



MEZCAL
ILEGAL

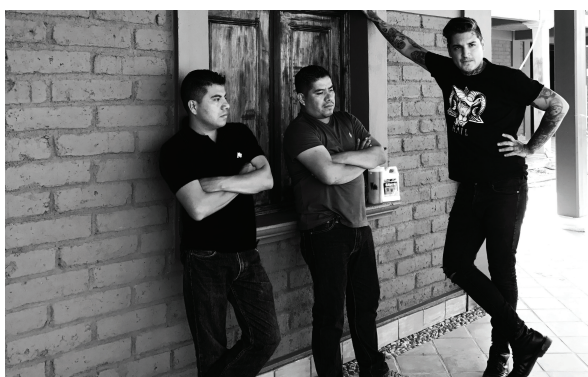


FOLLOW @ILEGALMEZCAL

WWW.ILEGALMEZCAL.C

© 2019 Ilegal Mezcal Imported by Park Street Imports Miami FL 40% Alc
By Volume **OM**

VISITING ILEGAL



BE COOL

We are excited to have you visit Mal De Amor and experience the beautiful process of creating Ilegal Mezcal. Please be respectful of the environment and the people that are working hard to make the mezcal.

Hours: Monday to Friday
11am to 5pm

Location: Carretera Internacional Km.46.2,
Santiago Matatlan Oaxaca 68030

EAT, DRINK, SEE

RIBBON BLUES BAR (ILEGAL'S OAXACA CITY OUTPOST) COME ENJOY ILEGAL AND LIVE MUSIC EVERY NIGHT

CASA XXIV (RESTAURANT) ONE OF OUR FAVORITE SPOTS FOR BREAKFAST. FOOD PORN WORTHY

SIRILO (CEVICHE & TACO SPOT) OWNED AND OPERATED BY YOUNG OAXACAN CHEF RENE SAYNES. BEAUTIFULLY DESIGNED AND GREAT EATS

ORIGEN (RESTAURANT) OWNED BY CHEF CASTELLANOS WHO WON TOP CHEF MEXICO. BEST WAY TO DINE HERE IS AT THE CHEF'S TABLE

CASA ESTAMBUL (RESTAURANT, BAR, ART GALLERY, LATENIGHT) ART, COCKTAILS, FOOD AND LATENIGHT DANCING. THIS SPOT HAS IT ALL

SABINA SABE (COCKTAIL BAR) AMAZING CRAFT COCKTAILS AND ATMOSPHERE

IN SITU (BAR) THIS PLACE IS KNOW FOR HAVING THE LARGEST SELECTION OF MEZCAL IN OAXACA

MISCELÁNEA (SHOPPING) OWNED BY YOUNG OAXACANS DEVOTED TO THE EXHIBITION AND SALE OF LOCAL AND ARTISAN PRODUCTS

MEZCAL HIGHLIGHTS

Like Oaxaca the mezcal category is diverse and beautiful. It would be impossible for us to list every brand but here are a few that are doing some really interesting things in their communities.

MAL DE AMOR ran by 4th generation mezcaleros Alvaro and Armando Hernandez. The brothers are focused on continuing the family tradition of making mezcal while expanding production in ways that help the community

TOSBA MEZCAL concerned by the increasing migration from their home region two cousins decided to form a business that would revive mezcal production in the area

WAHAKA MEZCAL the phonetically spelled brand has an amazing wild agave selection. They are also doing great things in regards to cultivating these wild agaves

REAL MINERO lead by Graciella Angeles Carreno, a vocal advocate of preserving mezcal traditions and author of Mezcal, Arte Traditional

EL JOLGORIO they produce a wide variety of agave, every one a standout. Every maestro Mezcalero at El Jolgorio is dedicated to the preservation of centuries-old methods of production

IN SITU created by one of the most influential voices on mezcal, Ulysses Torrentera. Pop into In Situ Bar to taste and find out more about the brand

FOR A MORE COMPLETE LIST OF MEZCAL BRANDS AND PRODUCERS PLEASE VISIT MEZCAL.COM WHICH IS RUN BY COMERCAM



Mezcal Vs. Tequila

Plant

Mezcal can be produced from upwards of 28 varieties of agave.
Tequila is made only from Blue Agave, also known as the Weber Agave.

Place

Mezcal is produced in 12 states. The majority is made in Oaxaca.
ILEGAL MEZCAL is made
Tequila is produced in Jalisco and specific parts of 4 other states.
It is important to note a couple of these states produce both.

Production

Mezcal production is mostly artisanal, 500-year-old, small-batch methods, tahona or mallet to mash the agave, pit ovens, and alembic or clay stills. Though there are some mezcal that employ a more industrial process.

Tequila is mainly made in an industrial method using autoclaves, diffusers and column stills. Though there are some tequilas that employ smaller, more hand-crafted methods

COCKTAILS

LIGHT BRIGHT CRUSHABLE



DESERT ROSE

Illegal Mezcal Joven	2oz
Combier Rose	.25oz
Mango Chili Puree	1oz
Agave Syrup	.25oz
Fresh Lime Juice	.50oz

Build all ingredients in cocktail shaker. Shake vigorously with ice. Strain over fresh ice and garnish with a lime wheel dashed chili salt



PIÑA DE OTOÑO

Illegal Mezcal Joven	1.50z
St. George Pear Liquor	.75oz
Caramelized Pineapple Puree	.75oz
Fresh Lemon Juice	.50oz
Demerara	.25oz

Build all ingredients in cocktail shaker. Shake vigorously with ice. Strain up into coupe and garnish with fresh cinnamon powder



AGUA VERDE

Illegal Mezcal Joven	1.50oz
Cucumber Juice	1.50oz
Simple syrup	.75oz
Ancho Reyes	.50oz
Fresh Lime Juice	.50oz

Build all ingredients in cocktail shaker. Shake vigorously with ice. Strain over fresh ice and garnish with a cucumber sliver