

# OLD PUEBLO

*cantina*



**FROM BRIGHT, REFRESHING BLANCOS TO DEEP, COMPLEX  
AÑEJOS, OUR CURATED AGAVE COLLECTION SHOWCASES SPIRITS  
THAT TELL A STORY. EACH BOTTLE OFFERS A JOURNEY THROUGH  
GENERATIONS OF CRAFTSMANSHIP, TRADITION, AND THE RICH  
HERITAGE OF MEXICO. ¡SALUD!**

# TABLE *de* CONTENTS

<b>INTRODUCTION</b>	<b>4</b>
<b>MAP</b>	<b>5</b>
<b>ARETTE</b>	<b>6</b>
<b>FLECHA</b>	<b>7</b>
<b>SIETE LEGUAS</b>	<b>8</b>
<b>CLASE AZUL</b>	<b>9</b>
<b>DON JULIO</b>	<b>.10</b>
<b>DON FULANO</b>	<b>.11</b>
<b>FORTALEZA</b>	<b>.12</b>
<b>GRAN CENTENARIO</b>	<b>.13</b>
<b>OCHO</b>	<b>.14</b>
<b>MAESTRO DOBEL</b>	<b>.15</b>
<b>NOSOTROS</b>	<b>.16</b>
<b>RESERVA DE LA FAMILIA</b>	<b>.17</b>
<b>CASA DRAGONES</b>	<b>.18</b>
<b>EL JOLGORIO</b>	<b>.19</b>
<b>DEL MAGUEY</b>	<b>.20</b>

## MAP

## INTRODUCTION

### MEZCAL

Refers to spirits made from the agave plant

All tequila is mezcal, but not all mezcal is tequila

### TEQUILA

Refers to spirits made from only Blue Weber agave in 5 Mexican states that make up the Tequila region

## COMMON TERMS

### BLANCO: "WHITE"

Unaged spirits

### REPOSADO: "RESTED"

Aged between 2 and 12 months

### AÑEJO: "OLD"

Aged for at least one year; over three years and it becomes Extra Añejo



Jalisco is where the story of tequila begins- home to the legendary Tequila Valley, where sun-soaked agave fields stretch across the horizon. At the heart of this region lies the town of Tequila, named for the mighty volcano that towers above it. This small city is more than just the birthplace of a spirit—it's a living, breathing UNESCO World Heritage site, where generations have passed down the art of tequila-making. Rising above it all, the Tequila Volcano enriches the land with mineral-rich soil, nurturing the blue agave that defines the region and the spirit it produces.



ARETTE

TEQUILA VALLEY, JALISCO, MEXICO

The Arette line is crafted at El Llano, one of the oldest and most storied distilleries in the Tequila Valley. Family-owned and deeply rooted in tradition, El Llano has been producing tequila for generations, using time-honored methods that reflect the history and soul of the region. Arette is a tribute to that legacy—balanced, expressive, and unmistakably Jalisco.

**ARETTE ARTESANAL SUAVE BLANCO** \$18  
*smooth, balanced, citrus, pepper*

**ARETTE ARTESANAL SUAVE REPOSADO** \$21  
*toasted wood, caramel, vanilla, citrus*

**ARETTE ARTESANAL SUAVE AÑEJO** \$28  
*rich, dark chocolate, caramel, toasted oak*



FLECHA

JALISCO, MEXICO

Founded by Mexican golfer Abraham Ancer and entrepreneur Aron Marquez, Flecha Azul is a premium, additive-free tequila brand made with 100% Blue Weber agave, volcanic water, and yeast as its only ingredients. Backed by actor Mark Wahlberg, the brand blends modern elegance with deep cultural heritage, symbolized by its name, meaning “Blue Arrow”—a nod to strength, perseverance, and the spirit of Mexico.

**BLANCO** \$16  
*agave-forward, citrus, fruit notes*

**REPOSADO** \$19  
*baking spice, oak, floral, spicy-vanilla finish*

**AÑEJO** \$24  
*agave, buttery oak, round, sweet vanilla hints*



# SIETE LEGUAS

## JALISCO, MEXICO

Siete Leguas is named after the legendary horse of Mexican revolutionary Pancho Villa- a symbol of strength, loyalty, and freedom. Like its namesake, this tequila embodies the enduring spirit of Mexico, crafted with pride and tradition that runs deep.

### SIETE LEGUAS BLANCO

*crisp, fresh, clean, slightly sweet*

\$18

### SIETE LEGUAS REPOSADO

*rich, smooth, caramelized agave, vanilla, toasted oak*

\$21

### SIETE LEGUAS EXTRA AÑEJO

*deep, rich, dark chocolate, vanilla, toasted oak*

\$28



# CLASE AZUL

## JALISCO, MEXICO

Founded in 1997 by Guadalajara bar owner Arturo Lomelí, Clase Azul blends traditional tequila crafting with Mexican ceramic artistry. Since then, it has become renowned for its beautifully handcrafted bottles—each piece unique—from Santa María Canchesda in Jalisco

### PLATA

*bright citrus, green apple, herbal agave*

\$35

### REPOSADO

*dessert-like sipping, soft, warm finish*

\$40

### AÑEJO

*warm, caramel, toasted oak, honey, tropical fruit*

\$80

### GOLD

*agave nectar, fig, toasted oak*

\$50

### MEZCAL GUERRERO

*citrus zest, fresh wood, delicate savory nuance*

\$55

### MEZCAL DURANGO

*fresh herbs, citrus peel, charred agave, and minerality*

\$55



# DON JULIO

## JALISCO, MEXICO

Founded in 1942 by Don Julio González and harvested from the highlands of Jalisco and distilled with precision at La Primavera distillery.

<b>BLANCO</b> <i>bright citrus, unripe pineapple, herbal agave</i>	<b>\$17</b>
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<b>REPOSADO</b> <i>vanilla, baked agave, soft spice</i>	<b>\$19</b>
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<b>AÑEJO</b> <i>roasted agave, dried fruit, honeyed oak, warm spice</i>	<b>\$22</b>
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<b>1942</b> <i>vanilla bean, toasted oak, roasted agave</i>	<b>\$42</b>
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# DON FULANO

## TEQUILA VALLEY, JALISCO, MEXICO

Don Fulano is born from over 140 years of agave cultivation by the Fonseca family in the highlands of the Tequila Valley. For five generations, their deep knowledge of the land and dedication to craft have shaped a tequila that honors both heritage and terroir—a true expression of family, soil, and time.

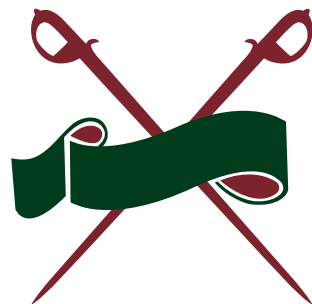
<b>DON FULANO BLANCO</b> <i>crisp, clean, citrus, pepper, herbs</i>	<b>\$16</b>
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<b>DON FULANO REPOSADO</b> <i>smooth, vanilla, caramel, spice, herbs</i>	<b>\$18</b>
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<b>DON FULANO AÑEJO</b> <i>rich, toffee, toasted nuts, dried fruit, spice</i>	<b>\$22</b>
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<b>DON FULANO FUERTE</b> <i>bold, robust, citrus, spice</i>	<b>\$18</b>
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<b>DON FULANO IMPERIAL</b> <i>full-bodied, dark chocolate, roasted nuts, caramelized fruits</i>	<b>\$38</b>
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# FORTALEZA

## TEQUILA, JALISCO, MEXICO

Founded in 2005, Fortaleza carries on a tequila legacy that began with Don Cenobio Sauza—the first to export tequila to the U.S. Fortaleza is crafted in small batches and notoriously hard to find, beloved for its authenticity and depth.

<b>FORTALEZA BLANCO</b> <i>fresh, citrus, pepper, herbs</i>	<b>\$19</b>
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<b>FORTALEZA REPOSADO</b> <i>rich, warm, vanilla, caramel, toasted oak</i>	<b>\$22</b>
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<b>FORTALEZA AÑEJO</b> <i>smooth, oak, caramel, vanilla, spice</i>	<b>\$29</b>
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# GRAN CENTENARIO

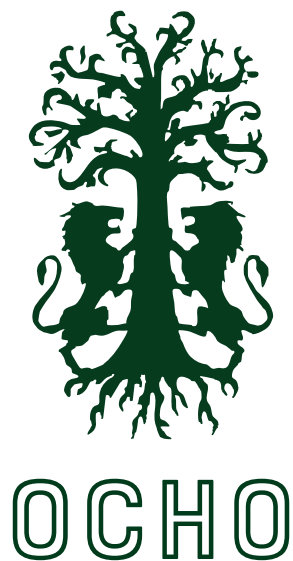
## JALISCO, MEXICO

Established in 1857 by Lázaro Gallardo, Mexico’s first official Tequila Master Distiller, Gran Centenario is one of the oldest and most revered tequila brands. Produced in the highlands of Jalisco at Ex-Hacienda Los Camichines, it’s known for its signature “Selección Suave” process—a unique method of blending aged reserves with newly rested tequilas for exceptional smoothness.

<b>LEYENDA</b> <i>caramel, dried fruit, roasted nuts, spices</i>	<b>\$35</b>
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<b>CRISTALINO</b> <i>smooth, vanilla, citrus, dried fruit</i>	<b>\$24</b>
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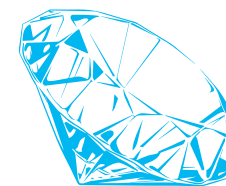
<b>AÑEJO</b> <i>dark chocolate, toffee, dried figs, spice, oak</i>	<b>\$29</b>
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## ARANDAS, JALISCO, MEXICO

Tequila Ocho—meaning “eight” in Spanish—was established in 2008 by master distiller Carlos Camarena and tequila ambassador Tomás Estes. The name reflects several meaningful “eights,” including the Camarena family’s eighth decade in tequila production, the eight years average agave maturity, and eight agave piñas per liter.

<b>BLANCO</b> <i>fresh, vibrant, citrus, white pepper, herbal</i>	\$18
<b>REPOSADO</b> <i>vanilla, caramel, spice</i>	\$21
<b>AÑEJO</b> <i>rich, cocoa, honey, roasted agave</i>	\$29



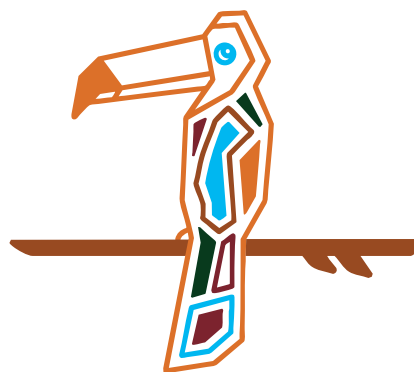
## MAESTRO DOBEL

### JALISCO, MEXICO

Founded in 2008 by Juan Domingo Beckmann Legorreta (Dobel), Maestro Dobel redefined premium tequila as the world’s first multi-aged crystal-clear (cristalino) spirit.

<b>DIAMANTE</b> <i>rich, vanilla, oak</i>	\$16
<b>AÑEJO</b> <i>deep amber, woody, nutty, smooth finish</i>	\$17
<b>50 CRISTALINO</b> <i>smooth, creamy, spice, vanilla, pineapple, pumpkin</i>	\$36





# NOSOTROS

## TEQUILA, JALISCO, MEXICO

Founded in 2016 by Carlos Soto and Michael Arbanas, Nosotros emerged from a college business project into a standout tequila brand celebrated for its commitment to authenticity, sustainability, and quality.

### BLANCO

*fresh, citrus zest, subtle herbal notes*

\$14

### REPOSADO

*warm, caramel, toasted oak, honey, tropical fruit*

\$16

### MADERA AÑEJO

*dark chocolate, baking spices, caramel*

\$24



# RESERVA DE LA FAMILIA

## TEQUILA, JALISCO, MEXICO

Reserva de la Familia is the ultra-premium tequila line from the world's oldest tequila producer, José Cuervo. Launched in 1995 to commemorate the brand's 200th anniversary, it was the first Extra Añejo tequila ever released and each varietal in their collection is made using the most flavorful inner portions of the agave plant, slow-cooked in traditional masonry ovens, and distilled twice in small-capacity copper pot stills.

### PLATINO

*fresh herbs, bright citrus, pepper*

\$21

### REPOSADO

*fresh sweetness, vanilla, light oak, honey*

\$25

### EXTRA AÑEJO

*vanilla, caramel, fried fruits*

\$40



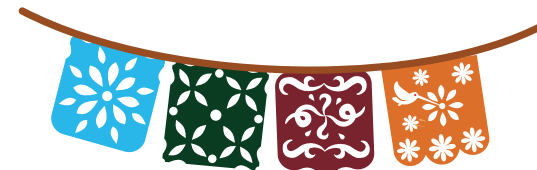
# CASA DRAGONES

## JALISCO, MEXICO

Casa Dragones is an ultra-premium tequila brand founded in 2009 by Bertha González Nieves, the first woman certified as a ‘Maestra Tequilera,’ and Robert W. Pittman, co-founder of MTV and CEO of iHeartMedia. Headquartered in San Miguel de Allende, Mexico, the brand honors the legacy of the Dragones cavalry, led by Ignacio Allende, who played a pivotal role in Mexico’s independence movement.

<b>BLANCO</b> <i>rich, vanilla, smooth finish</i>	\$25
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<b>JOVEN</b> <i>mild oak, sweet roasted agave, cacao</i>	\$50
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# EL JOLGORIO

## OAXACA, MEXICO

El Jolgorio means “the revelry,” a nod to the vibrant festivals held in remote Oaxacan villages to mark life’s most sacred moments—births, deaths, weddings, and Saint’s days. Each bottle is a celebration of tradition, community, and the spirit of Oaxaca.

<b>EL JOLGORIO BARRIL</b> <i>smooth, balanced, roasted nuts, herbs</i>	\$26
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<b>EL JOLGORIO COYOTE</b> <i>bold, smoky, tropical fruit, herbs</i>	\$45
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<b>EL JOLGORIO CUIXE</b> <i>bold, smoky, fresh herbs, tropical fruit</i>	\$32
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<b>EL JOLGORIO ESPADIN</b> <i>balanced, citrus, herbs, smoky, pepper</i>	\$19
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<b>EL JOLGORIO PECHUGA</b> <i>full-bodied, rich fruit, spices</i>	\$38
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<b>EL JOLGORIO TEPEZATE</b> <i>full-bodied, earthy, herbs, sweet citrus</i>	\$38
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# DEL MAGUEY

## OAXACA, MEXICO

Founded in 1995 by artist and mezcal evangelist Ron Cooper, Del Maguey pioneered the concept of Single Village Mezcal, partnering directly with Zapotec and Mixtec families in Oaxaca and Puebla to preserve centuries-old production traditions. Each bottle tells its own “liquid art” story—terroir-driven, handcrafted, and unique to its village of origin

**VIDA** \$15  
*clean, fruity, gentle smoke*

**ALBARRADAS** \$21  
*zesty, herbal, lightly smoky*

**ARROQUENO** \$28  
*bold, white pepper, earthy smoke*

**CHICHICAPA** \$21  
*rich, earthy, tropical fruit*

**IBERICO** \$38  
*bold, meaty, tropical fruit, deep umami*

**LAS MILPAS** \$21  
*light, grassy, crisp*

**MADRECRUIXE** \$28  
*dry, roasted, agave, fresh herbs*



**MINERO** \$21  
*floral with hints of vanilla, fruit, and soft smoke*

**RIO MINAS** \$28  
*rustic, earthy, sharp minerality*

**SAN LUIS RIO** \$21  
*spicy, citrus-forward, bold smoke*

**TOBALA** \$28  
*wild agave sweetness, refined smoke*

**VIDA MUERTOS** \$17  
*savory, bright, citrus, white peach, subtle smoke*

**WILD PAPALOME** \$28  
*smoky and complex with leather and dried fruits*

# MAKE IT A FIESTA

## TAKEOUT CATERING

*Old Pueblo Cantina offers trays of all of your favorites, expertly packaged and ready to serve for your party. From Skewers to cheese crisps and enough guac to go around, let Old Pueblo Cantina cater your next fiesta.*

[VISIT OUR WEBSITE TO SCHEDULE YOUR ORDER](#)

## ON-SITE EVENTS

*Old Pueblo Cantina is a neighborhood favorite serving great Mexican cuisine, signature margaritas, and premier hospitality in a festive setting. Join us for your next get together. Whether it's a large celebration or an intimate gathering, Old Pueblo Cantina has the perfect space to accommodate your needs.*

[EMAIL US AT INFO@OLDPUEBLOCHICAGO.COM](mailto:info@oldpueblochicago.com)  
TO INQUIRE ABOUT AVAILABLE SPACES  
& FOOD OPTIONS

