



TEQUILA BIBLE

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The History of Bethel Methodist Church

Originally organized in 1885 by Rev. George T Nichols, presiding elder of the Methodist Church of the Los Angeles Conference. The congregation began meeting in the Osborn School house located across the street from Bethel House.

George Smith and his wife gifted the land to the church on which it currently sits. Following the construction of a small brick church completed in December 1893 it was first named Smith's Chapel in appreciation for the generous gift. However, Mrs. Smith later changed the name to "Bethel" meaning "The House of God" after her church in Illinois which she attended years before.



After years of growth within the congregation, including a family of owls living in the rafters which were regularly seen watching the patrons from above, Bethel desperately needed a larger building for worship. This project was funded largely by the congregation selling dinners and pies at the State Fair. By the time construction began the need for a larger space became so great that the services were held in the partially constructed building.

On Sunday morning October 10, 1948 Rev. W. Clyde Beecher delivered the first service within the church as we see it today.

The History of Taco Guild

Opened in 2013, Taco Guild embarked on a mission to serve the Phoenix community with innovative internationally-inspired taco cuisine, craft cocktails, and one of the most extensive agave spirit lists in the country.

Our passion for the preservation of this historic church can be seen in the sunlight beaming through the original stained glass windows and gazing up at the original wooden beams and rafters. The history of Bethel Methodist Church is encased in glass throughout the dining room as a proud statement to the legacy we are so fortunate to be part of. This building gives us the inspiration to appreciate things as they once were decades ago, and the culture of our community continues to encourage our culinary exploration in new and exciting ways.

All of us at Taco Guild are proud to say it is a pleasure to serve you, no matter if you're a first-time guest or long-time, loyal key holder.

It is truly an honor to grow along-side the incredible individuals which make up our amazing community.



Cocktails



Harvest Moon

Roku Gin, Lemon, Agave, St. Germain, Cucumber, Sage

\$17



Pineapple Penicilin

Gracias a Dios Piña Mezcal, Lemon, Honey Ginger Syrup, Toasted Ginger

\$17



Birmingham Smoke

Nuku Mezcal, Crème de Mure, Lemon, Simple Syrup, Sparkling Wine

\$16



Paloma

Lunazul Blanco, Lime, Grapefruit, Squirt Grapefruit Soda, Tajin

\$15



Espresso Martini

Corralejo Añejo, Brandy, Kahlua, Demerara Syrup, Espresso

\$15



Tequila Old Fashioned

Cenote Añejo, Demerara Syrup, Chocolate & Orange Bitters, Orange Twist [Smoked + \$2.50]

\$17



Lite My Fire

Lunazul Blanco, Plantation Dark Rum, Wray & Nephew, Housemade Falernum, Housemade Grenadine, Agave Nectar, Grapefruit & Lime Juice

\$19



Seventh Street Rose

Lunazul Blanco, Diega Rosa Gin, Hibiscus Rose Hip Syrup, Lime, Mint

\$16



Latitude Adjustment

Lunazul Blanco, Housemade Falernum, Mr. Lears' Beach Shack Orgeat, Mango, Lemon

\$16



Summer Solstice

Casamigos Blanco, Housemade Watermelon Syrup, Lime Juice, Agave Nectar

\$18



Ranch Water

Lunazul Blanco, Lime Juice, Topo Chico, Tajin

\$14

Cocktail of the Week

Ask your server about this week's cocktail

Margaritas

1893

Blanco Tequila, Triple Sec, Lime, Elderflower

\$12

Holy Grail

Choice of Taco Guild Barrel Pick Tequila, Agave Nectar, Cointreau, Lime

\$16

Barrel Picks (2 oz)

Maestro Dobel Diamante

Blend of Reposado, Anejo & Extra Anejo. Aged in High Toast French Oak Barrels

\$20

El Tesoro Reposado

Aged 9mo. in Ex-Bourbon Barrels

\$24

Azunia Reposado

Organic Reposado aged 7mo. in American Oak Barrels

\$20

Draft Beers

Dos XX Lager	\$8.50
Model Especial Lager	\$8.50
Modelo Negra Amber	\$8.50
Let There Be Light Lager	\$8.50
The Shop Church Music Hazy IPA	\$8.50
Dragoon IPA	\$8.50
Huss Papago Orange Blossom	\$8.50
Schilling Seasonal Cider	\$8.50
Pizza Port Chronic Amber	\$8.50
Cali Squeeze Blood Orange Hefe	\$8.50
Stone Buenaveza Salt & Lime Lager	\$8.50
Four Peaks Joy Bus Wheat	\$8.50

Bottle/Can

Corona Extra	\$6
Estrella Jalisco	\$6
Coors Light	\$6
Stella Artios	\$6
Pacifico	\$6
Coors N/A	\$6

Wine

Red

Cabernet - Daou	\$11
Tempranillo - Campo Viejo	\$11
Pinot Noir - Substance	\$11
Red Blend - Conundrum	\$11

White

Chardonnay - Daou	\$11
Sauv. Blanc - Substance	\$11
Pinot Grigio - Santa Cristina	\$11
White Blend - Conundrum	\$11

Sparkling

Opera Prima Brut	\$11
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Sangria

Seasonal Flavors	\$11
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Los Altos

High above the town of Jalisco roughly 6,000 feet above sea level sits the region known as “Los Altos”. This region is known for its red clay earth heavy with iron. The climate is typically ten degrees cooler than that of Los Valles and temperatures range from 47 - 77 degrees, however it is not uncommon for this region to see below freezing temperatures and even snow. A significant snow storm in the late 90’s decimated the region’s agave fields and the Jimadors have worked tirelessly ever since to restore their crops.

With the milder climate, agaves in this region must plant their roots deep into the earth and take up to one full year extra to reach maturity. This results in a much larger “piña” (the heart of the agave plant) growing up to 150 lbs with much higher nectar content than those grown at lower altitudes resulting in sweeter, fruitier flavors. The clay earth is so rich in iron and other minerals that it is stained red, and tequilas from this region often have mineral tasting notes.

	Blanco		Reposado		Añejo	
	1.50 OZ 	2.00 OZ 	1.50 OZ 	2.00 OZ 	1.50 OZ 	2.00 OZ 
Brand [NOM]						
ArteNOM [1579]	16	21				
Avión [1416]	12	16	13	17	15	20
Casa San Matías [1103]	14	19	16	21		
Casamigos [1609]	14	19	16	21	18	24
Clase Azul [1595]	26	35	34	45	45	60
Corazón [1103]	12	16	13	17	15	20
Deleon [1535]	16	21	17	23	18	24
Don Julio [1449]	13	17	15	20	17	23
Don Julio 1942 [1449]					40	60
El Cristiano [1499]	14	19	16	22	30	40
El Mayor [1603]	12	16	13	17	15	20
El Tesoro [1139]	14	19	15	20	18	24
El Tesoro Paradiso [1139]					35	47
Espolón [1440]	12	16	13	17	15	20
LALO [1468]	14	19				
Milagro [1559]	12	16	13	17	15	20
Patrón [1492]	14	19	17	23	20	27
Siete Leguas [1120]	14	19	17	23	19	26
Suerte [1530]	12	16	13	17	15	20
Tapatio [1139]	14	19	16	21	17	23
Tequila Ocho [1474]	14	19	16	21	18	24
Teremana [1613]	13	17	15	20	18	24
Terralta [1579]	14	19	15	20	16	21







* Prices and Availability subject to change

** Ask your server about off menu, specialty items

Los Valles







In the valleys around the town of Jalisco at altitudes around 3,500 feet above sea level is the region of “Los Valles”. Oriented below Volcan de Tequila, an almost 10,000 foot tall volcano which has remained dormant for the last 200,000 years. Here the temperatures are much warmer, ranging between 57 - 87 degrees and the rainy season typically lasts from late May to early October.

The warmer climate and longer rainy season allows the agaves to reach maturity much quicker. These piñas grow 70 - 100 lbs and typically have a more pronounced black pepper flavor with other herbal tasting notes. This is due, in part, to the volcanic soil of the region which is stained black. Tequilas of this region are also typically more bold in flavors compared the the softer flavors of those from Los Altos.







	Blanco		Reposado		Añejo	
	1.50 OZ 	2.00 OZ 	1.50 OZ 	2.00 OZ 	1.50 OZ 	2.00 OZ 
Brand [NOM]						
Arette [1109]	12	16	13	17	15	20
ArteNOM [1146]					24	32
Azuña [1426]	12	16	13	17	15	20
Casahuín [1123]	17	23				
Casa Dragones [1489]	15	20	18	24	26	35
Casa Noble [1137]	12	16	13	17	15	20
Cazcanes [1599]	20	27	30	40		
Chamucos [1586]	12	16	13	17	15	20
Cimarron [1146]	12	16	14	20		
Código 1530 [1616]	15	20	23	30	41	55
Don Fulano [1146]	16	21	17	23	18	24
El Tequileño [1108]	13	17	15	20	18	24
Fortaleza [1493]	14	19	16	22	22	30
Gran Centario [1122]	12	16	14	19	15	20
Herradura [1119]	12	16	13	17	15	20
Maestro Dobel [1122]	12	16	13	17	15	20
Partida [1502]	12	16	13	17	15	20
Siembra Valles [1123]						
Tears of Llorona [1146]					45	60
Tres Agaves [1614]	12	16	13	17	15	20
Tres Generaciones [1102]	13	17	15	20	16	21

* Prices and Availability subject to change
 **Ask your server about off menu, specialty items

Guanajuato

	Blanco		Reposado		Añejo	
	1.50 oz	2.00 oz	1.50 oz	2.00 oz	1.50 oz	2.00 oz
Brand [NOM]						
Corralejo [1368]	12	16	13	17	15	20
Los Arango [1368]	12	16	13	17	15	20

Tamaulipas

	Blanco		Reposado		Añejo	
	1.50 oz	2.00 oz	1.50 oz	2.00 oz	1.50 oz	2.00 oz
Brand [NOM]						
Chinaco [1127]	12	16	13	17	15	20

Mezcal

					
	1.50oz	2.00oz		1.50oz	2.00oz
Bozal Cenizo	17	23	Del Maguey Iberico Pechuga	23	30
Bozal Cuixe	17	23	Del Maguey Minero	23	30
Bozal Tobala	17	23	Del Maguey San Luis del Rio	23	30
Carreno Cuishe	23	31	Del Maguey Tobala	39	52
Carreno Ensemble	17	23	Del Maguey Vida	15	20
Carreno Espadin	17	23	Tomas Espadin	12	16
Carreno Tepeztate	20	30	Tomas Raicilla	32	43
Carreno Tobala	17	23	Tomas Reserva	19	25
Carreno Tobasiche	17	23	Tomas Tepeztate	28	37
Del Maguey Chichicapa	23	30	Vago Elote	13	17
Del Maguey Crema	25	33	Vago Ensemble Tio Rey	25	33
			Vago Espadin Emigdio Jarqui,	18	24
			Vago Espadin Joel Barriga	18	24
			Vago Mexicano	25	33

Spirits

Bourbon

	1.50 OZ	2.00 OZ
Angel's Envy	\$15.00	\$20.00
Basil Hayden's	\$18.00	\$24.00
Blantons	\$30.00	\$45.00
Buffalo Trace	\$10.00	\$15.00
Bulleit	\$12.00	\$16.00
Four Roses	\$12.00	\$16.00
Makers Mark	\$12.00	\$16.00
Makers Mark 46	\$14.00	\$18.00
Makers Mark 101	\$16.00	\$20.00
Woodford Reserve	\$14.00	\$18.00
Crown Royal	\$12.00	\$16.00
Jack Daniels	\$12.00	\$16.00
Jameson	\$12.00	\$16.00

Vodka

	1.50 OZ	2.00 OZ
Ketel One	\$13.00	\$17.00
Titos	\$13.00	\$17.00

Scotch

	1.50 OZ	2.00 OZ
Balvenie 12	\$18.00	\$24.00
Glenfiddich 12	\$18.00	\$24.00
Glenlivet 12	\$18.00	\$24.00
Macallan 12	\$18.00	\$24.00
Monkey Shoulder	\$12.00	\$18.00

Rum

	1.50 OZ	2.00 OZ
Appleton Estate	\$16.00	\$22.00
Bacardi	\$10.00	\$13.00
Captain Morgan	\$10.00	\$13.00
Diplomatico	\$14.00	\$18.00
Plantation Dark	\$10.00	\$15.00
Ron Zucapa 23	\$17.00	\$22.00

Gin

	1.50 OZ	2.00 OZ
Hendricks	\$10.50	\$14.00
Roku	\$10.00	\$15.00
St. George Botanivore	\$12.00	\$16.00
St. George Dry Rye	\$12.00	\$16.00
St. George Terroir	\$12.00	\$16.00
Tanqueray Ten	\$14.00	\$19.00

Rye

	1.50 OZ	2.00 OZ
Bulleit	\$12.00	\$16.00
FEW Immortal	\$12.00	\$16.00
High West Double Rye	\$14.00	\$19.00
Templeton 4yr	\$14.00	\$18.00
Whistle Pig 6yr	\$16.00	\$20.00
Woodford Reserve	\$14.00	\$18.00

Happy Hour

DAILY 2PM-6PM

\$2 off all Specialty Cocktails, Margaritas,
Draft Beer, and Wine.

