

SESSION MEADS

	ORANGE BLOSSOM SPECIAL // TRADITIONAL SESSION MEAD With the delicately floral orange blossom honey of Mexico, you11 find a beautifully balanced, subtly sweet, light & carbonated session mead that's sure to please. Mild, floral, slightly fruity on the nose, light amber in color. Semi-Sweet // Alc. 6.8% by vol.	bottle 750ml: glass 10 oz:	28 10		
	SPACE COWBOY // RASPBERRY SESSION MEAD Made with raw raspberry blossom honey and farm fresh raspberries from the pacific northwest, this lightly effervescent session mead is a fan favorite, cult classic, completely and utterly crushable. Easy to drink, easy to love. Semi-Sweet // Alc. 6.8% by vol.	bottle 750ml: glass 10 oz:	28 10		
	LAVENDER PEAR // SESSION MEAD Infused with lavender grown at The Meading Room in Sonoita, fresh local pears, and desert wildflower honey. This light & aromatic honey wine will have you dreaming of sweet summer afternoons. Semi-Sweet // Alc. 6.8% by vol.	bottle 750ml: glass 10 oz:	28 10		
	AUGUST // STRAWBERRY LEMON BASIL SESSION MEAD Made with floral and citrusy Mexican orange blossom honey, fresh squeezed lemon, ripe strawberries, and infused with basil. An adult strawberry lemonade, perfect for pool days and porch-sitting kind of nights. Semi-Sweet // Alc. 6.8% by vol.	bottle 750ml: glass 10 oz:	28 10		
HARD CIDERS					
	EL JEFE // PRICKLY PEAR CIDER Every year, a new batch of El Jefe is made with the prickly pear fruit we wild harvest in the summer months, resulting in a cider that varies extarodinarily season to season. Our 2022 prickly pear harvest gifted us a cider with a bright watermelon burst, a mild minerality with earthy undertones. Off-Dry // Alc. 6.8% by vol.	bottle 750ml: glass 10 oz:	24 9		
	BABU // GRAPEFRUIT & PEPPERBERRY CIDER A refreshing cider with a dash of zesty grapefruit and a pinch of Timur pepper berry, which delivers a bright, citrusy note & a tingly zing. Off-Dry // Alc. 6.8% by vol.	bottle 750ml: glass 10 oz:	22 8.5		
	CHILL TANGO // CHILTEPIN & MANGO CIDER Juicy apple and soft mango, with a satisfying spicy zing on the tail end. Made with our own homegrown Chiltepin peppers and the sweet mangoes of Mexico. Feeling extra spicy? Add a little chamoy & Tajin rim. Semi-Sweet // Alc. 6.8% by vol.	bottle 750ml: glass 10 oz:	24 9		
_	CHICA CHICA BOOM // SANGRIA CIDER	bottle 750ml: glass 10 oz:	24 9		

STANDARD MEADS

	KEFI // HONEY & WINE CO-FERMENT A dry, effervescent wild ferment. A collab with Queen of Cups Winery in Patagonia, AZ. Carignan grapes were harvested at Anam Cara vineyard in Sonoita, then co-fermented with sunflower and citrus honey. Drinks like a light, soft sparkling wine, but with a desert grasslands edge. Creosote nose, soft minerality. Dry // Alc. 12% by vol.	bottle 750ml: glass 5 oz:	36 13	
	MESQUITE TRADITIONAL // TRADITIONAL MEAD With raw honey from the abundant nectar of Arizona mesquite blossoms, this is the second in our series of traditional meads. This slightly floral, subtly woody, yet light & mild honey varietal results in a beautifully balanced & silky smooth traditional mead. Sweet // Alc. 12% by vol.	bottle 750ml: glass 5 oz:	32 12	
	GOLDEN CHILD // SUNFLOWER MEAD Sunflower honey, steeped with sunflower petals. Golden, floral, nutty finish. Always turned toward the sun, our golden child. Semi-Sweet // Alc. 12% by vol.	bottle 750ml: glass 5 oz:	32 12	
	FIGMENT // SPICED FIG MEAD Mission figs, a pinch of cardamom, warm cinnamon, a lilttle orange peel, and rare Huajillo Honey from the brush country of Texas. Like a Fig Newton, but better. Sweet // Alc. 12% by vol.	bottle 750ml: glass 5 oz:	33 12.5	
BARREL AGED MEADS				
	MEL MARE // COCONUT RUM MEAD Salty sweet air, warm nutty coconut. A hammock for two on a full moon, beach night. Made with Oregon meadowfoam honey, revered for it's natural vanilla aroma and toasted marshmallow taste. Aged on rum barrels for 6 months and fermented with dried coconut. Dessert Sweet // Alc. 15% by vol.	bottle 375ml: glass 5 oz:	35 13	
	NEW FASHIONED // CHERRY BOURBON MEAD Inspired by the classic Old Fashioned cocktail, New Fashioned is the perfect after dinner sipper. 80% Orange Blossom Honey, 20% Avocado Blossom Honey, sweet and tart red cherries, aged for one year on Arizona Straight Bourbon Barrels (Ozark American White Oak) from Elgin Distillery. Cherry forward, with notes of dried fig and nutty, vanilla bourbon. Unfiltered to preserve intensity. Dessert Sweet // Alc. 14% by vol.	bottle 375ml: glass 5 oz:	45 17	
	MESQUITE & HONEY // WHISKEY MEAD Our limited anniversary release. Made with delicately sweet honey from the yellow blossoms of Arizona mesquite trees. The subtle woodiness of the honey was teased out with the velvety mesquite smoked Del Bac Whiskey barrel it was aged on. Whiskey, honey, notes of sweet tobacco and desert campfire. Dessert Sweet // Alc. 14% by vol.	bottle 375ml: glass 5 oz:	45 17	
FRUIT WINES				
	BEST SELF // BLACKBERRY PEACH WINE Ruby red ferment of gorgeous fresh blackberries and big, ripe peaches. This one is on the sweet side, but dang does that juicy fruit taste exactly like it should! Ripe sugar sweet. Sweet // Alc. 12% by vol.	bottle 750ml: glass 5 oz:	30 11	
	OLD NO. 9 // GREEN CHILE WINE A little spicy and a little sweet. Old No. 9 is fermented with real Hatch green chiles, Turkish apricots, and good ole' California raisins. Now you're able to eat your chiles and drink them too. Sweet // Alc. 11.8% by vol.	bottle 750ml: glass 5 oz:	30 11	