

Tequila Menu

Here at El Sol, we are proud to offer Harrisburg's largest tequila selection. We also want people to open their minds and learn about this popular Mexican liquor that is often misunderstood in American culture. Tequila is made from blue agave plants, in the state of Jalisco, Mexico, in areas surrounding a city called Tequila, which is where the liquor got its name. There are four main types of tequila: gold, blanco(white), reposado, and anejo.

Gold tequila is a white or blanco that has glycerin, fructose, and/or wood flavoring to resemble aged tequila. Although popular with Americans, gold tequila is not considered to be of pure quality. At El Sol, we offer only 100% pure agave tequilas, and no gold tequilas.

100% pure agave tequilas all start off as the same product after distillation. They are eventually classified according to the following:

Blanco ("white") or *plata* ("silver"): white spirit, un-aged and bottled or stored immediately after distillation, or aged less than two months in stainless steel or neutral oak barrels.

Reposado ("rested"): slightly golden spirit, aged between 2 months and 1 year in oak barrels. Aging produces a sweeter flavor and caramel color.

Anejo ("aged" or "vintage"): caramel colored spirit, aged at least 1 year in oak barrels but not more than 3 years. The aging process produces a smooth yet complex flavor profile.

Blanco Tequila Selections

Cabo Wabo – Fresh floral aromas complemented by notes of lime and mint. Strong agave flavors and slightly spicy character. Shot 6.5 Glass 11

Sauza Tres Generaciones – An intense taste with layers of spicy, peppery flavor. Finishes clean and crisp. Shot 7 Glass 12

Patron – Crisp clean flavors of citrus and oak are present in the nose followed by a full finish on the palate. Shot 8 Glass 14

Don Julio – Pure and fresh agave aromas blend with a crisp and clean flavor that ends with a light finish and a touch of black pepper. Shot 8 Glass 14

Avion- The agave aroma is intense with herbal tinges of mint and rosemary, delicate hues of flowers and black pepper, hints of grapefruit and pineapple. It is crisp and clean, well balanced and exceptionally smooth. Shot – 8 Glass 14

Casa Noble – A mild, fresh pepper and cooked agave nose. Flavors of spice, herbs and spearmint. A perfect balance, extra smooth, and wonderful finish. Shot 7 Glass 12

El Jimador – A crisp tequila with subtle cooked agave taste with hints of citrusy sweetness. Shot 5 Glass 8.5

El Mayor – Crisp and light bodied with a hint of pepper. Shot 5.5 Glass 10

Gran Centenario – Unique among blanco tequilas, Gran Centenario rests for 28 days before bottling to soften its edge. Hints of pear and citrus are balanced by agave aromas and earth tones. Shot 8 Glass 14

Corralejo –. White, pink peppercorns, herbal undertones with Agave flavor, spearmint. Shot 5 Glass 8.5

Herradura – A slight oak taste adds to its tangy citrus character and heavy agave tones. Shot 6 Glass 10

Sauza Hornitos – A slight oak taste adds to its tangy citrus character and heavy agave tones. Shot 6 Glass 10

Jose Cuervo Platino– A slight oak taste adds to its tangy citrus character and heavy agave tones. Shot 10 Glass 18

Asombroso – Nose emits scents of fennel, licorice and anise. Palate is peppery with tones of sweet pepper and ripe agave. Shot 9 Glass 16

Reposado Tequila Selections

Sauza Hornitos – A medium body finishes very smoothly with a hint of spicy oak. Very mild and refined. Shot 6 Glass 10

Cazadores Reposado - A smooth entry. Fruity, medium-bodied palate with dried citrus fruit and brown spice flavors with a nice dose of peppery heat. A clean finish. Shot 6 Glass 10

Asombroso La Rosa – Opening nose emits sweet floral scents; aeration brings out characteristics of vintage Bordeaux wine. Shot 10 Glass 18

Corralejo Reposado - Fruit-filled, with hints of pepper, exceptionally smooth and clean, this is a rare and unforgettable experience. Shot 6 Glass 10

El Mayor Reposado Tequila - This 100% agave tequila is aged in small, charred, white oak barrels for up to nine months. Gentle notes vanilla and caramel tastes along with delicious agave Shot 7 Glass 12

Herradura Reposado -Yellow color; medium bodied; reminiscent of lemon, honey, grass, and vanilla; soft, smooth texture; citrus is key on the palate; rich, long finish. Shot 8 Glass 14

Cabo Wabo Reposado - Sweet toffee, brown spice, citrus and herbal agave aromas with a good deal of heat. Shot 8 Glass 14

Avion Reposado - Aged 6 months, with a roasted agave presence, notes of cherry, pear, and peach, flower hues of rose petals and tinges of herbs. Shot 9 Glass 16

Patron Reposado - Crisp clean flavors of citrus and oak are present in the nose followed by a full finish on the palate. Shot 8 Glass 14

Don Julio Reposado – A fruit driven core of baked apples and pears, with notes of black pepper, chili, brown spices, and citrus zest. Shot 9 Glass 16

Casa Noble Reposado – Smooth, sensuous and full bodied. Aged for one year in French White Oak barrels. Shot 9.5 Glass 17

Anejo Tequila Selections

Cazadores Anejo - Notes of cinnamon, vanilla, nut, and pear, lending it a subtly sweet, rich flavor. Shot 7 Glass 12

Sauza Hornitos - exceptionally blended and aged one to three years or more in American oak barrels and contains hints of vanilla, toasted wood and chocolate for a soft, smooth taste Shot 8 Glass 14

Herradura Anejo – Neatly balances flavors of wood and cooked agaves, with vanilla, caramel, and hints of coffee. Shot 9 Glass 16

Gran Centenario Anejo - A medium-bodied palate with drying brown spices, roasted nuts, and toffee flavors. A delicate finish of toffee, mocha, and peppery spice. Shot 8 Glass 14

Sauza Tres Generaciones Anejo – Aged once-used bourbon barrels. A soft blend of pepper and oak with a slight hint of butterscotch, a clean and smooth finish. Shot 8 Glass 14

El Mayor Anejo – Aged 3 years in oak barrels with an oak that is smooth and settle. Shot 8 Glass 14

Patron Anejo - This tequila is generously aromatic with light fruity notes. Its palate is a rich complex of caramel, citrus and spice. The finish is long and semisweet. Shot 9 Glass 16

Avion Anejo -Aged 2 years, with hints of vanilla, caramel, coconut and maple, intense tones of roasted agave, delicate tinges of mint and rosemary, fruity aromas of peach and cherry. Shot 9 Glass 16

Cabo Wabo Anejo- The Tequilana Weber Blue Agave plant is the core and essence of Cabo Wabo Tequila. Harvested between 8 and 12 years, the Agave is cooked in stone steam-heated ovens, and then smashed and ground to remove the Agave nectar. Fermentation follows and is completely natural, with no chemicals added. Shot 10 Glass 18

Corralejo Anejo - Pale gold in color with hints of cocoa, vanilla, peppercorn, and honey are present. This is a prime example of how oak casks can have an influence. Shot 10 Glass 18

Don Julio Anejo - It is smooth and rich, with a sweet touch of wild honey. The citrus aroma has hints of lime, grapefruit and mandarin. Shot 10 Glass 18

Casa Noble Anejo - Very mellow with hints of sweet wood and caramel . Extremely smooth and cognac-like, with a long sweet finish. Shot 16 Glass 30

Super Premium Selections

Jose Cuervo Reserva de la Familia Anejo - Aged in new French and American charred oak barrels, a full, mellow taste that combines floral, agave, vanilla, nut and cognac-like flavors and best served straight or on the rocks. Shot 15 Glass 25

Casa Noble single barrel extra anejo- Aged for at least 5 years this tequila is an exceptional bouquet and a palate of roasted agave, dried fruit, butterscotch, vanilla, dark chocolate, brown spices, and smoky wood.

Don Julio 1942 Anejo – Supple, smooth tequila that rests 2 years in American oak casks. Has notes of vanilla with a hint of oak. Shot 20 Glass 38

Don Julio Real Anejo – Dry yet fruity, full-bodied palate with sweet tropical fruits, rich brown spices, buttered nuts, and tasty rum and bourbon barrel notes. Shot 45 Glass 80

Asombroso 5 Year Anejo – Aged in French oak casks to create a mellow sipping tequila similar to a Cognac or Armagnac. Shot 32 Glass 60

GranPatron Platinum – Produced from only the best hand-selected agave, this tequila is extremely smooth and sweet. Light notes of citrus and fruit. Shot 30 Glass 56

Herradura Seleccion Suprema Tequila Extra Anejo- This tequilla aged for a little over four years in French oak. The aroma is fruity and woody like a champagne cognac with rich flavors of wood, spice, and dark fruits. The finish is long and quite fantastic with strong notes of vanilla. Shot

Gran Patron Burdeos – Distilled from the finest agave and aged in American oak for 12 months, then French oak for 10 months, and finished in Bordeaux barrels for 2 months. Smooth and sweet with great body. Noticeable oak wood, very light agave and vanilla and raisins. Shot 70 Glass 130

Tequila Flights: Three 3/4oz shots served with Sangrita, a clamato based palette cleanser, and limes in a wrought iron caddy

Brand Flights: Blanco, Reposado, and Anejo

Sauza Hornitos -10

El Jimador - 10

Herradura -15

Corralejo - 15

El Mayor - 16

Sauza Tres Generationes - 16

Gran Centenario - 16

Patron - 19

Cabo Wabo - 18

Casa Noble - 20

Avion- 23

Asom Broso - 37

Don Julio - 19

Cuervo - 26

Silver - Asombroso, Don Julio, Avion 18

Reposado - Patron, Cazadores, Corralejo- 22

Anejo - El Mayor, Gran Centenario, Casa Noble- 26

Premium Tequila Flights

Premium Herradura: Reposado, Anejo, and Selection Suprema - 50

Premium Patron: Anejo, Platinum, and Burdeus - 84

Premium Don Julio: Reposado, 1942 and Real - 48