

LIQUEURS

AGAVERO	5.25
AMARETTO	5.00
ARCHERS	5.00
BAILEY'S	5.00
CAMPARI	5.00
COINTREAU	5.00
FRANGELICO	5.00
GRAND MARNIER	5.00
KAHLUA	5.00
SAMBUCA	5.00

VERMOUTHS

MARTINI ROSSO	4.75
PIMM'S	4.75
ANTICA FORMULA	4.75
APEROL	4.75
CYNAR	4.75

• TEQUILA CATEGORIES •

TEQUILA

A mix of a least 51% tequilana blue weber agave and sugar cane.

100% TEQUILANA BLUE WEBER AGAVE

A distinctive, full tequila taste.

Both distilled at least twice.



• TEQUILA TYPES •

BLANCO/PLATA/SILVER

Colourless, young tequila.
Can be 100% blue agave.

ORO/JOVEN/GOLD

Golden, young tequila.
With added colouring.

REPOSADO

Golden, aged in oak for at least 2 months.
Mostly 100% blue agave.

AÑEJO

Golden, aged in oak for at least 1 year.
Mostly 100% blue agave.

EXTRA AÑEJO

Golden, aged in oak for at least 3 years.
100% blue agave.

SUBJECT TO AVAILABILITY

TEQUILAS

AMBAR	Reposado	6.50
	Añejo	7.50
	Extra Añejo	15.00
AQUARIVA	Blanco	5.50
	Reposado	6.00
	Premium	
	Reposado	6.50
ARETTE	Blanco	5.50
	Reposado	6.00
	Añejo	7.50
	Extra Añejo	35.00
ASOMBROSO	Blanco	8.00
	Extra Añejo	15.00
BATANGA	Blanco	5.25
	Reposado	5.50
CABO WABO	Blanco	6.00
	Reposado	7.00
	Anejo	7.50
CABRITO	Reposado	5.25
CABRESTO	Extra Añejo	7.00
CALLE 23	Blanco	5.50
	Reposado	6.00
	Añejo	6.50
CASCO VIEJO	Blanco	5.25
	Reposado	5.50
CAZADORES	Blanco	5.50
	Reposado	6.50
	Añejo	7.50
CASA AMIGOS	Blanco	7.00
	Reposado	8.00
	Añejo	9.00
CENTINELA	Blanco	6.00
CHAMUCOS	Blanco	7.00
CHINACO	Blanco	6.00

SPIRITS

VODKAS

<i>ELEMENT 29 (house vodka)</i>	5.25
<i>CRYSTAL HEAD</i>	7.00

GINS

<i>BOXER GIN (house gin)</i>	5.25
<i>GIN MARE</i>	6.50

RUMS

<i>CHAIRMANS RESERVE (house rum)</i>	5.25
<i>CHAIRMANS RESERVE SPICED</i>	5.50
<i>BACARDI</i>	5.00
<i>KRAKEN</i>	5.50
<i>HAVANA 3 YEARS</i>	6.00
<i>HAVANA 7 YEARS</i>	6.50
<i>CHARANDA EL TARASCO SILVER</i>	7.00
<i>CHARANDA EL TARASCO AGED</i>	7.50
<i>CHARANDA EL TARASCO EXTRA AGED</i>	8.00

BRANDY AND WHISKY

<i>JULES CLAIRON (house brandy)</i>	5.25
<i>CALVADOS</i>	5.50
<i>GRAND ARMAGNAC</i>	8.00
<i>BELLS (house whisky)</i>	5.25
<i>JAMESON</i>	5.75
<i>JACK DANIEL'S</i>	5.50
<i>WILD TURKEY</i>	6.50
<i>SOUTHERN COMFORT</i>	5.50
<i>MAKER'S MARK</i>	6.50
<i>JOHNNIE WALKER BLACK LABEL</i>	7.50

“REPOSADOS”

LOMA ALTA 2015	7.00
<i>Sweet cooked cranberry, vanilla, Crème brûlée , ends in bitter cacao.</i>	
LA LATILLA 2015	7.00
<i>Red berries, dark bitter chocolate And slight coconut.</i>	
EL PUERTECITO 2011	10.00
<i>Spicy and oily. Hints of vanilla, Cinnamon and cloves.</i>	
LOS CORRALES 2010	11.00
<i>Sweet and fruity. Cinnamon, Green olives and tropical fruits.</i>	
EL REFUGIO 2012	9.00
<i>green mint, pine, dry hay, Cooked yams, and mandarin.</i>	
PUERTA DEL AIRE 2016	10.00
<i>Freshly cut grass with caramel And toffee lingering through A mildly spicy finish.</i>	
LOS FRESNOS 2013	12.00
<i>Extra ripe cooked agave, toffee, Banana, apple and butterscotch.</i>	
LA MAGUEYERA 2014	7.50
<i>Peach, green tobacco, eucalyptus, And no oak present.</i>	
EL CARRIZAL 2008	12.00
<i>Floral presence and round Sweetness. Hints of cooked orchard Fruits, vanilla & egg custard.</i>	
EL VERGEL 2007	13.00
<i>Spicy and oily. Hints of vanilla, Cinnamon & cloves. Very fruity finish.</i>	
LAS AGUILAS 2017	10.00
<i>Pineapple, crème brûlée, maple syrup, Coffee, cooked artichoke, white pepper, Nutmeg.</i>	

“AÑEJOS”

EL BAJIO 2018	7.00
<i>Dried pepper, slightly salty, mineral, Cinnamon and long finish.</i>	

“AÑEJO SINGLE BARREL”

LOS FRESNOS 2013	10.00
<i>Radish, jicama, white pepper, green Apple, long finish into fennel, red stone fruit.</i>	

CASCAHUIN.	Blanco.	7.00
	Reposado.	7.50
	Añejo.	8.00
	Blanco	
	Tahona.	9.50
	Plata 48%	8.50.
	Extra añejo.	13.00
CORRALEJO	Blanco	6.00
	Reposado	6.50
	Añejo	7.00
CURADO'S BLANCO	Blue Agave	6.75
	Cupreata	6.75
	Espadin	6.75
DON AGUSTIN	Blanco	5.50
	Reposado	6.50
	Añejo	7.50
DON FULANO	Blanco	7.00
	Reposado	8.00
	Extra Añejo	13.00
DON JULIO	Blanco	6.50
	Reposado	7.50
	Añejo	8.00
	1942	25.00
EL JIMADOR	Blanco	5.25
	Reposado	5.50
	Añejo	6.00
EXCELLIA	Blanco	5.50
	Añejo	7.50
FORTALEZA	Blanco	9.50
	Reposado	11.50
	Añejo	16.00
	Still strength	10.00

G4	Blanco	6.00
	Reposado	6.50
	Añejo	7.00
	Extra Añejo	8.50

TERRALTA	Blanco	6.50
	Reposado	7.50
	Añejo	8.50
	Extra Añejo	9.50

GRAN ORENDAIN	Blanco	5.50
	Reposado	6.00
	Añejo	6.50
	Extra Añejo	8.00
PASOTE	Blanco	9.50
	Reposado	11.50
	Añejo.	16.00
	Extra Añejo	25.00
GRAN CENTENARIO	Plata	5.50
	Reposado	6.50
	Añejo	7.50
HERRADURA	Blanco	6.50
	Reposado	7.50
	Añejo	8.00
	Reserva	13.00
	Extra Añejo	35.00
HERENCIA DE PLATA	Blanco	5.50
	Reposado	6.00
JOSE CUERVO	Cuervo	
	Gold	5.00
	Traditional	
	Blanco	5.25
	Tradicional	
	Reposado	5.50
	Platino	9.00
	Reserva de la Familia	15.00
Coleccion Extra Añejo	125.00	
MAESTRO DOBEL	Blanco	6.50
	Humito	7.50
	Diamante	9.00
MARACAME	Blanco	7.50
	Reposado	8.50
	Añejo	9.50
OCHO CURADO		5.50
OLMECA ALTOS	Blanco	5.50
	Reposado	6.00
	Añejo	6.50

OCHO VINTAGES

"BLANCOS"

LOMA ALTA 2015	6.50
<i>Grapefruit, menthol, tutti frutti, Pepper, pineapple, creamy, nutmeg, Cinnamon, mezcal like</i>	
LOS NOPALES 2017	6.95
<i>Sweet, earthy, camomile And flan caramel.</i>	
PUERTA DEL AIRE 2016	7.95
<i>Brown sugar, coffee, cacao, White rum and basil.</i>	
LA LATILLA 2015	8.95
<i>Cooked pineapple, pear, butter, Apple cider and roast agave.</i>	
EL PUERTECITO 2011	9.00
<i>Olives, cacao and nutmeg. Spicy dry finish.</i>	
LOS CORRALES 2010	10.00
<i>Very peppery, creamy. Mint and coffee finish.</i>	
LOS MANGOS 2010	10.00
<i>Sweet, buttery and peppery. Tropical fruits. Butterscotch finish.</i>	
CERRITO San Agustin 2009	10.00
<i>Very peppery. Fruity and creamy. Hints of mint and coffee.</i>	
LAS POMEZ 2008	11.00
<i>Sweet then dry. Hints of prunes, Cloves and orange. Citrus finish.</i>	
LA RIVERA 2007	12.00
<i>Aromatic, herbal and fruity. Hints of pineapple and pear.</i>	
LOS FRESNOS 2013	7.00
<i>Fresh cracked black pepper, nutmeg, Violets and blue agave.</i>	
EL REFUGIO 2012	8.00
<i>Pomegranate, guava, tutti-frutti Grapefruit and peppermint.</i>	
LA MAGUEYERA 2014	6.50
<i>Spearmint chewing gum, lime zest, White pepper, sugar and gooseberry.</i>	

ILEGAL	Blanco	7.50
	Reposado	9.00
	Añejo	13.00
KOCH	Espadin	5.50
	Ensamble	8.00
	Madrecuishe	9.00
	Barril	9.00
	Tepextate	10.00
	Coyote	10.50
PAPA DIABLO	Espadin	9.50
	Especial	12.00
QUIQUIRIQUI	Matatlan	5.50
SAN COSME	Blanco	5.50
THE LOST EXPLORER	Tobala	15.00

PARTIDA	Extra Añejo	35.00
PATRON	Blanco	6.50
	Reposado	7.00
	Añejo	8.00
RESERVA DE LOS GONZALEZ	Reposado	8.50
SAUZA	Hornitos	
	Blanco	5.25
	Hornitos	
	Reposado	5.75
	Hornitos	
	Añejo	7.50
TRES GENERACIONES	Blanco	6.50
	Reposado	8.00
	Añejo	8.50
SIEMBRA AZUL	Blanco	5.50
TAPATIO	110	5.50
	Blanco	5.50
	Reposado	6.00
	Añejo	7.00
	Extra Añejo	25.00
TEQUILA 1800	Blanco	6.00
	Reposado	7.00
	Añejo	8.50
TEQUILENO	Blanco.	5.25
	Reposado.	5.50
TEQUILENO 1959	Blanco.	7.00
	Reposado.	8.50.
	Anejo.	14.50.
	Reposado	
	Rare.	25.50.
TEZON	Reposado	6.50
	Añejo	7.50

MEZCAL FLIGHT

20ml Serving per Mezcal

BRUXO MEZCAL

Bruxo X
Bruxo 1
Bruxo 2
13.50

DEL MAGUEY MEZCAL:

Vida
Chichicapa
Santo Domingo
13.50

MEZCAL

"TEQUILA FLIGHTS"

Three 20 ml servings:
Blanco, Reposado & Añejo
accompanied by a shot of Sangrita

CALLE 23 – 13.00

DON AGUSTIN - 13.00

1800 – 13.00

HERRADURA - 13.00

TAPATIO – 12.50

OCHO – 12.50

TRES GENERACIONES SAUZA -13.00

AQUA RIVA – 12.00

PATRON – 13.00

OCHO VINTAGES BLANCO – 15.00

(La Rivera 2007, Las Pómez 2008,
El Puertecito 2011)

OCHO VINTAGES REPOSADO – 16.00

(Los Corrales 2010, El Puertecito 2011,
El Refugio 2012)

CURADO – 12.50

(Blue Agave, Espadín and Cupreata)

ALIPUS	San Juan	8.50
	San Andres	8.50
BRUXO X	Espadin	
	Barril	6.00
BRUXO No.1	Espadin	6.50
BRUXO No.2	Pechuga	
	De maguey	7.50
BRUXO No 3	Barril	8.50
BRUXO No.4	Espadin	
	Barril/cuishe	9.00
BRUXO No.5	Tobala	15.00
DOS HOMBRES	Espadin	8.00
CORTE VETUSTO	Tobala	13.00
	Ensamble	13.00
DEL MAGUEY	Arroqueño	14.50
	Chichicapa	9.75
	San Luis	
	Del Rio	11.00
	Santo	
	Domingo	9.50
	Crema de	
	Mezcal	6.00
	Iberico	25.00
	Jabali	20.00
	Minero	9.95
	Pechuga	25.00
	Tobala	15.50
	Vida	6.50
	Wild	
	Papalome	14.50
	Wild	
	Tepextate	14.50
	San Pablo	
	Ameyaltepec	14.50
DERRUMBES	Oaxaca	7.00
	Michoacan	8.00

CAFE
Pacifico

**TEQUILA,
MEZCAL
AND
SPIRIT'S
LIST**

