

STRAIGHT UP MEZCAL

JOVEN

MONTELOBOS

25ml 5 - 50 ml 7

Sustainable agave Espadín. Cultivated in traditional Oaxacan community, this joven mezcal boasts tropical and green agave flavours on the nose with a rich vanilla, pepper and firewood in the mouth.

ALIPUS MEZCAL

25ml 5 - 50 ml 7.5

Agave Espadín grown at 5200m above sea level in chalk soil, over-ripe fruit on the nose, mild smoke and chalk minerality, slight earthy finish.

MEZCAL AMORES CUPREATA

25ml 5.75 - 50ml 7.5

Single Cupreata variety agave. Notes of leather, cocoa and pumpkin seeds.

QUIQUIRIQUI MATALHAN

25ml 5.75 - 50ml 7.5

Agave Espadín, double distilled to give traditional flavours of smoke and a sugary sweetness followed through with a peppery finish.

DERRUMBES MEZCAL JOVEN

25ml 8.5 - 50ml 12

Savory wood smoke complemented by sweet fruit, vegetal notes and a refreshing minerality.

PELOTÓN DE LA MUERTE

25ml 5 - 50ml 7.25

Literally “brigade of the death”, semi-dry mezcal with a touch of smoke.

REPOSADO

ILEGAL MEZCAL REPOSADO

25ml 5.25 - 50 ml 7.25

Agave Espadín, aged in American oak for 4 months. Caramelised pear and bitter orange on the nose. Clove, toffee, vanilla in the mouth. Pure velvet.

SPECIALITY MEZCAL

DANGEROUS DON

25ml 6.5 - 50 ml 8.5

A very unique mezcal. Chocolate and smoke on the nose and an intense coffee finish. Distilled twice, then the mezcal is steeped in coffee for two days then distilled a third time.

ESTANCIA RAICILLA

25ml 5.9 - 50 ml 7.7

Sometimes referred to as the “cousin of the mezcal”, Raicilla is made with different varieties of Agave but the cooking process happens in over the ground ovens.

PAPADIABLO ESPECIAL

25ml 8.5 - 50 ml 12

This artisanal mezcal is an “ensemble” made from four different types of agave: Espadín plus other three types of wild agave, Madrecoixe, Bucuixe and Mexicano. A very complex mix of flavours with a long, enjoyable finish.



STRAIGHT UP TEQUILA

BLANCO

EL JIMADOR BLANCO

25ml 3.5 - 50 ml 5.25

100% blue Weber agave tequila. Peppery and citrus taste with a warm finish.

CASAMIGOS BLANCA

25ml 5.95 - 50 ml 7.75

Small batch, ultra-premium tequila made from the hand selected 100% Blue Weber agaves, grown in the Highlands of Jalisco, Mexico. Founded by George Clooney, Rande Gerber and Mike Meldman.

ANEJO

LA CONFRADIA ANEJO

25ml 5.95 - 50 ml 7.75

A reserva especial tequila, aged in oak whiskey barrels for twelve months. Notes of pines, spices and vanilla with a long, smooth finish.

REPOSADO

EL JIMADOR REPOSADO

25ml 3.75 - 50 ml 5.5

100% blue Agave tequila, aged for three months in oak barrels. Wood notes on the nose and peppery taste.

HERRADURA REPOSADO

25ml 4.95 - 50 ml 6.75

100% blue agave from the tiny town of Amatlan. Aged for 11 months in white American oak barrels gives this a smooth vanilla mouthfeel, with hints of cooked agave and spice.

ESPOLÓN REPOSADO

25ml 3.5 - 50 ml 5.25

100% blue agave. Aged for 6 months in white American oak barrels to give this tequila a well balanced woody mouth feel with hints of vanilla and spice.

What the difference between tequila and mezcal?

'All tequilas are mezcals, but not all mezcals are tequilas.'

Both Mezcal and Tequila are distilled spirits that are made in Mexico using the agave plant. Mezcal can be made from many different varieties of agave, the most popular being Agave Espadín, whilst Tequila can only be made using 100% blue agave known as Blue Webber Agave. Both spirits are subject to laws that require them to be made in specific states. Mezcal is a unique spirit whereby the agave plants used in its production are cooked in underground, cone shaped pits lined with rocks (usually volcanic) giving this spirit its unique smokey aroma and flavour.

