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RESTAURANT & BAR

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ON AGAVE

This is the heart of what we do. Tequila and mezcal, more than eighty of them, chosen one bottle at a time. You do not need to know any of it to enjoy it. Tell us what you like and we will point you somewhere good. If you want to find your own way, we have marked our favourites, mine included, though it is hard to go wrong.

WHEN TO SIP

TO BEGIN

a crisp blanco or a paloma, something bright to open the palate before you eat.

THROUGH THE MEAL

a classic margarita or a reposado on the rocks, fruit and gentle spice that hold their own against the kitchen.

TO FINISH

an añejo or an extra añejo, neat and unhurried, the way you would treat a good whisky.

WHEN YOU WANT SMOKE

mezcal at room temperature, small pours, sipped not shot.

ANY TIME

a well-made blanco never puts a foot wrong.

START HERE

EL TEQUILEÑO 1959 PLATINUM

The house pour behind our margaritas, bright and friendly.

G4 REPOSADO

Oak and warmth without the heat, the one that makes sense of reposado.

AGUAS MANSAS

A soft espadín mezcal, just enough smoke to find out if you like it.

Take your time. Ask questions. Salud.

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EXPLORE MEXICO

Not sure where to begin? Our tasting flights take you through the styles of tequila and mezcal, from bright, citrus-driven blancos to rich extra añejos and smoky mezcals.

TASTING FLIGHTS

DISCOVER EL TEQUILEÑO 1959 46

El Tequileño Platinum, Gran Reserva, Reposado Rare, Añejo

BLANCO, THE ESSENCE OF AGAVE 39

Fortaleza Blanco, G4 Blanco, Cascahuín Blanco, Tres Agaves Blanco

AÑEJO, THE ART OF AGEING 47

G4 Añejo, Don Julio Añejo, Herradura Añejo, Patrón Añejo

ESPADÍN AGAVE, THE MEZCALERO'S CHOICE 41

Nuestra Soledad San Baltazar Guelavila & San Luis del Río, Koch Ancestral Espadín, Ilegal Mezcal Reposado

MEZCAL AGAVE COMPLEXITY 45

Koch Ancestral Espadín, Origen Raíz Cenizo, Machetazo Cupreata, Koch Tepextate

RARE FINDS 86

Herradura Suprema Extra Añejo, El Jolgorio Mexicano & Espadín, El Tequileño 1959 Reposado Rare

Four 15 mL pours, chosen by our team. Ask us which flight best suits your meal.

Full tequila list page 11, mezcal page 13.

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TEQUILA / THE HIGHLANDS

Prices shown are for 30 mL. Every agave is also available as a 15 mL half pour.

Blanco is unaged and bright with green agave. Reposado rests in oak for a softer, spiced edge. Añejo ages longer again for caramel and vanilla. Start light and work up.

EL PANDILLO

Felipe Camarena's highland distillery in Arandas. Hand built tahona, bright mineral agave.

ArteNOM 1579 40.7%	20
G4 Blanco 40% •	18
G4 Reposado 40% •	21
G4 Añejo 40% •	33
Terralta Blanco 40%	19
Pasote Blanco 40%	24

ARETTE DE JALISCO

Made at El Llano in Tequila town. Peppery, clean, the workhorse blanco.

Arette Blanco 40% •	13
Arette Reposado 40% •	15
Arette Suave Artesanal Blanco 38% •	23

GRUPO TEQUILERO

A small Jalisco house working with organic agave. Unusually delicate.

Alquimia Blanco 40%	22

JORGE SALLES CUERVO Y SUCESORES

El Tequileño, the house pour behind our margaritas.

El Tequileño 1959 Platinum 40%	16
El Tequileño 1959 Gran Reserva Reposado 40% •	17
El Tequileño 1959 Añejo 40%	25
El Tequileño 1959 Reposado Rare 40%	49

HACIENDA CAPELLANÍA

Calle 23, made by a French biochemist. Precise and very clean.

Calle 23 Blanco 40%	13
Calle 23 Reposado 40%	15

VARO DESTILERÍA

Código, rested briefly in Napa cabernet barrels for its blush.

Código 1530 Rosa Blanco 35% •	23

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TEQUILA CASCAHUÍN

Third generation lowland house in El Arenal. Cooked agave and soft spice.

Cascahuín Blanco 38% •	15
Cascahuín Plata 48%	25
Cascahuín Tahona Blanco 42%	25
Cascahuín Extra Añejo 43%	50

HACIENDA HERRADURA

Made at San José del Refugio since 1870. The lowland classic, rich, baked and earthy.

Herradura Plata 40%	15
Herradura Reposado 40%	17
Herradura Añejo 40%	19
Herradura Ultra 40%	25
Herradura Suprema Extra Añejo 40%	80

TEQUILA TAPATÍO

El Tesoro and Tapatío, both tahona crushed, both benchmarks.

El Tesoro Blanco 40%	22
El Tesoro Reposado 40%	23
El Tesoro Añejo 40% •	25
Tapatío Blanco 40%	20
Tapatío Reposado 40% •	22

TEQUILA LOS ABUELOS

Fortaleza, the Sauza family's return to old methods. Stone oven and tahona, a cult sipper.

Fortaleza Blanco 40% •	21
Fortaleza Reposado 40% •	24
Fortaleza Añejo 40% •	29

LOS ALAMBIQUES

Ocho, single estate, a different field every year.

Ocho Plata 40%	21
Ocho Reposado 40%	22
Ocho Añejo 40%	23
Ocho Extra Añejo 40%	32

PATRÓN SPIRITS MÉXICO

Familiar and consistent, always a safe answer.

Patrón Silver 40%	13
Patrón Reposado 40%	15
Patrón Añejo 40%	17
Patrón El Cielo 40% •	28

DIAGEO MÉXICO

Don Julio, the bottle that made sipping tequila normal.

Don Julio Blanco 38%	20
Don Julio Reposado 38%	22
Don Julio Añejo 38%	25
Don Julio 1942 38% •	38

OTHER HOUSES

Good bottles that do not sit neatly under a family above.

Siete Leguas Blanco 40%	21
Tromba Blanco 40% •	15
Leyenda del Milagro Blanco 40%	15
Tres Agaves 40%	14
Batanga Reposado 40%	12

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MEZCAL / ESPADÍN & ENSEMBLE

Prices shown are for 30 mL, served at room temperature and sipped not shot. Every agave is also available as a 15 mL half pour.

The village under each name is where it was made, and it matters more than the brand.

ESPADÍN

The workhorse of mezcal and close cousin of the Blue Weber. Roasted agave on the nose, a bright herbaceous palate.

Aguas Mansas 45% *Santiago Matatlán*	12
El Jolgorio 47.8% *San Luis del Río*	31
Mezcal Verde 42% *Tlacolula*	14
Nuestra Soledad 47% • *San Luis del Río*	17
Nuestra Soledad 47% *Santiago Matatlán*	16
Nuestra Soledad 47% *La Compañía, Ejutla*	17
Nuestra Soledad 47% *San Baltazar Guelavila*	17
Siete Misterios Doba Yej 44% *San Dionisio Ocotepec*	15
Koch El Mezcal Ancestral 47.12% *Sola de Vega*	19
San Cosme Mezcal 40% *Santiago Matatlán*	14
Origen Raíz Chacaleño 48% *Durango*	23
Alipus Mezcal 42% • *San Juan del Río*	16
Alipus Mezcal 48% *San Baltazar Guelavila*	14
Ilegal Mezcal Reposado 40% *Tlacolula*	20
Quiquiriqui 45% • *Santiago Matatlán*	15
Del Maguey VIDA 42% • *San Luis del Río*	17
Del Maguey Minero 46% *Santa Catarina Minas*	27

ENSEMBLE

Several agave species in one batch, the way mezcal used to be. No two taste the same.

Aprendiz 45% *Espadín & Tepextate, San Juan del Río*	25
Bruxo No.4 46% • *Espadín, Cuishe & Barril, San Juan del Río*	18

CENIZO

High elevation agave from Durango, dominated by tropical fruit.

Lágrimas de Dolores 47% *Durango*	21
Origen Raíz 48% • *Durango*	20

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MADRECUISHE

Tall, cylindrical and floral with a mineral edge. Mother of the cuishe agave.

El Jolgorio 48% • *Santiago Matatlán* 34

Origen Raíz 48% *Santiago Matatlán* 28

MEXICANO

Up to 25 years to mature. Green and grassy, through to orange zest and terracotta.

El Jolgorio 47% • *La Compañía, Ejutla* 39

Koch El Mezcal 46.98% *Río de Ejutla* 19

TEPEXTATE

Overarching minerality, reflecting the volcanic earth it grows on.

El Jolgorio 48% *San Luis del Río* 52

Koch El Mezcal 46.3% *Santa María Zoquitlán* 19

ARROQUEÑO

The genetic mother of espadín. Fruity, herbaceous and smoky.

El Jolgorio 55% • *Miahuatlán* 36

El Jolgorio 52% *Miahuatlán* 55

Koch El Mezcal 47.13% *Río de Ejutla* 19

OTHER MEZCAL

Assorted and singular. Try a few together, and ask to see the bottle.

El Jolgorio 47% • *Cuishe, Santa María Zoquitlán* 33

El Jolgorio 52% • *Tobasiche, La Compañía, Ejutla* 50

El Jolgorio 50.2% *Tobasiche, El Palmar* 48

El Jolgorio 50.3% *Jabalí, Santa María Zoquitlán* 59

El Jolgorio 50.3% *Sierrudo, Santiago Matatlán* 44

El Jolgorio 48% • *Espadín Pechuga, Santiago Matatlán* 54

Mezcal Machetazo 45% *Cupreata, Guerrero* 15

• Staff pick

A surcharge of 10% applies on weekends and 15% on public holidays. Wine vintages may be subject to change.