



TEQUILA TASTINGS

All flights are served with Sangrita and roasted Serrano pepper. Sangrita is the traditional tomato based accompaniment to sipping tequila. Chef's Signature Sangrita is a blend of roasted tomatoes, pineapples, and spices.

REGIONAL FLIGHT

LOWLANDS

El Mayor Blanco
Herradura Double Barrell Reposado
Partida Añejo

HIGHLANDS

El Tesoro Blanco
Siembra Azul Reposado
Siete Leguas Añejo

TRES BLANCOS

compare three blanco tequilas produced by different distilling families from our list

TRES REPOSADOS

compare three reposado tequilas produced by different distilling families from our list

TRES AÑEJOS

compare three añejo tequilas produced by different distilling families from our list

WILD FLIGHT

Patron Platinum
Don Julio 1942
El Tesoro Paradiso

MEZCAL

compare three mezcals produced by different distilling families from our list

INFUSED TEQUILAS

compare three infused tequilas produced by different distilling families from our list

BLANCO TEQUILA

Blanco tequilas, also known as silver or plata, embody the natural flavors of the blue agave plant as well as the flavor of the Mexican soil. Many distillers of tequila judge each other based on their blancos.

LOWLANDS

CASA NOBLE organic, almost creamy, hints of fruit	10.00
DON EDUARDO strong, elegant flavors	10.00
HERRADURA tangerine nose, distinctive clay finish	10.00
HORNITOS clover, green apple	7.00
JOSE CUERVO TRADICIONAL spicy, balanced by sweet fruit overtones	8.00
JOSE CUERVO RESERVA DE LA FAMILIA	25.00
PARTIDA clean, herbal, refreshing	10.00
SAUZA TRES GENERACIONES smooth, pepper, smoke, floral	9.00

HIGHLANDS

AVIÓN bouquet of black pepper, pineapple, lemons	10.00
CABO WABO caramelized fruit	8.00

AÑEJO TEQUILA

Añejo refers to tequila that is aged for at least one year and up to three years. These tequilas are characterized by their darker color and smoothness with smoky, woody notes and lots of vanilla.

LOWLANDS

CASA NOBLE organic roasted banana, bitter almond	12.00
EL MAYOR cinnamon, honey, vanilla	10.00
HERRADURA fresh sage, hints of vanilla	12.00
PAQUI vanilla, caramel, butterscotch, custard	12.00
PARTIDA smooth aged caramel	14.00
REPUBLIC complex flavors and textures	12.00
SAUZA TRES GENERACIONES honey, balanced finish	10.00

HIGHLANDS

AVIÓN vanilla, caramel, coconut maple	12.00
CAZADORES sweet, peppery finish	10.00
CHINACO pepper, citrus, chamomile	12.00
CORAZÓN minty and sweet	10.00
CORRALEJO smoky, clean finish	10.00
DON JULIO cinnamon, pepper, brown sugar	12.00
DULCE VIDA LONE STAR EDITION Deep wood, heavy spice, smoke	12.00
EL TESORO intensive agave, smoke, caramel	12.00
OCHO light vanilla and wood, fruity and floral	15.00
PATRÓN pepper, strong agave, hints of oak	12.00
SIEMBRA AZUL cinnamon, raspberries, vanilla, coconut	10.00
SIETE LEGUAS complex, nutty, sweet and spicy	14.00

LOWLAND/HIGHLAND BLEND:

AMBHAR oak, vanilla, light floral notes	14.00
---	-------

TEQUILA

Wild Salsa has assembled the finest collection of tequila in Dallas, many of which come from small, artisan distillers. However, not all tequilas are the same. Some tequilas, called "mixtos", use only 51% tequila mixed with sugar spirit and water: we proudly only serve true tequilas made from 100% blue agave.

Producing quality tequila is a labor of love as tequila is the most regulated spirit in the world. Blue agave plants are harvested after eight to twelve years. The long, spear-like leaves are cut off leaving the large, fleshy cores that have the look of enormous pineapples, or pinas. The pinas are then slow roasted or steamed, releasing aguamiel (honey water) that is then fermented and doubled distilled. Many tequileros still use the same processes they have used for generations. The flavor of a tequila is determined by two key factors; the region in which the agaves were grown and any amount of time the spirit spends in barrels.

Tequila like wine is greatly affected by the earth or "terroir" in which it was grown.

CAZADORES rich, spicy	8.00
CHINACO cinnamon and fire, think red hots	10.00
CORAZÓN citrus, pear	8.00
CORRALEJO pink peppercorns, spearmint	8.00
DON JULIO wildflowers with rich mouth feel	10.00
DULCE VIDA spicy with a hint of white pepper	10.00
MILAGRO pepper, spice, citrus, very elegant	10.00
OCHO dried fruit, almonds	12.00
PATRON delicate and smooth	10.00

LOWLAND/HIGHLAND BLEND:

AMBHAR floral with hints of asparagus, lemon	10.00
--	-------

REPOSADO TEQUILA

Reposado, meaning rested, refers to a tequila that is aged anywhere from 2 months to a year in oak. They embody a harmony between the character of the agave itself and the wood they are aged in.

LOWLANDS

100 AÑOS oak, spice	7.00
1800 smoke with aggressive agave flavors	8.00
CASA NOBLE organic, light agave, pepper	12.00
EL JIMADOR cooked agave, vanilla, caramel	8.00
EL MAYOR fruity agave, spice, caramel	8.00
HORNITOS fresh sage	10.00
JOSE CUERVO TRADICIONAL herbaceous, light oak tones	8.00
PARTIDA smooth sweet caramel	12.00
REPUBLIC buttery agave, caramel, citrus	12.00
"WILD SALSA" HERRADURA DOUBLE BARREL	14.00

HIGHLANDS

AVIÓN cherry, peach and pear	10.00
CABO WABO agave, dill, oak, light pepper	10.00
CORAZÓN vanilla cinnamon	8.00
CORRELEJO light oak, very smooth	8.00
DON JULIO flinty with a long finish	12.00
DULCE VIDA citrus with strong fruit flavor notes	12.00
MILAGRO barrel mellow honey, vanilla, spice	10.00
OCHO soft and floral	15.00
PATRON delicate bourbon	12.00

LOWLAND/HIGHLAND BLEND:

AMBHAR floral, oak	11.00
--------------------	-------

EXTRA AÑEJO TEQUILA

Extra añejo tequila is rather recent designation made from añejo tequila that has been aged for more than three years. These tequilas are usually made in a combination of barrels and tend to lose the flavors of agave to the wood and begin to resemble fine whiskies or brandies.

LOWLANDS

CASA DRAGONES JOVEN Light blend, herbs, agave & citrus	45.00
JOSÉ CUERVO RESERVA oak, almonds, apples, vanilla	25.00
TEQUILAME crisp, dusty and peppery	20.00

HIGHLANDS

EL TESORO PARADISO	25.00
MILAGRO ROMANCE coconut, sweet, spicy finish	25.00
DON JULIO 1942 peppery, hint of caramel	20.00

MEZCAL

Mezcal is the general term for any spirit made from the agave plant. All tequilas are mezcals but not all mezcals are tequilas. In recent years incredible single village mezcals made from the Espadin agave plant have made it over the border, mostly from the Oaxaca region of Mexico. The most significant characteristic of these mezcals is the almost single malt-esque smokiness, which results from baking the agave in underground pits.

DEL MAGUEY VIDA briny, banana, burnt sandalwood	11.00
ILEGAL JOVEN white pepper, anise, green apple, light smoke	14.00
LOS NAHAULES REPOSADO elegant, smoked honey, white pepper	15.00
MONTELOBOS JOVEN tropical, chocolate and smoke finish	14.00
SOMBRA BLANCO big mesquite, grass and citrus	12.00

There are primarily two regions in the Mexican state of Jalisco where tequila is produced, the Highlands and the Lowlands. Plants nurtured in the Highlands' red clay soil and elevation produce a tequila that's different than those grown in the rich volcanic earth of the valley or Lowlands. Highland tequilas are often a little bit more delicate, floral and earthy. Lowland tequilas tend to be a little bit spicier, musty and citrusy.

The maturity of each tequila also imparts different flavors unto the spirit. Blanco tequila (unaged) has flavors of smoke, herbs, chamomile and white pepper. Reposado Tequila (aged two months to one year in oak) has subtle notes of vanilla and agave notes. Añejo Tequila (aged in wood from one to three years) and Extra Añejo Tequila (aged a minimum of three years) are smooth spirits with strong vanilla and spice flavors. Most producers prefer used whiskey or wine American oak barrels to enhance the depth of character in their tequilas.