

***La Paloma* \$18**

Reposado Tequila, Hand Squeezed Ruby Grapefruit,
Agave, Soda, Salt Rim



***Frida's Sour* \$18**

Tradicional Reposado Tequila, Aperol, Blood Orange Gin,
Lemon Juice, Tepache, Aquafaba



***Big Poppa* \$20**

Mezcal Momento, Gosling's Rum, Px Sherry,
Magic Orange, Fresh Grapefruit Juice, Fresh Lime,
Mexican Spices, Old Fashion Bitters



***Maria Michelada* \$22**

Mezcal, Homemade Michelada Mix, Fresh Lime,
Worm Salt Served with a Tecate



Surcharge applies for card transactions & on public holidays





*Cocktails &
House Specialties*



House Margarita...\$12.....\$48
(on tap)

100% Agave Tequila, Lime, Agave
Served over Ice with a Salt Rim

SINGLE

GOT FRIENDS
5 SERVES



Juan in a melon...\$12.....\$48

Jose Cuervo Tradicional Blanco,
Housemade Watermelon Soda, Fresh Lime, Mint



Oaxacan Punch.....\$14.....\$52

Mezcal, Amaro Averna, Grapefruit, Ginger Beer, Lime

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***Classic Margarita*.....\$18**

Jose Cuervo Tradicional Blanco, Cointreau, Lime,
Agave, Murray River Salt



***I'm in love with the coco*.....\$18**

Blanco Tequila, lime, Passionfruit, Coco Lopez,
Murray River Salt Rim



***Pancho's Margarita*.....\$19**

Jose Cuervo Tradicional Blanco, Cointreau, Hand Squeezed
Lime, Chilli & Orange Reduction, Vanilla Salt



***Tropic Thunder*.....\$19**

Mezcal, Housemade Spicy Habanero & Pineapple Syrup,
Fresh Lime, Habanero Salt



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***Orange is the New Black*.....\$19**

Jose Cuervo Tradicional Reposado Tequila,
Mandarin Napoleon, Lemon, Agave, Aquafaba



***Tepache Spritz*.....\$19**

Mezcal Espadin, Housemade Fermented Pineapple,
Verdita, Agave Syrup, Fresh Lime, Soda, Coriander



***Penicilina*.....\$19**

Mezcal Espadin, Passionfruit, Fresh Lime,
Cucumber, Ginger Beer



***Rosalita*.....\$20**

Momento Verde Mezcal , Crème de Mure, Lime,
Blackberry, Horchata Syrup



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Cerveza

	<i>PECKER</i>	<i>PINT</i>	<i>1 LITRE</i>
Dos Equis Lager	\$8	\$12	\$22
Paradise Palms Pale Ale	\$9	\$13	\$24
Tecate	\$7		
Dos Equis Lager	\$8		
Corona	\$8		
Pacifico	\$9		
Negra Modelo Dark Lager	\$9		
Aether Brewing El Jefe Mexican Lager	\$9		
Sierra Nevada Californian IPA	\$10		
Sierra Nevada Hazy Little Thing	\$10		
Sierra Nevada Wild Little Thing Sour	\$10		
Golden Axe Cider	\$8		
Brookvale Union Ginger Beer	\$10		

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Wine

White

	GLASS	BOTTLE
Torres Vina Sol, Spain	\$9	\$42
Vina Ventisquero Sauvignon Blanc, Chile	\$10	\$45
La Maschera Pinot Grigio, Limestone Coast, SA	\$11	\$49

Rosé

Bodegas Valdemar Rose, Spain	\$10	\$47
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Red

Valdemorada Tempranillo, Spain	\$9	\$42
Vina Ventisquero Pinot Noir, Chile	\$10	\$45
Earthworks Barossa Shiraz, South Australia	\$10	\$45
Alamos Malbec, Argentina	\$11	\$49

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Boilermaker

\$20

'Hector The Trifecta'
Fortaleza Blanco, Tecate and Verdita

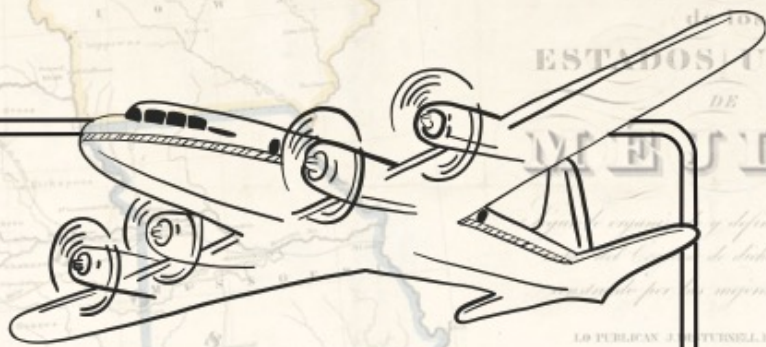
'Coast to Coast'
Nuestra Soledad Mezcal + Pacifico Beer

'1579'
G4 Reposado + Paradise Pale Ale

'Dessert'
Lagrimas Aged Mezcal + Negro Modelo Dark Lager

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Agave Flights



15ml of Each Spirit Served with Fruit and Salts

Economy Class - Agave Flight \$20

Estancia Raicilla | Fortaleza Blanco | Mezcal Los Agaves

Economy Class - Tequila Flight \$20

Ocho | Blanco | Reposado | Anejo

Business Class \$30

Cascahuin Tahona Blanco | Fortaleza Reposado |
Don Fulano Anejo

First Class \$40

La Venenosa Puntas | Fortaleza Anejo | Bozal Pechuga

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Tequila

Tequila is a distilled beverage made under the control of the Mexican TRC [Tequila Regulatory Council], made from at least 51% blue agave plant sugars in the regions approved by the TRC: Michoacan, Guanajuato, Nayarit, Tamaulipas and primarily Jalisco.

Blue agave plants take approximately 8 years to come to maturation. The agave plants “maguey” are then harvested, agave leaves are removed from the plant to reveal the “Pina” heart of the plant. The pinas are then cooked & crushed, and the extracted juice is fermented and distilled.

All of our tequilas are 100% agave and been hand picked based on these methods to ensure we have the best possible choices for you to enjoy.

Blanco

White unaged blue agave spirit bottled after distillation or aged for a maximum of 8 weeks. The purest expression of blue agaves natural flavours. Enjoyable both as a shot or for master sippers. All our blanco tequilas are served with a salt rimmed veredita shot.

Gran Centenario Plata	\$10
Calle 23 Blanco	\$12
Tierra Noble Silver	\$13
Siembra Valles Tequila Blanco	\$13
Don Fulano Blanco	\$14
Ocho 2016 Puerto Del Aire, Arandas Plata	\$14
Caballito Blanco Azul 40%	\$14
G4 Blanco	\$14

Terralta Blanco	\$14
Don Julio Blanco	\$14
Cenote Blanco	\$14
Kah Skull Tequila Blanco	\$14
Fortaleza Blanco	\$15
Azulejos Skelly Blanco	\$15
Milagro Select Barrel Reserve Silver	\$15
Siete Leguas Blanco	\$15
Don Fulano 'Fuerte' 100 proof	\$16
Cascahuin Plata 48	\$16
Caballito Blanco 46%	\$16
Arette Suave Blanco	\$16
Cascahuin Tahona	\$17
Caballito Blanco 'Chato'	\$17
Jose Cuervo Reserva de la Familia Blanco	\$17
Clase Azul Blanco	\$18
Calle 23 'Criollo'	\$20
Partida Blanco	\$20
Fortaleza Still Strength Forty Six	\$22

Reposado

Blue agave spirit that is 'rested' between 2 months to a year in American or French Oak barrels, adding subtle notes of wood and sweetness and a nice light honeyed colour. Made for sipping.

Gran Centenario	\$12
Calle 23 Reposado	\$13
Tequila Corralejo	\$13
Tierra Noble Reposado	\$14
Kah Skull Tequila	\$14
Don Fulano Reposado	\$15
Siembra Azul 'Suro' Anniversary Edition	\$15
Ocho 2016 Puerto Del Aire, Arandas Reposado	\$15
Cenote Reposado	\$15

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G4 Reposado	\$16
Terralta Reposado	\$16
Pasote Reposado	\$16
El Tesoro Reposado	\$16
Don Julio Reposado	\$16
Azulejos Skelly Reposado	\$17
Milagro Select Barrel Reserve	\$17
Corazon Expressions Buffalo Trace Barrel Aged	\$17
Siete Leguas Reposado	\$17
Fortaleza Reposado	\$18
Volans Ultra Premium	\$18
Arette Sauve Reposado	\$18
Jose Cuervo Reserva De La Familia Reposado	\$20
Clase Azul Reposado	\$28

Anejo

Blue agave spirits aged between 1-3 years, Anejo's take on even more characteristics from the wood that it is stored in. Sipping or ballers shot.

La Cofradia ed. Catrina Anejo	\$12
Gran Centenario Anejo	\$14
Tequila Corralejo Anejo	\$14
Calle 23 Anejo	\$14
Azulejos Talavera Anejo	\$15
Kah Skull Tequila Anejo	\$15
Tierra Noble Anejo	\$16
Artenom Series Seleccion De 1146 French Oak	\$16
Ocho 2014 La Magueyera, Arandas Anejo	\$17
G4 Anejo	\$18
Terralta Anejo	\$18
Don Julio Anejo	\$18
Cenote Anejo	\$18
Don Fulano Anejo	\$19
Milagro Select Barrel Reserve Anejo	\$19

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Corazon "Old 22", 22 Month Bourbon Barrel Aged	\$19
Arette Sauve Anejo	\$19
Siete Leguas Anejo	\$19
Azulejos Skelly Anejo	\$19
Fortaleza Anejo	\$22
Caballito 14 Months Anejo	\$30
Clase Azul Anejo	\$75

Extra Anejo

A day over 3 years and it becomes an XA, resulting in a deeper, darker, sweeter spirit. Attracts all palates, sipping only!

Cascahuin	aged 4 years	\$24
Gran Centenario	aged 4 years	\$24
Volans Extra Anejo	aged 3+ years	\$25
Arette Gran Clase	aged 3 years	\$25
Ocho 2012 El Refugio		
Extra Anejo	aged 3 years	\$26
Tierra Noble Exquisito		
Extra Anejo	aged 85 months	\$26
Don Fulano Imperial Extra Anejo	aged 5 years	\$28
Jose Cuervo		
Reserva de la Familia	aged 3-4 years	\$30
Gran Orendain	aged 7 years	\$30
Tapatio Extra Anejo	21 years old	\$30
Pasote Extra Anejo	aged 4 years	\$55
Gran Patron Piedra	aged 4 years	\$69

Cristalino

A new category of Tequila that involves filtering an Oak aged Tequila through charcoal, returning it to its original colour-clear. Go for your life!

Tierra Noble Cristalino	\$16
Herradura Ultra Anejo	\$20
Blended 25 Month Old Anejo with Seleccion Suprema XA and Charcoal Filtered	



Mezcal

Mezcal is notorious agave spirits that can be made from any of the two hundred species available in Mexico, it is generally made from 30 varieties of agave and one in particular called espadin agave which accounts for up to 90% of mezcal. Mezcal allows for a huge variation in flavour profiles because of the different type of agave being used, and whether that agave is forged or farmed. With a similar production process, Mezcal differs from tequila from the agave being used and from the cooking process.

The pinas are often cooked in a fire pit, covered with agave leaves, piled up with earth and left to roast for 4 days, then open fermentation allows the local environment to enhance the flavours. After fermentation, the mash is twice distilled and blended. Then the mezcal is either bottled straight away becoming blanco or joven mezcal, or is left to age in oak barrels.

Our mezcals are served with matching seasonal fruit and salt.

<i>Momento Verde</i>	\$11
<i>Los Agaves Ensemble</i> 90% Cupreata Michoacan & Espadin Oaxaca	\$12
<i>Peleton 'Criollo' 50%</i>	\$14
<i>Agave de Cortes</i> Espadin, Oaxaca, Extra Anejo 3 Yo	\$17
<i>Mezcal Eterno</i> Anejo Aged 2 Years in American Oak	\$20

Don Amado

Anejo Aged 18 Months in Mexican Brandy Barrels \$19

Tio Pesca Arroqueno \$24

Mezcal Vago

Mexicano \$15

Elote \$17

Tobala \$27

5 Sentidos

Espadin-Tobaziche 50% \$15

Ensamble '4 Magueys' \$15

Pechuga De Mole Poblano \$17

Bicuixe \$17

Papalome Tobala \$17

Sierra Negra \$17

Tio Pedra Tobala \$17

Lagrimas de Dolores, from Durango. Agave type:

Cenizo Agave, Aged One Year Anejo \$16

Castilla \$20

I' GOK \$22

Masparillo \$35

Tepemete \$37

Nuestra Soledad

"Our Lady The Virgin of Solitude", Patron Saint of Oaxaca

All espadin agaves from different regions of Oaxaca:

Santiago Matatlan \$12

San Baltazar \$12

Ejutla \$12

Limited Editions

Lachigui Miahuatlan \$15

San Luis Del Rio \$15

Santa Maria Zoquitlan \$15

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Bozal, different magueys from OAXACA, Guerrero and Durango

Ensamble	Espadin Barril Mexicano	\$18
Tepeztate	[Single Maguey]	\$19
Barril	[Reserva]	\$25
Jabali	[Reserva]	\$25
Chino Verde	[Reserva]	\$25
Pechuga	[Sacrificio]	\$25

Mezcal de Leyenda, range from regions of Mexico:

Oaxaca	\$14
Guerrero	\$15
San Luis Potosí	\$16
Durango	\$17
Puebla	\$18

El Jolgorio Range, from Oaxaca. Agave type:

Mexicano	\$17
Barril	\$19
Madrecruize	\$21
Tobala	\$25
Pechuga	\$25
Tepeztate	\$35

Regal Mezcal

Joven	\$12
Reposado	\$14
Anejo	\$17

Del Maguey

Del Maguey Single Village Minero	\$18
Del Maguey Single Village Chichicapa	\$18
Del Maguey Iberico Especial Series	\$30

Mezcalosfera, export label of Mezcaloteca Tasting Room Oaxaca

Ensamble 3 Agaves	\$24
Ensamble 4 Agaves	\$24

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The other agave products

Raicilla

A rustic and earthy agave spirit that is gaining prominence for its clean tasting, lightly smoked, herbaceous qualities that is a nice link for drinking between tequila and mezcal.

Estancia Raicilla	\$12
La Venenosa Tabernas	\$14
Estancia 45%	\$15
La Venenosa Occidental	\$16
El Lobo De La Sierra "The Wolf"	\$16
La Venenosa Costa	\$18
Estancia 'Pechuga'	\$18
La Venenosa Tigre	\$19
La Venenosa Sur	\$21
La Venenosa Puntas	\$28

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Sotol

'Sotol' refers to both the plant and the spirit, and is the state spirit of the Chihuahua, Northwest Mexico.

Sotol Por Siempre	\$10
Sotol Ono	\$12
Flor Del Desierto Sierra 48%	\$14
Flor Del Desierto "Veneno" Snake Venom 48%	\$16
Flor Del Desierto "Carnei" Deer Meat 51%	\$16

Tutsi

This agave spirit is from the Huichol people in northwest Jalisco, and is reserved only for ceremonies, rituals and festivals. There is currently only one practicing producer.

La Venenosa Etnica	\$28
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Bacanora

Agave Spirit from Sanora, North West Mexico, using Pacifica Magueys. Banned production for 77 years from 1915-1992.

Yoowe	\$13
Rancho Tepua	\$18

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Liqueurs

Avion Espresso	\$12
Agavero Liqueur	\$12

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Soft Drinks

Housemade Soda.....\$8

Watermelon, Lime, Mint
Grapefruit, Lime, Agave

Jugos Frescos.....\$7

Fresh Juiced Pineapple or Apple

***Mexican Sodas
Jarritos***.....\$7

Lime, Mandarin, Pineapple, Guava

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MAPA
de los
ESTADOS UNIDOS
de
MÉJICO

Segun el organo politico y judicial que los Estados Unidos de Méjico han adoptado en virtud de la constitucion de los Estados Unidos de Méjico

LA PUBLICAN A INSTANCIA DEL SEÑOR

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