TAQUERÍA TEQUILAS+MEZCALES

TEQUILAS 25ml / 50cl - 70cl

Tequila is made with only the Blue Weber agave plant and in only 5 Mexican states. The heart or piña of the agave is steamed for a smooth flavour before fermenting and distilling into a spirit. **TEQUILA TREATS (BANDERA)**add a shot of sangrita and lime juice to your chosen tequila / mezcal

TEQUILA BLANCO TEQUILA REPOSADO

Unaged and are said to have the most pure agave flavour.

ARETTE BLANCO mellow earthy spice, creamy, floral, whiff of smoke	£3.60
OCHO BLANCO sweet agave, wood, ginger, grass, spice	£4.00
TAPATIO BLANCO 25ml/bottle fresh agave, pepper, chile, touch of sweetness	£4.25
TEREMANA BLANCO wood smoke, leather, herbal agave	£5.30
1800 BLANCO hints of sweet fruit and pepper is perfect sipped neat	£5.50
MAESTRO DOBEL HUMITO smoke, oak, pepper, oats, Brazilian nuts	£5.75
MIJENTA cantaloupe, honey and cinnamon	£6.50
MASTRO DOBEL DIAMANTE earthy, oak, vanilla, butterscotch notes	£7.00
CASAMIGOS BLANCO citrus, ginger, pepper, candied peel	£7.15
FORTALEZA BLANCO butter, olive, earth, black pepper	£7.70

TEQUILA AÑEJO

system, coconut, vanilla

Aged over a year, rich and deep in flavour and colour.

GRAN ORENDAIN AÑEJO roasted pepper, golden syrup, cedar, a hint of cereal, cayenne pepper.	£6.50
HERRADURA AÑEJO dried fruit, toasted oak, cooked agave	£7.90
1800 AÑEJO notes of tasted oak, vanilla and hints of chocolate on the nose.	£8.00
ENEMIGO AÑEJO CRISTALINO three phase Carbon-Cellulose filtration	£8.15

Aged for up to a year, smooth and golden in colour.

ESPOLÓN REPOSADO roasted agave flavour, tropical fruit, spice	£3.75
GRAN CENTENARIO REPOSADO smooth, floral agave with spice	£4.70
1800 REPOSADO smooth notes of oak and vanilla	£5.55
TEREMANA REPOSADO notes of oak and vanilla with a smooth, rich finish	£6.00
HERRADURA REPOSADO caramel, chocolate, nutty almonds	£6.50
DON JULIO REPOSADO soft, hints of dark chocolate, spices, fruit	£6.55
TERRALTA REPOSADO fades into caramel and leather with a pinch of chocolate. Lemon and apricot notes	£7.25
TOP-SHELF TEQUILAS	
JOSE CUERVO RESERVA FAMILIA 2014 caramel, vanilla, marzipan, herbs, green pepper	£12.40
ENEMIGO EXTRA AÑEJO	£15.50
rests undisturbed for over three years on American oak barrels	
,	£17.40
American oak barrels TAPATIO GRAN RESERVA EXCELENCIA	£17.40 £19.40
American oak barrels TAPATIO GRAN RESERVA EXCELENCIA agave, buttery grilled veg, spicy kick CASA DRAGONES AÑEJO a hit of nutmeg, blackberry, macadamia,	

MEZCALES

Mezcal can be made with a variety of agave plants, some of which are wild, most mezcal is made in the state of Oaxaca.

ARTISANAL MEZCAL		WILD AGAVE MEZCAL	
UNION UNO smoky, herbal connotations, citrus notes	£5.85	Wild agave mezcales from small producers.	
MONTELOBOS organiclly grow espadin agave	£6.00	AMORES CUBREATA grenn vegtable, mineral notes	£6.25
OJO DE DIOS orange, almonds, vanilla	£6.00	DERRUMBES MICHOACÁN agave pepperiness, sweet fruit, pine, smoke	£7.20
EL CABRON JOVEN smoky, charred agave, brine, apricot, bright grapefruity citrus, and chocolate mousse	£6.00	LEYENDA SAN LUIS POTOSI salmiana agave, green vegtables notes, fruity, peppery finish	£7.20
SANTO DE PIEDRA espadin joven, doble distilled	£6.20	LEYENDA PUEBLA citrus, aromatic tobalá	£7.90
SIGLO CERO POX Chiapas / Mexico white, red, yellow corn, sugarcane, wheat	£6.35	CORTE VETUSTO TOBALA sweet floral notes, earthy vanilla finish	£11.00
CREYENTE smooth, with sweet fruit and herbal notes	£6.55	GENTE DE MEZCAL TEPESTATE thyme, green chillies, black pepper, herbal	£11.15
BRUX0 smoky agave heart, oak, pepper, orange	£6.60	DEL MAGUEY WILD TEPEXTATE leather, olive, dried black cherry, earth	£12.65
ALIPUS SANTA ANA DEL RIO JOVEN floral, cedar wood, punchy agave	£6.75	CORTE VETUSTO ENSAMBLE citrusy mix of coyote, cuixe and madrecuxe	£13.50
PENSADOR oak-y smoke, roasted apricot, black pepper	£6.75	agaves, woody notes COSMICOS BICUISHE	£13.75
KOCH EL pineapple, coconut, roses, freshly cut herbs	£7.70	black olives, pepper, orange cest	210.70
ALIPUS SAN JUAN mineral notes, green vegetables, pepper	£7.00	OTHER	
ILEGAL JOVEN	£8.50	BALAM "SOTOL" black pepper, smoky and earthy undertones	£6.00
peppercorns, menthol, sweet peppers SENTIR smoky notes accompanied by wood aromas	£8.50	OJO DE DIOS CAFE Angustifolia 7yrs / espadin blend of ojo de dios mezcal and arabica coffee beans	£8.70
CASAMIGOS smoke, black pepper lead to a silky finish	£9.50	SOTO MAYOR	£9.85
PIERDE ALMAS BOTANICA +9 infused with 9 botanicals, herby with citrus,	£13.50	overripe fruits, hint of apples, hot spices, sugar cane and chilli peppers.	
woody notes		MAYAJULES tropical and green fruit notes of kiwi, plum, and apple	£14.00
		THE LOST EXPLORER Salmia/ San Pablo Huixtepec herbs after rain, citrus	£18.70