



## TEQUILA

A distilled spirit made exclusively from Blue Weber Agave, grown primarily in the Jalisco region surrounding the town Tequila in Mexico. Crafted under strict regulation, tequila must be produced in specific Mexican states and meet rigorous standards.

Its flavor ranges from earthy and herbal to smooth and sweet.

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### BLANCOS

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**818 Blanco 20**

Herbal & fresh

**Patron Silver 22**

Fresh and peppery

**Casamigos Blanco 25**

Clean, crisp and citrus

**Don Julio Blanco 26**

Crisp, agave and peppery

**Padrecito Blanco 19**

Smooth and citrusy

**Padre Azul Blanco 22**

Fresh, vegetal agave, with delicate floral notes, white pepper spice, and boatloads of tropical fruit

### Turks & Tequila 18

Light and crisp – a local favorite that bridges Mexican tradition and island vibes

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### REPOSADOS

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**818 Reposado 22**

Soft and oaky

**Patron Reposado 24**

Vanilla and oak

**Don Julio Reposado 29**

Mellow, oak and citrus

**Kah Reposado 28**

An exceptionally smooth tequila, renowned for its bold flavor and striking skull-shaped bottle. Aged for two months in American oak barrels, it develops rich, full-bodied notes with hints of herbs, agave, and subtle layers of vanilla and caramel. The bottle design is inspired by the holiday Día de Los Muertos (Day of the Dead), a celebration of life and remembrance of those who have passed

**Casamigos Reposado 27**

Smooth and elegant with hints of caramel and cocoa, aged in American white oak barrels

**Amor Mio Reposado 33**

Aged in a combination of French and American oak barrels, Amor Mio Reposado offers an elegant balance of sweet vanilla, toasted almond, and soft oak spice

**Clase Azul Reposado 39**

Ultra-premium tequila, aged for eight months in small oak barrels, with a silky texture and notes of vanilla, caramel, toasted wood, and dried fruit. Clase Azul Reposado is presented in a hand-painted Talavera-style ceramic decanter, a style dating back to the 16th-century colonial era. The name "Clase Azul" translates to "Blue Class", reflecting both the luxurious character of the tequila and the blue Weber agave from which it is made

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15% service charge and 12% government tax will be added to your final check.



# SISI

RESTAURANTE

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## AÑEJOS

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**818 Añejo 25**  
Warm and smooth

**Patron Añejo 26**  
Spice and honey

**Casamigos Añejo 29**  
Rich and velvety. A perfect balance of sweetness from Blue Weber Agave, layered with subtle hints of spice, vanilla, and oak, resulting in a smooth and lingering finish.

**Padre Azul Añejo 38**  
Rich, woody caramel. Double distilled from Blue Weber Agave, spends a minimum of 18 months resting in ex-bourbon barrels before bottling. Housed in a leather bottle jacket, and topped off with a skull-shaped stopper. The label design was created as an homage to the Mexican “Lucha Libre” wrestlers. The unconventional leather label on the bottle resembles the leather mask of a proud Luchador who has never lost a fight. The skull is a Mexican symbol of eternal friendship, traditionally celebrated on Día de Muertos.

**Amor Mio Añejo 41**  
This beautifully aged tequila spends over a year in oak barrels, developing deep notes of caramel, dark chocolate, dried fruit, and roasted agave.

**Don Julio Añejo 31**  
Smooth, warm and rich

**Don Julio 1942 48**  
Ultra-premium tequila aged for a minimum of 2.5 years in American white oak barrels. Don Julio 1942 is handcrafted in tribute to the year that Don Julio Gonzales began his tequila-making journey. The elegant bottle is hand-blown, shaped like an agave leaf, as an homage to the blue agave plant.

**Komos Añejo Cristalino 51**  
This ultra-premium tequila begins as an Añejo aged for over one year in French oak, where it develops rich complexity and elegant notes of fruit and soft oak. It is then filtered through activated charcoal that removes all color and impurities, creating a crystal-clear spirit that maintains the depth of an aged tequila with the smoothness of a Blanco. Bursts with pineapple, orange zest, lime, and floral notes, finishing long and velvety with refined sweetness and mouthfeel. The amphora-shaped ceramic bottle, painted in Mediterranean tones are handcrafted.

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## MEZCAL

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A traditional Mexican spirit made from a variety of agave species, mezcal is often seen as tequila's older, bolder cousin. Crafted using ancestral techniques like roasting agave hearts in underground pits, it develops a signature smoky character and earthy depth. Mezcal is produced across several distinct Mexican regions, each adding its flavor and heritage.

**Los Siete Misterios 21**  
Handcrafted in small batches, this artisanal mezcal honors regional tradition and native agave varieties, offering a rustic, smoky profile.

**Del Maguey Vida 23**  
An approachable, organic mezcal known for its balance of smoke, fruit, and earth. Produced in the remote Oaxacan village, it is crafted using traditional methods. Offers notes of roasted agave, tropical fruit, and subtle spice, making it a favorite for both sipping and mixing in umami-forward cocktails.

**Illegal Anejo 28**  
Handcrafted in small batches, this premium spirit is made with 100% Espadin agave and double distilled. Aged in a blend of new and used American oak, French oak, and bourbon barrels. A refined expression of Mezcal with rich notes of dark chocolate, sweet agave, caramel, and toasted oak all wrapped in gentle, lingering smokiness. The name Illegal comes from the brand's origin story: in 2004, U.S.-born John Rexer began smuggling unbranded mezcal from Oaxaca villages in Mexico to Antigua, Guatemala. The mezcal arrived “illegally” but with such quality and character that the name stuck.

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