

Mucho Ultima Mexicana



"Cooking is my therapy – food nourishes my body and nurtures my soul."

Amelia Morán Ceja
Ceja Vineyards

More and more we live in a supercharged, hyper stimulated, gottahaveitnow world. Here in Southern California, our passion for Mexican food and culture has been reduced to the grande bueno refried bean burrito washed down with a pre-mixed super sweet Margarita. In our rush to say Olé, what we have lost is the rich tradition of the family table. We have forgotten to honor the way fresh ingredients are prepared with great care to create a culinary experience that is both satiating and sensual.

Welcome to Mucho. It is our pleasure to open our doors and serve to you “Ultima Mexicana”. We use hand-selected tomatoes and avocados, all ripened under our watchful eye in our ripening room. Our warm corn and flour tortillas are served right from our comals to your plate. Our Margaritas and Mojitos are made with the freshest limes hand-muddled with care. No mixes. No shortcuts.

Mucho tradicional. Mucho Mexicana. Mucho.

¡Salud!

-Hermanos Zislis

We invite you to book reservations online through our website www.MuchoMB.com.

Due to our limited seating, please respect our two-hour time limit on all tables.

We reserve the right to refuse service to anyone, for any reason.

We are not responsible for any items left behind, lost, or stolen.

18% Gratuity will be added to parties of 8 or more.

Corkage fee is \$20. per bottle.



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Handmade Margaritas

To insure the “perfect margarita”, we use only the highest quality of ingredients available: fresh lime juice from our own juicer, house-made sweet & sour, Hawaiian amber cane sugar, and imported sea salt. Each Margarita is available hand-shaken, on the rocks or blended, with or without salt or a fresh fruit garnish. We are proud to offer a full one and a half ounce pour of tequila.

Mucho 8.95 pitcher 24.95
El Jimador Silver tequila, sweet & sour, and triple sec

Tradicional 10.95 pitcher 29.95
Herradura Silver tequila, lime juice, Cointreau liqueur, and cane sugar

El Dorado Cadillac 12.95 pitcher 34.95
Sauza Hornitos Reposado tequila, Cointreau liqueur, fresh lime, and cane sugar with a float of Grand Marnier liqueur

El Fuego 9.95
El Jimador Silver tequila, lime juice, and cane sugar with hand muddled jalapeño and lime

Pamarita 10.95
Don Eduardo Silver tequila, sweet & sour, PAMA pomegranate liqueur, and triple sec

Red Eye 10.95
Herradura Silver tequila, Red Bull, sweet & sour, and triple sec

Eco-Açaírita 11.95
VeeV Açaí spirit, dash Cointreau liqueur, fresh lime, and cane sugar

Ginger 11.95
Cazadores Reposado tequila, Canton Ginger liqueur, fresh lime, and cane sugar

Rita Light 10.95
Corzo Silver tequila, lime juice, orange essence, sugar free lemonaid mix
115 cal, 3 carbs, 3 points

Handshaken Maggie for Two 18.95
Herradura Silver tequila, lime juice, Cointreau liqueur, and cane sugar with Prunier orange cognac

Paradiso 44.95
El Tesoro Paradiso tequila, Cointreau liqueur, sweet & sour, muddled lime & orange, and cane sugar with a float of Grand Marnier 100th Anniversary liqueur

Blended Fruit Margaritas 7.95 pitcher 19.95

Using our state-of-the-art Blendtec variable speed blender, we mix a full two ounces pour silver tequila with imported fruit purees and our house-made sweet & sour. Served in a sugar rimmed glass with a fresh fruit garnish. [**VIRGIN** 5.95]

Pomegranate
Chipotle Pineapple
Fruit Fusion

Watermelon
Desert Pear
Original

Mango
Strawberry

Hand Muddled Mojitos 10.95

Mucho Mojito
Bacardi Superior rum, lime juice, muddled limes & mint, and cane sugar

Fuzzy Mojito
Bacardi Peach Red rum, lime juice, muddled limes & mint, and cane sugar

Coco Mojito
Bacardi Cócó rum, lime juice, muddled limes & mint, and cane sugar

Summer Mojito
Bacardi Grand Melón rum, lime juice, muddled limes & mint, and cane sugar

Pamojito
Bacardi Limón rum, PAMA liqueur, lime juice, muddled limes & mint, and cane sugar

Mojito Fresas
Tommy Bahama “White Sand” rum with muddled strawberries, limes, & mint, cane sugar, and soda water

Tequila Flight Tastings

SERVED WITH SANGRITA AND LIME

El Jimador – BLANCO, REPOSADO, AÑEJO 14.95

Don Eduardo – SILVER, REPOSADO, AÑEJO 19.95

Herradura – SILVER, REPOSADO, AÑEJO 20.95

Cazadores – SILVER, REPOSADO, AÑEJO 21.95

Corzo – SILVER, REPOSADO, AÑEJO 22.95

Sauza Hornitos – PLATA, REPOSADO, AÑEJO 24.95

Sauza Tres Gen – PLATA, REPOSADO, AÑEJO 29.95

Última – EL TESORO PARADISO, HERRADURA SELECCIÓN SUPREMA, DON JULIO REAL 74.95

Types of Tequila

blanco ("white") or plata ("silver") – un-aged white spirit

reposado ("rested") – aged a minimum of two months, but less than a year in oak barrels

añejo ("aged" or "vintage") – aged a minimum of one year, but less than 3 years in oak barrels

sangrita – a tangy mixture of chilled tomato and orange juice. The tequila and sangrita are alternately sipped, not chased.

Mucho Sangria [white or red] 7.95

Made fresh daily with Three Thieves wine and fresh fruit juice served over ice

House Drinks

Mexican Martini 12.95

Herradura Silver tequila [3 oz], Cointreau liqueur, lime juice, olive juice, and cane sugar

LIMIT 2 PER PERSON

Mayan Grog 7.95

Tommy Bahama White Sand rum, tropical juices with a float of Tommy Bahama Gold Sun rum

Caipirinha 9.95

ÁGUA LUCA cachaça [rum], muddled lime, and cane sugar with a sugar rimmed glass

24/7 9.95

Ketel One vodka and Red Bull Energy drink

Cosmo Martini 9.95

Ketel One Citroen vodka, Cointreau liqueur, cranberry juice, and splash of lime

Salty Chihuahua 9.95

Finlandia Grapefruit vodka, fresh squeezed grapefruit juice, muddled lime, and a salt rim

Bloody Maria 8.95

Absolut Peppar and house made spicy tomato juice with a salted rim

Pear Martini 10.95

Grey Goose La Poire vodka, pear syrup, and a splash of lemon-lime soda

The Heflin 44.95

Hennessy Paradis cognac with a splash of soda on the rocks

Beer

Draft Beer [20 oz] 6.45

Bare Knuckle Stout

Bass

Budweiser

Bud Light

Czechvar

Red Hook Long Hammer IPA

Stella Artois

Widmer Hefeweizen

Bottled Beer [12 oz] 5.95 bucket of four 19.95

Bud Light Lime

Bohemia

Corona

Corona Light

Dos Equis Lager

Modelo Especial

Negra Modelo

Pacifico

Non-Alcoholic [12 oz] 4.95

O'Doul's

Wines by the Glass

	Glass	Bottle
Sparkling Wine		
Brut, NV, Veuve du Vernay, France	8.95	35.
White Wine		
Sauvignon Blanc, 2007, Veramonte, Chile	7.95	28.
Pinot Grigio, Montevina, 2007, Santa Barbara	8.95	30.
Rosé, 2007, Ceja "Bella Rosa", Sonoma Coast	8.95	30.
Chardonnay, 2006, Veramonte, Chile	9.95	32.
Chardonnay, 2005, Robert Mondavi, Napa Valley	10.95	35.
Chardonnay, 2006, Ceja Vineyards, Napa Valley	14.95	45.
Red Wine		
Pinot Noir, 2006, Veramonte, Chile	9.95	32.
Pinot Noir, 2005, Ceja Vineyards, Carneros	14.95	45.
Red Blend [Pinot Noir & Syrah], 2005, Ceja Vineyards, Napa Valley	9.95	32.
Merlot, 2006, Veramonte, Chile	8.95	30.
Red Blend [Carmenère, Merlot, & Cabernet Sauvignon], 2005, Primus, Chile	10.95	35.
Zinfandel, 2006, Cline Vineyards, California	8.95	30.
Cabernet Sauvignon, 2006, Veramonte, Chile	8.95	30.
Cabernet Sauvignon, 2005, Beaulieu Vineyard, Napa Valley	10.95	35.

Bebidas

Sodas 2.95

COKE, DIET COKE, SPRITE, BARQ'S ROOT BEER, HI-C FRUIT PUNCH, LEMONADE

Water 2.95 [500ml] 4.95 [1 liter]

FIJI ARTESIAN WATER

S.PELLEGRINO

Iced Tea 2.95

GOLD PEAK SWEETENED GREEN

GOLD PEAK UNSWEETENED BLACK

NESTEA PEACH

Seattle's Best Coffee 2.95

REGULAR OR DECAF

Especiales

Aperitivo

Smoked Baby Back Ribs 9.95

slowly cooked, very tender baby back ribs with a mango-habanero BBQ sauce served with a jicama and apple slaw dressed with jalapeño vinaigrette

Ceviche

Wild Salmon 9.95

fresh wild salmon marinated in citrus juices, mixed with green apple, horseradish, and sage topped with a key lime sorbet

Sopa

Pumpkin Soup 6.95

fresh pumpkin, onion, garlic and herbs simmered with chicken stock, pureed with a touch of cream, and garnished with cinnamon crema and toasted pepitas

Pescado

Ancho Chili Dusted Monkfish Filet 19.95

pan sautéed monkfish basted with butter, lemon, and parsley, served on a bed of cauliflower puree, topped with an artichoke and carrot escabèche, and garnished with scallop fritters and a caper raisin brown butter sauce

Carne

Sautéed Crisp Organic Chicken Breast 19.95

skin on chicken breast sautéed crispy and served with an onion bread pudding, accompanied by jerk fried chicken wings which are served on a bed of coconut curry leeks with tropical fruit pozole

Enchiladas

Butternut Squash 16.95

roasted butternut squash and apple with a mixture of melted cheese rolled in a corn tortilla and topped with a sage cream sauce, served with your choice of two sides

Tamales

Braised Lamb 17.95

slowly cooked lamb shoulder, vegetables, chili, and spices with green olives, sweet red peppers, and jack cheese topped with tomatillo-avocado salsa and served with your choice of two sides

Postre

Caramelized Pineapple and Mascarpone Tart 7.95

slowly cooked pineapple, brown sugar, vanilla and lime in a tart shell topped with mascarpone lime cream and drizzled with a rum caramel sauce, accompanied with a house made coconut ice cream, a spicy pepita tuile, and cilantro oil

Comradas FOR OUR HOUSE-MADE CHIPS

Chile con Queso 6.95

a mixture of cheddar, jack, and Mexican cheeses, tomatoes, onions, chili peppers, and spices

Hand Hacked Guacamole 10.95

two whole ripe avocados, tomatoes, red onions, serrano pepper, cilantro, lime, lemon, salt, and pepper

Aperitivos

Mexican Fire-Roasted Corn 6.95

sweet corncobs smothered in Mexican crema rolled in cojita cheese and sprinkled with ancho chili dust

Mucho Nachos 8.95

house-made tortilla chips layered with Mexican cheeses, black beans, roasted green onion, tomatoes, jalapeños topped with hand-hacked guacamole, crema fresca, and pico de gallo

ADD CHICKEN, CARNE ASADA, CARNITAS, OR CHORIZO FOR 4.95 ADD SHRIMP FOR 6.95

Quesadilla Frito 9.95

housemade corn tortillas stuffed with poblano peppers, Mexican squash, and a blend of Mexican cheses

Taquitos Polluelo 9.95

house-made crispy tortillas filled with chicken, tomatoes, onions, and cilantro served with roasted red salsa and avocado sauce

Queso Fundido 9.95

asadero and Manchego cheeses baked and served with sides of chorizo sausage, sautéed wild mushrooms, and your choice of corn or flour tortillas

Calamar Frito 9.95

ancho and chemoya chili dusted squid cooked golden brown and served with chipotle aioli and Mexican cocktail sauce

Camarones de Amelia 14.95

peel and eat jumbo Mexican white shrimp split in half and marinated in shallots, garlic, paprika, and cayenne

Sopa

Chicken Tortilla 7.95

onions, chilies, garlic, and roasted corn simmered in a light tomato-chicken stock garnished with chicken, avocado salsa, crema fresca, and house-made tortilla chips

Ensaladas

ADD CHICKEN, CARNE ASADA, CARNITAS, OR CHORIZO FOR 4.95 ADD SHRIMP OR AHI FOR 6.95

Caesar Classico 7.95

whole leaves of romaine lettuce drizzled with the original Caesar dressing topped with a seasoned crouton and parmesan crisp

House Salad 8.95

mixed greens topped with pepita crusted goat cheese and tossed with diced tomatoes, jicama, and green onion in a spicy orange vinaigrette

Tostada con Pollo 13.95

crispy corn tortilla topped with black beans, romaine lettuce, fire roasted corn, jicama, tomatoes, and mango drizzled with jalapeno vinaigrette

Mexican Platos your choice of two items 17.95 your choice of three items 19.95
SERVED WITH TWO SIDES, GUACAMOLE, SOUR CREAM, PICO DE GALLO, AND A GRILLED GREEN ONION

Tacos [corn tortilla topped with onion, cilantro, and cheese]

CHICKEN, CARNE ASADA, CARNITAS, TEMPURA BATTERED CHILEAN SEA BASS, BLACK BEAN & CHEESE

Chile Rellenos [spicy]

Enchiladas [rolled in a corn tortilla covered with enchilada sauce]

CHEESE, CHICKEN, CARNE ASADA, CARNITAS, BLACK BEAN & CHEESE , MONTHLY ESPECIAL

Burittas [flour tortilla rolled with cheese]

CHICKEN, CARNE ASADA, CARNITAS, BLACK BEAN & CHEESE

Tamale

SEE ESPECIALES PAGE

Sides 2.95

refried pinto beans
red rice
sautéed vegetables*
jalapeño potato gratin*

black beans*
green rice*
fire roasted creamed corn*
chipotle mac'n cheese*

* vegetarian

de la Casa

Chicken Enchiladas Suiza 17.95

three chicken enchiladas smothered with tomatillo sauce drizzled with crema fresca served with your choice of two sides

Lamb Mole 18.95

lamb shank wrapped in banana leaf and braised in a rich poblano mole, served with a red onion & pepper pickled salad and grilled corn pudding

Fajitas 19.95

red and yellow bell peppers, poblano peppers, red and sweet Maya onions, and tomatoes served with guacamole, house made crema, heirloom pico de gallo, cheese, a choice of two sides, and a choice of flour or corn tortillas

[choice of chicken, carne asada, or shrimp]

Primas Carnitas 19.95

Kurobuta pork slow cooked in its own juices until super tender, topped with tomatillo salsa, and served with guacamole, house made crema, heirloom pico de gallo, a choice of two sides, and a choice of flour or corn tortillas

Carne Asada 19.95

tender ancho-marinated arrachera steak, mesquite grilled to perfection, and served with guacamole, house made crema, heirloom pico de gallo, a choice of two sides, and a choice of flour or corn tortillas

del Mar

Ancho Dusted Salmon 16.95

fresh salmon served on a bed of corn puree and topped with an arugula salsa, avocado tempura, and sweet pepper coulis

Tortilla and Pistachio-Crusted Mahi Mahi 18.95

fresh Mahi Mahi encrusted in pistachio nuts and crushed house made tortilla chips with a mango burre blanc and tropical fruit & black bean salsa on the side served with jalapeño potato gratin and sautéed vegetables

Fresh Chilean Sea Bass 27.95

mesquite grilled Chilean sea bass served with green rice, roasted corn purée, and a trio of fruit salsas [mango and red bell pepper, strawberry and papaya, pineapple and serrano pepper]

Sides 2.95

refried pinto beans
red rice
sautéed vegetables*
jalapeño potato gratin*

black beans*
green rice*
fire roasted creamed corn*
chipotle mac'n cheese*

* vegetarian

Postres 6.95

Churros

made to order, tossed in Mexican sugar and served with chocolate and caramel dipping sauce

Mexican Chocolate Crème Brûlée

topped with caramelized bananas and served with Mexican wedding cookies

Bebidas

Seattle's Best Coffee 2.95

REGULAR OR DECAF

Mucho Coffee 8.95

Sauza Hornitos reposado tequila, Kahlúa liqueur, and coffee

Dessert Wine

Dulce Besso, Ceja Vineyards

Glass

9.95 [3 oz]

Half Bottle

60.

À La Carte 5.95

Taco [corn tortilla topped with onion, cilantro, and cheese]

CHICKEN, CARNE ASADA, CARNITAS, TEMPURA BATTERED CHILEAN SEA BASS, BLACK BEAN & CHEESE

Chile Relleno [spicy]

Enchilada [rolled in a corn tortilla covered with enchilada sauce]

CHEESE, CHICKEN, CARNE ASADA, CARNITAS, BLACK BEAN & CHEESE, MONTHLY ESPECIAL

Buritta [flour tortilla rolled with cheese]

CHICKEN, CARNE ASADA, CARNITAS, BLACK BEAN & CHEESE

Tamale

SEE ESPECIALES PAGE

Wines by the Bottle

Chardonnay

Dona Paula 2006 Mendoza, Argentina 30.
Aromas of pears, peaches, apricots, and citric fruits.

Jean Bousquet 2006 Chile 30.
Made with organic grapes; pleasant aromas of citric fruit and pineapple.

Casa Lapostolle 2006 Chile 36.
An impressive array of minerality, fruit, and subtle oak; hints of citrus, honey, and sweet spices.

Errazuriz 2006 Chile 42.
Tastes of fresh pineapple, mandarin oranges, and papaya.

Catena Alta 2005 Mendoza, Argentina 65.
Ripe pear and fig flavors with light notes of tropical fruit and delicate floral tones.
Robert Parker Rating- 92 points

Alternative Whites

St. Lucas Torrontés 2006 Mendoza, Argentina 25.
Bold floral bouquet with hints of rose petals, tropical fruit, and candied peach with a zing of spice.

Crios de Susana Balbo Torrontés 2007 Mendoza, Argentina 30.
Dry with a creamy texture, intense flavors of honey, white pear, and exotic spices.
Robert Parker Rating- 90 points

Ceja Sauvignon Blanc 2006 Napa Valley 35.
Bold and tangy with hints of guava and gooseberry.

Malbec

Sottano 2004 Mendoza, Argentina 34.
Full of ripe red fruits with hints of vanilla and spices.

Pascual Toso Reserva 2006 Mendoza, Argentina 37.
Notes of ripe red fruits, black pepper, and violets enhanced by the vanilla and spices of the oak barrels.

Obra Prima Reserva 2003 Mendoza, Argentina 48.
Ripe and flashy with lots of black and purple fruits layered with plenty of mocha and spice.

Jean Bousquet Malbec 2006 Chile 48.
made from organic grapes; ripe and flashy with lots of mocha, spice, and fresh black and red berries.

Tikal "Amorio" 2006 Mendoza, Argentina 60.
A rich creamy blend of red berries, charred oak, and cherry.
Wine Spectator Rating- 91 points ; Robert Parker Rating- 92 points

Luca 2006 Argentina 70.
Loads of spicy red fruit and black cherry cola; aromas with notes of cocoa.
Wine Spectator Rating- 92 points ; Robert Parker Rating- 93 points

Alternative Reds

Viña Clina “Alcance” Merlot 2005 Chile 38.
Aromas of red fruits, plums, cassis and a hint of smoky oak with well-integrated tannins.

Ceja Syrah 2005 Napa Valley 40.
Aromas of blackberries and pepper with hints of leather and spice.

Ceja Merlot 2004 Napa Valley 40.
Aromas of dazzling raspberries and black fruit that open to bright cherry notes.

Montes Alpha Syrah 2006 Chile 45.
Strong and full bodied with notes of tobacco and leather.

Privada 2005 Argentina 48.
A harmonious blend of 40% Malbec, 30% Merlot, 30% Cabernet Sauvignon; notes of red fruits, and plums.

Rupestre 2004 Argentina 68.
Fresh red fruits aroma with notes of vanilla and spices; 65% Malbec, 25% Merlot, and 10% Tannat.

Fabre Montmayou 2004 Argentina 85.
An explosion of red fruits like strawberries and plums; French oak adds delicious hints of vanilla; 85% Malbec, 10% Cabernet Sauvignon, 5% Merlot.

Cheval des Andes 2004 Argentina 90.
Warm notes of tobacco, red berry fruit, and homemade jam; 55% Malbec, 43% Cabernet Sauvignon, 2% Petit Verdot. *Robert Parker Rating- 93 points*

Almaviva “Mari Puramel” 2005 Chile 100.
Notes of violets, minerals, smoke, espresso, and blackberry; 73% Cabernet Sauvignon, 23% Carmenere, 4% Cabernet Franc. *Robert Parker Rating- 95 points*

Montes Alpha “M” 2005 Chile 110.
A high end red blend of Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot. *Wine Spectator Rating- 95 points*

Cabernet Sauvignon

Kaiken Ultra 2005 Mendoza, Argentina 45.
Notes of currant, fig, and coffee.

Ceja 2005 Napa Valley 50.
Aromas of spiced smoky rum, toasted plums, and bright cranberries.

Susana Balbo 2003 Mendoza, Argentina 60.
A classic cabernet with aromas of rich fruit and ripe tannins. *Wine Spectator Rating- 90 points ; Robert Parker Rating- 91 points*

Como Sur 20 Barrels 2006 Chile 60.
A deep cabernet with a rich spicy foundation filled with notes of plums, blueberries, cassis, and black pepper.

Dessert Wine

Cabrini Tempranillo Port 2003 Argentina 30.
Aromas of red fruit marmalade and chocolate- velvety, sweet and delicate.

TEQUILA

30-30	Blanco	10	Corzo	Añejo	15	La Parrenita	Silver	10
30-30	Reposado	12	Cuervo Reserva	Plata	20	La Parrenita	Reposado	12
30-30	Añejo	14	Cuervo Reserva	Añejo	25	Lapis	Platinum	12
1800	Silver	8	Cuervo	Tradicional	8	Lapis	Añejo	14
1800	Reposado	10	Don Alejo	Blanco	10	Los Arango	Reposado	15
1800	Añejo	13	Don Alejo	Reposado	12	Los Arango	Añejo	20
4 Copas	Blanco	15	Don Eduardo	Silver	10	Los Azulejos	Reposado	15
4 Copas	Reposado	18	Don Eduardo	Reposado	11	Los Azulejos	Añejo	16
4 Copas	Añejo	25	Don Eduardo	Añejo	13	Maestro	Añejo	18
Aha Toro	Añejo	17	Don Fernando	Añejo	16	Maestro Double	Blend	14
Amate	Reposado	14	Don Fulano	Blanco	12	Manik	Reposado	12
Arette	Blanco	12	Don Fulano	Reposado	15	Milagro	Silver	8
Arette	Reposado	14	Don Fulano	Añejo 3 yr	18	Milagro	Reposado	9
Arette	Añejo	20	Don Fulano	Añejo 5 yr	22	Milagro	Añejo	10
Arroyo Negro	Blanco	12	Don Jesus	Blanco	8	Orgullo	Deja	16
Arroyo Negro	Reposado	14	Don Jesus	Reposado	10	Oro Azul	Blanco	10
Asombroso	El Platino	12	Don Jesus	Añejo	12	Oro Azul	Reposado	12
Asombroso	Añejo	30	Don Julio	Silver	12	Oro Azul	Añejo	14
Baluarte	Reposado	15	Don Julio	Reposado	13	Partida	Blanco	10
Berrueco	Reposado	13	Don Julio	Añejo	15	Partida	Reposado	12
Berrueco	Añejo	16	Don Julio	1942	25	Partida	Añejo	14
Cabo Wabo	Blanco	10	Don Julio	Real	50	Patron	Silver	12
Cabo Wabo	Reposado	12	D Los Altos	Blanco	8	Patron	Reposado	13
Cabo Wabo	Añejo	15	D Los Altos	Reposado	10	Patron	Añejo	15
Cabruto	Blanco	7	D Los Altos	Añejo	12	Penca Azul	Blanco	14
Cabruto	Reposado	8	Dos Lunas	Silver	10	Penca Azul	Reposado	16
Casa Noble	Crystal	12	Dos Lunas	Reposado	12	Penca Azul	Añejo	20
Casa Noble	Reposado	14	Dos Lunas	Añejo	14	Pepe Zevada	Blanco	8
Casa Noble	Añejo	20	El conde azul	Blanco	12	Pepe Zevada	Reposado	10
Cava Antigua	Blanco	10	El conde azul	Reposado	13	Pepe Zevada	Añejo	12
Cava Antigua	Reposado	12	El conde azul	Añejo	15	Porfidio	Plata	12
Cava Antigua	Añejo	15	El Gran	Añejo	18	Porfidio	Añejo	20
Cava De Oro	Silver	8	El Jimador	Blanco	7	Pura Sangre	Blanco	12
Cava De Oro	Reposado	12	El Jimador	Reposado	8	Pura Sangre	Reposado	14
Cava De Oro	Añejo	14	El Jimador	Añejo	10	Quita penas	Blanco	8
Cava Santa	Reposado	12	El Llano	Reposado	12	Quita penas	Reposado	10
Cazadores	Blanco	8	El Llano	Añejo	14	Raza Azteca	Blanco	10
Cazadores	Reposado	10	El Reformador	Blanco	10	Raza Azteca	Reposado	12
Cazadores	Añejo	12	El Reformador	Reposado	12	Rebozo	Blanco	8
Centenario	Plata	12	El Reformador	Añejo	14	Rebozo	Reposado	12
Centenario	Añejo	16	El Tesoro	Platinum	12	Rebozo	Añejo	14
Centinela	Reposado	9	El Tesoro	Reposado	13	Rey De Copas	Añejo	14
Centinela	Añejo	12	El Tesoro	Paradiso	25	Sauza	Comm.	8
Chamucos	Reposado	15	El Tesoro	Añejo	15	Sauza Hornitos	Plata	9
Chaya	Silver	11	Espolon	Silver	10	Sauza Hornitos	Reposado	10
Chaya	Reposado	12	Espolon	Reposado	11	Sauza Hornitos	Añejo	11
Chaya	Añejo	13	Frida Kahlo	Blanco	12	Sauza Tres Gen	Plata	11
Chinaco	Blanco	12	Frida Kahlo	Reposado	15	Sauza Tres Gen	Reposado	12
Chinaco	Reposado	13	Frida Kahlo	Añejo	20	Sauza Tres Gen	Añejo	13
Chinaco	Añejo	15	Goyri	Añejo	20	Tarantula	Plata	8
Conquistador	Silver	9	Hacienda La Flor	Blanco	12	Tarantula	Reposado	9
Conquistador	Reposado	10	Hacienda La Flor	Reposado	14	Terra Firme	Blanco	12
Conquistador	Añejo	11	Hacienda La Flor	Añejo	15	Terra Firme	Añejo	16
Corazon	Blanco	8	Hacienda Navarro	Blanco	8	Tevado	Reposado	9
Corazon	Reposado	12	Hacienda Navarro	Reposado	12	Tezon	Blanco	13
Corazon	Añejo	13	Hacienda Navarro	Añejo	14	Tezon	Reposado	14
Corralejo	Blanco	10	Herradura	Silver	8	Tezon	Añejo	15
Corralejo	Reposado	13	Herradura	Reposado	10	Trago	Silver	15
Corralejo	Añejo	14	Herradura	Añejo	12	Trago	Reposado	16
Corzo	Silver	12	Herradura	Suprema	50	Trago	Añejo	17
Corzo	Reposado	13	Hussong's	Reposado	10	Tres Mujeres	Reposado	12