

## COCKTAILS

### MEZCAL & TEQUILA

ALL 8

#### THE PALOMA

MEXICO'S NATIONAL COCKTAIL

CHOOSE MEZCAL OR TEQUILA ~ GRAPEFRUIT JUICE ~ GRAPEFRUIT SODA\*

#### MARGARITA

TEQUILA ~ LIME JUICE ~ AGAVE ~ TRIPLE SEC\*

#### MEZCAL MULE

MEZCAL ~ GINGER BEER ~ LIME MICHELAD

CHOOSE MEZCAL OR TEQUILA ~ SANGRITA ~ WORCESTER SAUCE ~ MEXICAN BEER\*

#### M&M- MONTENEGRO & MEZCAL

MEZCAL ~ AMARO MONTENEGRO ~ XOCOLAT MOLE BITTERS

#### THE NEW TEQUILA SUNRISE

TEQUILA REPOSADO ~ MARTINI BIANCO ~ TRIPLE SEC ~ GRAPEFRUIT ~ RASPBERRY SYRUP

**\*VIRGIN OPTION AVAILABLE**

### FROZEN MARGARITAS

ALL 5

ASK YOUR SERVER FOR TODAY'S FLAVOURS! MADE USING EITHER TEQUILA OR MEZCAL

## COCKTAILS

### CLASSIC

ALL 8

#### DAIQUIRI

RUM ~ LIME ~ SUGAR

ASK YOUR SERVER FOR ADDITIONAL FLAVOURS

#### PINA COLADA

COCONUT RUM ~ PINEAPPLE JUICE ~ MILK ~ CREAM

#### WHITE RUSSIAN

VANILLA VODKA ~ KAHLUA ~ MILK ~ CREAM

#### FRENCH MARTINI

VODKA ~ CHAMBORD ~ PINEAPPLE JUICE

#### ESPRESSO MARTINI

VANILLA VODKA ~ KAHLUA ~ COFFEE ~ VANILLA SYRUP

#### TOM COLLINS

GIN ~ LEMON ~ SUGAR

ASK YOUR SERVER FOR ADDITIONAL FLAVOURS

#### APEROL SPRITZ

APEROL ~ SPARKLING WINE ~ SODA

#### NEGRONI

CHOOSE GIN OR MEZCAL~ CAMPARI OR APEROL ~ SWEET, ROSE OR DRY VERMOUTH

#### OLD FASHIONED

CHOOSE BOURBON, WHISKY, RUM OR MEZCAL ~ SUGAR ~ BITTERS

OTHER CLASSICS AVAILABLE - ASK YOUR SERVER FOR YOUR FAVOURITES!

## MOCKTAILS

ALL 4

#### HIBALL

SEASONAL FRUIT SYRUP ~ LIME ~APPLE ~ SODA

#### PINK LEMONADE

FRESH STRAWBERRIES ~ STRAWBERRY SYRUP ~ LIME ~ LEMONADE

#### VIRGIN APPLE COSMO

APPLE ~ ORANGE ~ CRANBERRY ~ SUGAR

## MEZCAL

PARA TODO MAL, MEZCAL, Y PARA TODO BIEN, TAMBIÉN.

FOR EVERYTHING BAD, MEZCAL, AND FOR EVERYTHING GOOD, AS WELL.

**MEZCAL, THE SPIRIT OBTAINED FROM DISTILLING AGAVE, HAS BEEN ENJOYED ACROSS MEXICO FOR CENTURIES. AGAVE FOR MEZCAL USE IS MOSTLY COOKED IN STONE PITS UNDERGROUND TO GIVE A SMOKINESS WHICH BRINGS OUT FRUIT, MINERAL OR HERBAL NOTES. YOU KNOW MAY KNOW TEQUILA BETTER, BUT MEZCAL CAME FIRST. IN FACT, TEQUILA IS ACTUALLY JUST A KIND OF MEZCAL.**

## FLIGHTS

### BY REGION ~ 12

DERRUMBES OAXACA ~ DERRUMBES MICHOACAN ~ DERRUMBES SAN LUIS POTOSI

### BY AGE ~ 16

ILEGAL JOVEN ~ ILEGAL REPOSADO ~ ILEGAL ANEJO

## ACCOMPANIMENTS

ALL MEZCALS SERVED WITH A CHOICE OF

**VERDITA – PINEAPPLE, MINT, CORIANDER, JALAPENO, GREEN PEPPER, LIME**

~ OR ~

**SANGRITA – TOMATO, ORANGE, RED PEPPER, CHILLI SALT, LIME**

## OAXACA

### ILEGAL JOVEN MEZCAL 3.9

DEEP AGAVE, GREEN APPLE, CITRUS, WHITE PEPPER

### QUIQUIRIQUI 3.7

DISTINCT ROASTED AGAVE, PEPPERY FINISH

### MONTELOBOS JOVEN 4.2

SWEET, COOKED APPLES, BROWN SUGAR, MEATY SMOKE

### KOCH ESPADIN SAN BALTAZAR GUILAVILA 3.3

SWEET, FRUITY TONES, COCONUT, HERBS, SPICE

### KOCH MADRECUISHE 6.3

CITRUS, VEGETAL NOTES, EARTHY

### KOCH TEPEZTATE 6.9

FLORAL, HERBAL, SWEET AFTERTASTE

### DERRUMBES OAXACA JOVEN 4

LIGHT SMOKINESS, MINERAL, FRUITY NOTES

## MEZCAL

### OTHER REGIONS

#### DERRUMBES MICHOACAN 4

SALTED LEMON, EARTHY BASIL LEAF, MINERAL SMOKE

#### DERRUMBES SAN LUIS POTOSI 4

FOREST FLOOR, HERBACEOUS, CHALKY NOTES

#### DERRUMBES ZACATECAS 4.3

CITRUS ZEST, GREEN VEGETABLE, PEPPERY SPICE, MENTHOL FINISH

#### DE LEYENDA GUERRERO 5.5

TROPICAL FRUITS, PAPAYA, GENTLE SMOKE

#### DE LEYENDA PUEBLA 5.5

SALTED BUTTER, SOFT OAK, PEAR, CITRUS PEEL

#### DE LEYENDA DURANGO 5.5

FRUIT, APPLE GUAVA, BARBEQUE MEAT, BURNT WOOD

## TEQUILA

TAPATIO BLANCO 3.4	OCHO BLANCO 3.1	CAZCABEL BLANCO 3.2	CURADO BLUE AGAVE 4.4
TAPATIO REPOSADO 4.2	OCHO REPOSADO 3.3	CAZCABEL HONEY 3.2	CURADO ESPADIN 4.4
TAPATIO ANEJO 5	OCHO ANEJO 7	CAZCABEL COFFEE 3.2	CURADO CUPREATA 4.4
~ FLIGHT 12.6 ~	~ FLIGHT 13.4 ~	~ FLIGHT 9.6	~ FLIGHT 13.2 ~

## WINES

### WHITE

175ML 250ML BTL

#### LA COPA DE MACABEO, COVIÑAS

4.50 6.75 19

2018 ~ SPAIN

CRISP, DRY AND REFRESHINGLY EASY DRINKING. (VG)

#### MELODIAS PINOT GRIGIO, TRAPICHE

5.75 9 26

2019 ~ ARGENTINA

FRESH, DRY AND DELICATE, CLASSIC PINOT GRIGIO

WITH AN ARGENTINE TWIST. (VG)

#### VIA NOVA,SAUVIGNON BLANC

6.25 9 26

2018 ~ ITALY

CLEAN, CRISP AND REFRESHING,

BRIGHT CITRUS & WHITE PEACH (VG)

### ROSE

175ML 250ML BTL

#### LA COPA DE BOBAL ROSE, BODEGAS COVINAS

4.50 6.75 19

2018 ~ SPAIN

BRIGHT, RED BERRIES, WITH A TOUCH OF SWEETNESS. (VG)

### RED

175ML 250ML BTL

#### LA COPA DE BOBAL, COVIÑAS

4.50 6.75 19

2018 ~ SPAIN

JUICY, RIPED RED FRUITS AND EVERYDAY

EASY DRINKING. (VG)

#### MERLOT, VINAMAR

5.25 7.75 22

2019 ~ CHILE

FRESH AND FRUIT FORWARD, WITH SOFT,

SILKY TANNINS, AND A PEPPERY FINISH.

#### RIOJA TEMPRANILLO HEREDAD DE TEJADA

6.50 9 27

2018 ~ SPAIN

CLASSIC YOUNG RIOJA, WELL-BALANCED

WITH RED FRUIT AND A LONG FINISH.

### SPARKLING

125ML BTL

#### NV BRUT, BODEGAS SANTA ANA

4.5 26

WHITE ~ ARGENTINA

A PERFECT ALTERNATIVE TO CHAMPAGNE,

BEAUTIFULLY ELEGANT, COMPLEX, WITH

RACY ACIDITY. (VG)

#### NV MICHELLE SPARKLING,

CHATEAU STE MICHELLE

7 40

WHITE ~ UNITED STATES OF AMERICA

BEAUTIFULLY ELEGANT, COMPLEX, WITH

RACY ACIDITY, PERFECT FOR ANY

CELEBRATION. (VG)

# mezcal