de Mole

Cocktail List

Premium Margarita 17
Gran Centenario Plata Tequila, Orange liqueur, Lime juice

Traditional Margarita 15
Pueblo viejo Blanco Tequila,Lime, Agave
(Mango, Strawberry, Tamarind or Passion Fruit +1 Blood orange +2)
+3 Mezcal

Paloma 16
Tequila, Lime & grapefruit, Grapefruit soda

Mezcal Mule 17
El Buho Mezcal, Lime, Thomas Henry Ginger beer

Beet Negroni 17
Beet infused Mezcal, Red Vermouth, Campari

Mezcal Old Fashion 16
El Buho Mezcal, Casco Viejo Tequila Reposado, Charred Orange, Angustura And Orange Bitters

Cerveza - Mexican Beers	Glass	1/2Liter
Modelo Special – Pilsner Style 4.4%	9	11
Pacifico - Lager Mazatlán 4.4%	9	11
Negra Modelo - Munich Dunkel Lager 5.4%	9	11

Michelada 10
Negra Modelo On Rocks with salt,
Fresh Lime Juice, Maggie Sauce
and Mixed Smoky Pepper

Craft Beer	Glass	½ L
Brooklyn Lager -Brooklyn Brewery - Brooklyn, NY 5.2%	9	11
Fresh Coast IPA - TALEA - Brooklyn, NY 6%	10	12
Pale Ale - The Bronx Brewery - Bronx NY 6.3%	10	12
Estrella Damm - European Pale Lager.- Damm S. A. 5.4%	11	13

Cold Beverages -Bebidas Frias 4

Ice Tea or Ice Coffee
Agua de Tamarindo
Agua de Jamaica
Limonada = Fresh Lemonade

Acqua Panna Still Water or
Pellegrino Sparkling Water 1Qt 7

Soda Cans 2.5

Ginger Ale, Diet Coke

Coke Bottle 3.5
Squirt Grapefuit Bottle Soda 3.5

De Mole Williamsburg - Wines
Valle de Guadalupe y Valle de Ojos Negros
BAJA CALIFORNIA, MEXICO

White - Blancos	**Glass**	**Bottle**
MONTE XANIC SAUVIGNON BLANC KRISTEL VINEYARD	**$18**	**$64**
100% Sauvignon Blanc -2022 Valle de Guadalupe		

Grapefruit, passion fruit, pineapple, orange blossom, and lemongrass notes.
- Soft, dry, fresh, light & lively acidity.

MONTE XANIC CHENIN BLANC	**$16**	**$54**
100% Chenin Blanc - 2022 Valle de Guadalupe		

Aromatic notes of guava, mandarin, nectarine, guava, lychee anise.
- Smooth, dry and fresh acidity. Firm body.

Rosé

MONTE XANIC ROSÉ	**$18**	**$64**
100% Grenache – 2021 Valle de Ojos Negros		

Highly aromatic with scents of strawberries, cherries, flowers and roses.
- Refreshing, delicate and full-flavored,
- long lasting to the palate.

Red - Tintos

MONTE XANIC CALIXA	**$16**	**$54**
100% Syrah - 2022 Valles Guadalupe/Ojos Negros		

Black fruits, blueberries, lilacs & violets, spicy tones of cinnamon and vanilla.
- Expressive, aromatic, round tannins.

MONTE XANIC CABERNET SAUVIGNON	**$18**	**$64**
100% Cabernet Sauvignon – 2022 Valles Guadalupe/Ojos Negro		

Black fruits, eucalyptus, mint, oak notes, spicy cocoa, black pepper, vanilla, violets and aromatic herbs.
-Elegant, frank and intense.

Tequila

EL VALLE (lowlands) TEQUILA

CAZCANES Blanco 16
Cooking : Autoclave
Extraction : RollerMill
Still : Column

CAZCANES Reposado 18
Aging: 6 Months
French Oak Barrels

CAZCANES Añejo 20
Aging: 18 Months
French Oak Barrels

DON ABRAHAM Blanco 14
Cooking : Stone/Brick Ovens
Extraction : Roller Mill
Still: Stainless w/Copper Coil

DON ABRAHAM Reposado 16
Aging : 9 months in American
White Oak barrels

DON ABRAHAM Añejo 17
Aging : 14 months in American
White Oak barrels

FORTALEZA Blanco 14
Cooking : Stone/Brick Ovens
Extraction : Tahona Stone
Still: Stainless w/Copper Coil

FORTALEZA Reposado 16
Aging: 7 Months
American Oak Barrel

FORTALEZA Añejo 18
Aging: 24 Months
American Oak Barrel

TAPATIO Blanco 14
Cooking : Stone/Brick Ovens
Extraction : Tahona Stone
Still: Stainless w/Copper Coil

GRAN CENTENARIO Blanco 14
Cooking : Autoclave
Extraction : RollerMill
Still : Column

GRAN CENTENARIO Reposado 16
Aging: 6 Months
French Oak Barrels

GRAN CENTENARIO Añejo 18
Aging: 18 Months
French Oak Barrels

GRAND LOVE Reposado 18
Cooking: Stone/Brick Ovens,
Extration: Roller Mill

LOS ALTOS (highlands) TEQUILA

CLASE AZUL Blanco 24
Cooking : Stone/Brick Ovens ,
Extraction : Tahona, Roller Mill
Still : Copper Pot

CLASE AZUL Reposado 36
Aging: 8 months
American White Oak

CLASE AZUL Añejo 60
Aging: 18 months
American White Oak

MILAGRO Select Barrel 16
Reserve Silver
Cooking : Stone/Brick Ovens
Extraction : Roller Mill
Still : Stainless Steel, Column

SAN MATIAS TAHONA Blanco 21
Cooking : Stone/Brick Ovens
Extraction : Tahona
Fermentation : Wood fermentation tanks
Still : Copper Pot

SAN MATIAS TAHONA Reposado 21
Aging : 3 Months in American
White Oak barrels

SAN MATIAS TAHONA Añejo 23
Aging : 12 Months in American
White Oak barrels

SAN MATIAS Gran Reserva
Extra Añejo 23
Extraction : Tahona
Aging : 36 Months in White Oak

SIETE LEGUAS Blanco 17
Cooking : Stone/Brick Ovens ,
Extraction : Tahona, Roller Mill
Still : Copper Pot
Fermentation : Open-air
fermentation

SIETE LEGUAS Reposado 18
Aging : 8 Months in American
White Oak barrels

SIETE LEGUAS Añejo 20
Aging : 24 Months in American
White Oak barrels

OCHO TEQUILA Añejo 21
Aging : 2 Months in ex-American
Whiskey barrels

*Make Any Tequila or Mezcal into a
Margarita +2

Mezcal

Espadin

400 Conejos 15
Tlacolula, Oaxaca
Maguey: Espadin / Agave: Angustifolia 40%

Yuu baal Mezcal 12
San Juan del rio, Oaxaca
Maguey: Espadin / Agave: Angustifolia 48%

Yuu baal Mezcal REPOSADO 18
San Juan del rio, Oaxaca
Maguey: Espadin / Agave: Angustifolia 48%

Meteoro Mezcal 14
Las Margaritas, Oaxaca
Maguey: Espadin / Agave: Angustifolia 45%

El Buho Espadin Mezcal 16
Santiago Matatlan, Oaxaca
Maguey: Espadin / Agave: Angustifolia 43.2%

Rey Campero Espadin 14
Candelaria Yegole, Zoquitlan , Oaxaca.
Maguey: Espadin / Agave: Angustifolia 48%
Style: Rested in Glass

Siete Misterios Doba-Yej 16
San Luis del Rio, Santiago Matatlán
Maguey: Espadin / Agave: Angustifolia 45%

Tres Papalotes 16
Santiago Matatlan, Oaxaca
Maguey: Espadin / Agave: Angustifolia 42%

*Make Any Tequila or Mezcal into a Margarita +2

Ensamble

Banhez Mezcal Joven 17
Ejutla, Oaxaca
Maguey: Espadin / Barril 42%

Espiritu Lauro Joven Mezcal 24
San Agustin Amateno, Oaxaca
Maguey: Espadin / San martin 40%
Style: Rested in Glass

Wild Agaves

Tres Papalotes Mexicano 17
Santiago Matatlan, Oaxaca
Wild Maguey: Mexicano / Agave: Rhodacantha 45%

Tres Papalotes Cupreta 18
Guerrero, Mexico
Wild Maguey: Cupreta / Agave: Papalometl 45%

El Buho Mezcal Cuishe 24
Candelaria Yegole, Zoquitlan , Oaxaca.
Wild Maguey: Jabalí / Agave: Convallis 48%

Clase Azul Guerrero 54
Guerrero, Mexico
Wild Maguey: Cupreta / Agave: Papalometl 45%