

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.*

## CLASSIC MARGARITAS

### CLASSIC MARGARITA 9.5

*choose either tequila or mezcal, lime, sugar, triple sec*

### CHILLI AND PINEAPPLE 10

*chilli infused tequila, lime, sugar, triple sec, pineapple juice*

### MANGO MARGARITA 10

*choose tequila or mezcal, mango puree, lime, sugar*

### PEACH MARGARITA 10

*choose tequila or mezcal, peach schnapps, lime, sugar*

### COCONUT MARGARITA 10

*cazcabel coconut, lime, sugar*

### TOMMY MARGARITA 10

*tequila, agave syrup, lime, served on the rocks*

### STRAWBERRY MEZCAL MARGARITA £10.5

*mezcal, strawberries, triple sec, lime, sugar served on the rocks*

### THE SMOKE SHOW 12

*casamigos mezcal, casamigos blanco  
tequila, ancho reyes, agave, lime*

## JARRITOS MARGARITAS

### 10 EACH

*Choose from mezcal or tequila*

*Pick your jarritos flavour*

*lime, guava, mandarin, mango*

## FROZEN MARGARITAS

### ALL 8

*Ask your server for today's flavours! Made with tequila*

# COCKTAILS

## MEZCAL & TEQUILA

### THE PALOMA 9.5

*MEXICO'S NATIONAL COCKTAIL  
choose mezcal or tequila, grapefruit juice, soda*

### MEZCAL MULE 9.5

*mezcal, ginger beer, lime*

### TEQUILA SUNRISE 9.5

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

### NEGRONI 10

*choose gin or mezcal, campariri, cocchi americano*

### MEXICAN FIRING SQUAD 11.5

*Don julio blanco tequila, lime, gomme, grenadine, bitters*

### HIBISCUS OLD FASHIONED 11.5

*Ojo de dios hibiscus mezcal, grapefruit liqueur*

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

## PITCHERS

*Perfect for a group of 2-4 served with ice. Choose from Tequila or Mezcal*

**CLASSIC MARGARITA 25**

**CHILLI AND PINEAPPLE 27**

**MANGO MARGARITA 27**

**PEACH MARGARITA 27**

## VIRGIN COCKTAILS

**6.5 EACH**

### VIRGIN MARGARITA

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

### VIRGIN TOM COLLINS

*Non alcoholic gin, lime, sugar, soda  
water. Choose from classic or strawberry*

## MOCKTAILS

**ALL 4.5**

### PINK LEMONADE

*strawberry puree, strawberry syrup, lime, sugar, soda water*

### ORANGE MANGO CRUSH

*orange juice, mango puree, lime, lemonade*

# WINES

## WHITE

	175ml	250ml	bottle
TIERRA ALTA SAUVIGNON BLANC CHILE	6.5	8.5	24
MIRABELL PINOT GRIGIO ITALY	8.25	10.25	28

## ROSÉ

	175ml	250ml	bottle
WHITE ZINFADEL SPAIN <i>Full flavoured rosé with slight spicy notes</i>	6.5	8.5	24

## 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>	6.5	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>	8.5	10	30

## 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>	9	35

## 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.*

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*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

*De Leyenda  
De Leyenda Puebla  
De Leyenda Guerrero*

18

### BY AGE

*Illegal Joven  
Illegal Reposado  
Illegal 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**

*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 4.5**  
*Deep agave, green apple, citrus, white pepper*

**QUIQUIRIQUI 4.5**  
*Distinct roasted agave, peppery finish*

**MONTELOBOS ESPADIN JOVEN 5**  
*Sweet, cooked apples, brown sugar, meaty smoke*

**DOS HOMBRES 6.2**  
*Green grass, mango and smokey notes*

**OJO DE TIGRE 5**  
*Pepper, lemon zest, honey, wood smoke*

**DEL MAGUEY VIDA 6.5**  
*Burnt sandalwood, honey, cinnamon*

**KOCH MADRECUISHE 6.8**  
*Citrus, vegetal notes, earthy*

**DE LEYENDA OAXACA 5.5**  
*Light smokiness, mineral, fruity notes*

**CASAMIGOS MEZCAL JOVEN 6**  
*Smoke, black pepper, herbal*



**PRAY FOR ME  
& BLAME  
THE MEZCAL**

## OTHER REGIONS

**MONTELOBOS TOBALA PUEBLA 6.5**  
*Citrus, truffle, basil notes*

**OJO DE DIOS ODD HIBISCUS 5.5**  
*Hibiscus infused mezcail*

**DE LEYENDA GUERRERO 6**  
*Tropical fruits, papaya, gentle smoke*

**DE LEYENDA PUEBLA 6**  
*Salted butter, soft oak, pear, citrus peel*

**DE LEYENDA DURANGO 6**  
*Fruit, apple guava, barbeque meat, burnt wood*

**OJO DE DIOS CAFE 5.5**  
*Coffee infused mezcail*

## AGED

**ILEGAL REPOSADO 5.5**  
*4 months aged. caramelised pear, bitter orange, clove, vanilla*

**ILEGAL ANEJO 8**  
*3 months aged. Maple, clove, bitter orange, dark chocolate*

# MEZCAL

## ENSAMBLES

*(mixed agave)*

**UNION UNO 4.2**

*Vanilla, earthy, smokey pine, citrus*

**MONTELOBOS ENSAMBLE 6.2**

*Roasted red berries, tarragon, mineral smoke*

**GEM & BOLT 6**

*Lightly smokey, vanilla, vegetal oak, red pepper*

**KOCH ENSAMBLE 6.2**

*Creamy, honey and smoked applewood*

## OTHER

**HACIENDA DE CHIHUAHUA (SOTOL) REPOSADO 4.2**

*Distilled from sotol, or 'desert spoon'*

*6 – 12 months aged. Creamy, citrus, dark sugar*

**BRUXO NO.2 (PECHUGA) 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 3.9

TAPATIO REPOSADO 4.8

TAPATIO ANEJO 5.5

FLIGHT 16

OCHO BLANCO 4

OCHO REPOSADO 4.5

OCHO ANEJO 7.5

FLIGHT 18

CALE 23 BLANCO 4.2

CALE 23 REPOSADO 4.9

CALLE 23 ANEJO 5

FLIGHT 16

CAZCABEL BLANCO 4

CAZCABEL HONEY 4

CAZCABEL COFFEE 4

CAZCABEL COCONUT 4

FLIGHT 18

DON JULIO BLANCO 5.2

DON JULIO REPOSADO 5.9

DON JULIO ANEJO 6

FLIGHT 20

CASAMIGOS BLANCO 5.8

CASAMIGOS REPOSADO 6

CASAMIGOS ANEJO 6.3

FLIGHT 22



## OTHER SPIRITS

*Soft Mixer +6op*

VODKA	GIN	RUM	WHISKY/ BOURBON
SMIRNOFF 4.2	GORDONS 4.2	CAPTAIN MORGANS 4.2	JOHNNIE WALKER 4.2
KETEL ONE 4.2	GORDONS PINK 4.2	BACARDI 4.2	BULLEIT 4.5
	TANQUERAY 4.5	KRAKEN 4.5	
		KALANI COCONUT 4.5	

## OTHERS

*Soft Mixer +6op*

COURVOISIER 4.5	KAHLUA 4	APEROL 4
CHAMBORD 4	CAMPARI 4	
ANCHO REYES 4	COCCHI ROSA 4	

## DRAFT BEER

*Schooner*

MARIACHI 4%	4.3
MADRI 4.6%	4.6

## BOTTLES

ESTRELLA 5.4%	4.3
PACIFICO 4.5%	4.3
MODELO ESPECIAL 4.5%	4.8
DESPERADOS 5.9%	4.8
DOS EQUIS XX 4.2%	4.6
HEINEKEN 0%	3.9
REKORDLING MIXED BERRIES	5

## SOFT DRINKS

JARRITOS - MEXICAN SODAS 4.5  
*mexican cola \_ mandarin \_ lime \_ guava \_ mango*

DRAFT SOFT 2.1      LARGE DRAFT SOFT 3

IRN BRU/DIET 3      PEPSI/DIET 3

TING 3

SPARKLING WATER 3

GINGER BEER 3

SLIMLINE TONIC 1.9

## TEA & COFFEE

ESPRESSO 2

DOUBLE ESPRESSO 2.3

AMERICANO 2.5

CAPPUCCINO 2.7

LATTE 2.7

FLAT WHITE 2.5

MACCHIATO 2.2

MOCHA 3

HOT CHOCOLATE 3.7

TEAS 2.2

ASK FOR SELECTION

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

**I HATE** mezcal  
**SAID NO**  
**JUAN EVER**

f @ MEZCALGLASGOW

FOLLOW &  
TAG US

