



LUNAZUL TEQUILA



LUNAZUL BLANCO

"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." 750 ml. Bottle.



LUNAZUL REPOSADO

"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!" 750 ml. Bottle.



17⁹⁹ +CRV
Reg. \$22.99
Save \$5.00

RECOMMENDED BY
Brandon Witwicki,
Windsor
Wine Manager

Oliver's
Real Food. Real People.®



Tequila, the spirit of Mexico

A photograph showing two people riding horses along a dirt path through a vast field of agave plants. The person on the left is wearing a red shirt and a black hat, riding a dark horse. The person on the right is wearing a light-colored shirt and a straw hat, riding a white horse. In the background, there are rolling hills and a small town under a clear sky.

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.

ALIDA BLANCO

24.99+CRV

"Bright agave flavor mixes with vanilla bean with touches of grilled pineapple and lemongrass. Incredibly clean and approachable Blanco Tequila!"

750ml. Bottle • **Reg.** \$31.99, **Save** \$7.00



RECOMMENDED BY

Josh Kirchhoff, Corporate Wine & Liquor Coordinator

CAZADORES BLANCO

15.99+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** \$14.00



RECOMMENDED BY

Justin Bowman, Cotati Wine Manager

CIMARRON BLANCO

24.99+CRV

"Crafted in the Highlands of Jalisco from 100% Blue Weber Agave and naturally fermented with no additives. Smooth and balanced with subtle agave character and a touch of oak. An exceptional value in a generous 1L bottle!"

1L. Bottle • **Reg.** \$34.99, **Save** \$10.00



RECOMMENDED BY

Matteo Polverari, Montecito Wine Manager

TEREMANA BLANCO

24.99+CRV

"Teremana is the tequila of "The People's Champ" and "Final Boss" Dwayne Johnson. Distilled in copper pots using 100% Blue Weber Highlands agave. Notes of bright citrus with a smooth and fresh finish!"

750ml. Bottle • **Reg.** \$34.99, **Save** \$10.00



RECOMMENDED BY

Matteo Polverari, Montecito Wine Manager

CORRALEJO BLANCO

26.99+CRV

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

750ml. Bottle • **Reg.** \$32.99, **Save** \$6.00



RECOMMENDED BY

David Riley, Stony Point Wine Manager

ALIDA REPOSADO

27.99+CRV

"Soft orange zest, dry citrus and pepper. Warm vanilla derived from toasted oak. Fairly new to the Oliver's Tequila set, give it a try!"

750ml. Bottle • **Reg.** \$34.99, **Save** \$7.00



RECOMMENDED BY

Josh Kirchhoff, Corporate Wine & Liquor Coordinator

CAZADORES REPOSADO

15.99+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** \$16.00



RECOMMENDED BY

Justin Bowman, Cotati Wine Manager

TEREMANA REPOSADO

26.99+CRV

"Spirit of the Earth" is what Teremana means. They back that up by crafting a sustainable Tequila that composts the agave and filters the waste water left over from production. Fuller bodied with hints of oak and vanilla. Can you taste what The Rock is distilling!"

750ml. Bottle • **Reg.** \$36.99, **Save** \$10.00



RECOMMENDED BY

Matteo Polverari, Montecito Wine Manager

CORRALEJO REPOSADO

26.99+CRV

"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."

750ml. Bottle • **Reg.** \$32.99, **Save** \$6.00

RECOMMENDED BY

David Riley, Stony Point Wine Manager



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 *satty*

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.



Mana Spritz

INGREDIENTS

- 2 oz. Teramana Blanco
- 2 oz. Fresh Lemonade
- 2 oz. Soda Water
- ¼ oz. Grenadine

METHOD

- Combine Teremana, lemonade and soda water in a highball glass over ice. Top with grenadine. Garnish with a lemon wheel.



add a little *tequila* and lime!



Terra Diablo

INGREDIENTS

- ½ oz. Lunazul Blanco
- ½ oz. Fresh Lime Juice
- ¼ oz. Cassis
- 2 Small slices Jalapeño
- Top with Ginger Beer

METHOD

- Add all ingredients minus ginger beer to a shaker with ice. Double strain into a rocks glass filled with ice. Garnish with a lime wheel and optional jalapeno.



Alida Paloma

INGREDIENTS

- 1.5 oz. Alida Reposado
- 1 oz. Fresh Grapefruit Juice
- ¼ oz. Aperol
- ¼ oz. Agave Syrup
- 1 Dash of Orange Bitters

METHOD

- Add ingredients to a shaker with ice and shake. Strain into a glass with ice. Top with a slice of dried grapefruit & sip





Blackberry Lavender Limeade

INGREDIENTS

- 1 ½ oz. Corralejo Silver
- ¾ oz. Real Blackberry Juice
- ¾ oz. Lime Juice
- 2 dashes Lavendar Bitters
- Lime Wheel for Garnish

METHOD

- Shake all ingredients over ice until well chilled. Strain into a highball glass over fresh ice. Garnish with a lime wheel.

Meet our team!



**Justin
Bowman**

Cotati
Wine
Manager



**Matteo
Polverari**

Montecito
Wine
Manager



**Josh
Kirchhoff**

Corporate
Wine &
Liquor
Coordinator



**David
Riley**

Stony Point
Wine
Manager



**Brandon
Witwicki**

Windsor
Wine
Manager



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INFORMATION
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FEATURED
SPIRITS,
SCAN HERE!



Oliver's
Real Food. Real People.®

Four locations to serve you better

COTATI
707-795-9501

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STONY POINT
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Pricing in this publication is good through Saturday, October 31, 2026.