

LIQUEURS

DISARONNO	5.75
ARCHERS	5.75
BAILEY'S	5.50
CAMPARI	5.75
COINTREAU	5.50
GRAND MARNIER	5.75
KAHLUA	5.50
SAMBUCA	5.50

VERMOUTHS

MARTINI ROSSO	5.50
PIMM'S	5.50
ANTICA FORMULA	5.75
APEROL	6.00
CYNAR	5.50



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



AGAVE

TEQUILA AND OTHER SPIRITS MENU



**INTERNATIONAL
TIMELESS AWARD
2024**

tequilas

AMBAR	Reposado	6.50
AQUARIVA	Blanco	5.75
	Reposado	6.25
ARETTE	Blanco	5.75
	Reposado	6.25
ASOMBROSO	Blanco	8.50
	Extra Añejo	15.00
BATANGA	Reposado	5.75
CABO WABO	Blanco	6.50
	Reposado	7.50
	Añejo	8.00
CALLE 23	Blanco	6.50
	Reposado	7.50
	Añejo	8.00
CASA AMIGOS	Blanco	12.00
	Reposado	12.50
	Añejo	14.50
CASCAHUIN	Blanco.	7.50
	Reposado	7.75
	Añejo	8.00
	Blanco	
	Tahona	10.00
	Plata 48%	8.75
Extra añejo	15.00	
CASCO VIEJO	Reposado	5.75
CAZADORES	Blanco	5.50
	Añejo	8.00
CAZCABEL	Blanco	6.50
	Reposado	7.00
	Añejo	9.00
	Coffee	6.50
CHAMUCOS	Blanco	7.50
CHINACO	Blanco	6.00
CLASE AZUL	Reposado	35.00

spirits

VODKAS

<i>ELEMENT 29 (house vodka)</i>	5.75
<i>CRYSTAL HEAD</i>	7.50

GINs

<i>BOXER GIN (house gin)</i>	5.75
<i>GIN MARE</i>	7.00

RUMS

<i>CHAIRMAN'S RESERVE (house rum)</i>	5.75
<i>CHAIRMAN'S RESERVE SPICED</i>	5.95
<i>BACARDI</i>	5.50
<i>KRAKEN</i>	5.95
<i>HAVANA 3 YEARS</i>	6.25
<i>HAVANA 7 YEARS</i>	6.75
<i>CHARANDA EL TARASCO SILVER</i>	7.25
<i>EL GOBERNADOR</i>	6.00

BRANDY AND WHISKY

<i>JULES CLAIRON (house brandy)</i>	5.75
<i>CALVADOS</i>	5.75
<i>GRAND ARMAGNAC</i>	8.50
<i>BELLS (house whisky)</i>	5.75
<i>JAMESON</i>	5.95
<i>JACK DANIEL'S</i>	6.00
<i>SOUTHERN COMFORT</i>	6.00
<i>MAKER'S MARK</i>	7.00



"REPOSADOS"

LOMA ALTA 2015 10.00

Sweet cooked cranberry, vanilla,
Crème brûlée, ends in bitter cacao.

EL PUERTECITO 2011 12.00

Spicy and oily. Hints of vanilla,
Cinnamon and cloves.

LOS CORRALES 2010 13.00

Sweet and fruity. Cinnamon,
Green olives and tropical fruits.

EL REFUGIO 2012 12.00

green mint, pine, dry hay,
Cooked yams, and mandarin.

PUERTA DEL AIRE 2016 11.00

Freshly cut grass with caramel
and toffee lingering through
A mildly spicy finish.

LOS FRESNOS 2013 12.00

Extra ripe cooked agave, toffee,
Banana, apple and butterscotch.

LA MAGUEYERA 2014 10.00

Peach, green tobacco, eucalyptus,
And no oak present.

EL CARRIZAL 2008 12.00

Floral presence and round
Sweetness. Hints of cooked orchard
Fruits, vanilla & egg custard.

EL VERGEL 2007 13.00

Spicy and oily. Hints of vanilla,
Cinnamon & cloves. Very fruity finish.

"AÑEJOS"

EL BAJIO 2018 8.00

Dried pepper, slightly salty, mineral,
Cinnamon and long finish.

"AÑEJO SINGLE BARREL"

LOS FRESNOS 2013 10.00

Radish, jicama, white pepper, green
Apple, long finish into fennel, red stone fruit.

"LIMITED EDITION"

RANCHO CARRIZAL, PLATA 2008 20.00

Vanilla, banana and tropical notes. Very
sweet with a little mint surprise at the finish.

LAS AGUILAS, AÑEJO 2017. 25.00

Jamaica Cask Finish
Cinnamon, pepper and ginger. Some rum
flavours, dark raisins on the back palate.

LAS AGUILAS, AÑEJO 2017. 25.00

Barbados Cask Finish
Vanilla, caramel and maple spices.
Rum finish.

LAS AGUILAS, AÑEJO 2017. 25.00

Pierre Ferrand Cask Finish
Oak notes, fruity, herbaceous and vegetal
notes from the agave.

CORRALEJO Blanco 7.50

Reposado 8.00

Añejo 9.00

CURADO'S Blue Agave 7.50

BLANCO Cupreata 7.50

Espadin 7.50

DON FULANO Blanco 7.50

Reposado 8.50

DON JULIO Blanco 10.50

Reposado 11.50

Añejo 12.50

1942 35.00

DON RAMON

Punta de Diamante Plata 10.50

Punta de Diamante Reposado 11.00

Platinum Añejo Cristalino 15.00

DOS SIGLOS Blanco 5.75

Reposado 6.00

EL JIMADOR Blanco 5.75

Reposado 6.00

Añejo 6.25

EL RAYO Blanco 6.75

Reposado 7.00

EXCELLIA Blanco 7.50

Añejo 9.50

FORTALEZA Blanco 11.50

Reposado 13.50

Añejo 18.00

Still strength 11.50

G4 Blanco 7.50

Reposado 8.00

Añejo 8.50

Limited 60.00

edition

GRAN Plata 6.00

CENTENARIO Reposado 7.00

Añejo 8.00

Extra Añejo 60.00

GRAN Blanco 6.50

ORENDAIN Reposado 7.00

Añejo 7.50

Extra Añejo 9.50

ocho vintages

HERRADURA	Blanco	8.50
	Reposado	9.00
	Añejo	9.50
JOSE CUERVO	Cuervo	
	Gold	5.50
	Traditional	
	Blanco	6.00
	Tradicional	
	Reposado	6.25
	Platino	11.50
Reserva de la Familia		20.00
	Coleccion	
	Extra Añejo	125.00
MAESTRO DOBEL	Blanco	9.00
	Humito	9.00
	Diamante	10.50
MARACAME	Blanco	9.50
	Reposado	10.00
	Añejo	10.50
MIJENTA	Blanco	10.00
	Reposado	11.50
OCHO CURADO		6.50
OCHO TIERRAS NEGRAS, 2024		
	Blanco	8.00
OLMECA ALTOS	Blanco	6.00
	Reposado	7.00
	Añejo	8.00
PASOTE	Añejo	15.00
	Extra Añejo	35.00
PATRON	Blanco	9.00
	Reposado	9.50
	Añejo	10.00

"BLANCOS"

LOMA ALTA 2015	8.95
<i>Grapefruit, menthol, tutti fruitti, 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	11.00
<i>Olives, cacao and nutmeg. Spicy dry finish.</i>	
LOS CORRALES 2010	12.50
<i>Very peppery, creamy. Mint and coffee finish.</i>	
LOS MANGOS 2010	12.50
<i>Sweet, buttery and peppery. Tropical fruits. Butterscotch finish.</i>	
CERRITO San Agustin 2009	12.00
<i>Very peppery. Fruity and creamy. Hints of mint and coffee.</i>	
LAS POMEZ 2008	12.50
<i>Sweet then dry. Hints of prunes, Cloves and orange. Citrus finish.</i>	
LA RIVERA 2007	13.00
<i>Aromatic, herbal and fruity. Hints of pineapple and pear.</i>	
LOS FRESNOS 2013	8.00
<i>Fresh cracked black pepper, nutmeg, Violets and blue agave.</i>	
EL REFUGIO 2012	8.50
<i>Pomegranate, guava, tutti-frutti Grapefruit and peppermint.</i>	
LA MAGUEYERA 2014	7.50
<i>Spearmint chewing gum, lime zest, White pepper, sugar and gooseberry.</i>	
EL PEDREGAL 2021	7.00
<i>Crisp flavour profile of fruit, nuts, herbs, and loads of earthy richness.</i>	
EL TIGRE 2021	7.00
<i>Spicy, strawberries, bitter and notes of citrus.</i>	
LOS PATOS 2016	7.00
<i>Jasmine, peppermint, chamomile, raspberry, avocado, hazelnut, rosemary and green olives.</i>	
CORRALILLOS 2023,	7.00
<i>Crisp, bright agave with lively citrus notes and a fresh herbaceousness including white pepper and minerality.</i>	
MIRANDILLAS 2024,	7.00
HOUSE TEQUILA <i>Brief sweetness hit from the cooked agave, fruit/citrus and strong pepperiness.</i>	

KOCH	Espadin	6.50
	Ensamble	9.00
	Madrecuishe	12.00
	Barril	11.00
	Tepextate	11.50
	Coyote	16.50
LA REINA	Tobala	50.00
	Arroqueño	70.00
	Tobasiche/Ensamble	13.50
	Espadin/Jabali/Ensamble	15.00
MAHANI	Espadin	11.00
MONTELOBOS	Tobala	18.00
	Espadin	9.50
	Ensamble	13.50
NOCHELUNA	Sotol	12.00
OJO DE DIOS	Espadin	7.50
	Coffee	7.50
OJO DE TIGRE	Espadin	7.50
QUIQUIRIQUI	Matatlan	6.50
SAN COSME	Blanco	7.00
THE LOST EXPLORER	Tobala	15.00
VAGO BARRO	Ensamble	19.50



MEZCAL FLIGHT

20ml Serving per Mezcal

BRUXO MEZCALS

Bruxo X

Bruxo 1

Bruxo 2

14.00

DEL MAGUEY MEZCALS:

Vida

Chichicapa

Santo Domingo

14.00

SAUZA	Hornitos	7.00
	Añejo	
SIEMBRA AZUL	Blanco	5.50
TAPATIO	110	5.75
	Blanco	6.50
	Reposado	7.00
	Añejo	7.50
	Extra Añejo	35.00
TEQUILA 1800	Blanco	7.50
	Reposado	8.50
	Añejo	9.50
	Coconut	7.00
TEQUILENO	Blanco	5.75
	Reposado	6.00
TEQUILENO 1959	Blanco	8.50
	Reposado	9.50
	Añejo	15.00
	Reposado	
	Rare	30.00
	Cristalino	15.00
TEREMANA	Blanco	12.50
	Reposado	13.50
TERRALTA	Blanco	7.00
	Reposado	8.50
	Añejo	9.50
	Extra Añejo	12.00
TEZON	Reposado	9.00
	Añejo	10.50
TICO	Blanco	9.00
	Reposado	10.50
	Rosa	9.75
TRES GENERACIONES	Blanco	11.00
	Reposado	11.50
VIVIR	Blanco	8.00
	Reposado	8.50
	Añejo	9.50
	Coffee	7.00
818	Blanco	12.00
	Reposado	13.00
	Añejo	14.00

Purchase this incredible Tequila
or this sophisticated Mezcal
and have your name featured
on our board!

G4 Limited edition 60.00
"Day of Dead"

LA REINA Tobala 50.00
Arroqueño 50.00
Tobasiche/Ensamble 50.00
Espadin/Jabali/Ensamble 50.00



"TEQUILA FLIGHTS"

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

CALLE 23 - 16.00

VIVIR - 16.00

1800 - 16.00

HERRADURA - 16.00

TAPATIO - 16.00

OCHO - 15.00

EL TEQUILEÑO - 15.00

PATRON - 16.00

***CURADO* - 16.00**

(Blue Agave, Espadin and Cupreata)

OCHO VINTAGES BLANCO -18

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

OCHO VINTAGES REPOSADO -19

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

mezcals

ALIPUS	San Juan	9.50
	San Baltazar	9.50
	San Andres	9.50
AMORES	Cupreata	12.00
	Espadin	
	Angustifolia	11.00
	Verde	
	Espadin	8.00
BRUXO X	Espadin	
	Barril	7.00
BRUXO No.1	Espadin	8.00
BRUXO No.2	Pechuga	
	De maguey	8.50
BRUXO No 3	Barril	9.00
BRUXO No.4	Espadin	
	Barril/cuishe	10.50
BRUXO No.5	Tobala	15.00
CORTE VETUSTO	Tobala	18.00
	Ensamble	15.50
DEL MAGUEY	Arroqueño	25.50
	Chichicapa	14.00
	San Luis	
	Del Rio	20.00
	Santo	
	Domingo	17.00
	Crema de	
	Mezcal	8.50
	Jabali	20.00
	Minero	17.00
	Pechuga	35.00
	Tobala	22.50
	Vida	8.50
	Wild	
	Papalome	35.00
	Wild	
	Tepextate	30.00
DERRUMBES	Michoacan	11.00
	Oaxaca	11.00
DOS HOMBRES	Espadin	10.50
HEDONISTAS	Espadin	11.00
DE LA FE	Tobala	18.00
	Cuishe	19.50
	Tepeztate	28.00
ILEGAL	Blanco	9.00
	Reposado	11.00
	Añejo	15.50