

P A B U

PABU ARTISAN COCKTAIL \$17

Tequila
CÓDIGO
1530®

THE CROSS

CODIGO BLANCO
ALESSIO BIANCO
LIME
CUCUMBER
SHISO MINT

BLANCO

CÓDIGO 1530 BEGINS WITH FULLY-MATURED AGAVE (AGED OVER SEVEN YEARS), FERMENTED, UTILIZING AN ORGANIC BAKERS YEAST IN AMATITÁN, AND DISTILLED TWICE IN OUR CUSTOM-MADE POT STILL. FINALLY AGED IN FRENCH WHITE OAK NAPA CABERNET BARRELS.

NEGROSA

CODIGO ROSA
COCCHI ROSA
GRAN CLASSICO
MOLE BITTERS
GOMME

ROSA

CÓDIGO 1530 ROSA BEGINS WITH AS A BLANCO, THEN RESTED FOR 1 MONTH IN UNCHARRED NAPA CABERNET FRENCH WHITE OAK BARRELS. THE RESULT IS A REFINED SPIRIT HAVING RESTED JUST LONG ENOUGH IN OUR CABERNET BARRELS TO ENRICH THE NATURAL AGAVE JUICE.

