



MAY 2026



# CORRALEJO TEQUILA



## CORRALEJO BLANCO

"An exciting new addition to the Oliver's set. 100% Handpicked Blue Weber Agave. Light & crisp with white peppercorns and mint. Yum!" 750 ml. Bottle.



## CORRALEJO REPOSADO

"This tequila is known for its light straw color and a palate that combines herbaceous agave with hints of pineapple and brown sugar, leading to a mellow and silky finish. Aged for four months in charred American oak, it offers a taste that's both traditional and intriguingly different from other tequilas. Get a taste of Mexico in your glass." 750 ml. Bottle.



**26<sup>99</sup>** +CRV  
Reg. \$32.99  
Save \$6.00

**RECOMMENDED BY**  
David Riley,  
Stony Point  
Wine Manager

*Oliver's*  
Real Food. Real People.®



## *Tequila, the spirit of Mexico*



Tequila is a beloved spirit originating from Mexico, specifically the region around the town of Tequila in Jalisco. It's distilled from the blue agave plant, known for its distinctive sweet flavor. Tequila has a rich history dating back centuries, evolving from indigenous fermentation practices to become a global icon of Mexican culture and craftsmanship.

# We'll cheers to that

These icons provide suggestions on how to best enjoy our featured tequilas.



Taking tequila as a shot is a quick and social way to experience its bold flavors.



Tequila shines in cocktails, adding depth and character to classic drinks.



Drink tequila neat to enjoy its pure essence, craftsmanship and unique flavors.



Enjoy tequila on the rocks to enhance its complexity and smoothness.

## A "shot" of tequila facts

### BLANCO

#### AGED

Little to none

#### FLAVOR

Fresh and vibrant. Prominent agave notes and a crisp, clean taste.

#### USE

Sipping neat or mixing in cocktails.



### REPOSADO

#### AGED

2-12 months

#### FLAVOR

Subtle oak flavors and a smoother texture compared to blanco.

#### USE

Sipping neat or mixing in cocktails.



### AÑEJO

#### AGED

1-3 years

#### FLAVOR

Rich and complex, with notes of vanilla, caramel, and spice.

#### USE

Enjoy neat or on the rocks to experience its depth.



# Blanco Tequilas



After harvesting, the hearts from mature blue agave are cooked, then crushed to extract the sugary juice.

The agave juice is fermented with yeast to produce a low-alcohol liquid known as "mosto" then distilled to produce a clear, high-proof tequila.

Blanco tequila is typically bottled shortly after distillation without any aging, resulting in a clear and vibrant spirit that showcases the natural flavors of the agave.

## ESPOLON BLANCO

17.99+CRV

"An incredibly approachable Blanco Tequila. Bright and clean with notes of vanilla and citrus. Finishing with a touch of light pepper, this one goes down easy!"

750ml. Bottle • **Reg.** \$26.99, **Save** \$9.00



### RECOMMENDED BY

Josh Kirchhoff, Corporate Wine & Liquor Coordinator

## CAZADORES BLANCO

16.99+CRV

"Brisk, clean and herbaceous, its aroma has a spicy edge, plus hints of mint and dill, while the minty palate finishes with vanilla-coconut sweetness and mild baking-spice tingle. Versatile for a wide range of cocktails."

750ml. Bottle • **Reg.** \$29.99, **Save** \$13.00



### RECOMMENDED BY

Justin Bowman, Cotati Wine Manager

## SAUZA HORNITOS PLATA

17.99+CRV

"One of our cleanest Blanco Tequilas. Full of fresh citrus fruit, it always has a smooth and easy finish!"

750ml. Bottle • **Reg.** \$25.99, **Save** \$8.00



### RECOMMENDED BY

Matteo Polverari, Montecito Wine Manager

## LUNAZUL BLANCO

17.99+CRV

"Lunazul is new to the Oliver's shelves, and what a value! Ripe fruit sweetness, hints of herbal mint and subtle black notes. Balanced, refreshing, with a citrus-crisp finish."

750ml. Bottle • **Reg.** \$22.99, **Save** \$5.00



### RECOMMENDED BY

Brandon Witwicki, Windsor Wine Manager

## LALO BLANCO

36.99+CRV

"The Oliver's wine department LOVED this tequila. Eduardo "Lalo" Gonzalez is the son of Don Julio Gonzalez and the craftsmanship runs through the family. Made with only 100% blue agave, champagne yeast and water. It is the cleanest and smoothest blanco tequila I have ever had!"

750ml. Bottle • **Reg.** \$42.99, **Save** \$6.00



### RECOMMENDED BY

Matteo Polverari, Montecito Wine Manager

## ESPOLON REPOSADO

19.99+CRV

"Surprisingly complex for the price. Caramel aromas with presented roasted agave. Rounded out with tropical fruits, this Reposado finishes smooth, enticing the next sip!"

750ml. Bottle • **Reg.** \$29.99, **Save** \$10.00



### RECOMMENDED BY

Josh Kirchhoff, Corporate Wine & Liquor Coordinator

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## CAZADORES REPOSADO

19.99+CRV

"Aged in new American oak barrels for a range of two months to one year giving it citrus, tropical fruits, and vanilla on the palate. This is good tequila at a great price!"

750ml. Bottle • **Reg.** \$31.99, **Save** \$12.00



### RECOMMENDED BY

Justin Bowman, Cotati Wine Manager

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## SAUZA HORNITOS REPOSADO

19.99+CRV

"Hornitos stakes claim to having the first Reposado before the word even existed. Slightly woody with herbal and apple notes. Grab pineapple juice and fresh lime juice to make a tasty pineapple margarita!"

750ml. Bottle • **Reg.** \$25.99, **Save** \$6.00



### RECOMMENDED BY

Matteo Polverari, Montecito Wine Manager

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## LUNAZUL REPOSADO

17.99+CRV

"Cooked agave, tropical fruit notes and hints of vanilla. So much quality in this bottle for the price. An approachable Reposado for the price conscious!"

750ml. Bottle • **Reg.** \$22.99, **Save** \$5.00



### RECOMMENDED BY

Brandon Witwicki, Windsor Wine Manager

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# Reposado Tequilas



Reposado tequila is produced similarly to blanco tequila, starting with harvesting and cooking the agave.

After distillation, reposado tequila is aged in oak barrels for a minimum of two months and up to one year.

The aging process allows the tequila to develop flavors from the oak, such as vanilla, caramel, and spice, while also mellowing the spirit's intensity.

Once aged, reposado tequila is bottled, exhibiting a pale golden hue from its time spent in oak.

When *life* gets too *salty*

## Cazadores Blood Orange Margarita



### INGREDIENTS

- 1 ½ oz. Tequila Cazadores Blanco or Reposado
- 1 oz. Agave Nectar or Simple Syrup
- ¾ oz. Fresh Lime Juice
- ¾ oz. Perfect Puree Blood Orange Concentrate
- Orange slices for garnish

### METHOD

- Combine all ingredients into a shaker with ice and shake. Strain into rocks glass with Tajin rim, over ice.

## Hornitos Paloma Pitcher

### INGREDIENTS

- 750ml Plata Silver Tequila
- 32 oz. Fresh Ruby Red Grapefruit Juice
- 15 oz. Simple Syrup
- 32 oz. Club Soda

### METHOD

- Combine ingredients over ice in a large pitcher. Pour into tall glasses and top with soda. Half salt rim optional. Garnish with grapefruit peel.



add a little *tequila* and lime!



## *Jalisco Old Fashioned*

### **INGREDIENTS**

- 2 oz Lalo Tequila Blanco
- ½ oz. Demerara Syrup
- 2 Dashes Mole Bitters
- 2 Dashes Angostura Bitters
- Garnish with orange twist

### **METHOD**

- Combine all ingredients into ice filled mixing glass. Stir to chill and garnish with orange twist.



# Tequila Sunburst

## INGREDIENTS

- 2 oz. Lunazul Reposado
- 1 oz. Cranberry Juice
- 3 oz. Pineapple Juice
- ½ oz. Lime Juice
- ¼ oz. Agave Syrup

## METHOD

- Combine all ingredients in a mixing glass. Add ice and stir. Garnish with pineapple.





## *Spanish Peach Margarita*

### INGREDIENTS

- 5 Mint Leaves
- 2 oz Corralejo Silver
- ½ oz Peach Schnapps
- ¾ oz Agave Nectar
- 1 oz Lemon Juice

### METHOD

- Muddle 5 mint leaves in a shaker. Add Corralejo Silver, Peach Schnapps, Agave Nectar and Lemon Juice. Shake with ice and strain over fresh ice.

# Meet our team!



**Justin  
Bowman**

Cotati  
Wine  
Manager



**Matteo  
Polverari**

Montecito  
Wine  
Manager



**Josh  
Kirchoff**

Corporate  
Wine &  
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Coordinator



**David  
Riley**

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Manager



**Brandon  
Witwicky**

Windsor  
Wine  
Manager

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SPIRITS,  
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# Oliver's

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**WINDSOR**  
707-687-2050

*Pricing in this publication is good through Sunday, May 31, 2026.*