

Spirits Menu

We proudly offer the largest selection of tequilas and mezcals in Pennsylvania. Salud!

Tequila

Tequila is the national spirit of Mexico. They love it, and so do we! By the way, our tequilas were meant for sipping and savoring... not that we'll stop anyone from doing shots. Each pour is 1.5oz and comes with house-made sangrita. Margaritas can also be made with any of the tequilas on our list.

	BLANCO	REPOSADO	ANEJO	FLIGHT
1519 Doing their best to break into the "certified kosher" market.....	6	8	-	-
1800 Cuervo's brand, but you won't find their name on the bottle.....	6	6	8	7
901 JT says 9:01 is "the time the evening ends... and the night begins".....	8	9	10	9
Antiguo Herradura's Mexico-only brand, no longer sold in the US.....	6	6	7	7
Apocalypso Distinct cake-like flavor, and comes in a head-shaped bottle.....	-	11	-	-
ArteNOM Selección 1580 Agave grows at 6200 ft.....	9	-	-	-
AsomBroso Reposado is aged in Bordeaux casks imparting pink + fruit.....	10	11	-	-
Avión For fans of HBO's Entourage, this actually exists. And it's good!.....	9	9	10	10
Azunia Bill Walton, NBA hall-of-famer, is one of the partners.....	7	8	-	-
Bracero Name honors Mexican laborers who came to the U.S. in the 40s.....	6	-	-	-
Cabo Wabo Sammy Hagar's brand, and a fun bar in Los Cabos.....	7	8	11	9
Calle 23 A science geek tequila, owned and run by a woman biochemist.....	6	-	7	-
Camarena Good for margarita mixing anywhere you are.....	5	5	-	-
Casa Noble Grown outside Jalisco, resulting in a neat blend of styles.....	8	10	12	10
Casamigos Paging Dr. Ross! Clooney gets in the tequila game, too.....	9	10	11	10
Cazadores One of Mexico's top brands. Fermented with Mozart playing.....	5	6	9	7
Chinaco First and only distillery in the state of Tamaulipas; amazing añejo.....	9	11	12	11
Comisario The Commissioner orders you to drink tequila on the double.....	8	9	10	9
Corazón A tequila for lovers.....	5	7	7	7
Corralejo Enjoyed for its cognac-like characteristics.....	5	6	11	8
Corzo Made by redistilling Cazadores Reposado.....	10	11	-	-
Cruz del Sol Owned by the Trincheros, makers of dozens of wine labels.....	10	11	-	-
Diamante del Cielo All expressions are triple-distilled vs. required 2x.....	10	10	-	-
Don Eduardo Similar to Herradura, but triple distilled for smoothness.....	8	9	10	9
Don Julio An early top-shelf tequila, and still a benchmark for the category.....	9	10	10	10
Don Roberto Lowlands gem by the Orendain family.....	9	10	12	11
Dos Armadillos High-altitude production gives it herbal & briny notes.....	12	12	13	13
Dulce Vida The "sweet life" tequila, and with organic certs.....	8	9	10	9
El Conde Azul Woman owned and operated; feminine by design.....	12	13	15	14
El Jimador Mexico's most popular tequila, and a favorite for staff shots.....	5	5	6	6
El Mayor Exemplary of the highlands style at an approachable price.....	6	7	8	7
El Tequileño Made by a stodgy old man in his classic 50-year-old style.....	8	9	10	9
El Tesoro Intensely representative of highlands agave; top-of-class.....	8	9	9	9
Espolón Slick bottle label celebrates Día de Los Muertos.....	6	6	8	7
Fortaleza A staff fave! See if you get cream soda notes in the blanco.....	10	12	17	13
Gran Centenario Cuervo's best "secret" brand. Aged in French oak.....	9	10	10	10
Gran Jubileo Probably the sweetest tequila we have, and highly rated.....	9	9	18	12
Herradura Owned by whiskey makers; drinks like an American whiskey.....	8	8	8	8
Hornitos Sauza's everyday 100% agave tequila—an old standard-bearer.....	5	6	7	6
Jose Cuervo Tradicional Not the mixto! JC's entry-level 100% agave.....	6	6	-	-
Kah Most attention-grabbing bottles on our shelf; repo is 110-proof.....	9	10	12	11
Karma If we say something negative here, it'll likely come back to us.....	8	-	-	-
Lunazul Surprisingly good for the price. Try the reposado or añejo.....	5	5	6	6
Maestro Dobel A blend of blanco, repo and añejo, filtered by diamonds.....	9	-	-	9
Milagro Restrained and elegant; designed for Mexico City professionals.....	6	6	9	7
Milagro Select Barrel French oak-aged and delicate; let this breathe.....	10	11	18	13
Ocho Excellent single-estate tequila with distinct vintages.....	11	11	13	12
Olmecca Altos Producers are old-school, crushing piñas with stone.....	5	5	-	-
Partida Quintessential lowlands tequila; top-of-class.....	10	11	13	12
Patrón Finds its way into a rap song every year.....	9	10	10	10
Patrón Roca Finally, the best part of the Patrón blend bottled on its own.....	13	14	16	15
Pueblo Viejo The owner was shot for promoting gov't oversight of tequila.....	5	6	7	6
Sauza Blue Entry-level 100% agave line in the fruity Sauza family style.....	5	6	6	6
Siembra Azul Owner David Piñera runs "Tequilas" restaurant in Philly.....	7	9	9	9
Siete Leguas Patrón was originally just a relabeled bottling of this.....	8	9	10	9
Tequila 55 Strangely savory, with tree fruit notes.....	6	-	7	-
Tierras One of the few certified organic from the famed Orendain family.....	9	10	10	10
Tres Agaves A solid lowlands brand from a top US tequila expert.....	6	6	8	7
Tres Generaciones Our favorite of the Sauza house brands.....	8	9	9	9
Tres Mujeres Three ladies walk into a bar and order tequila.....	5	6	-	-
Voodoo Tiki An over-the-top brand from a comic book illustrator.....	9	9	11	10

Tequila Expressions

BLANCO

Blanco tequila often comes straight from the still. Also called silver, plata, or joven, blanco tequila embodies the natural flavors of the Blue Weber agave and the Mexican soil in which it grows. It is marked by flavors of pepper, spice, herbs, & citrus.

REPOSADO

Reposado, meaning "rested," is tequila that has been aged between two and twelve months in oak casks. This gives reposado its mellow taste, pleasant bouquet, and pale color.

ANEJO

Añejo tequila is aged in oak for at least one year and up to three years. Añejo will be smooth with an amber color and strong notes of vanilla and wood.

EXTRA ANEJO

When añejo is aged past three years, it's designated "extra añejo." These tequilas often resemble a fine cognac and can be exceptionally smooth. (See next page for list.)

Infusions

While not as widespread or creative as vodkas, infused tequilas are becoming more and more popular.

1800 Coconut	6
1921 Tequila Cream	7
Agavero	8
Avión Espresso	6
Gran Centenario Rosangel	7
Patrón XO Café	6
Patrón XO Dark Cocoa	6

Try a Flight!

And don't hesitate to ask your server or bartender for recommendations!



Mezcal

Mezcal is the broader category of spirits made from agave in Mexico. Historically, “mezcal” described all distilled spirits made from agave, thereby encompassing tequila, but in modern terms mezcal is specifically defined as a distilled spirit made from agave in certain regions south of Jalisco. Most mezcal is made from the espadín agave in the state of Oaxaca and has a distinctly smoky aroma and flavor, similar to scotch.

	SHOT
Del Maguey Chichicapa <i>The most fun to say of the Del Magueys. Complex and smoky</i>	13
Del Maguey Minero <i>A clay still with bamboo tubing helps trap floral essences</i>	14
Del Maguey Pechuga <i>A (dead) skinned chicken is hung above the still during distillation. Really</i>	32
Del Maguey San Luis del Rio <i>Spice, fruit, and smoke, with a clean finish</i>	14
Del Maguey San Luis del Rio Crema <i>Includes 10% agave miel (like nectar) for sweetness</i>	8
Del Maguey Santo Domingo <i>From a high-altitude tropical region south of Oaxaca</i>	14
Del Maguey Tobala <i>It takes eight tobala piñas to equal one Blue Agave; super interesting flavors</i>	21
Del Maguey Vida <i>An approachable introduction to the Del Maguey lineup; good in a cocktail</i>	8
El Buho <i>Probably the best mezcal value on the menu; a staff favorite (ask to see the cool bottle)</i>	7
Illegal Joven <i>This mezcal got its start by being smuggled into Café No Sé in Guatemala</i>	10
Illegal Reposado <i>Aged four months in American Oak barrels. Velvety</i>	11
Illegal Añejo <i>Aged 13 months to develop scotch-like characteristics. Sip this baby</i>	18
Los Amantes Joven <i>The name means “the lovers” – a balance of smoke and sweetness</i>	9
Los Amantes Reposado <i>Tobala and Espadin agave piñas are smoked for three days</i>	11
Los Nahuales Joven <i>This label –meaning “the spirits” – is called Los Danzantes in Mexico</i>	10
Mina Real Silver <i>Bright highland flavor and floral bouquet, without an abundance of smoke</i>	7
Monte Alban <i>Entry level mezcal for the budget-conscious. Forget college and give it a fair shake</i>	5
San Dimas Joven <i>Soft and easy-drinking. Try this in a margarita</i>	5
San Dimas Reposado <i>A little more character than the joven; good introductory repo mezcal</i>	6
Scorpion Silver <i>Made in the “mass-market” mezcal style but much improved on its kin</i>	8
Scorpion Reposado <i>The owner buys the scorpions from neighborhood kids as a business lesson</i>	9
Scorpion Añejo 1yr <i>Nice color with a viscosity that calls for swirling in your glass</i>	10
Scorpion Añejo 5yr <i>The cheap bottle belies the excellent juice inside—96 points from BTI</i>	30
Scorpion Añejo 7yr <i>Winner of best mezcal with an ugly label. Worth the indulgence</i>	36
Sombra <i>“The Shadow” is one of our faves. A pet project of Ron Cooper of Del Maguey fame</i>	8
Vago Espadin <i>American entrepreneur + Oaxacan nurse with a Mescalero father = love + profit</i>	9
Vago Elote <i>Roasted corn is infused in between distillations, creating a mezcal with a unique flavor</i>	9
Wahaka Espadin Joven <i>A phonetic tribute to its place of origin. Pure, elemental, unaged</i>	9
Wahaka Guisado Reposado <i>Aged for six months, soaking the “worm’s aphrodisiac properties”</i>	10
Wahaka Madre Cuishe <i>Unique mezcal with savory minerality and earthiness</i>	19
Wild Shot Silver <i>Toby Keith’s mezcal. Yes, that Toby Keith. Surprisingly good</i>	8
Wild Shot Reposado <i>He doesn’t know much re: mezcal, but he must’ve hired someone who does</i>	10

PUSHING THE ENVELOPE

Our “Capitan” list. Indulge in one of the most complex tequilas we have to offer. The extra añejos have been aged for three years or longer—an eternity in a barrel in the Mexican desert.

AsomBroso 5yr	32
Avión Reserva Extra Añejo	24
Casa Dragones	40
Casa Noble Single Barrel	21
Don Julio 1942	20
Don Julio 70th Anniversary	13
Don Julio Real	46
El Mayor Extra Añejo	18
El Tesoro Paradiso	20
Gran Patrón Platinum	32
Gran Patrón Burdeos	72
Herradura Seleccion Suprema	55
Jose Cuervo Familia Platino	9
Jose Cuervo Familia Añejo	25
Kah Extra Añejo	32
Milagro Unico	48
Ocho Extra Añejo	28
Partida Elegante	51
Sauza XA Extra Añejo	25
Siembra Azul Extra Añejo	19

Classes

Education is part of our mission here at Verde, so we offer tequila and margarita mixology classes regularly. Check our website, verderpgh.com, for the class schedule and sign up early! (Classes tend to sell out!) Private tastings are also available.

Other Spirits

We’ve got some stuff not made from agave, too. Prices are for 1.5oz. Rocks pours are 2oz with upcharge.

	SHOT		SHOT
WHISKEY		RUM	
Bulleit Bourbon	8	Bacardi Light	7
Bulleit Rye	8	Captain Morgan	7
Crown Royal	8	Cruzan Light	6
Jack Daniels	7	Duquesne Blanc	7
Jameson	8	El Dorado 12yr	8
Jim Beam	7	Leblon Cachaça	7
Knob Creek	8	Malibu Coconut	6
Makers Mark	8	Mt. Gay Eclipse	7
Wigle White Rye	8	Myers’s	6
Wigle White Wheat	8	Smith + Cross	8
		Zaya	8
SCOTCH		VODKA	
Dewar’s White	7	Absolut	7
Glenlivet 12yr	9	Absolut Citron	7
Johnnie Walker Black	9	Boyd & Blair	8
		Grey Goose	8
GIN		Ketel One	8
Beefeater	7	Three Olives Cherry	6
Bombay Sapphire	8		
Hendrick’s	8		
Plymouth	8		
Tanqueray	7		
Wigle Ginever	8		
BRANDY / COGNAC			
Hennessy VS	8		
Torres 10yr	7		



LUNCH!

Mon-Sat 11am-5pm

BRUNCH!

Sun 11am-3pm

- ★
Happy Hour
\$2 off Casa Verde margaritas M-F 5-7
- ★
Sangria Sundays
\$2 off red & white sangria
- ★
Margarita Mondays
All margaritas \$2 off
- ★
Taco Tuesdays
All tacos 20% off
- ★
Agave Wednesdays
\$3 Tequila tastes
- ★
Vino Thursdays
Select wines 25% off
- ★
Cerveza Fridays
\$1 off select beers