



COCKTAILS

YO AMO TACOS

GUIDE *to* TEQUILA



YO 
TACOS
Bar 'n Grill
www.yoamotacos.com

www.Carlo.ca



COCKTAILS

\$ 85

- Piña Colada** Ron, crema de coco y jugo de piña
Rum, coconut cream & pineapple juice
- Long Island** Long Island Ron, tequila, vodka, ginebra,
jugo de naranja y Coca Cola
Rum, Tequila, Vodka, Gin, orange juice & Coke
- Bloody Mary** Vodka, jugo de tomate y salsas
Vodka, tomato juice & sauces
- Cuba Libre** Ron, Coca Cola y un twist de limón
Rum, Coke and a lime twist
- Sex on the Beach** Vodka, Durazno, naranja y Granadina
Vodka, peach schnapps, orange & Grenadine
- Tequila Sunrise** Tequila, jugo de naranja y Granadina
Tequila, orange juice & Grenadine
- Blue Lagoon** Vodka, jugo de limon y Curaçao Azul
Vodka, lemonade & Blue Curacao
- Monkey** Vodka, Triple Sec, licor de platano y jugo de mango
Vodka, Triple Sec, banana liqueur & mango juice
- Mai Tai** Ron blanco y oscuro, Amaretto, jugo de naranja y
jugo de piña
Rum dark and light, Amaretto, orange juice
& pineapple juice
- Sangria** Vodka, vino tinto, limon y jarabe
Vodka, red wine, lemon & syrup

DAQUIRIS

\$ 85

Fresa o Mango con Ron, jugo de limon y jarabe
Strawberry or Mango with Rum, lime juice & sugar

SHOTS

\$ 85

Lemon Drop, Tequila Popper, Kamikaze, Muppet





LICORES

Cognac

Martel or Hennessy VSOP \$ 130

Vodka

Smirnoff, Stolichnaya \$ 95

Absolut \$ 85

Absolut Flavour \$ 85

(Citron, Mandrin, Raspberry, Vanilla)

Grey Goose \$ 120

Gin

Bombay, Tanqueray \$ 85

Crema y Licores

Anis Chinchon \$ 85

Kalhua \$ 85

Campari, Bailey's, Frangelico, \$ 85

Sambuca (Vianco o Nero)

Amaretto DiSaronno, \$ 85

Licor del 43, Jägermeister

Grand Marnier \$ 110

Whiskey

Jim Bean Bourbon Whiskey \$ 85

Crown Royal Whiskey \$ 110

Jack Daniels Whiskey \$ 110

Johnnie Walker Red \$ 110

Johnnie Walker Black, \$ 90

Chivas Regal, Buchanan's

Ron

Bacardi Blanco, Malibu Rum, \$ 85

Bacardi Añejo, Appleton Special,
Habana 3 años

Captain Morgan \$ 85

Appleton Estate, Habana 7 años \$ 85

Brandy

Azteca de Oro \$ 85

Torres 10 \$ 85

Mezcales

Mezcal Gusano Rojo \$ 85

Mezcal Marca Negra \$ 100

MARGARITAS

Classics (Classic), Fresa (Strawberry) o Mango

Tequila, Triple Sec, jugo de limon & jarabe

Tequila, Triple Sec, Lime juice & syrup



\$ 85



CERVEZA

Sol, XX Lager, XX Ámbar, Indio o Tecate Light	\$ 35
Bohemia Clara o Oscura	\$ 40
Coors Light o Heineken	\$ 45
475 ml Barril Oscura o Clara	16oz Draft Dark or Amber \$ 50
1 litro Barril Oscura o Clara	34oz Draft Dark or Amber \$ 90

Extras por la Cerveza Extras for your Beer

Chelado (Lime & Salt)	\$ 10
Vaso Michelado (Lime, Salt, Worcestershire & Tabasco)	\$ 10
Clamato	\$ 10
Cubetazo #1 Bucket of 5 (Tecate Light, XX Lager, XX Ambar, Indio, Sol)	\$ 150
Cubetazo #2 Bucket of 5 (Bohemia Oscura, Bohemia Clara, Coors Light, Heneiken)	\$ 180

VINO

Vino Tinto, Vino Blanco o Vino Rosado
Red Wine, White Wine or Rosé Wine

copa / glass	\$ 70
botella / bottle	\$ 280

BEBIDAS

Espresso	Espresso	\$ 20
Café Americano	Café Americano	\$ 22
Agua Embotellada	Bottled Water	\$ 25
Refrescos	Soft Drinks	\$ 25
Limonada Fresca	Fresh Lemonade	\$ 35
Jugo de Naranja	Orange Juice	\$ 35
Agua Frescas	(Mexican "Fresh Water")	

- Traditional herbal drinks	copa / glass	\$ 30
	jarra / jug	\$ 120

Agua de Jamaica	Hibiscus Flower Iced Tea
Agua de Horchata	Cinnamon Rice Milk





Tequila flights are a great way to get to know tequilas. Note the similarities and differences between brands, colour, ages and aromas. Salud! A grouping of tequilas with representation from each level of Tequila aging:

VERTICAL FLIGHTS

With these flights you will find a selection of tequilas that represent each tequila category, you will get 1 Blanco, 1 Reposado & 1 Añejo.

HORIZONTAL FLIGHTS

A grouping of tequilas with representation from the same level of Tequila aging: With these flights you will find a selection of tequilas that represent the same tequila category, you will choose either 3 Blancos, 3 Reposados or 3 Añejo.

Each shot is 1/2 oz for a total of 1.5 oz per flight

Don Julio 70	Herradura Blanco	Jose Cuervo Traditional Silver	\$ 195
Gran Centenario Reposado	El Jimador Reposado	Cazadores Reposado	\$ 160
Patron Añejo	Tequila Don Julio 1942	1800 Añejo	\$ 475
\$ 345	\$ 325	\$ 175	

EL REY

A grouping of three of our highest quality & best Tequilas.

Gran Patron Platinum Silver	Patron Reposado	Tequila Don Julio 1942	\$ 950
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Feeling confident about your tequila knowledge? Excellent! Now check out our Tequila Menu and tasting with tasting notes and a few fun facts. An evening of Tequila drinking what could possibly go wrong?

THE BLANCOS AND PLATAS

1800 Silver

A tequila owned by the Jose Cuervo brand. It is made with 100% blue agave, aged in oak for 15 days. The first officially licensed tequila manufacturer was Jose Antonio Cuervo of Jalisco, Mexico, 1758. Shortly thereafter the sale of tequila was banned. In 1795 the ban was lifted. 1800 is the year when Tequila was put in oak barrels.

\$ 85

Herradura Blanco

Clear water colour, nice faint aromas of citrus with subtle notes of melon and spice. Soft mouth feel and shows nice fruit and sweetness. At the end kicks in with spice.

\$ 90

Jose Cuervo Tradicional Silver

Water clear in appearance, aromas of lime, fresh herbs and spice, medium with white pepper, lime and herb flavours, smooth with a medium long finish.

\$ 85

Gran Centenario Plata

With tequila aging in mind, the white-oak barrels have been carefully designed and constructed to house the spirit for six months, giving it a balance of agave and mild wood flavour.

\$ 85

Don Julio 70

You'll find spiky alcohol spices, a big "floral" cloud and a lot of herbaceous notes in this unaged tequila. But don't look for subtlety or a complex balance. Don Julio has all of these flavours turned up to "11" on the dial and they're not interested in your sensitive palate.

\$ 150





Jose Cuervo Especial Silver

Water clear in appearance, aromas of lime, fresh herbs and spice, medium with white pepper, lime and herb flavours, smooth with a medium long finish. \$ 85

Patron Silver del Agave

An earthy "sunshine" feeling touches the nose with a sweet and soft agave kiss that is tantalizing. The palate is ultra smooth and sultry, transforming into a warm caramel with soft butter and a light spice. It finishes with a stronger spice and a long, warm sweetness. Great as a sipping drink or in fruit cocktails. \$ 235

Don Julio Blanco

Crisp agave aromas blended with hints of citrus, notes of lemon, lime and grapefruit. Taste is a light, sweet, agave flavour with a clean dry finish complimented by a touch of black pepper. \$ 90

Tequila Antiguo

The tequila made famous by the show Entourage. A hint of chamomile and black pepper with a lime zest aroma. This tequila is mildly flavourful and described as almost vodka like. \$ 85

Gran Patron Platinum Silver

Considered one of the smoothest tequilas in the world. The bouquet includes subtle notes of white pepper and spice. It has nice hints of green agave and sage. It is fairly off-dry, spicy and herbaceous notes. One of the world's best. \$ 950

Tequila Corralejo

Delicate tequila, unlike other distilled spirits, is still a rarity ... This is a silver tequila with a flavour profile that can rival many of the aged tequilas found on the market. \$ 85





THE MEZCALS & ESPECIALES

Marca Negra

Water clear with aromas of medium intensity suggesting cucumber, floral and white peach. It has a medium viscosity and spice ending with dominant vegetable notes and hints of sweetness. \$ 250

Recuerdo de Oaxaca

Clear water white with earthy and vegetal agave aromas. Essence of vegetal flavours with salty notes and a long smoky finish. \$ 85

Gusano Rojo

This is one of those tequilas that makes you say "Why have I not tried this before". Nice spicy finish that lingers in the mouth. Earthy in nature. Sit and enjoy on a cool night. \$ 85

Jose Curevo Especial Gold

Bright medium yellow/gold colour, aromas of freshly ground peppercorn, spice and orange peel with earth and charred oak notes, dry, rounded and smooth, with flavours of black pepper and sweet caramel, notes of toffee and vanilla on the finish. \$ 85

Jose Cuervo Reserva de la Familia

Jose Cuervo Reserva de la Familia Añejo Tequila - 100% Añejo & 100% Blue Agave. Aged in oak barrels for an average of 3 years. Final blend includes Tequila from reserves aged over 30 years. Only the estate's finest 10-year-old agaves are hand-selected. \$ 395





THE REPOSADOS

Cazadores Reposados

Very pale straw silver colour with aromas of graham cracker crusted coconut cream pie, waxy honey comb and delicate roasted pepper. Silky smooth with a dry yet fruity medium to full body. Long, creamy sweet tropical fruit custard and spice finish.

A delicious and satisfying reposado.

\$ 85

El Jimador Reposado

A nice pale straw colour, sweet spice and lime aromas. Very smooth in the mouth with creaminess. Nice spice in the finish.

\$ 85

Sauza Hornitos Reposado

Attractive aromas of baked peaches, pineapple cake, toasty nougat and cream with a supple dry yet fruity medium body and a warming pepper finish. A solid tequila for cocktails.

\$ 85

Don Julio Reposado

An inviting aroma of mellow lemon citrus notes and spice layers with touches of ripe stone fruit. Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon. Silky, warm finish with an essence of dried fruit, nuts and a touch of caramel apple.

\$ 125





Gran Centenario Reposado

Sweet and floral tequila that is captivating. Excellent cocktail mixer or tequila sipper – don't shoot this one, please!

\$ 85

Hornitos Reposado

Pale yellow colour with dominant aromas of vanilla, caramel and charry oak with floral notes and hints of melon, cocoa, and smoke. Smooth and lightly sweet palate, with intense flavours of sweet oak, citrus, earth and spice. This reposado has a warm pleasant finish.

\$ 115

1800 Reposado

Aged in white oak barrels for 6 months, resulting in sweet, nutty tequila with notes of chocolate and caramel.

\$ 85

Herradura Reposado

It is aged in American oak barrels for 11 months. The soft flavour of the wood is combined with the Agave to give life to the most famous rested tequila in Mexico.

\$ 125

Patron Reposado

Aged in oak barrels for an average of six months, Patron Reposado is blended to combine the fresh clean taste of Patron Silver with a hint of the oak flavour found in Patron Añejo. A very well balanced tequila.

\$ 295



THE ANEJOS



1800 Añejo

Waxy honeycomb, roasted green vegetables and crème brûlée aromas and flavours. Round and vibrant with a fruity medium full body. Long, spice, herb, sweet coconut cream, and peppercorn fade. Delicious and refreshing will be great on its own or in flavourful cocktails.

\$ 100

Herradura Añejo

Aged in white oak with sweet cooked Agave plant flavour. Soft spiced finish.

\$ 140

Don Julio 1942

It is nothing but sweet and smooth, very brandy like. The Añejo opens with an essence of oak, rose and sweet agave, with a light entry is quickly followed by caramel with every-so-slight chocolate notes that are simultaneously robust and smooth. The finish is long, warm and oaky, as well as being filled with with real agave sweetness.

\$ 350

Patron Añejo

It is strong, but not pungent and almost has a wine characteristic to it. Taking a sip you will get a spicy, pepper like flavour that is smooth followed by smokiness and a slight sweetness in the finish with a long spicy tingle on your tongue. Adding a little water helps brings out some of the barrel characteristics.

\$ 325

Gran Centenario

Noted for its dark honey colour the initial taste contains fruit notes and a hint of vanilla. There is an aroma of American Bourbon Whiskey allowing the tequila to finish sweet and smooth.

\$ 100

Don Julio Añejo

Rich, sweet aromas of caramel and toffee. A silky, smooth character that coats the palate with roasted agave and vanilla flavours, sun-ripened tropical fruits and spiced undertones. Soft spiced finish.

\$ 150





Tequila is a unique Mexican spirit distilled from the Blue Weber Agave plant. This plant can be found in and around the city of Tequila, northwest of Guadalajara and in the highlands of the North Western State of Jalisco. Similar to the Champagne region of France, only spirits distilled from the Blue Weber Agave in these regions can rightly bear the name Tequila.

There are two types of tequila available on the market: 100% Blue Agave and mixtos. The latter uses no less than 51% agave in its production, with the rest of the alcohol content coming from sugars like glucose and fructose. This type of distillation produces a tequila flavoured alcohol instead of the real deal. Lucky for you, we don't sell mixtos here!

Now 100% Blue Agave is the good stuff. Smooth and unique, this is not what you did shots of in college with salt and lemons. The production of quality tequila is comparable to wine or whiskey production. The agave plant takes on characteristics of the soil it is grown in. Highland Tequilas (Gran Centenario, Don Julio, Milagro) are known to be sweeter and fruitier tasting while their lowland counter parts (Herradura, Cabo Wabo, El Jimador) are known to have more earthy or herbal palates.

We didn't forget about tequila's country cousin Mezcal. Contrary to popular belief, Mezcal does not contain mescaline, so there will be no Fear and Loathing at Yo Amo Tacos. Produced primarily in the Oaxaca region it is made from the heart of the maguey plant, which is a form of agave. Like tequila, Mezcal is aged for different lengths of time in different types of vessels to create unique flavour characteristics. Highly varied, some brands even add herbs and spices to alter flavours, though most remain untouched.





A great deal goes into the production of tequila and an aficionado can appreciate the aromas, mouthfeel, bouquet and finish on a quality product.

The aging process is also an important aspect of the development of aromas and complexity of flavour in tequilas.

There are 4 main stages of the aging process and each produces a distinct style of tequila.

Blanco (“white”) or Plata (“silver”) this is a young clear spirit that is bottled or stored immediately after production.

Reposado (“rested”) aged for a minimum of two months but less than a year in any sized oak barrel.

Añejo (“aged”) rested in barrels previously used to age reposados, an añejo must be aged at least one year in an oak barrel no larger than 600 liters.

Extra Añejo (“ultra aged”) aged for a minimum of three years in oak barrels. This category of tequila aging was introduced in 2006.

Runner & Chaser: While tequila is always a welcome guest in a fruity cocktail, it is a spirit best enjoyed in the tradition of its country of origin. Start with a Runner, a shot of **Verdita**, a blend of cilantro, mint, jalapeño and pineapple juice. Verdita cleanses the palate and sets you up for an exceptional tequila experience. Follow your tequila with a Chaser, a **Sangrita**, a mix of fresh orange juice, lime juice, tomato, chipotle and seasonings. When served side by side the three resemble a Mexican flag!







MENÚ DE POSTRES
TARJETAS POSTALES

FRANCHISES

AVAILABLE





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