

Hello Amigos, welcome to Cachasol.

This place was built by hand, using what the land and nearby towns gave us—stone from the fields, reclaimed tiles and bricks, custom-made furniture and lights—so it feels grounded, open, and easy. A spot to slow down, enjoy good food and drinks, and spend time with family, old friends, and make new ones.

If you want to take a little of today with you, our tequila is an easy way—small-batch, additive-free, made with Nayarit agave and crafted using a one-of-a-kind IPA-inspired fermentation. Take a bottle home, ship one to your door, or share it with someone you love—so the flavors, sun, and memories of this place stay with you long after the trip ends.

Abrazos, Monty

Hola Amigos, bienvenidos a Cachasol.

Este lugar fue construido a mano, usando lo que la tierra y los pueblos cercanos nos dieron—piedra de los campos, azulejos y ladrillos recuperados, muebles y luminarias hechas a medida—para que se sienta arraigado, abierto y natural. Un espacio para bajar el ritmo, disfrutar buena comida y bebidas, y compartir tiempo con la familia, viejos amigos y conocer nuevos.

Si quieren llevarse un pedacito de hoy con ustedes, nuestro tequila es una forma sencilla—de pequeños lotes, sin aditivos, elaborado con agave de Nayarit y una fermentación única inspirada en IPA. Llévense una botella, envíen una a su casa o compártanla con alguien que quieran, para que los sabores, el sol y los recuerdos de este lugar los acompañen mucho después de que termine el viaje.

Abrazos, Monty



Nos encantaría tu opinión - ¡Deja una reseña en Google!
We'd Love Your Feedback - Leave a Google Review!



- Best Everyday Tequila
- Best Small-Batch Tequila
- Best Savory Tequila

Wifi: Cachasol
Pass: cachadiem!



Distillery Tour Experience

Welcome Beverage | Cachashade Bar

Cachasol Tequila Barba-Rita Margarita
Aguas Frescas
Corona, Pacifico

First Stop | Raicilla Taberna

Cooked Agave Verde (Angustifolia)
Tasting: Cachasol Raicilla de la Costa, Unaged

Second Stop | Comedor

Spirit Tasting + Food Pairing

Cachasol Tequila Blanco + Nopal Salad
Cachasol Tequila Epic Strength + Mahi Mahi Ceviche

Appetizers

Guacamole en Molcajete + Chips
Esquites, Shrimp Broth

Fresh From the Comal

Quesadillas or Sopes, choose your filling:

Mushroom	Chicken Breast	Shrimp +\$60
Chorizo,	Cecina	Flank Steak +\$80
Tinga de Pollo		

Desserts

Pastel de Elote + Ice Cream

Good to Know

The tour lasts ~90 minutes. Ask our staff if you need help arranging a ride home.

Don't forget to grab a bottle of our award winning,
Cachasol Tequila!

Cachasol Additive Free Spirits

Tequila Blanco - 40% ABV	\$175
Tequila Epic Strength - 48% ABV	\$200
Tequila Reposado - 42% ABV	\$250
Raicilla de la Costa, Unaged - 48% ABV	\$300

Cachasol Spirit Flights

Unaged Spirits Flight	\$360
Blanco Tequila Epic Strength Tequila Raicilla de la Costa	
Reposado Tequila Flight - Select 3	\$375
Whiskey Barrel Rum Barrel Merlot Barrel Cabernet Barrel	

Specialty Margaritas & Cocktails

Tequila Barba-Rita Margarita (Skinny-ish)	\$225
Classic Tequila Margarita	\$250
Hibiscus Margarita	\$250
Tequila Paloma	\$250
Spicy Margarita	\$250
Seasonal Margarita	\$250
Passion Fruit Soursop Tamarind Margarita	
Cacharillo Espresso Cocktail	\$225

Ask about our Mocktail Options

All prices MXN. Please tip our wonderful staff!