

DRINKS



SCAN ME

Scan the QR code to hear about the latest offers from Mejico Melbourne and the Sam Prince Hospitality Group!

www.mejico.com.au/melbourne
[@mejicomelbourne](https://www.instagram.com/mejicomelbourne)

*All items are subject to availability. We reserve the right to refuse service to anyone deemed intoxicated. Some items may contain or come into contact with **wheat, eggs, nuts** and **dairy**. If you have any known allergies please alert our team before ordering. A 10% surcharge will be applied on Sundays and Public Holidays. A 1% credit card fee applies at all other times.*

MÉJICO MARGARITAS

Classic

El Jimador blanco, triple sec, lime, agave 20

Signature

El Jimador blanco, triple sec, lemon, egg white, agave 20

Jalapeño

Jalapeño infused El Jimador Blanco, Triple Sec, lime, agave 20

Watermelon Coconut

1800 Coconut, triple sec, watermelon, lime, agave 21

Tommy's

El Jimador blanco, lime, agave, served on the rocks 22

Mezcal

Peloton Espadin, triple sec, lime, agave, served on the rocks 22

Make it super smooth & upgrade to Reposado +3

Go premium with our Tequila of the Month POA

SANGRIA WITH SEASONAL FRESH FRUIT 12 (glass) 36 (jug)

Red Wine triple sec, orange, ginger ale

White Wine peach liqueur, apple, lemonade

SIGNATURE COCKTAILS

Strawberry Sunset

Havana 3yo rum, strawberry, lemon, egg white, agave 22

Watermelon Crush

Herradura Plata, watermelon, lime, agave 22

Eldermelon Spritz

Finlandia vodka, elderflower, watermelon, lemon 22

Guadalajaran

Pineapple infused El Jimador blanco, passionfruit, vanilla, lemon 22

Méjico Old Fashioned

Peloton Espadin, orange, bitters 22

Most classic cocktails available on request.

SOMETHING TO DRINK WHEN YOU'RE NOT DRINKING

Pink Pellucid supasawa, hibiscus, elderflower, clarified apple 14

Spicy Mango Madre

jalapeño-infused pineapple nectar, mango puree, agave, lime 14

Disfruta Mas lychee, tamarind, lemon, vanilla 14

Cyclone Plethora

passionfruit, elderflower, raspberry, strawberry, orange, lime 14

Fresa Manzana fresh strawberry, apple, pineapple, lemon 14

Soft drinks and juices available.

BUBBLES

Villa Fresco Prosecco King Valley, VIC 13 / 69

Mojo Moscato Sparkling Rose South Eastern Australia 69

Taittinger Cuvee Prestige NV Brut Champagne, FRA 150

WHITE

Cloud St Sauvignon Blanc Margaret River, WA 13 / 62

KT x SPHG 'Rizza' Riesling Clare Valley, SA 15 / 75

Dal Zotto Pinot Gris King Valley, VIC 14 / 69

Domaine Naturaliste Chardonnay Margaret River, WA 15 / 75

ROSÉ

Jardins des Charmes Rosé Provence, France 12 / 59

RED

Shoreham Park Pinot Noir Mornington Peninsula, VIC 15 / 75

Karman Rioja Temperanillo Rioja, Spain 16/81

Haan Shiraz Barossa Valley, SA 14 / 70

Pertaringa Understudy Cabernet Sauvignon McLaren Vale SA 16 / 78

BOTTLED BEER & CIDER

Tecate Crisp, refreshing lager 330ml | 4.5% | Mexico 10

Pacifico Pilsner style beer 55ml | 4.5% | Mexico 12

Sol Clean, refreshing lager 330ml | 4.5% | Mexico 10

Dos Equis Crisp, golden lager 330ml | 4.5% | Mexico 10

Mountain Goat Pale Ale Clean, dry, fruity palate 330ml | 5.2% | VIC 12

Young Henrys Cloudy Apple Cider

Natural farmhouse-style cider 375ml | 4.6% | NSW 12

DRAUGHT BEER Pot/Pint

Cavalier X SPHG Dark Lager 6.1% | VIC 8 / 16

Developed & brewed in Melbourne, by The SPHG team.

Mountain Goat Lager 4.2% | VIC 7.50 / 12.50

Mountain Goat Steam Ale 4.5% | VIC 7.50 / 12.50

Young Henrys Newtowner Pale Ale 4.8% | NSW 7.50 / 14

LOW ALCOHOL

Big Drop Brewing Co. Uptime Craft Lager 0.5% 11

Big Drop Brewing Co. Paradiso IPA 0.5% 11



BOURBON/WHISKY

Jim Beam 10

Ballantines 10

Canadian Club 10

Jameson 11

JD 11

JD Fire 12

Makers 12

Chivas 12

Buffalo Trace 10

GIN

Bombay 11

Fords 12

Tanq 12

Hendricks 13

RUM

Havana Three 10

Havana Seven 14

VODKA

Finlandia 10

Zubroqka 12

Belvedere 13

Grey Goose 13

OTHER SPIRITS

Aperol 10

Campari 10

Pimms 10

Chambord 10

Drambuie 10

Grand Marnier 12

Malibu 10

Pisco 10

Southern Comfort 10

St Germain 10

Cachaca Fazendal Liberdade 12



TEQUILA BIBLE

WELCOME TO AUSTRALIA'S HOME OF TEQUILA

Simply put, tequila is one of the world's greatest spirits. If the only experience you've had with tequila is through a shot glass, salt and lime, you've been doing it wrong. Tequila can hold just as much interest and complexity as a fine single malt scotch. Here at Méjico, we serve only 100% blue agave tequila. Having scoured the state of Jalisco high and wide to create one of the largest selections in Australia currently sitting at 250 and counting, we're bringing you a fresh perspective on this thrillingly complex and thoroughly distinctive spirit. *So, read on and get acquainted.*

If you wish to learn more about this unique spirit, book in a masterclass with our experts that will take you on this journey.



PRODUCTION & CLIMATE

Tequila is a spirit distilled from the agave plant grown within the mountain and valley regions in the Mexican state of Jalisco. Only within Jalisco, and limited regions in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas, and only from the Blue Weber agave, can true, authentic tequila be made.

The location, soil composition and climate all have distinct effects on the agave grown for tequila. The **highlands** of Jalisco have red volcanic soil and a dry landscape that tends to produce sweeter agaves with more floral and herbal notes, while the fertile **lowlands** in the Tequila Valley produce less sweet agaves with more earthy, mineral characteristics.



After eight to ten years of cultivation, the agave plants are mature and ready to harvest. The agave harvester, known as the Jimador (he-mah-dor), cuts back the exterior leaves and stalk of the agave, leaving only the starchy heart. The 'piña' is then cooked down and crushed to extract the liquid. From there, the liquid is fermented, distilled and then aged to bring out the agave's natural characteristics.

To help when choosing, just remember

Highland - Generally sweeter, fruitier and floral

Lowland - Usually more herbaceous, grassy and spicy



AGEING TEQUILA

Ageing significantly enhances the flavour and complexity of tequila which can be aged to four distinct levels:

BLANCO

Aged in barrels for no more than 60 days (and usually none at all), blanco is Tequila in its truest form, unaltered by wood, usually lighter, and subtler on the palate. Young blancos are clear, with the peppery, herbal flavour of the agave still present.

REPOSADO

Rested between 60 and 364 days, in American or French oak barrels, Reposado is a touch softer than a blanco, usually a little more well-rounded and just starting to take on some of the flavour from the barrels it has sat in (often ex bourbon or cognac).

AÑEJO

Aged between 1 and 3 years, this is the whiskey and rum drinkers Tequila and it is caramel in colour. Having spent a long time maturing in oak barrels, the majority of añejos will have started to properly develop the woody characteristics you may expect from a well-made scotch, whilst retaining that smooth, caramel flavour we get from the tequila.

Añejo is a great place to start if you're unsure about Tequila.

EXTRA AÑEJO (XO)

Aged for at least 3 years, considered by many to be the crème de la crème of tequila, often produced by Tequileros for their own personal consumption only, some purists will argue that this is the point at which the liquid in the barrel is "no longer Tequila". Woody, rounded, smooth and caramel. We have some of the absolute best XOs available to try here at Mejico.

BLANCO

FROM THE HIGHLANDS (ALTOS)

Aroma De Mujer Blanco	Honey / Vanilla	\$13
Avion Silver	Citrus / Pepper	\$15
Besame Mucho Plata	Cooked Agave / Pepper	\$15
Casamigos Blanco	Citrus / Vanilla	\$15
Cazadores Blanco	Agave / Citrus	\$12
Corazon Expresiones Blanco	Floral / Black Pepper	\$19
Corazon Single Estate Blanco	Floral / Citrus	\$12
Corzo Blanco	Vanilla / Floral	\$18
Don Alvaro Blanco	Earthy / Agave	\$12
Don Julio Blanco	Citrus / Pepper	\$17
El Amo Blanco	Lime / Baked Agave	\$14
El Tesoro Blanco	Vegetal / Floral	\$16
Espolon Blanco	Citrus / Pepper	\$10
G4 Blanco	Grass / Citrus	\$17
Gran Passion Suprema Plata	Vegetal / Spice	\$14
Gran Patron Platinum	Agave / Fresh Fruits	\$55
Ley .925 Blanco	Agave / Floral	\$22
Los Arango Blanco (Guanajuato)	Menthol / Mint	\$12
Me Premium Blanco	Pepper / Vanilla / Agave	\$15
Milagro Blanco	Vegetal / Citrus	\$14
Milagro Bri Res Blanco	Agave / Pepper	\$17
Olmecca Altos Plata	Grass / Grapefruit	\$10

Pasote Blanco **Wet Clay / Earth** **\$22**

'Distilled using volcanic-rock filtered, deep well water, this is one of our absolute favourites.'



Patron Silver	Cooked Agave / Citrus	\$16
Reserva de Los Gonzalez Blanco	Agave / Mint	\$16
Sangre Altana Blanco	Agave / Pepper	\$11
Scandalo Blanco	Olive / Black Pepper	\$14
Sierra Milenario Fumado	Smoke / Spice	\$17
Sierra Milenario Silver	Floral / Black Pepper	\$13
Tequila 29 Blanco	Peppermint / Grapefruit	\$12
Tequila 30-30 Blanco	Agave / Herbs	\$11
Tequila Ocho Blanco	Agave / Pepper	\$16
Terralta Blanco	Vegetal / Mineral	\$16
Tierra Noble Blanco	Raw Agave / Citrus	\$14
Tromba Blanco	Cooked Agave / Black Pepper	\$12
Tromba Cinco Cinco	Grapefruit / Black Pepper	\$20
Xicote Blanco	Vanilla / White Pepper	\$15



The worm is for Mezcal not Tequila and it was put in a bottle to prove the strength of the liquid, as it dies once a spirit reaches 40 percent alcohol. Proving its strength to moonshine buyers.

FROM THE LOWLANDS (VALLEY)

1800 Silver	Floral / Smokey	\$11
Alebrijes Blanco	Cooked Agave / Nutty	\$12
Amor Mio Blanco	Butterscotch / Citrus	\$18
Arette Blanco	Citrus / Pepper	\$12
Arette Fuerte 101 Blanco	Black Pepper / Grass	\$21
Arette Suave Blanco	Agave / Fruit	\$20
Calle 23 Blanco	Star Anise / Pepper	\$13
Calle 23 Criollo Blanco	Mint / Earthy	\$20
Cascahuin Blanco	Grassy / Citrus	\$14
Cascahuin Plata 48	Cooked Agave / Black Pepper	\$18
Cascahuin Tahona Blanco	Mineral / Citrus	\$20
Corralejo Blanco - Guanajuato	Citrus / Cooked Agave	\$15
Don Fernando Silver	Agave / Berries	\$12
Don Fernando T.K.O Blanco	Sweet Spice / Herbal	\$16
Don Fulano Blanco	Mint / Earth	\$17
Don Fulano Blanco Fuerte	Olive / Citrus	\$21
Don Roberto Artisanal Plata	Agave / Fruit	\$14
Don Roberto Plata	Vegetal / Spice	\$12
El Jimador Blanco	Cooked Agave / Citrus	\$10
El Tequileno Platinum Blanco	Citrus / Aniseed	\$17
Fortaleza Blanco	Pineapple / Pepper	\$18
Fortaleza Blanco Still Strength	Green Olive / Mineral	\$25
Gran Centenario Plata	Cinnamon / Tropical Fruit	\$13
Gran Orendain Blanco	Pineapple / Cooked Agave	\$15
Herradura Silver	Agave / Wood	\$13
Huizache Blanco	Cooked Agave / Mineral	\$12
IXA Organic Blanco	Tropical Fruit / Vegetal	\$12

Jose Cuervo Tradicional Silver	Black Pepper / Agave	\$11
La Cava Del Vilano Blanco	Earth / Minerals	\$10
Los Azulejos Silver	Cooked Agave / Pepper	\$14
Maestro Tequilero Blanco	Spice / Cooked Agave	\$14
Maestro Dobel Humito Blanco	Cooked Agave / Smoke	\$18
Mi Tierra Blanco	Floral / Black Pepper	\$13
Revolucion Blanco	Raw Agave / Grassy	\$16
Rooster Rojo Blanco	Alcohol / Earth	\$10
Sauza Hornitos Plata	Cocoa / Black Pepper	\$13
Sesion Blanco	Green Pineapple / Vanilla	\$13

HOW IS TEQUILA MADE?

Step 1: Cooking

After harvest, the agave is traditionally cooked in adobe ovens (big clay ovens cooking through residual heat), and roasted slowly for at least 36 hours; some producers cook it for anything up to 72. Some modernist producers have been using the ultra-efficient autoclave, reducing the cooking time to as little as 6 hours, however, artisanal producers claim that this rushing of the production process produces an inferior quality product.



REPOSADO

FROM THE HIGHLANDS (ALTOS)

3 Magueyes Reposado	Caramel / Cooked Agave	\$13
Aroma De Mujer Reposado	Aniseed / Vanilla	\$16
ArteNOM 1414 Reposado	Butterscotch / Barrel Spice	\$18
Cabrito Reposado	Oak / Vanilla	\$12
Casamigos Reposado	Caramel / Cocoa	\$16
Cazadores Reposado	Woody / Spice	\$13
Centinela Reposado	Cinnamon / Baked Agave	\$13
Corazon Expresiones Elmer T. Lee	Almond / Cinnamon	\$25
Corazon Single Estate Reposado	Oak / Orange	\$13
Corazon Expresiones Buffalo Trace	Caramel / Popcorn	\$24
Corzo Reposado	Cooked Agave / Cinnamon	\$19
Don Fabricio Reposado	Oak / Spice	\$11
Don Fulano Reposado	Floral / Citrus	\$19
Don Julio Reposado	Dark Chocolate / Fruity	\$19
Don Julio Reposado Claro	Caramel / Almond	\$20
Don Nacho Reposado	Cooked Agave / Vanilla	\$15
Don Ramon Reposado	Caramel / Earth	\$17
El Aguijon Reposado	Caramel / Herbal	\$15
El Amo Repo	Oak / Cinnamon	\$15
El Tesoro Reposado	Oak, Smoke / Pepper	\$17
Espolon Reposado	Cooked Agave / Oak	\$10
G4 Repo	Mineral / Citrus	\$19
La Cava De Don Agustin Reposado	Dark chocolate / Dried Fruit	\$11
La Gritona Repo	Cinnamon / Black Pepper	\$18
Las Nuevas Trancas Reposado	Ripe Agave / Pepper	\$12

Ley .925 Reposado	Caramel / Floral	\$23
Los Arango Reposado Guanajuato	Ethanol / Citrus	\$14
Me Premium Reposado	Cooked Agave / Cinnamon	\$18
Olmeca Altos Reposado	Citrus / Vanilla	\$11
Pasote Reposado	Mineral / Grapefruit	\$25
Patron Reposado	Herbal / Agave	\$17
Reserva de Los Gonzalez Reposado	Floral / Oak	\$17
Rey De Copas Repo	Oak / Apple	\$14
San Matias Carmesi	Cooked Agave / Orange Blossom	\$14
Siembra Azul 10th Ann. Suro Reposado	Cherry / Barrel Spice	\$20
Sierra Milenaro Reposado	Cooked Agave / Black Pepper	\$16
Tequila 29 Reposado	Herbal / Fruity	\$13
Tequila 29 Rosa	Plum / Citrus	\$14
Tequila 30-30 Reposado	Fruit / Honey	\$12
Tequila Ocho Reposado	White pepper / Almond	\$17
Tezon Reposado	Vanilla / Spice	\$17
Tierra Del Abolengo Reposado	Medicinal / Earth	\$13
Tierra Noble Reposado	Prunes / Toasted Almond	\$15
Tierra Noble Cristalino Reposado	Sweet Fruit / Cocoa	\$17
Tromba Reposado	Chocolate / Caramel	\$14
Xicote Reposado	Cooked Agave / Fruity	\$16



Tequila really does make you happy. Agave produces sugars which release endorphins within your body, meaning Tequila is one of very few alcohols that is not a depressant.

FROM THE LOWLANDS (VALLEY)

1800 Reposado	Pepper / Cinnamon	\$12
Alma Azteca Reposado	White Pepper / Agave	\$15
Arette Reposado	Honey / Vanilla	\$15
Arette Reposado	Honey / Vanilla	\$15
Arette Reposado En Barricas De Cerveza	Chocolate / Dried Fruit	\$30
Calle 23 Reposado	Oak / Black Pepper	\$14
Cascahuin Reposado	Cooked Agave / Caramel	\$16
Corralejo Reposado - Guanajuato	Vanilla / Citrus	\$16
Corralejo Triple Distilled - Guanajuato	Vanilla / Honey	\$17
Don Anselmo Reposado	Cinnamon / Toffee	\$16
Don Fernando Reposado	Vanilla / Nutty	\$13
Don Roberto Artesanal Reposado	Cooked Agave / Caramel	\$14
El Abajeño Reposado	Oak / Cooked Agave	\$15
El Jimador Reposado	Cooked Agave / Oak	\$11
El Tequileno Gran Reserva Reposado	Butterscotch / Caramel	\$18
El Tequileno Reposado Rare	Honey, Cinnamon	\$55
Fortaleza Reposado	Honey / Vanilla	\$24
Gran Centenario Reposado	Cooked Agave / Caramel	\$14
Gran Padre Reposado	Woody / Grassy	\$14
Herradura Reposado	Agave / Vanilla	\$14
Herradura Reposado – Port Cask	Plum / Cinnamon / Vanilla	\$23
Jose Cuervo Tradicional Reposado	Agave / Caramel	\$12
IXA Organic Repo	Pineapple / Vanilla	\$21
Kah Skull Reposado	Vanilla / Oak	\$20
La Cava Del Vilano Reposado	Oak / Vanilla	\$12

Maestro Tequilero Reposado	Vanilla / Caramel	\$16
Maestro Dobel Reposado	Sweet Agave / Black Pepper	\$20
Origen Sagrado Reposado	Grassy / Cooked Agave	\$12
Reserva Del Senor Reposado	Black Pepper / Vanilla	\$10
Rooster Rojo Repo	Vanilla / Spice	\$10
Sauza Hornitos Reposado	Cooked Agave / Black Pepper	\$14
Sesion Reposado	Butterscotch / Gingerbread	\$14
Tierra Fertil Repo	Oak / Banana	\$13
Tristan Reposado	Buttery / Nutty	\$17
Zapata Reposado	Vanilla / Caramel	\$11

HOW IS TEQUILA MADE?

Step 2: Fermentation

Agave is a very fibrous plant and needs to be crushed after being cooked using the Tahona. Hot water is used to help with the extraction and the end product is something similar to watery agave syrup (ask at the bar to see or taste. It's delicious!). Fermentation takes place in stainless steel tanks or more traditionally, large wooden barrels, which will affect the taste of the aguamiel produced (essentially agave beer). The biggest factor affecting flavour here is the yeast used, which many distillers keep under lock and key!



ANEJO

FROM THE HIGHLANDS (ALTOS)

Aroma De Mujer Anejo	Nuts / Dried Fruit	\$18
Avion Anejo	Vanilla / Coconut	\$18
Casamigos Anejo	Caramel / Vanilla	\$19
Cazadores Anejo	Cinnamon / Pepper	\$15
Centinela Anejo	Caramel / Vanilla	\$17
Coa De Azul Anejo	Vanilla / Herbal	\$15
Corazon de Agave Anejo	Cooked Agave / Caramel	\$25
Corazon Expresiones William L. Weller	Cinnamon / Dark Chocolate	\$25
Don Julio 1942 Anejo	Vanilla / Hazelnut	\$42
Don Julio 70 Cristallino Anejo	Citrus / Butterscotch	\$19
Don Julio Anejo	Honey / Butterscotch	\$21
El Amo Anejo	Butterscotch / Caramel	\$17
El Tesoro Anejo	Cooked Agave / Vanilla	\$18
G4 Anejo	Oak / Baked Agave	\$21
Ley .925 Anejo	Vanilla / Wood	\$24
Los Arango Anejo (Guanajuato)	Orange / Baking Spice	\$12
Me Premium Anejo	Oak / Vanilla	\$20
Patron Anejo	Dark Chocolate / Butterscotch	\$18
Siete Leguas Anejo	Earthy / Spice	\$22
Tequila 30-30 Anejo	Citrus Peel / Pear	\$11
Tequila Ocho Anejo	Sweet Spice / Wood	\$18
Tierra Noble Anejo	Dried Fruit / Vanilla	\$18
Tromba Anejo	Honey / Cocoa	\$17



There are less than 150 registered Tequila distilleries, but over 1300 brands produced from them.

FROM THE LOWLANDS (VALLEY)

1800 Anejo	Spice / Honey	\$13
Alebrijes Anejo	Caramel / Dried Fruit	\$14
Arette Anejo	Citrus / Black Pepper	\$18
Arette Suave Anejo	Honey / Agave	\$24
Calle 23 Anejo	Caramel / Fudge	\$15
Campo Azul Anejo	Tobacco / Chocolate	\$21
Cascahuin Anejo	Oak / Vanilla	\$18
Cenote Anejo	Mint / Maple	\$21
Corralejo Anejo - Guanajuato	Smoked Orange / Vanilla	\$20
Don Alvaro Anejo	Cooked Agave / Oak	\$19
Don Fernando Anejo	Caramel / Butterscotch	\$17
Don Fulano Anejo	Agave / Vanilla / Oak	\$19
Don Roberto Artisanal Anejo	Vanilla / Vegetal	\$12
El Jimador Anejo	Cinnamon / Pepper	\$12
El Tequileno Gran Reserva Anejo	Dried fruit / Bourbon	\$25
Fortaleza Anejo	Pineapple/Buttery	\$31
Gran Centenario Anejo	Figs / Toffee	\$15
Gran Corralejo Anejo	Citrus / Woody / Vanilla	\$25
Herradura Anejo	Oak / Nutty	\$17
Herradura Ultra Anejo	Vanilla / Cooked Agave	\$26
IXA Organic Anejo	Tropical Fruit / Butterscotch	\$23
Maestro Dobel Anejo	Caramel / Whiskey	\$22
Maestro Dobel Diamante	Vanilla / Citrus	\$19
Maestro Dobel Humito	Smoke / Earth	\$22
Rooster Rojo Anejo	Oak / Chocolate	\$14
Sauza Tres Gen Anejo	Brown Sugar / Vanilla	\$16

HOW IS TEQUILA MADE?

Step 3: Distillation

This is where our Tequila becomes Tequila! Using technology brought by the Spanish during their conquest of the country, agave was first distilled in the Jalisco region in the 16th Century. Heat is applied to the aguamiel to remove the water – this must be done twice to be classed as Tequila.

The majority of larger producers will use a mixture of both column stills and pot stills to distillate to produce their tequila, combining mechanical efficiency with artisanal elegance.



EXTRA ANEJO

Did you know, Extra Anejo is a fairly new category of Tequila, established as recently as 2006

FROM THE HIGHLANDS (ALTOS)

Campo Azul Extra Anejo	Tobacco / Chocolate	\$22
El Amo Extra Anejo	Oak / Aniseed	\$21
Sierra Milenario Extra Anejo	Almond / Spice	\$25
Siete Leguas D'antano	Oak / Spice	\$40
Tapatio Excellencia Extra Anejo	Butter / Oak	\$25
Tierra Noble Extra Anejo	Dark Chocolate / Nutty / Fruity	\$30
Tequila Ocho Extra Anejo	Caramel / Black pepper	\$31

FROM THE LOWLANDS (VALLEY)

Arette Extra Anejo	Woody / Honey / Caramel	\$35
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Herradura Seleccion Suprema Cinnamon / Smoke \$70
Aged for a whopping 49 months in premium ex-Bourbon Barrels, this is a Tequila for drinkers who are all about vanilla, barrel spice and butterscotch. Huge depth of flavour with a very long finish. We love it.



Cascahuin Extra Anejo	Caramel / Toffee	\$35
Don Fulano Extra Anejo	Leather / Cinnamon	\$30
Jose Cuervo Reserva Extra Anejo	Apple / Vanilla	\$30
Jose Cuervo Reserva Plata Extra Anejo	Cooked Agave / Earth	\$25

MEZCAL

The popularity of Mezcal has skyrocketed in recent years, going from a relative unknown, to a staple in the majority of cocktail bars around the world. Unlike Tequila, there are many different varieties of agave that can be used to produce Mezcal creating a diverse range of liquids under the same banner. It is often known for being smoky due to the method of roasting the agave and is more often than not distilled to a higher strength alcohol.

Mezcal is produced all over agave growing areas of Mexico. But the main hub is the state of Oaxaca (Wa-Ha-Ka). A moonshine initially, made to a slightly different recipe or in a different way in every village, it is hugely diverse, and there really is one for everyone, you just have to find it...!

The Mother of tequila; all tequilas are mezcal but not all mezcals are tequila.

5 Sentidos Bicuixe	Stone Fruit / Fennel	\$24
5 Sentidos Papolome	Tropical Fruit / Bubblegum	\$24
Amores Mezcal Verde Momento	Wood Smoke / Green Apple	\$20
Burrito Fiestero Ancestral Masparillo	Green Olive / Wet Clay	\$28
Burrito Fiestero Ancestral Tepemete	Floral / Wood Smoke	\$28
Casa Los Agaves	Chocolate / Mandarin / Light Smoke	\$17
Casamigos Mezcal, Espadin	Light Smoke / Herbaceous	\$24
Dangerous Don	Roast Coffee / Smoke	\$17
Del Maguey San Luis Del Rio (Crema)	Pineapple / Sweet Orange	\$13
Del Maguey Vida Mezcal	Tangerine / Cinnamon	\$13
Del Maguey Chichicapa	Dried Fruit / Chocolate/Mint	\$21
Del Maguey San Luis Del Rio	Cocoa / Mango / Chiles	\$21
Del Maguey Santo Domingo Albarradas	Tropical Fruit / Roasted Pear	\$21
Del Maguey Tepextate	Passionfruit / Green Herbs	\$27
Del Maguey Tobala	Mango / Cinnamon	\$27
Derrumbes Durango	Tropical Fruit / Baked Agave	\$18

Derrumbes Tamaulipas	Dill Pickle / Roasted Capsicum	\$19
Derrumbes Zacatecas	Black Pepper / Vegetal	\$17
Don Amado Rustico	Brandy / Vanilla / Light Smoke	\$19
Don Amado Reposado	Sweet Oak / Caramel	\$20
Don Amado Anejo	Caramel / Smoke	\$21
El Jolgorio Espadin	Citrus / Herbaceous	\$25
El Jolgorio Barril	Sweet / Citrus / Mineral	\$27
El Jolgorio Madrecoixe	Mineral / Vegetal Floral	\$30
El Jolgorio Pechuga	Spiced Fruit / Pepper	\$35
El Jolgorio Tobala	Mango / Roasted Agave	\$30
El Jolgorio Tobaziche	Earth / Cherry	\$60
El Jolgorio Mexicano	Citrus / Fruity / Peppers	\$37
El Jolgorio Cuixe	Spice / Smooth Smoke	\$37
Estancia	Sweet Agave / Floral	\$18
Estancia 45%	Sweet Agave / Light Smoke	\$22
Estancia Distelado De Pulque	Aloe Vera / Licorice	\$15

Illegal Joven Mezcal	Smoke / Green Apple / Citrus	\$16
Illegal Reposado Mezcal	Clove / Butterscotch / Vanilla	\$18
Illegal Anejo Mezcal	Dark Chocolate / Sweet / Agave	\$22



Lagrimas De Dolores Castilla	Baked Agave / Wood Smoke	\$23
Lagrimas De Delores Anejo	Toffee / Leather	\$22
Lagrimas De Delores Cenizo	Buttered Popcorn / Black Pepper	\$19
Los Danzantes Anejo	Barrel Spice / Baked Agave	\$27
Machetazo Cupreata	Spearmint / Cinnamon	\$16
Mezcal de Leyendas – Oaxaca, Espadin	Citrus / Caramelized Fruit	\$19
Mezcal de Leyendas – Durango, Cenizo	Buttered Popcorn / Stone Fruit	\$21
Mezcal de Leyendas – Guerrero, Cupreata	weet Papaya / Black Pepper	\$21

Mezcal de Leyendas – Oaxaca, Tobala	Ancho Spice / Floral	\$23
Mezcal de Leyendas – Michoacan, Tequiliana	Cooked Agave / Caramel	\$23
Mezcal Gin	Smoke / Botanical	\$29
Peloton de la Muerte Espadin	Kiwi / Lemon Zest / Peppercorn	\$12
Peloton de la Muerte Pechuga	Herbaceous / Citrus	\$14
Peloton de la Muerte Criollo	Candied Apple / Caramel	\$16
Yoowe 'Pacifica' Bacanora	Green Capsicum / Herbal	\$20

SOTOL

'A Spirit made from the wild harvested Dasyliion plant of the desert in Northern Mexico. Dasyliion is a cousin of Asparagus and Sotol is known for its funky aromas and vegetal taste.

Fabriquero Coahuila	Blue Cheese / Jalapeno	\$22
Fabriquero Durango	Tropical Fruit / Vegetal	\$22

SWEET TEQUILAS

For those who are adamant tequila is not for them.

ChaChaCha	\$12
1800 Coconut	\$11
Gran Centenario Rose	\$15
Sesion Mocha	\$16

TEQUILA FLIGHTS

Pick a flavour you enjoy and let our flight menu find your new favourite Tequila. All flights are served with verdita and sangrita (traditional palate cleansers). Celebrating or just feeling flash!? Try our super premium favourites!

SMOKE \$25

- Estancia Raicilla (Jalisco)
- Peloton de la Muerta Espadin (Oaxaca)
- Mezcal de Leyendas – Durango (Oaxaca)

CITRUS \$25

- Don Julio Blanco (Los Altos)
- Casamigos Blanco (Los Altos)
- Arette Suave Reposado (Los Valles)

CARAMEL \$30

- Casamigos Anejo (Los Altos)
- Cenote Reposado (Los Valles)
- Calle 23 Anejo (Los Valles)

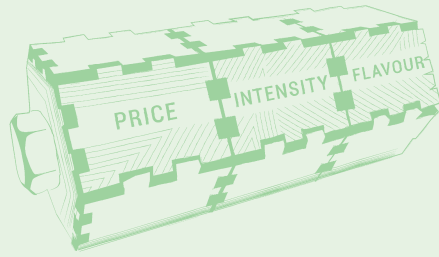
EARTH & SPICE \$35

- Ocho Blanco (Los Altos)
- Calle 23 Criollo (Los Altos)
- El Jolgorio Tobala (Oaxaca)

SUPER PREMIUM \$45

- Herradura Ultra Anejo (Los Valles)
- Fortaleza Anejo (Los Altos)
- Jose Cuervo Reserva De Familia Extra Anejo (Los Altos)





TEQUILA WHEEL EXCLUSIVE TO MÉJICO

If you're new to tequila or a connoisseur, use our Tequila Wheel to help you navigate your way through our menu of 200+ tequilas and pick your favourite drop.

El Jimador Blanco	111	Tequila 30-30 Repo	144
Los Arango Blanco	112	Cazadores Blanco	145
Aroma De Mujer Blanco	113	1800 Silver	151
Tromba Reposado	114	Jose Cuervo Tradicional Reposado	152
1800 Anejo	115	Gran Centenario Plata	153
Tequila 30-30 Blanco	121	El Jimador Reposado	154
Corazon Single Estate Blanco	122	Herradura Silver	155
Gran Centenario Plata	123	El Tesoro Blanco	211
Espolon Reposado	124	Peloton Pechuga Mezcal	212
Corazon Single Estate Reposado	125	Don Julio Reposado	213
Jose Cuervo Tradicional Silver	131	Milagro Reposado	214
Alebrijes Blanco	132	Calle 23 Reposado	215
El Amo Blanco	133	Corralejo Blanco	221
Herradura Reposado	134	Calle 23 Blanco	222
Don Fabricio Reposado	135	Rey De Copas Reposado	223
1800 Reposado	141	Avion Anejo	224
Don Alvaro Blanco	142	Tristan Reposado	225
San Matias Carmesi Reposado	143	Avion Silver	231

Milagro Blanco	232	Tierra Noble	
Xicote Reposado	233	Cristalino Reposado	341
Corazon Single Estate Anejo	234	Don Fulano Blanco	342
Me Premium Reposado	235	Arette Suave Blanco	343
Tequila Ocho Blanco	241	Cenote Reposado	344
Herradura Anejo	242	Tierra Noble Anejo	345
Tierra Fertil Reposado	243	Fortaleza Blanco	351
Arette Reposado	244	Terralta Blanco	352
Gran Centenario Repo	245	Machetazo Cupreata Mezcal	353
Tres Agaves Blanco	251	Arette Anejo	354
Tierra Noble Blanco	252	Don Amado Anejo Mezcal	355
Casamigos Blanco	253	Siembra Azul	
Casamigos Anejo	254	10th Anniv. Suro Reposado	411
Don Nacho Reposado	255	Pasote Blanco	412
Don Julio Blanco	311	IXA Organic Reposado	413
Tequila Ocho Repo	312	Cascahuin Extra Anejo	414
Peloton Criollo Mezcal	313	El Amo Extra Anejo	415
Corralejo Anejo	314	Don Fernando TKO Blanco	421
Corralejo Triple Distilled	315	El Jolgorio Mexicano Mezcal	422
ArteNOM -18	321	Mezcal De Leyendas – Durango	423
Calle 23 Criollo Blanco	322	Don Julio Anejo	424
Estancia Raicilla	323	Patron Anejo	425
Tromba Anejo	324	Tromba Cinco Cinco	431
Sauza Tres Gen Anejo	325	Mezcal De Leyendas – Oaxaca	432
Cascahuin Plata 48	331	G4 Anejo	433
Casamigos Reposado	332	Herradura Ultra Anejo	434
Cascahuin Tahona Blanco	333	Kah Skull Reposado	435
Don Fernando Anejo	334	Mezcales De Leyenda Guerrero	441
Casamigos Mezcal	335	El Jolgorio Tobala Mezcal	442
		IXA Organic	443

Illegal Reposado Mezcal	444	Don Julio Reposado Claro	533
Don Amado Reposado Mezcal	445	Ley .925 Anejo	534
El Jolgorio Cuixe Mezcal	451	Siete Leguas D'Antano	535
Mezcal De Leyendas – San Luis Potosi	452	Estancia Raicilla 45%	541
Del Maguey Chichicapa Mezcal	453	Don Fulano Extra Anejo	542
Fortaleza Reposado	454	Arette Extra Anejo	543
Gran Corralejo Anejo	455	5 Sentidos Paplome	544
5 Senitdos Bicuixe	511	Tierra Noble Extra Anejo	545
Jose Cuervo Familia Reserva Extra Anejo	512	El Jolgorio Madrecuixe Mezcal	551
Fortaleza Anejo	513	Burrito Fiestero	
Maestro Dobel Anejo	514	Ancestral Masparillo	552
Corazon Expresiones William L. Weller	515	El Jolgorio Tobaziche	553
Corazon 'George T. Stagg' Anejo	521	El Tequileno Gran Reserva	554
La Gritona Reposado	522	Herradura Seleccion Suprema	555
Gran Patron Platinum	523		
IXA Organic Anejo	524		
Los Danzantes Anejo Mezcal	525		
Del Maguey Tepextate Mezcal	531		
Mezcales De Leyenda Puebla	532		

