

ARTISANAL MEZCAL 1 oz.	Pesos
Arroqueño / Gente / 46% / 60 / Sola de Vega / Wood / Clay Taste: Orange, bitter chocolate and black pepper.	120
Barriles / Gente de Mezcal (Currently not available) Taste: Earthy with caramel, dark figs and buttermilk.	120
Cenizo (House) 47% / 80 / Francisco Camacho / Nixtapa, Durango Taste: Bold ash and tobacco, finishes sweet and light.	90
Conejo by Pierde Almas 51.2% Premium Triple Distilled / Ocote / Copper Notes: Distilled using a rabbit carcass filled with spices and dried fruits. Taste: Mint, Tarrogon, Wild Rabbit	500
Coyote (House) 46% / 40 / Jose Garcia / San Dioniso, Oaxaca Taste: Bright notes of lemon, sea salts, green grass and olives.	90
Cuishe / Gente / 45% / 51/ Santiago Matatlan / Copper Taste: Floral honey, green citrus and roasted nuts.	100
Cupreata / Circulo / 56% / 67 Liters / Guerrero Taste: Tobacco and cloves.	140
Doba-Yej / Siete Miterios 45.5% / San Luis del Rio / Copper Grapefruit, caramel and pumpkin.	120
Ensamble Especial / Gente / 49% / 57 / Solomón Rodriguez / Copper Notes: A blend of Coyote, Espadín, Barril, Mexicano and Sierra Negra Taste: Anise, menthol, vanilla, cooling, and later warming.	160
Espadín / Gente / 47% / 100 / José Naranjo / Sola de Vega, Oax /Clay Taste: Honeyed earth, burnt blackberries, salt and chipotle.	110
Espadín Pechuga / Gente / 45% / 68 / Edy Romero / Santiago / Copper Spicy Fruit, Toffee, Caramelized Onions.	130
Mezcal Gin / Pierde Almas / 45% / 588 bottles / Jonathon Barbieri Notes: Triple distilled with juniper, coriander, star anise, fennel, orange peel, cassia bark, angelica root, orris root, and nutmeg.	200
Tepestate / Gente de Mezcal / 46% / 80 / San Balthazar, Oax / Copper Notes: Very Rare as agave takes up to 30 years to mature. Taste: Heavy perfumes, minerals and vegetable notes.	180
Tobalá / Gente / 46% / 80 / Aureliano Hernandez / San Baltazar Notes: Wild plants found on rocky ledges, depends on bats for pollination. Taste: Mint, plantain and brown sugar.	130
Tobaziche / Pierde Almas / 47% / Agapito Hernandez / San Baltazar Taste: Chocolate, hot peppers, citrus, anise, cedar and wet clay.	200

Agave / Brand / Alc. Cont / Production / Maestro / City, State / Fermentation / Distillation

ORIGIN

“Mezcal” an Aztec word meaning cooked maguey (agave) originates from the Mexican state of Oaxaca. It is believed to have been invented in the 1600’s when the Spaniards ran out of brandy and introduced distillation techniques to Pulque, a milky fermented drink sacred to the Aztecs. However new evidence points to the fact it existed thousands of years prior. Now Mezcal is the last of the major spirits that are still largely handcrafted. It is integral to Mexican culture and folklore and the gastronomy of Oaxaca. Mezcal is included on the list of UNESCO’s Intangible Cultural Heritage of Humanity.

The majority of Mezcal we serve at Drift San José is from Oaxaca, however we carry a Cenizo from Durango and a Cupreata from Michoacan when available. Since most of our Mezcal is small batch from small producers, usually less than 80 liters production, our menu is constantly changing.

PRODUCTION

Maestro Mezcaleros continue the tradition, passing down family recipes and artisanal techniques to produce batches of mezcal in small scale distilleries (palenques). Sometimes hiking for days to harvest wild growing (silvestre) mature agaves (up to 25 years old). The cooking process is varied but usually involves digging a pit in the earth where the agave is roasted for 4-5 days, then grinding by hand or stone wheel pulled by horses, fermenting in wooden or concrete tubs, distilling using copper or clay and finally hand numbering and signing the bottles.

We provide our guests a highly curated collection of limited small batch Mezcal. Each batch is unique and will never be reproduced exactly due to the age old techniques of the artisanal process, the age of the plant, the season or the year, soil conditions and climate.

TASTING

Mezcal is served young... rather than aged like other spirits.... the distinct flavors and characteristics derived entirely from any one of 30 different types of Agave used, the region grown, and production methods used. Quality mezcal should have an alcohol content of at least 45% and produce many small “pearls” when shaken. When tasting look for the four taste and smell categories...

- 1- Smoke from the wood used to cook it (eg. chocolate, wood, chili...)
- 2- Any of 30 essential oils that have survived the cooking process (eg. citrus, floral....)
- 3- Proteins and sugars from the cooked agave (eg. brown sugar, pumpkin....)
- 4- Flavors from the fermentation process (eg. fruit, leather, banana....)

At Drift San José we serve our mezcal the traditional way with slices of orange and Sal de Gusano, a mixture of salt, dried chillies and ground gusano worm.

We have also introduced a few signature drinks including Mezcanela, (Mezcal with Cinnamon and Orange), and a Mezcal Gin and Tonic.

Don’t shoot your mezcal - it is said, you should “kiss it”.

MEXICAN MICRO-BEER

Cabotella, Mexican Ale (San José del Cabo)	90
Baja Black, Dark Ale (San José del Cabo)	90
Mexican IPA (San José del Cabo)	140
Juan Cordero (Tijuana)	150
Buho Rompe Olas (Tijuana)	150
Tiniebla, Pilsner, Insurgentes (Tijuana)	150
Saison Choutte, Insurgentes (Tijuana)	150
Brown, Brown Ale, Insurgentes (Tijuana)	150
Lupulosa, Insurgentes (Tijuana)	150
Atotolin, Gold Lager (Guadalajara)	120
Kumúkite, Tropical IPA (Guadalajara)	140
Santanera, American Premium Lager (Guadalajara)	160
Costera, Blonde Ale (Colima)	140
Chichipactli, Dahlia Pale Ale (Michoacán)	140

BAJA WINES

Discreto Encanto, Sauvignon Blanc Chenin Blanc	130
Discreto Encanto, Grenache Blend (Valle de Guadalupe)	160

SIGNATURE DRINKS

Mezcalena; Mezcal, Orange, Cinnamon and Bitters	150
Mezcalima; Mezcal, Lime and Bitters	150
Gin and Tonic Pierde Almas Mezcal Gin with Fever Tree Tonic	250
Mezcal Mojito with Jarabe de Agave	200

TEQUILA 1.5 oz

Ocho Blanco	140
Ocho Reposado	150
Ocho Añejo	160

NON ALCOHOLIC

Topo Chico Mineral Water	40
San Pellegrino Limonata	40
San Pellegrino Aranciata	40

BAR SNACKS

Smoked Marlin Macaroni and Cheese	75
Roasted Almonds	75
Fresh Local Ranch Cheese and Candied Figs	75

