

DRINKS

MADE
IN

MEXICO

mezcal

**MEZCAL, THE SPIRIT OBTAINED FROM
DISTILLING AGAVE, HAS BEEN ENJOYED
ACROSS MEXICO FOR CENTURIES.**

You may know tequila better, but mezcal came first. In fact, tequila is actually just a kind of mezcal. While there are over 30 types of agave that can be used to make mezcal, tequila must be made with blue agave.

The production process for mezcal is also different. Where the agave is usually cooked under pressure in tequila production, for mezcal it is mostly cooked underground in smoke pits. This leads to the smokey flavour profile of mezcal, and brings out fruit, mineral or herbal notes.

*Mezcal is made in 8 specific regions of Mexico:
Oaxaca, Durango, Guanajuato, Guerrero, San Luis
Potosi, Tamaulipas, Zacatecas, and Michoacan.*



*Each region has its own unique production processes
and flavour profiles.*

COCKTAILS

MEZCAL & TEQUILA

ALL 8

THE PALOMA

MEXICO'S NATIONAL COCKTAIL

choose mezcal or tequila, grapefruit juice, grapefruit soda

MEZCAL MULE

mezcal, ginger beer, lime

M&M- MONTENEGRO & MEZCAL

mezcal, amaro montenegro, xocolat mole bittersters

THE NEW TEQUILA SUNRISE

tequila reposado, triple sec, grapefruit juice, orange juice, raspberry syrup

DAIQUIRI

*rum, lime, sugar
classic or strawberry*

PINA COLADA

coconut rum, pineapple juice, milk, cream

FRENCH MARTINI

vodka, chambord, pineapple juice

ESPRESSO MARTINI

*vanilla vodka ~ kahlua ~ coffee ~ vanilla syrup Other classics
available- ask your server for your favourites!*

TOM COLLINS

*gin, lemon, sugar
classic or strawberry*

APEROL SPRITZ

aperol, sparkling wine, soda

GUAVA PINK FIZZ

Mexican guava soda topped with sparkling wine

NEGRONI

choose gin or mezcal, campari, cocchi americano

**OTHER CLASSICS AVAILABLE - ASK YOUR
SERVER FOR YOUR FAVOURITES!**

MARGARITAS

ALL 8 UNLESS STATED OTHERWISE

CLASSIC MARGARITA

Choose either Tequila or Mezcal, lime, sugar, triple sec

CHILLI AND PINEAPPLE

Chilli infused tequila, lime, sugar, triple sec, pineapple juice

MANGO & BASIL MARGARITA

Fresh basil, mango mezcal liquer, sugar, lime

TOMMY MARGARITA

Tequila, agave syrup, lime, served over ice on the rocks

ANEJO MARGARITA £11

Tequila Anejo, triple sec, lime, sugar

FROZEN MARGARITAS

6

Ask your server for today's flavours! Made using either tequila or mezcal

VIRGIN COCKTAILS

6 EACH

VIRGIN MARGARITA

*lime, sugar, alcohol free tequila,
orange juice*

VIRGIN TOM COLLINS

*Non alcoholic gin, lime, sugar, sparkling
water. Either classic or strawberry*

MOCKTAILS

ALL 4

PINK LEMONADE

fresh strawberries, strawberry syrup, lime, lemonade

APPLE COSMO

apple, orange, cranberry, sugar

WINES

WHITE

	175ml	250ml	bottle
LA COPA DE MACABEO, COVIÑAS 2018 ~ SPAIN <i>Crisp, dry and refreshingly easy drinking. (VG)</i>	4.5	6.75	19
MELODIAS PINOT GRIGIO, TRAPICHE 2019 ~ ARGENTINA <i>Fresh, dry and delicate, classic Pinot Grigio with an Argentine twist. (VG)</i>	5.75	8	24
VIA NOVA, SAUVIGNON BLANC 2018 ~ ITALY <i>Clean, crisp and refreshing, bright citrus & white peach (VG)</i>	6.25	9	26

ROSE

	175ml	250ml	bottle
LA COPA DE BOBAL ROSE, BODEGAS COVINAS 2018 ~ SPAIN <i>Bright, red berries, with a touch of sweetness. (VG)</i>	4.5	6.75	19

RED

	175ml	250ml	bottle
LA COPA DE BOBAL, COVIÑAS 2018 ~ SPAIN <i>Juicy, riped red fruits and everyday easy drinking. (VG)</i>	4.5	6.75	19
MERLOT, VINAMAR 2019 ~ CHILE <i>Fresh and fruit forward, with soft, silky tannins, and a peppery finish.</i>	5.25	7.75	22
RIOJA TEMPRANILLO HEREDAD DE TEJADA 2018 ~ SPAIN <i>Classic young Rioja, well-balanced with red fruit and a long finish.</i>	6.5	9	27

SPARKLING

	125ml	bottle
NV BRUT, BODEGAS SANTA ANA WHITE ~ ARGENTINA <i>A perfect alternative to Champagne, beautifully elegant, complex, with racy acidity. (VG)</i>	4.25	26
NV MICHELLE SPARKLING, CHATEAU STE MICHELLE WHITE ~ UNITED STATES OF AMERICA <i>Beautifully elegant, complex, with racy acidity, perfect for any celebration. (VG)</i>		40

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. You may know tequila better, but mezcal came first. In fact, tequila is actually just a kind of mezcal. While there are over 30 types of agave that can be used to make mezcal, tequila must be made with blue agave. The production process for mezcal is also different. Where the agave is usually cooked under pressure in tequila production, for mezcal it is mostly cooked underground in smoke pits. This leads to the smokey flavour profile of mezcal, and brings out fruit, mineral or herbal notes.

Mezcal is made in 8 specific regions of Mexico: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas, and Michoacan. Each region has its own unique production process and flavour profile.

Agave for mezcal use is mostly cooked in stone pits underground to give a smokiness which brings out fruit, mineral or herbal notes.

FLIGHTS

BY REGION 16

De Leyenda

De Leyenda Puebla

De Leyenda Guerrero

BY AGE 16

OAXACA ILEGAL JOVEN

ILEGAL REPOSADO

ILEGAL ANEJO

Or Build your own Flight, 3 shots (priced per shot) with one of our accompaniments

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

ASK YOUR SERVER ABOUT ANY SPECIAL MEZCAL OF THE MOMENT.

SOME OF THE PRODUCTS ARE TOUGH TO COME BY SO IF WE
DON'T HAVE ANY ASK FOR A SIMILAR REPLACEMENT.

GAXACA

ILEGAL JOVEN MEZCAL 3.9

Deep agave, green apple, citrus, white pepper

QUIQUIRIQUI 3.7

Distinct roasted agave, peppery finish

MONTELOBOS ESPADIN JOVEN 4.2

Sweet, cooked apples, brown sugar, meaty smoke

DOS HOMBRES 5.8

Green grass, mango and smokey notes

OJO DE TIGRE 4.2

Pepper, lemon zest, honey, wood smoke

DEL MAGUEY VIDA 5.8

Burnt sandlewood, honey, cinnamon

KOCH MADRECUISHE 6.3

Citrus, vegetal notes, earthy

DE LEYENDA OAXACA 5

Light smokiness, mineral, fruity notes



**PRAY FOR ME
& BLAME
THE MEZCAL**

OTHER REGIONS

MONTELOBOS TOBALA PUEBLA 6

Citrus, truffle, basil 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

OJO DE DIOS 4.8

Coffee infused mezcal

AGED

ILEGAL REPOSADO 4.9

4 months aged. caramelised pear, bitter orange, clove, vanilla

ILEGAL ANEJO 7.2

13 months aged. Maple, clove, bitter orange, dark chocolate

MEZCAL

ENSAMBLES

(mixed agave)

UNION UNO 3.8

Vanilla, earthy, smokey pine, citrus

MONTELOBOS ENSAMBLE 5.6

Roasted red berries, tarragon, mineral smoke

GEM & BOLT 5.5

Lightly smokey, vanilla, vegetal oak, red pepper

KOCH ENSAMBLE 5.8

Creamy, honey and smoked applewood

OTHER

LA VENENOSA (RAICILLA) 5.7

*Single distilled from agave in a pot still
Complex fruits, sweet spice, herbs*

HACIENDA DE CHIHUAHUA (SOTOL) REPOSADO 3.7

*Distilled from sotol, or 'desert spoon'
6 – 12 months aged. Creamy, citrus, dark sugar*

BRUXO NO.2 (PECHUGA) 4.5

*Mezcal redistilled with fruits, grains and often chicken breast!
Don't worry, this one is vegetarian friendly
Herby, smokey, almond, anise*

**FORGIVE ME,
I AM ABOUT
TO SIN**



TEQUILA

TAPATIO BLANCO 3.4
TAPATIO REPOSADO 4.2
TAPATIO ANEJO 5
FLIGHT 12.6

OCHO BLANCO 3.1
OCHO REPOSADO 3.3
OCHO ANEJO 7
FLIGHT 13.4

CALE 23 BLANCO 3.9
CALE 23 REPOSADO 4.2
CALLE 23 ANEJO 4.5
FLIGHT 12.6

CAZCABEL BLANCO 3.2
CAZCABEL HONEY 3.2
CAZCABEL COFFEE 3.2
CAZCABEL COCONUT 3.2
FLIGHT 9.6

OTHER SPIRITS

VODKA

ABSOLUT 3.5
KETEL ONE 3.5
ABSOLUT
VANILLA 3.5
GREY GOOSE 4

GIN

TANQUERAY 3.5
HENDRICKS 3.5
KATUN 3.5
LARIOS ROSE 3.5
WHITLEY NEILL
RASPBERRY 3.5

RUM

BACARDI 3.5
HAVANA 7 3.5
OLD J SPICED 3.5
KRAKEN 3.5

WHISKY/ BOURBON

SEXTON 3.5
JOHNNIE
WALKER 3.5
JIM BEAM 3.5
BULLEIT 3.5

OTHERS ALL 3.5

COURVOISIER
XTA HONEY
HUANA GUARANA
KALANI COCONUT

CHAMBORD
APEROL
ANCHO REYES

KAHLUA
CAMPARI
COCCHI ROSA
AMARO MONTENEGRO

DRAFT BEER

Schooner

MARIACHI 4% 3.5
PABST BLUE RIBBON 4.7% 3.7
ESTRELLA 5.4% 4

BOTTLES

CORONA 4.5% 3.5
PACIFICO 4.5% 3.5
MODELO ESPECIAL 4.5% 4
DESPERADOS 5.9% 4.2
DOS EQUIS XX 4.2% 4
OCHO REALES ALE 5% (GF) 5
OCHO REALES PILSNER 4.6% (GF) 5
HEINEKEN 0% 2.9

SOFT DRINKS

JARRITOS - MEXICAN SODAS 4
mexican cola ~ mandarin ~ lime ~ guava ~ pineapple - mango
DRAFT SOFT 1.9 LARGE DRAFT SOFT 2.5
IRN BRU/DIET 2.5 PEPSI/DIET 2.5
TING 2
SPARKLING WATER 1.9

I HATE **mezcal**
SAID NO
JUAN EVER

