Grapefruit peel, plenty of vegetal and grassy notes, lemon juice & cotton candy.....	14
Milagro - Vegetal, citrus & black pepper.....	12
Number Juan - Slightly sweet, light grass, and roasted agave.....	12
Patron - Citrus fruits, white pepper & floral.....	14
PM Tequila - Notes of ripe limes, toasted coconut, sweet herbs and whole peppercorns.....	16
Santaleza - Jasmine and lime on the nose, with peppercorn, citrus and some minerality.....	13
Siembra Valles 'Ancestral' - Hints of smoke, mineral, peppery, citrus & pine wood.....	25
Siempre - Cooked agave, grassy, black pepper & citrus.....	12
Siete Leguas - Cooked agave, citrus, earth, grass & vegetal notes.....	14
Suerte - Cooked agave, grassy, black pepper & citrus.....	12
Tequila Ocho - Pear, pineapple, citrus & slightly spicy.....	14

*Not available for 50% off

TEQUILA REPOSADO

Reposado tequilas are rested in wood barrels or tanks for a minimum of 2 months. American or French Oak are the most common woods used. Many producers choose used bourbon/whiskey, cognac and wine barrels which offer flavors from the previous spirits they held.

4 Copas - Vanilla, caramel, coconut & maple.....	15
4 Copas 'Barrel Proof' - Notes of vanilla, caramel, coconut, and maple.....	20
Aguasol - Notes of sweet cooked agave, caramel, vanilla, and subtle baking spices.....	16
Alma Del Jaguar - Banana, vanilla, cooked agave, oak, and baking spice.....	15
Atanasio - Notes of cooked agave, vanilla, and dried fruit.....	18
Arette 'Artesanal' - Notes of butterscotch, whiskey, and baking spices.....	16
ArteNOM 1414 - Salted vanilla cookie, allspice & mild chile heat.....	17
Cantera Negra - Notes of roasted agave, oak, vanilla, and a hint of citrus.....	14
Cayeya - Notes of creamy vanilla, rich caramel, and toasted coconut, and cinnamon.....	14
Casa Noble - Vanilla, lemongrass, sweet cooked agave & toasted oak.....	14
Clase Azul - Cream soda, spice, caramel & earthy agave.....	35
*Clase Azul '25th Anniversary 2022' - Notes of caramel, vanilla, almond, agave syrup and banana.....	250
Codigo - Vanilla, toasted caramel & cocoa powder.....	18
Don Fulano - Dark chocolate, jam & gentle spiciness.....	16
El Magico - Aromas of roasted agave, vanilla, caramel, and cinnamon.....	16
El Tesoro - Notes of cinnamon, lime & chocolate.....	18
El Tequileno - Flavors of caramelized agave, raw cocoa, vanilla, toffee, and macadamia nuts.....	15
Espolon - Tropical fruit, oak, plantains & vanilla.....	14
G4 - Cooked agave, oak, vanilla, and black pepper.....	16
*G4 'Madera Dia de Muertos' - Limited edition release honoring Dia de Los Muertos.....	50
General Gorostieta - Hints of warm apple, tropical fruits, and citrus.....	15
Herradura - Sweet vanilla & powdered cinnamon.....	14
Humano - Red apple, warm vanilla, caramel, and hints of white oak.....	16
Komos 'Rosa' - sugared pineapple with floral and delicate fruit notes.....	25
La Caza - Notes of almond, agave, and banana.....	15
La Gritona - Oak, pepper & dulce de leche.....	15
Lunazul 'Rittenhouse Rye Double Barrel' - Lush caramel, sweet vanilla, fruit & spices.....	14
Milagro - Tropical fruit, peppery zest & vanilla.....	14
Patron - Caramel, agave, honey & white pepper.....	15
San Matias - Ripe fruits, vanilla, honey & sweet hazelnuts.....	14
Siete Leguas - Vanilla, cinnamon, oak & citrus.....	16
Suerte - Caramel, vanilla, butterscotch & subtle plum.....	14
Tequila Ocho - Sweet agave, vanilla, almond & cinnamon.....	16
Volans - Caramel, green apple, toffee & buttery.....	16
Wild Common - Notes of cooked agave, fresh roasted pecans, and raw honey.....	16

*Not available for 50% off

TEQUILA ANEJO

Añejo tequilas are rested for at least one year in barrels. The extra contact with wood allows the Tequila to take on an amber color and more flavor. Some of the greener notes from the Agave fade away and the spirit takes on characteristics of oak, carmel, vanilla & cooked agave.

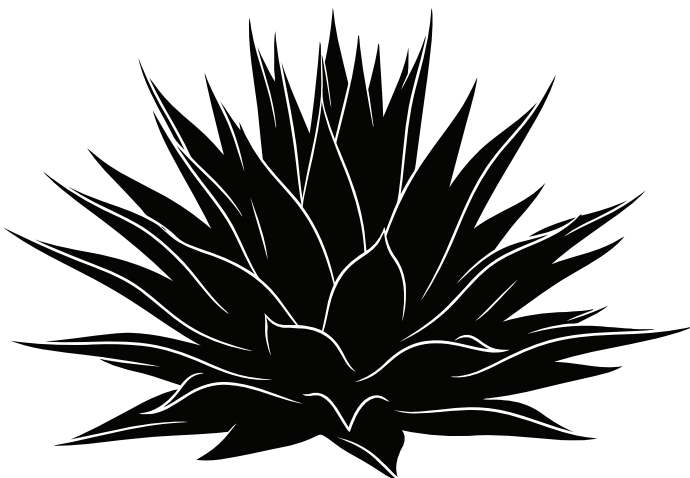
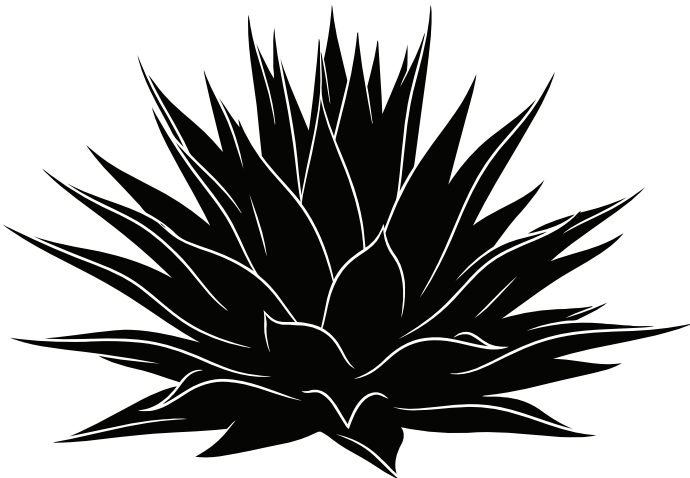
Humano - Rich layers of caramel, vanilla, and toasted oak.....	
123 Tequila - Notes of caramel, vanilla, dark chocolate, and toasted oak.....	18
4 Copas - Flavors of sweet vanilla, caramel, tobacco, and nuts.....	20
Alma Del Jaguar - Notes of caramel, caramel corn, vanilla and hints of smoke.....	18
Arette 'Artesanal' - Toasted almonds and walnuts, and hints of vanilla.....	18
ArteNOM 1146 - Salted vanilla cookie, allspice & mild chile heat.....	25
Cabal - Rich and full bodied, aromas of butterscotch and fruity spice.....	30
Cantera Negra - Natural hints of cinnamon, toasted oak and vanilla.....	16
Casa Noble - Dried fruits, toasted oak, butterscotch & vanilla.....	16
Cierto - Notes of oak, touches of chocolate and coffee, and cooked agave.....	35
*Clase Azul - Vanilla, cinnamon, apples and almonds & caramel.....	125
Codigo - Dried fruit, oak, vanilla & baking spices.....	25
Don Fulano - Peppery agave, sweet banana, maple syrup & ground coffee.....	20
El Magico - Sweet agave aroma leads to complex flavors of caramel, stone fruit, and dark chocolate.....	18
El Tesoro - Orange zest, oak, cinnamon & pipe tobacco.....	25
El Tequileno - Vanilla over s un-dried raisin, flan & cocoa.....	18
Espolon - Vanilla over s un-dried raisin, flan & cocoa.....	16
*G4 - Notes of butterscotch, caramel, vanilla, and subtle smoke.....	22
Herencia Mexicana - Tootsie Roll, caramel, butterscotch & brown butter.....	16
Herradura - Chocolate, pineapple, dried cherry & vanilla.....	16
Herradura 'Legend' - Notes of oak, vanilla, caramel, citrus, dried fruit, and roasted agave.....	25
Hiatus - Candied fruit, baking spices, cocoa & toasted oak.....	16
Humano - Rich layers of caramel, vanilla, and toasted oak.....	18
Insolito - Chocolate, nuts, dried fruits and wood.....	16
La Caza - Hints of pepper, caramel, cinnamon, and hazelnut.....	18
Los Arango - Oak, vanilla & cinnamon.....	16
Maracame - Buttery caramel, roasted nuts and delicate brown spice aromas.....	16
Milagro - Caramel, coconut, chocolate, tobacco & tropical fruit.....	16
Pasote - Vanilla, sweet coconut, roasted oranges & cinnamon.....	16
Patron - Vanilla, raisin, honey & caramel.....	16
San Matias - Pineapple, vanilla, bread crust, orange peel & sweet cinnamon.....	16
Siete Leguas - Browned butter, vanilla frosting, butterscotch & banana.....	18
Tequila Ocho - Vanilla, cinnamon, brown sugar, apricots & toasted almond.....	18
Tromba - Chocolate, Sweet Herbs, Buttered Popcorn, Dried Fruits, Apple & Peach.....	16
Volans - Layers of honey, dried fruit, cinnamon, and butterscotch.....	30
Wild Common - Sweet cooked agave with floral notes, honey, and hints of cinnamon.....	18

*Not available for 50% off

TEQUILA EXTRA ANEJO

Extra añejos are aged for three years or longer, in barrels that don't exceed 600 liters, taking on more color and boasting notes of dark chocolate and tobacco.

123 Tequila 'Diablito Rojo' - Dried cherries, semi-sweet chocolate, and touch of leather.....	125
3-4-5 (Tres, Cuatro, Cinco) - Family blend of 30% three year, 40% four year and 30% five year aged tequila.....	125
Arette 'Gran Clase' - Dark chocolate, sea-salt caramels, sandalwood, and apricot.....	50
Asombroso 'Gran Reserva' - Flavor is dripping with vanilla, cream soda, and honey.....	40
Cabal - Deep, rich, sweet oak, soft pepper, butterscotch and vanilla.....	75
*Cascahuin - Cooked agave, dried fruit, nuts, vanilla and caramel.....	40
Cierto - Notes of cognac, cherries, and agave sweetness.....	60
Clase Azul 'Gold' - A marriage of bl anco and 8 year Extra Anejo tequila that was finished in sherry casks.....	50
*Clase Azul 'Ultra' - Toasted oak, vanilla, spice, cinnamon, curry & butter.....	350
Compoveda - Flavors of bourbon, cooked agave, cinnamon, and caramel.....	45
El Mayor 'Port Cask' - Aged for 42 months in port casks with hints of dried fruit and vanilla.....	35
El Tesoro '85th Anniversary' - Black berries, oak, almonds, banana, tobacco, caramel and pepper.....	85
*G4 '6 Year Reserva' - Floral and fruity, with hints of spice, leather, tobacco, and citrus.....	200
Herradura '150 Aniversario' - 100 month aged Extra Añejo.....	100
Number Juan 'Juan In A Million' - Pleasantly sweet at first, with notes of brown sugar and cinnamon.....	125
Patron 'Burdeos' - Rich Bordeaux wine, notes of oak wood, vanilla & raisins.....	100
San Matias - Notes of chocolate and toasted almond with intense hazelnut.....	20
Siete Leguas 'D'Antano' - Flavors of chocolate, caramel, cinnamon, spice, nutmeg, honey, and agave.....	55
Tequila Ocho - Crème caramel, cacao, coffee, peach, iodine & toffee.....	50
Tromba - Aromas of vanilla taffy, candy cigarettes, scented tobacco, rice pudding.....	35
Volans - Dried fruit, butterscotch, earthy, lime zest & light spice.....	35



*Not available for 50% off

MEZCAL

AGAVE ANGUSTIFOLIA *Espadin* | *Chato*

Almost 90% of mezcals are made with Agave Angustifolia. The Espadin coming from Oaxaca is what gave mezcal its fame, more or less. These plants mature in about 10-12 years, are hardy and produce a lot of sugar and juice to make mezcal with. Espadin is the perfect agave to showcase mezcal's classic flavors of floral and ripe fruit, herbaceous earth and smoke. Chato is synonymous with Espadin from Jalisco, but is not included as one of the states for making mezcal and thus must be called Destilado de Agave.

5 Sentidos Espadin Puntas - Mezcalero: Tio Tello Dehydrated fruit, dried thyme, roasted veggies, black tea.....	16
5 Sentidos Espadin - Mezcalero: Tio Pedro Hot Tamale candy, dark cherries and tobacco.....	12
5 Sentidos Espadin Capon - Mezcalero: Alberto Martinez Orange peel, sugar syrup, fresh bark, and rainwater.....	12
Chacolo Brocha Vol 3b - Mezcalero: Don Macario Partida pine needles, thyme and peppermint patties.....	18
Amaras - Mezcalero: Laajsh Doob Taste of coconut mixed with herbs and spices (2oz).....	12
La Luna Manso Sahuayo - Mezcalero: Edgar "Jigy" Perez Cotija cheese, savory barbecue, mesquite wood, and fresh mint....	15
Los Nahuales Joven - Mezcalero: Joel Antonio Juan Complex flavor with a hint of agave sweetness.....	9
Mal Bien - Mezcalero: Morales Lopez Notes of leather, caramelized banana, and barley.....	9
Real Minero Espadin - Mezcalero: Eduardo Angeles Plum, banana, smoke, leafy mint & sweet chocolate.....	15

AGAVE CONVALLIS *Jabali*

The rare Agave Jabali is extremely hard to work with: it foams and expands during fermentation and distillation, which has led to some stills being damaged during distillation as the spirit has been known to burst out of the seams of the still. This agave has a distinctly wild attitude, and many of the Jabali mezcals that can be found in Oaxaca are still somewhat chaotic and unrefined. But with crazy and unpredictable fermentation comes abundant flavor! Creamy yet acidic, floral green melon.

Bozal Jabali - Mezcalero: Israel Vasquez Notes of lavender and sage with bright green vegetal flavors.....	12
Koch Jabali-Coyote - Mezcalero: Pedro Hernandez Citrus and herbal notes.....	30
Rey Campero Jabali - Mezcalero: Romulo Parada Tropical fruit, citrus and a hint of pepper.....	20

AGAVE AMERICANA *Arroqueno* | *Sierra Negra* | *Coyote*

Giants, up to 10 feet wide! Arroqueño is the genetic mother of the Espadín and can take upwards of 20 years to mature. Along with the typical tropical fruit notes, the mezcals can be earthy, funky and a touch herbaceous. Their abundance of sugars keeps all the flavors in balance, even at higher proofs. This species is found most commonly in Oaxaca and Puebla, but can be found hiding in other places.

5 Sentidos Cuascomite - Mezcalero: Pedro Garcia The usage of clay imparts a savory element on both the nose and taste..	14
5 Sentidos Arroqueno - Mezcalero: Tio Pedro Green tobacco, blueberry Greek yogurt, soy sauce, and honeydew.....	16
Cuentacuentos Arroqueno - Mezcalero: Angel Robles Sugar babies candy, sandalwood and wintergreen.....	14
Cuentacuentos Coyote Ancestral - Mezcalero: Angel Robles Clay, fruit, and wood.....	14
Koch Arroqueno - Mezcalero: Adrian Bautista Fruity notes with hints of earth & herbs.....	15
Koch Coyote - Mezcalero: Pedro Hernandez Herbal flavor notes with hints of light fruit tones.....	25
Los Siete Misterios Coyote - Mezcalero: José Calvo Hints of eucalyptus, leather, maple and candy licorice.....	18
Mal Bien Arroqueno - Mezcalero: Victor Ramos Banana, pineapple, No. 2 pencil, iodine and lavender.....	14
Mezcal de Leyenda Cementerio - Mezcalero: Guadalupe Perez Aromatic flavors of roasted chestnuts and dried fruit.....	30
Mezcalero No. 26 Arroqueno - Mezcalero: Valente Garcia Vanilla cupcakes and cake frosting.....	14

MEZCAL

AGAVE POTATORUM *Tobala*

The Tobala is the sweetheart of the agave world. These agaves are adorably small with beautiful broad leaves, its piña itself is about the size of a pumpkin. They grow in the wild nestled in the shade of oak trees up in highly elevated rocky terrains; like a truffle of the agave world. They boast long roots that break through limestone rocks contributing in search of nutrients. These mezcals are delicate, lightly sweet with briny notes and tropical fruits. They are endlessly complex with long, long finishes.

Del Maguey Tobala - Mezcalero: Don Cruz Sweet, fruity nose, with a mango and cinnamon taste.....	20
Los Vecinos Tobala - Mezcalero: Unknown Notes of mango, apple, with a spiced finish.....	12

AGAVE CUPREATA *Cupreata* | *Papalome*

The genetic grandparent of the famed Tobala agave. These are short and stocky with broad leaves and generally a little larger than tobala. They are found mostly growing wild in Michoacán and Guerrero. Certain regions call mezcal made from cupreata “Papalomé,” meaning butterfly. They lean towards earthy and a bit savory, along with the usual delicate, fruity and floral characteristics associated with mezcal.

5 Sentidos Papalote - Mezcalero: Antonio Sonido Scents of sweet herbs, cream corn and caramelized pastry.....	14
Del Maguey Wild Papalome - Mezcalero: Fernando Cruz Strong with leather, slate, black olive & meatiness.....	20
Clase Azul Guerrero - Mezcalero: Unknown Fresh wood, seaweed, lemon juice & notes of tobacco.....	150
Mezcal de Leyenda Grandes Leyendas - Mezcalero: Don Anastacio Recognizes great master mezcaleros over the age of 70.....	30

AGAVE MARMORATA *Tepeztate*

Tepeztate has broad twisted leaves and can grow to be quite large and jurassic-like. They grow mainly at very high altitudes and take 12-15 years on average, and in some cases up to 25 years or more. These mezcals are generally quite floral and herbaceous flavors and can be a little funky and weird.

Cruz del Fuego Tepeztate - Mezcalero: Margarita Blas Smoky, grilled cantaloupe, mango and raspberry.....	16
Mezcal de Leyenda Reservas de la Biosfera - Mezcalero: Ortega Family Sweet cooked agave, sea salt & mineral.....	35
Koch Lumbre - Mezcalero: Pedro Hernandez Licorice root, grilled pine cones, wood char & cedar.....	15
Los Siete Misterios Tepeztate - Mezcalero: Jose Calvo Flavors of citrus, melon, mint and herbs.....	10
Mal de Amor Tepeztate - Mezcalero: Armando Hernandez Sunflower seeds, peaches and wet dirt road.....	18
Mezcalero No. 29 - Mezcalero: Octavio Jiménez Flavors of grape nerds, jalapeño, and forest floor.....	15
Pierde Almas Tepeztate - Mezcalero: Gregorio Luis Complex with flavors of chocolate and banana.....	10

AGAVE RHODACANTHA *Dobadaan* | *Mexicano* | *Cuixe* | *Ixtero Amarillo*

The Rhodacantha agaves are dispersed throughout the Western part of Mexico and grow quite large with large teeth on their pencas. This species has a preference for foothills and pine forests. They produce some of the more intense mezcals and are good if you’re seeking something on the smokier, oily and herbal side.

5 Sentidos Mexicanito - Mezcalero: Anatolio Ramirez Dandelion greens, raspberry–chocolate and pickled radish finsh.....	16
5 Sentidos Cuishe - Mezcalero: Tio Tello Fig newton, pencil eraser, cherry and almond.....	13
Bozal Cuixe - Mezcalero: Goyo Garcia Rich green vegetal notes in the mouth and a dry smoky finish.....	10
Chacolo Ixtero Amarillo - Mezcalero: Don Macario Partida Sweet, creamy, grassy and black licorice.....	18
Chacolo Ixtero Amarillo Vol 2 - Mezcalero: Don Macario Partida Tomatillo, cedar, starfruit, and rosemary.....	18
Cuentacuentos Cuish - Mezcalero: Maximiliano “Serafin” García Fresh, vegetal, green and bright.....	10
Los Siete Misterios Mexicanito - Mezcalero: Eleuterio Ogarrio Five spice, cinnamon, aniseed and lemon peel.....	12
Mal de Amor Cuishe - Mezcalero: Armando Hernandez Notes of Lemon heads, rauchbier and pine.....	15
Real Minero Cuishe - Mezcalero: Eduardo Angeles Very round and mellow with caramel notes.....	18
Rey Campero Mexicano - Mezcalero: Romulo Parada Smoked wood, dry grass and cafe espresso.....	16

MEZCAL

ENSAMBLES *Blends*

Ensemble is a technique used by skilled mezcaleros that allows them to assemble different agave varieties roasting for one single batch. Like a painter, they can pick and choose through a variety of agaves to achieve the flavor profile they would like. Some argue that this style demonstrates what mezcal was like many many years previously when whichever agave was ripe was what was roasted and produced. They really run the gamut of flavors since there is no rule but extreme nuance is guaranteed. Blending occurs when the spirits are mixed postdistillation.

5 Sentidos Azul y Pichomel • Marmorata + Tequilana - Mezcalero: Atelo Ramirez Pine, lemon peel, and Skittles.....	16
5 Sentidos 'Ensamble de 4 Magueyes' • Bicuixe + Coyote + Tepextate + Madrecuixe Peaches & cream and some wet rock.....	14
5 Sentidos Delgado Y Ancho - Mezcalero: Jaime Carreto • Cupreata + Espadin Pine, mature fruit and herbal notes.....	14
Alipus Destilado en Barro - Mezcalero: Felix Garcia • Arroqueno + Espadin Oreo pie crust and rolling tobacco.....	9
Codigo Artesanal - Mezcalero: Unknown • Espadin + Tobala Vanilla, citrus, dark cherry and earth.....	9
Comunidad No. 8 - Mezcalero: Onofre Ortiz • Arroqueño + Bicuixe + Coyote Aromas of cherry candies and dried cranberry....	13
Gusto Historico Red Label - Mezcalero: Victor Ramos • Espadin + Bicuixe Caramel cream, vanilla and clay.....	12
Lalocura - Mezcalero: Eduardo "Lalo" Angeles • Espadin + Tobasiche Soft clay, candy flavors, and buttery brown sugar...	18
Mal Bien - Mezcalero: Victor Ramos • Bicuixe + Madrecuixe + Tepextate Salted butter notes and strawberry juice.....	12
Mal de Amor - Mezcalero: Alvaro Hernandez • Tepextate + Cuishe Peaches, Spiced apple and ginger rock candy.....	14
Mal de Amor - Mezcalero: Alvaro Hernandez • Madrecuixe + Coyote Strawberries and raspberries mixed with menthol...	14
Mezcalosfera Blend of 3 - Mezcalero: Emanuel Ramos • Bicuixe + Madrecuixe + Verde Nose is full of peanut & leather...	30
Real Minero Blend of 2 - Mezcalero: Eduardo Angeles • Barril + Cuishe Hand milled mezcal that is fermented in open air....	18
Real Minero Blend of 4 - Mezcalero: Eduardo Angeles • Largo + Barril + Espadin Herbal notes, smoke, and hints of fruit.....	18

AGAVE TEQUILANA *Blue Weber*

Most notably known for the production of tequila, Agave Tequilana is also distilled by mezcaleros with traditional mezcal processes. The result is a spirit that more accurately resembles what Tequilas used to taste like.

Del Maguey San Luis del Rio Azul - Mezcalero: Marcos Mendez Creamy with bright citrus notes of dried tropical fruit.....	12
Neta Tequilana - Mezcalero: Tequilana Roasted peppers, acorn squash and honeycomb.....	25

AGAVE SALMIANA *Salmiana*

This agave plant is huge with leaves that are thick, dark green with a large point at the tip and strong spines on the edges. It takes about 7-10 years to grow and can be found in the highlands of Coahuila, Durango, and San Luis Potosi. These agaves are known for their unique green and funky flavors. Unlike most mezcal that we know as being cooked underground in earthen ovens, in San Luis Potosi, it is traditional to cook the agave in above ground clay ovens similar to tequila that make some of these spirits lack the traditional smoky notes of other mezcals, but for what they lack in smoke they make up for in vegetal, mineral, robust flavor.

Derrumbes San Luis Potosi - Mezcalero: Guadalupe Perez Serrano-wrapped dates and pine needles.....	10
Koch Pulquero - Mezcalero: Pedro Hernandez Cheez-Its, cotija cheese, sagebrush & menthol.....	15
The Lost Explorer 12 Year Salmiana - Mezcalero: Fortino Ramos Hints of green chili, grapefruit and fresh agave.....	25

MEZCAL

AGAVE KARWINSKII *Madrecuixe* | *Barril* | *Tobaziche* | *Etc*

Karwinskii agaves are almost Doctor Seuss-like with a short stalk that the agave piña and leaves grow on top of, almost resembling a small palm tree. The importance here is the stalk can also be roasted, fermented and distilled along with the piña. There are less sugars and thus less juice so this results in mezcals that are drier, more tannic, herbaceous and not quite as fruity and floral as others, though still plenty complex and delicious.

Amaras Logia Madrecuishe – Mezcalero: Diana Cruz Peanut butter, wildflowers, honeysuckle, and herbs.....	20
Bozal Barril – Mezcalero: Francisco Mendoza Herbaceous with notes of wet forest grass and anise.....	12
Bozal Chino Verde – Mezcalero: Alberto Vasquez Ancho chiles are on the palate with flavors of charred meats.....	12
Cuentacuentos Madrecuishe – Mezcalero: Garcia Salvador Rich aromas of bubblegum and freshly churned butter.....	12
El Jolgorio Madrecuixe – Mezcalero: Gregorio Jarquin High minerality mixed with vegetal and floral notes.....	15
Fidencio Madrecuixe – Mezcalero: Enrique Jiménez Vegetal, floral, leather &caramel.....	12
Koch Barril – Mezcalero: Adrian Bautista Herbaceous & smokey.....	15
Los Siete Misterios Cuishe – Mezcalero: Julio Mestres Notes of tobacco, pepper, and olives.....	12
Mal de Amor Cuishe – Mezcalero: Alvaro Hernandez Gassy, herbaceous, citrus and potted soil.....	14
Mal de Amor Barril – Mezcalero: Alvaro Hernandez Coffee beans, tobacco, cantaloupe and red delicious apples.....	14
Mezcalosfera Madrecuixe – Mezcalero: Margarito Cortes Limited batch with only 237 litres in production.....	30
Mezcalosfera Madrecuixe – Mezcalero: Felipe de Jesus Lots of stone, salt and dry vanilla bean.....	18
Pierde Almas Tobaziche – Mezcalero: Agapito Hernandez Fresh agave plant mix with a cedar, woody aroma.....	10
Real Minero Barril – Mezcalero: Eduardo Angeles Full-bodied with notes of tropical fruit and vanilla.....	15
Real Minero Largo – Mezcalero: Eduardo Angeles high salinity, peppery, peanuts & coconut.....	18
Vago Madrecuixe – Mezcalero: Emigdio Jarquin Earthy, creamy, peppery & pine.....	10

RAICILLA *Lechuguilla* | *Inaequidens* | *Maximiliana* | *Etc*

Raicilla is made in Western Jalisco. Raicilla can be made from many different types of agave that are scattered across the landscape. These varied agave species, along with great diversity in terroir, equipment and techniques, give Raicilla an amazing spectrum of flavor. The humid environment results in bacteria activity which affects the fermentation and can make Raicillas very funky and acidic. Raicilla can range from overripe papaya and green grass to blue cheese and brine. A real wild ride!

La Luna Bruto – Mezcalero: Edgar “Jigy” Perez • Inaequidens Notes of nori, roasted green pepper, and cantaloupe.....	18
Las Perlas Costa – Mezcalero: Santiago Ramos • Rhodacantha Wrigley’s Juicy Fruit gum and sweet cream cheese funk....	12

AGAVE DURANGENSIS *Durangensis* | *Cenizo*

Agave Durangensis is the most common agave used for mezcal in the Mexican state of Durango. These agaves have bright fruity notes with hints of earth and minerality with a rich mouth-feel.

Clase Azul Durango – Mezcalero: Unknown Soft mineral notes and elegant smoke.....	125
Derrumbes Durango – Mezcalero: Uriel Simental Sweet dark fruit flavors and minerality.....	12



EL CAMINO



ESTD

2014

TEQUILA & MEZCAL

At El Camino, the aim is to provide guests with the highest quality ingredients and a commitment to transparency. Following the class-action lawsuit against Casamigos and Don Julio tequilas, which claims these products are not 100% agave as labeled and marketed, a decision was made to remove them from the menu. This decision reflects the values of upholding truthfulness and ensuring patrons receive the premium products they expect. We have exceptional alternatives that meet the standards of quality that guests should expect.

