

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 smoky 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 9

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

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 9 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

7

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
TIERRA ALTA SAUVIGNON BLANC CHILE	5.5	7.50	22
MIRABELL PINOT GRIGIO ITALY	6.25	8.50	24
FALSE BAY CHARDONNAY SOUTH AFRICA	7.5	9.5	28

ROSÉ

	175ml	250ml	bottle
PLOT 22 ROSÉ SPAIN <i>Full flavoured rosé with slight spicy notes</i>	5.5	7.5	22

RED

	175ml	250ml	bottle
TIERRA ALTA-MERLOT CHILE <i>The palate is rich with herbaceous notes and a lot of fresh plum flavours. Rich and ripe fruits</i>	5.5	7.5	22
ANCORA SANGIOVESE ITALY <i>Complex on the nose with aromas of red fruit and liquorice, typical of the Tempranillo variety</i>	6.25	8.5	24
IRIS MALBEC ARGENTINA <i>A tasty wine, rich in red berry flavours with a sweet tannin structure that leaves a long finish.</i>	7.5	9.5	28

SPARKLING

	125ml	bottle
DOLCI COLINE PROSECCO SPUMANTE ITALY <i>Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish</i>	7.5	32
MIRABELL ROSÉ PROSECCO ITALY		32

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

16

BY REGION

*De Leyenda
De Leyenda Puebla
De Leyenda Guerrero*

BY AGE

*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.

OAXACA

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

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

TEQUILA

TAPATIO BLANCO 3.4

TAPATIO REPOSADO 4.2

TAPATIO ANEJO 5

FLIGHT 12.6

OCHO BLANCO 3.5

OCHO REPOSADO 4

OCHO ANEJO 7

FLIGHT 14.5

CALE 23 BLANCO 3.9

CALE 23 REPOSADO 4.2

CALLE 23 ANEJO 4.5

FLIGHT 12.6

CAZCABEL BLANCO 3.5

CAZCABEL HONEY 3.5

CAZCABEL COFFEE 3.5

CAZCABEL COCONUT 3.5

FLIGHT 10

OTHER SPIRITS

Soft Mixer +6op

VODKA

ABSOLUT 3.8
KETEL ONE 3.8

ABSOLUT
VANILLA 3.8
GREY GOOSE 4.3

GIN

TANQUERAY 3.8
HENDRICKS 3.8

KATUN 3.8
LARIOS ROSE 3.8
WHITLEY NEILL
RASPBERRY 3.8

RUM

BACARDI 3.8
HAVANA 7 3.8
OLD J SPICED 3.8
KRAKEN 3.8

WHISKY/ BOURBON

SEXTON 3.8

JOHNNIE
WALKER 3.8
JIM BEAM 3.8
BULLEIT 3.8

OTHERS ALL 3.5

Soft Mixer +6op

COURVOISIER
XTA HONEY
HUANA GUARANA
KALANI COCONUT

CHAMBORD

AMARO MONTENEGRO

ANCHO REYES

KAHLUA
CAMPARI
COCCHI ROSA
APEROL

DRAFT BEER

Schooner

MARIACHI 4% 4
MADRI 4.6% 4.2

BOTTLES

ESTRELLA 5.4% 3.8
PACIFICO 4.5% 3.8
MODELO ESPECIAL 4.5% 4.2
DESPERADOS 5.9% 4.2
DOS EQUIS XX 4.2% 4
OCHO REALES ALE 5% (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

TEA & COFFEE

ESPRESSO 1.8

DOUBLE ESPRESSO 2

AMERICANO 2 CAPPUCCINO 2.3

LATTE 2.5

FLAT WHITE 2.5

MACCHIATO 2

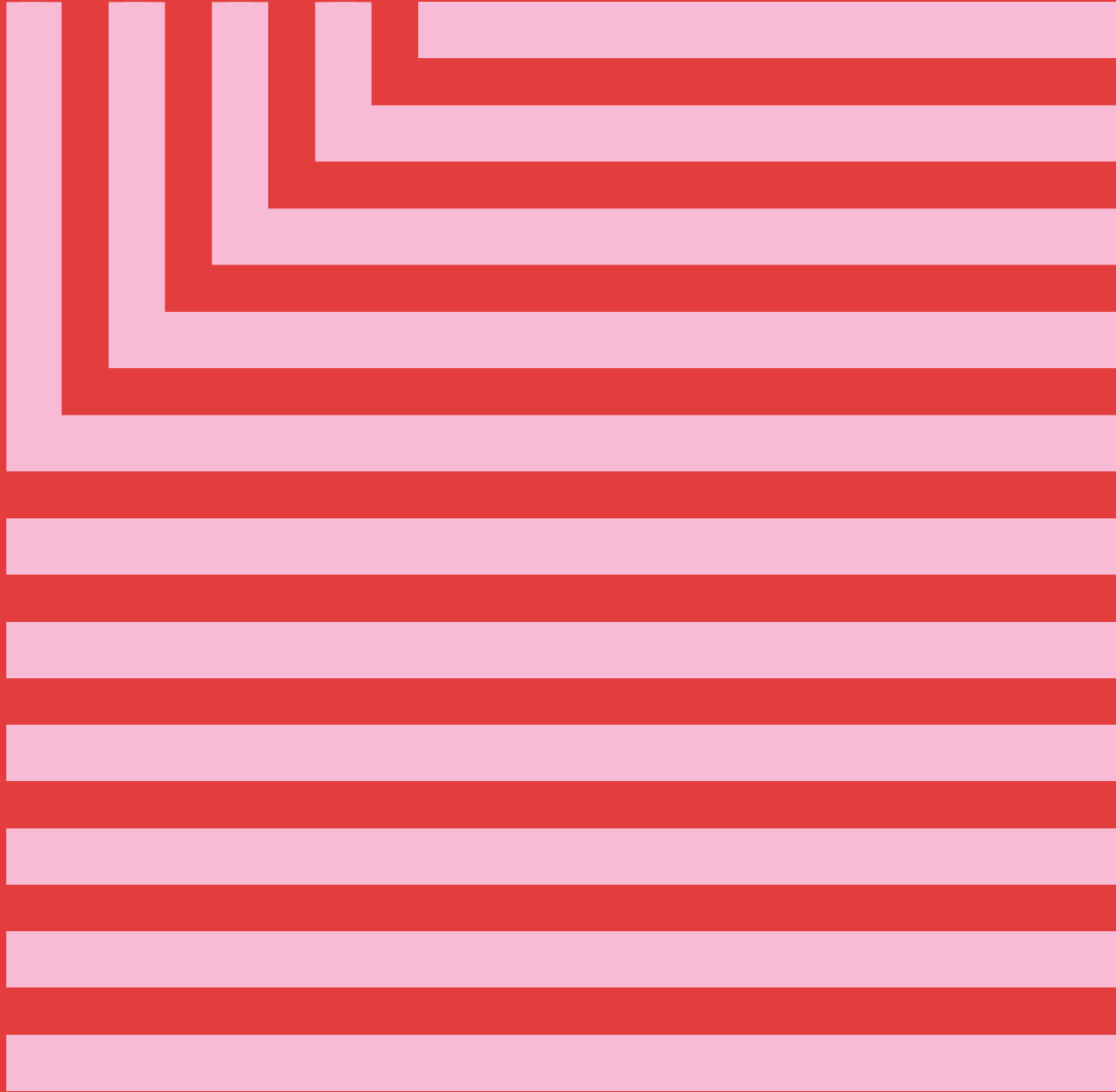
MOCHA 2.6

HOT CHOCOLATE 3.5

TEAS 2

ASK FOR SELECTION

I HATE **mezcal**
SAID NO
JUAN EVER



f @ MEZCALGLASGOW

FOLLOW &
TAG US

