

Tequila

Made with 100% Blue Agave, complying with Mexican denomination of origin – usually from Jalisco.

Cacti mature for up to 8 years before harvest, baked for 3 days to extract the nectar, then fermented and distilled to make TEQUILA!

Blancos

Unaged, young, 'white' tequilas with bright and zesty flavours.

Espolon	9
Tromba	10
Herradura	10
Próspero	11
Avion	12
Don Julia	12
Patrón	13
Siete Leguas	12
Milagro	15

Reposados

Aged between 2 to 12 months in oak barrels to allow flavours to develop and soften. Expect light earthiness, mild vanilla and/or oak.

El Jimador	9
Espolon	10
Tromba	11
Herradura	11
Próspero	12
Patrón	14
Don Julio	13
Casa Amigos	13
Casamigos	15
Siete Leguas	15
La Gritona	15
Milagro	17
Fortaleza	18

Flavoured

These nips make a great party starter and/or after-dinner sip.

Patrón XO Café	12
Patron Chili Chocolate	12
1800 Coconut	10

**The Mexican's own house
infused El Jimador** **5**

Añejos

Aged for at least 12 months. Ideal for sipping. Expect hints of caramel, tobacco and/or leather aromas. Served in sherry glasses to showcase refined flavours.

Herradura	12
Tromba	13
Próspero	11
Patrón	15
Don Julio	15
Siete Leguas	18
Milagro	19

Mezcal

Made from one of over 200 agave cactus varieties. Each mezcal has its own flavour. They typically originate from the state of Oaxaca in Mexico. Most are still produced in small batches by hand. Enjoy smoky, complex, rich flavours.

Don Juan Escobar	9
Vida	10
Del Maguey	10
Burrito Fiestero	11
Quiquiriqui	13
Verde Momento	13
Illegal Joven	14
Perro D San Juan	14
Casamigos	15
Illegal Reposado	16
Bozal Tobasiche	20

How about a Fancy Margarita?

Pick a tequila or mezcal to make a custom margarita **+9**