



MARGARITAS

LUCHA MARGARITA (frozen / on the rocks / frozen jug)	15/16/55
Cimarrón Blanco tequila – organic agave nectar – lime	
PIÑA CALAMANSI MARGARITA (frozen / frozen jug)	16/59
Cimarrón Blanco tequila – pineapple – calamansi – lime	
BLUEBERRY & AÇAÍ MARGARITA (frozen / mezcal on the rocks)	17/18
Cimarrón Blanco tequila – blueberry – açai berry – lime – mint	
LYCHEE MARGARITA (frozen)	17
Cimarrón Blanco tequila – lychee – lime	
MANGO MARGARITA (frozen / on the rocks)	17
Cimarrón Blanco tequila – mango – lime	
BLOOD ORANGE & GUAVA MARGARITA	16
Cimarrón Blanco tequila – blood orange – guava – lime	
TAMARIND MARGARITA	18
Peach & apple crumble tequila – tamarind – lemongrass agave – lime – sour candy	
PRIMA MARGARITA (Tequila / Mezcal)	19
Purasangre Reposado tequila / Alipus San Luis Blanco mezcal – Cointreau – agave – lime	
MARGARITA ÚLTIMO	17
Cimarrón Blanco tequila – Rinomato – egg white – lime – orange zest – flamed bitters	

ESPECIALES

MAYAN MULE (Mezcal / Tequila)	18
Alipus San Luis Blanco mezcal / Cimarrón Blanco tequila – ginger – cilantro – toasted ancho – lime	
EL PEPINO	18
Alipus San Luis Blanco mezcal – cucumber juice – jalapeño agave – lime	
PRIMA PALOMA (Tequila / Mezcal)	19
Purasangre Reposado tequila / Alipus San Luis Blanco mezcal – Rinomato – grapefruit juice – soda	
LOCO PISCO SOUR	18
Encanto pisco – Alipus San Luis Blanco mezcal – yuzu – lime – egg white – orange zest	
MEXICAN 55	18
Delapierre Brut Cava – Cimarrón Blanco tequila – strawberry – yuzu – spearmint agave – cherry bitters	
EL MEGRONI	18
Alipus San Luis Blanco mezcal – Mancino Rosso vermouth – Rinomato	
SMOKY RON BANANA	19
Banana honey cinnamon mezcal – Plantation Dark rum – black walnut, aztec chocolate & orange bitters	

FAVORITOS

COCO MOJO	17
Cimarrón Blanco tequila – 1800 coconut tequila – coconut water – lime – lemongrass agave – mint	
PASSIONFRUIT SMASHITO	18
42 Below vodka – passionfruit – vanilla	
MUCHO MOJITO	18
Mount Gay Eclipse rum – lemongrass agave – lime – mint	
SUPER MICHELADA	19
Draught beer – spiced tomato juice – a shot of Cimarrón Blanco tequila	
SANGRIA ROJO	17/59
Red wine – Cimarrón Blanco tequila – apple – guava – currants – orange – cinnamon clove agave	
SPARKLING SANGRIA	17/59
Delapierre Brut cava – Cimarrón Blanco tequila – yuzu – apple – white peach – mint	

CHUPITOS

GET THE FIESTA STARTED!

MEXICAN LOVER	2 shooters for 12
Cimarrón Blanco tequila – Rinomato – passionfruit – agave	
DIRTY SANCHEZ	2 shooters for 12
Cimarrón Blanco tequila – Kahlua – Baileys – chocolate rim	
HOT CHICA	2 shooters for 12
Cimarrón Blanco tequila – cherry liqueur – strawberry – jalapeño	
9-JUAN-JUAN	2 shooters for 12
Cimarrón Blanco tequila – Midori – cucumber – lemongrass	
UP IN SMOKE	2 shooters for 12
Alipus San Luis Blanco mezcal – Midori – mango	

CERVEZAS

MEXICAN BEERS	
Sol/Sol Bucket	13/55
Corona	14
MICHELADA	+2
Your choice of beer served with lime and spiced tomato juice	
OTHER BEERS	
Kirin Draught – Pint	15
Little Creatures Bright Ale	15/55
Little Creatures Pale Ale	16/62



TEQUILA & MEZCAL FLIGHTS

TRANSPORT YOURSELF TO MEXICO WITH OUR SPECIALLY CURATED ARTISINAL SELECTIONS

FLIGHT 101 TO MEXICO 19

Olmecca Altos Blanco - Milagro Select Barrel Reserve Reposado - Excellia Añejo

Smooth & sublime, these tequilas are the perfect entry into the world of fine agave spirits

FLIGHT 303 TO JALISCO 22

Don Fulano Fuerte Blanco - Ocho Reposado - Siete Leguas Añejo

Bold and agave forward, ideal for those wanting to experience the beautiful complexities of terroir

FLIGHT 808 TO TEQUILA TOWN 39

Fortaleza Añejo - Purasangre Gran Reserva Extra Añejo - Fuenteseca 9 years

First class and super premium, sampling the best of aged tequila: Añejo, Extra Añejo and 9 years

FLIGHT 505 TO OAXACA 22

Los Danzantes Joven - Don Amado Reposado - Pierde Almas 9 Botanicals

A prefect introduction to the complex, smoky and mysterious delights of mezcal

CURADO FLIGHT 6552 22

Peach & Apple Crumble Tequila - 1800 Coconut Tequila - Banana Honey Cinnamon Mezcal

Discover a world of tantalizing taste sensation in our bold agave spirit infusions

Each flight consists of a total 45ml spirits (3 x 15ml) served in special tasting glasses

HOW TO SIP TEQUILA AND MEZCAL LIKE A PRO!

- 1) Bring glass to your nose. No need to swirl
- 2) Sniff at the bottom then twice at the top followed by the center. Notice the different aromas
- 3) Take a small sip and let it sit on your palette
- 4) Take a generous second sip and swallow
- 5) After swallowing, breathe out slowly through your nose with mouth slightly open
- 6) Take note and appreciate the complex range of delicious flavors and aromas



CHAMPAÑA & ROSÉ



CHAMPAGNE & CAVA

Veuve Clicquot Yellow Label, Reims FRA	190
<i>Subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note</i>	
Laurent Perrier, N.V. FRA	160
<i>Very delicate yet direct and bright on the nose offering floral notes and a nice complexity</i>	
Dom Pérignon, Épernay FRA	380
<i>Notes of guava and spicy green grapefruit zest, stone fruit. Full taste lingers with elegance on a sappy spicy note.</i>	
Louis Roederer Cristal, Reims FRA	490
<i>White peach and acacia blossom aromas accent the poached apple, gingersnap biscuit, pastry cream</i>	
Delapierre Brut Cava, Catalunya ESP	15/70
<i>Floral, citrus and green apple notes on the nose characteristic of this cava's youth</i>	
Anna De Codorníu Brut Rosado Cava, Catalunya ESP	90
<i>Hints of green apple, elegant and light, well balanced between acidity and sweetness with a refreshing finish</i>	
Anna De Codorníu Blanc de Blancs Cava, Catalunya ESP (200ml)	19
<i>Creamy, wide and with a long-lasting finish which makes it highly versatile and parable with a great variety of food</i>	

ROSÉ

Masía Bach Viña Extrísima, Rosado Seco, Catalunya ESP	15/70
<i>Fresh, red fruit, strawberries, blueberries, rounded, elegant, long finish, voluminous</i>	
Bertaine Rose, Aude Valley FRA	88
<i>Light berries, candied fruit drop flavours lingering long on a soft, dry finish</i>	
Bersano Moscato D'Asti, Piedmont ITA	88
<i>Light bodied and floral with mouth watering acidity framing notes of a key lime pie</i>	

VINO BLANCO

WHITE

- Canepa Classico, Chardonnay, D.O. Valle Central CHL 15/70
This golden Chardonnay displays intense fruity aromas of apple pear, papaya and pineapple with wood notes
- Santa Rita Heros, Sauvignon Blanc, D.O. Valle Central CHL 16/80
Citric and layered on the palate with lime, orange, passion fruit and grapefruit flavours
- Morgans Bay, Sauvignon Blanc, Victoria AUS 80
Light to medium bodied with passionfruit, grassy and tropical fruit flavours on the palate
- Bilbanías Viña Pomal Rioja Blanco, Viura Malvasía, Rioja ESP 88
Rich aromatic bouquet, notes of white fruit, citrus and fennel with a light toastiness from aging in oak
- Gabbiano Promessa, Pinot Grigio IGT, Delle Venezie ITA 88
Dry, light bodied, with citrus, mineral and apple flavours; medium long finish
- Maycas del Limarí Sumaq, Chardonnay, D.O. Valle De Limarí CHL 98
Vibrant and elegant on the palate with lifted peach, melon, star fruit and pineapple
- Flor de Vetus, Verdejo, D.O. Toro-Zamora ESP 98
Yellow colour with green gleams. Fruity aromas. Tropical fruits and citric notes on the palate, persistent aftertaste
- La Boheme Act 1, Riesling, Yarra Valley AUS 110
Very fragrant, mineral, exotic, grapefruit pith, and hazelnut notes. Textural with medium weight and lifted florals
- Greywacke, Sauvignon Blanc Marlborough NZL 120
A delicious combination of ripe summer fruits and delicate floral perfume
- Hervé Kerlann Chablis, Chardonnay, Burgundy FRA 120
Aromatic expression of white flowers, citrus and green apple, long mineral finish



VINO TINTO

RED

- Canepa Classico, Cabernet Sauvignon, D.O. Valle Central CHL 16/78
Notes of plums and blackcurrant, middle bodied wine with fine tannins and a long and persistent finish
- Masía Bach Viña Extrísima Tinto, Cabernet Sauvignon Merlot Tempranillo, Catalunya ESP 16/78
A wide range of fruit (red berries, plums), balsamic and spicy notes and hints of cedar.
- Castel Côtes du Rhône, Grenache Syrah AOC, Rhône Valley FRA 88
White-fleshed fruits, wild strawberries and blackcurrants with floral notes on the finish
- Flor de Vetus, Tinto de Toro, D.O. Toro-Zamora ESP 98
Aromas of fresh red and black berry fruit, medium to full body
- Maycas del Limarí Sumaq, Pinot Noir, D.O. Valle De Limarí CHL 98
Refined texture and complex flavours of cherries, raspberries, liquorice with a notable structure and freshness
- La Chamiza Polo Professional, Malbec, Mendoza ARG 98
Aroma of plum and raspberry aroma mingle elegantly with vanilla notes from the oak
- Canepa Reserva Familia, Carmenère, Valle de Rapel CHL 98
Red fruits characters with notes of cedar, spices. Woody. It has persistent and long finish
- La Bohème Act 4, Syrah Gamay, Yarra Valley AUS 110
Supple richness, blueberry fruits, earth and forest, lots of spice and quite textural
- Marqués de Cárceres Reserva, Tempranillo, Rioja ESP 160
Solid core of deeper, darker blackcurrants, berries and cherries, all shaded with earthy undertones on the palate
- Bilbanías Viña Pomal Gran Reserva, Tempranillo Garnacha, Rioja ESP 180
Hints of red fruits and notes of liquorice along with toasty and balsamic aromas from the aging in barrels



DESTILADOS

GIN

Fords	13/240
Tanqueray 10	15/250
Monkey 47	15/250
Hendrick's	16/260
Botanist Gin	18/280

VODKA

Ketel One	14/240
42 Below	13/220
Grey Goose	15/250
Belvedere Pure	15/250

RUM

Mount Gay Eclipse	13/220
Plantation Original Dark	14/240
Captain Morgan Spiced	14/240
Cachaca 61	15/250
Mount Gay Black Barrel	16/260
Diplomatico Reserva	18/280
Ron Zacapa 23	19/290

WHISKY / BOURBON / COGNAC

J&B Rare	13
Bulleit Bourbon	13/220
Bulleit Rye	14/240
Singleton Single Malt	18/280
Johnnie Walker Gold Label	19/290
Kavalan Single Malt	20/300
Macallan 12yrs Single Malt	22/320
Balvenie 12yrs	22/320
Balvenie 14yrs	25/450
Remy Martin VSOP	19/290



AGUA FRESCAS

WATERMELON & BASIL	9
SPARKLING PASSIONFRUIT & MINT	9
SPARKLING WHITE PEACH & GINGER	9

SIN ALCOHOL

SOFT DRINKS

Coke Coke Zero Sprite Ginger Ale Tonic	6
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JUICES

Orange Apple Pineapple Lime Cranberry Mango	7
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MINERAL WATER

S. Pellegrino (750ml) Acqua Panna (750ml)	8
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TEQUILA IS A PURE UNADULTERATED REFLECTION OF MEXICO. TO SIP TEQUILA IS TO DRINK IN THE BEAUTY OF MEXICO AND TO CELEBRATE THE PASSION OF ITS PEOPLE.

TEQUILA VS MEZCAL

Tequila is distilled from the weber blue agave plant, which, commonly mistaken for a cactus, is actually a member of the lily family. There are hundreds of varieties of agave, but only the Agave "Tequilana Weber Variedad Azul" is allowed in the production of tequila.

Mezcal doesn't have this restriction and is commonly made from over 25 different varieties of the agave plant. Similar to champagne in France, tequila may only be produced in the state of Jalisco and limited regions in the states of Guanajuato, Michoacán, Nayarit & Tamaulipas. Mezcal is made in 7 different states of Mexico, with over 70% being crafted in Oaxaca.

PRODUCTION METHOD

In tequila production, the heart of the agave, known as the pina, is cooked for 24-48 hours under high pressure. After cooking, the juice or "aguamiel" is extracted, fermented & then distilled using a variety of methods, typically using a combination of pot or copper pot and column stills.

In Mezcal production, the cooking of the pina is done using more rustic traditional methods, often in earthen pits over hot rocks, giving Mezcal it's signature smokey characteristic.

Tequila or mezcal produced from valley sourced agave are usually vegetal and herbaceous in flavor profile, while those made from highland sourced agave are often sweeter and more floral due to the higher sugar levels and longer maturation time of the agave plant at higher altitude

AGING PROCESS & COMPLEXITY

Blanco or Joven refers to tequila or mezcal that is unaged, it's the purest expression of tequila and perfect for a refreshing margarita. **Reposado** is tequila or mezcal that has been rested in oak barrels for 2 to 12 months, resulting in a warmer and smoother flavor profile. **Anejo** has been aged from 1 - 3 years, with pronounced notes of caramel, honey and oak. **Extra Anejo** is aged over 3 years, there are only a handful of distillers crafting this category well.

Agave maturation time before harvesting ranges from 7-9 years for blue weber agave, reaching up to 25 years for rare agave varieties used in some mezcal. This is what creates the beautiful complexity and terroir found in all agave spirits. **Sip don't shoot for max enjoyment.**

100% PURE VS MIXTOS

There are 2 basic types of tequila, and only one you should ever drink. Mixtos are tequilas made with up to 49% of their alcohol being derived from sugarcane or other sources, Mixtos are the tequilas that will give you a bad hang-over - avoid at all costs!

Always look for "100% de agave" or "puro de agave" on the label. We are proud to only serve 100% pure agave tequila.



BLANCO TEQUILAS

(UNAGED)

CIMARRÓN -12 or 9ea for 6+ shots
Earthy, herbaceous, spices, raw agave, dry, round finish

CALLE 23 13/220
Agave, apple, pear, citrus & floral notes, medium-bodied finish

PURASANGRE 14/240
Clean, fruity & floral notes, subtle sweet agave, citrus finish

DON JULIO 14/240
Crisp agave, citrus notes, black pepper, clean finish

OLMECA ALTOS 14/240
Citrus, apple, pepper, roasted agave, herbal

TAPATIO 14/180
Mint, white pepper, spices, citrus, slightly herbaceous, spicy, sweet finish

OCHO EL PUERTECITO (500ml) 15/200
Tropical fruits, citrus, menthol, peppercorns, spices, fruity finish

EXCELLIA 16/260
Dried spices, vanilla, leather, hint of jasmine, earthy finish

PATRÓN SILVER 16/260
Young agave, fruit & citrus, smooth & sweet, light pepper finish

DON FULANO 16/260
Agave nectar, spice, butterscotch, olives, light citrus finish

DON FULANO FUERTE 17/270
Jasmine, orange blossom, pineapple, citrus, grass, green agave

FORTALEZA 17/270
Citrus, cooked agave, vanilla, basil, olive, lime

MILAGRO SILVER CORE RANGE 17/270
Citrus, herbal, earthy, medium long finish

SIETE LEGUAS 19/290
Cooked agave, pepper, slightly herbaceous, vanilla, spices, long finish





REPOSADO TEQUILAS

(AGED BETWEEN 2 TO 12 MONTHS)

ARTENOM 1414	16/320
<i>Agave, honey, citrus, vanilla, smooth finish</i>	
CALLE 23 (500ml)	16/210
<i>Agave, wood, spices, roasted peppers, fresh figs, medium-bodied finish</i>	
DON FULANO	18/280
<i>French oak, maple, cherry compote, pear, chocolate, nutmeg medium-bodied finish</i>	
DON JULIO	15/250
<i>Citrus, stone fruits, dark chocolate, vanilla, cinnamon, silky & warm finish</i>	
OLMECA ALTOS	16/260
<i>Citrus, apple, pepper, roasted agave, vanilla, oak</i>	
EXCELLIA	18/280
<i>Caramelised agave, honey, toasted wood, floral notes, spicy & earthy finish</i>	
MILAGRO CORE RANGE	18/280
<i>Agave forward, caramel, toast, spicy finish</i>	
MILAGRO SELECT BARREL RESERVE	21/420
<i>Agave, black pepper, oak, vanilla, nutmeg</i>	
OCHO LA LATILLA	16/210
<i>Bright agave, pineapple, nutmeg, mint, bitter chocolate, butterscotch</i>	
PATRÓN	17/270
<i>Oak wood, notes of fruit, citrus & honey, light floral & vanilla finish</i>	
PURASANGRE	15/250
<i>Cooked agave, nutty tones, raisins, stone fruits, elegant finish</i>	
TAPATIO (500ml)	14/180
<i>Fruity, vanilla, caramel, smoky peppers, nuts, spices, smooth, spicy finish</i>	

ANEJO TEQUILAS

(AGED BETWEEN 1 TO 3 YEARS)

ARTENOM 1146	18/340
<i>Oak, almonds, vanilla, dried fruit, spices, caramel, earthy finish</i>	
DON FULANO	20/350
<i>Dried fruits, almonds, roast coffee beans, floral notes, slight dry finish</i>	
DON JULIO	18/280
<i>Citrus, caramel, honey, oak, butterscotch, lightly spiced finish</i>	
FORTALEZA	25/450
<i>Crème brûlée, cacao, spearmint, honey, green agave</i>	
DON JULIO 1942	25/450
<i>Rich caramel, chocolate, roasted agave, lingering oak & vanilla finish</i>	
EXCELLIA	20/350
<i>Butterscotch, cognac, cinnamon, toasted almond</i>	
JOSE CUERVO RESERVA DE LA FAMILIA	26/480
<i>Rich oak, olives, toasted almonds, cinnamon, vanilla, silky finish</i>	
MILAGRO CORE RANGE	20/350
<i>Caramel, coconut, chocolate, banana, sweet finish</i>	
PATRÓN	18/280
<i>Oak wood, vanilla, raisins, honey, caramel, smoky finish</i>	
PURASANGRE	16/260
<i>Roasted nuts, American oak, almonds, vanilla, roasted coffee beans</i>	
SIETE LEGUAS	20/350
<i>Agave, caramel, oak, citrus, anise, bourbon</i>	



EXTRA AÑEJO

(RARE, ULTRA AGED & SUPER PREMIUM)

FUENTESECA AGED 7 YEARS	26
<i>Spicy, roasted agave, fresh bell pepper, vanilla, french oak</i>	
FUENTESECA AGED 9 YEARS	30
<i>Nutmeg, allspice, baked apple, light agave, raw sugar cane, tobacco</i>	
FUENTESECA AGED 12 YEARS	35
<i>Fruity, clean agave, oaky vanilla, spicy with a little heat</i>	
FUENTESECA AGED 18 YEARS	66
<i>brandied pear, agave, toffee, brown sugar, white oak, mellow and smooth</i>	
FUENTESECA AGED 21 YEARS	88
<i>Toasted coconut, butterscotch, vibrant agave, vanilla, complex and sweet</i>	

OCHO EXTRA AÑEJO	22/410
<i>Cognac, brioche, spices, hints of toffee, cacao, coffee & vanilla</i>	
OCHO EXTRA AÑEJO SINGLE BARREL	22/410
<i>Black pepper, salt, lime</i>	
PURASANGRE EXTRA AÑEJO	20/400
<i>Guava, orange peel, peat whisky, maple, nutmeg</i>	

CURADO

(DELICIOUS INFUSED TEQUILA & MEZCAL)

1800 COCONUT	14/260
<i>Coconut, sweet agave, fruity finish</i>	
PATRÓN XO CAFÉ	14/240
<i>Fresh coffee, light vanilla, tequila, smooth, dry finish</i>	
PATRÓN INCENDIO	15/250
<i>Fresh coffee, chocolate, hints of arbol chili, smooth, warming finish</i>	
PATRÓN DARK COCOA	15/250
<i>Criollo chocolate, fresh coffee, cacao, smooth sweet finish</i>	
PEACH & APPLE CRUMBLE INFUSED TEQUILA	15
<i>Cimarron blanco tequila house infused with peaches & apple crumble tea</i>	
BANANA HONEY CINNAMON MEZCAL	15
<i>Los Danzantes joven mezcal house infused with bananas lightly glazed with honey & fresh cinnamon</i>	



MEZCAL

ALIPUS SAN BALTAZAR GUELAVILA JOVEN 14/280

Citrusy, floral, sugar cane sweetness, smoky, smooth finish

ALIPUS SAN LUIS BLANCO 14/280

Applewood bacon, red pepper, spicy, gentle round finish

DON AMADO RUSTICO 15/300

Light smoke, fruity, salted caramel, green pepper

DON AMADO REPOSADO 15/300

Fresh lime, green olives, peppercorn, green tea, mineral, sweet oak. caramel, smoke

DON AMADO AÑEJO 19/320

Smokey, honey sweetness, grassy freshness

LA VENENOSA RAICILLA SIERRA 15

Vegetal agave, citrus, grapes, icing sugar, dry apple, hint of spice creamy finish

LOS DANZANTES JOVEN 18/280

Asparagus, Brazil nuts, vanilla, lime, moderate smoke

LOS DANZANTES REPOSADO 20/300

Cigar, nutty, herbal, caramel, vanilla, leather, light smoky finish

LOS DANZANTES AÑEJO 22/320

Herbaceous agave, coffee & cacao, oak, smoky cedar wood finish

PIERDE ALMAS 9+ BOTANICALS MEZCAL GIN 20/300

Juniper, complex spices, pepper, chocolate, light smoke



BUILD YOUR OWN CLASSICO

TOMMY'S MARGARITA +5

Your choice of tequila or mezcal (<\$20), organic agave nectar, lime

OAXACAN OLD FASHIONED +5

Your choice of mezcal (<\$20), cinnamon clove agave – caramelised orange – bitters

VAMPIRO +5

Your choice of tequila or mezcal (<\$20) – verdita or púrpita – splash of soda

CHASERS

(CHOOSE THE PERFECT COMPLIMENT TO YOUR TEQUILA OR MEZCAL)

SANGRITA

Orange & tomato juice with spices

VERDITA

Pinapple, cilantro, jalapeno, mint

PÚRPITA

Beetroot, carrot, ginger

ORANGE SLICE

With your choice of cinammon or tajín

