

TEQUILA

Tequila can only be made from blue agave in the state of Jalisco, and a few other small areas. Tequila has 3 aging categories, blanco, which is a clear un-aged tequila that is bottled immediately or after a short rest. Reposado, which is aged in wooden barrels for 2 - 11 months, & Añejo, which is aged in wooden barrels for a minimum of 12 months.

| | 25ml / 50ml |
|--|-------------|
| Blanco | |
| El Jimador Blanco | 4 / 8 |
| Vivir Blanco | 5 / 10 |
| El Rayo Plata | 6 / 12 |
| Herradura Plata | 6 / 12 |
| Casamigos Blanco | 7 / 14 |
| Reposado | |
| El Jimador Reposado | 4 / 8 |
| Vivir Reposado | 6 / 12 |
| El Rayo Reposado | 6.5 / 13 |
| Don Julio Reposado | 6 / 12 |
| Herradura Reposado | 6.5 / 13 |
| Casamigos Reposado | 7.5 / 15 |
| Añejo | |
| Herradura Añejo | 7 / 14 |
| Patrón Añejo | 7.5 / 15 |
| Ocho Extra Añejo | 12 / 24 |
| Cuervo Reserva Familia Extra Añejo | 13.5 / 27 |
| Don Julio 1942 | 18 / 36 |
| Infused | |
| Patrón XO Cafe | 5 / 10 |
| Cazcabel Yucatán honey Tequila, México | 5.50/11 |
| Maestro Dobel Humito | 6.5 / 13 |
| Curado Blue Agave | 6.5 / 13 |

COCKTAILS

| | |
|--|-----|
| Margarita de la Casa | 9.5 |
| Tequila el Jimador Blanco, lime & lemon juice, sugar, tajín | |
| Mezcal Margarita | 11 |
| Amores Verde Momento mezcal, lime & lemon juice, sugar, tajín | |
| Sangria | 6 |
| Mexican red wine, El Bandarra vermouth, juices | |
| Coconut Margarita | 11 |
| Tequila El Jimador Blanco, cream of coconut, agave syrup, lemon, lime | |
| Hibiscus Margarita | 11 |
| Tequila El Jimador Blanco, hibiscus flower cordial, cointreau, lemon, lime | |
| Mezcal Negroni | 11 |
| Amores Verde Momento mezcal, campari, home-made vermouth, orange | |
| Bees Knees | 11 |
| Cazcabel Honey tequila, lime & lemon juice, teapache | |

HOME MADE DRINKS

| | |
|--|-----|
| Tepache | |
| Traditional Mexican fermented drink from pineapples, similar in style to kombucha. Ours is fermented for 3-5 days depending on the sweetness of pineapples and left to mature for additional week which results in a complex & refreshing drink. Salud! (0.5% ABV) | |
| A glass on its own | 4 |
| With beer | 6 |
| Horchata | |
| Also traditional Mexican drink, this one is however made solely of rice, sugar and cinnamon. Refreshing, creamy and spicy, perfect for any time and season. | |
| A glass on its own | 3 |
| Make it dirty with coffee | 3.5 |

SOFT DRINKS

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|--------------------------------------|-----|
| Coca-cola, Diet coke | 4 |
| Belu still or sparkling water | 3.5 |
| Jarritos Mango, Cola or Guava | 6 |

SPARKLING

| | | |
|----|--|---------------------------|
| NV | Perelada Reserva Cava Brut , Catalonia, Spain | 125ml / 750ml 6.5 / 34 |
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WHITE

| | | |
|------|---|---------------------------|
| 2018 | Chenin Blanc, L.A. Cetto , Baja California, México | 125ml / 750ml 5.5 / 29 |
| 2020 | Sauvignon Blanc, Esk Valley , New Zealand | 7.5 / 43 |
| 2018 | Chardonnay, Caliterra , Valley De Casablanca, Chile | 6.50 / 36 |
| 2016 | Obeidi, Domaine Wardy Obeidi , Bekaa Valley, Lebanon | 78 |

ROSE

| | | |
|------|---|--------------------------|
| 2019 | Grenache, Lady A , Chateau Lacoste, Provence, France | 125ml / 750ml 6.50/36 |
|------|---|--------------------------|

RED

| | | |
|------|---|---------------------------|
| 2017 | Cabernet Sauvignon, L.A. Cetto , Baja California, México | 125ml / 750ml 5.5 / 29 |
| 2019 | Pe Tinto, Esporao , Portugal | 5.5/ 31 |
| 2014 | Nebbiolo, L.A. Cetto , Baja California, México | 8 / 49 |
| 2017 | Blaufrankisch, Weingut Nittnaus , Leithaberg, Austria | 9 / 50 |

BEER

| | |
|--|---|
| Ocho Reales Pilsner , México (gf) | 6 |
| Ocho Reales Ale , México (gf) | 6 |
| Michelada | 1 |

Turn your beer into a Mexican feast with a blend of sangrita, lime juice and tajín

MEZCAL

Mezcal is a spirit made from the hearts of the agave plant. Mezcal can be made from up to 28 different types of agave (tequila can only be made from blue agave). In Mezcal production, the agave hearts are roasted in underground pits with wood and rocks, which is how mezcal gets its characteristic smokiness

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| Espadín (the most common agave, often farmed) | 25ml / 50ml |
| Del Maguey Espadín Especial , Santa Maria Albarradas, Oaxaca | 13 / 26 |
| Corte Vetusto Espadín , San Pablo Villa de Mitla, Oaxaca | 7 / 14 |
| Leyenda Oaxaca , San Juan de Rio, Oaxaca | 6.5 / 13 |
| Amores Espadín , San Juan del Rio, Oaxaca | 7 / 14 |
| Brujo No.1 , San Dionisio Ocoteppec, Oaxaca | 5.5 / 11 |
| Del Maguey Iberico , Santa Catarina Minas, Oaxaca | 18 / 36 |
| Siete Misterios Doba-Yej , San Luis del Rio, Oaxaca | 6 / 12 |
| Del Maguey Vida , San Luis del Rio, Oaxaca | 6.5 / 13 |
| Del Maguey San Luis del Rio , San Luis del Rio, Oaxaca | 13.5 / 27 |

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| Wild Agaves (less common, growing in various conditions) | 25ml / 50ml |
| Leyenda Durango , Nombre de Dios, Durango - Cenizo | 7.5 / 15 |
| Leyenda San Luis Potosí , Santo Isabel, San Luis Potosi - Salmiana | 7 / 14 |
| Amores Cupreata , Mazatlan, Guerrero - Cupreata | 7.5 / 15 |
| Leyenda Guerrero , Mazatlan, Guerrero - Cupreata | 7 / 14 |
| Corte Vetusto Tobalá , San Pablo Villa de Mitla, Oaxaca - Tobalá | 9.5 / 19 |
| Del Maguey Arroqueño , Santo Catarina Minas, Oaxaca - Arroqueño | 13.5 / 27 |
| Siete Misterios Barril , Sola de Vega, Oaxaca - Barril | 11 / 22 |

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|---|-------------|
| Ensamblés (blends of multiple agaves) | 25ml / 50ml |
| El Tinieblo Joven , Tamaulipas - Espadin, Salmiana | 8.5 / 17 |
| Del Maguey San Pablo Ameyaltepec , Puebla - Tepeztate, Tobala | 13.5 / 27 |
| Corte Vetusto Ensamble , Mitla, Oaxaca - Coyote, Cuishe, M.Cuishe | 9.5 / 19 |
| Brujo No.2 , Agua del Espino, Oaxaca - Barril, Espadin | 6 / 12 |
| Papadiablo Especial , Miahuatlán, Oaxaca - Bicuishe, M.Cuishe, Mex. | 4.5 / 9 |