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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.

OUR FAVOURITES

Arette Blanco
TIM'S PICK

Clean, peppery and easygoing, the workhorse blanco that lifts any margarita.

Fortaleza Reposado
DIRK'S PICK

Oak and warmth layered over cooked agave, the reposado we reach for first.

Fortaleza Blanco
CAIO'S PICK

Stone oven and tahona made, rich and savoury, a cult sipper.

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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TASTING FLIGHTS

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.

DISCOVER EL TEQUILEÑO 1959 46

El Tequileño Platinum, Gran Reserva, Reposado Rare, Añejo

THE FOUNDING FATHERS OF TEQUILA 39

Herradura Plata, Arette Reposado, Fortaleza Blanco, G4 Añejo

AÑEJO, THE ART OF AGEING 47

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

ESPADÍN MEZCAL 33

Madre Mezcal, Koch Ancestral Espadín, Ilegal Joven, Siete Misterios Doba Yej

EL PANDILLO, DON FELIPE CAMARENA 49

G4 Reposado, Pasote Blanco, Terralta Blanco, Volans Extra Añejo

ST ALMA SELECTS 42

Arette Suave Blanco, Código 1530 Rosa Blanco, Ilegal Reposado, El Tequileño Gran Reserva Reposado

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

Full tequila and mezcal list, tequila page 20, mezcal page 22.

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TEQUILA

All tequila pours are 30 mL
15 mL pours available on all agave spirits.

GRUPO TEQUILERO

Alquimia Blanco 40%	23

ARETTE DE JALISCO

Arette Blanco 40% •	14
Arette Reposado 40%	16
Arette Suave Artesanal Blanco 38% •	24

EL PANDILLO

Felipe Camarena's highland distillery in Arandas, known for his hand-built tahona and bright, mineral agave.

ArteNOM 1579 40.7%	21
G4 Blanco 40% •	19
G4 Reposado 40% •	22
G4 Añejo 40% •	34
Terralta Blanco 40%	20
Pasote Blanco 40%	25
Volans Blanco 40%	20
Volans Extra Añejo 40%	37

HACIENDA CAPELLANÍA

Calle 23 Blanco 40%	14
Calle 23 Reposado 40%	16

TEQUILA CASCAHUÍN

Cascahuín Blanco 38% •	16
Cascahuín Reposado 38% •	19
Cascahuín Añejo 38% •	21

VARO DESTILERÍA

Código 1530 Rosa Blanco 35% •	24

DIAGEO MÉXICO

Don Julio Blanco 38%	21
Don Julio Reposado 38%	23
Don Julio Añejo 38%	26
Don Julio 1942 38%	39

LOS ALAMBIQUES

Ocho Plata 40%	22
Ocho Reposado 40%	23
Ocho Añejo 40%	24

• Staff pick

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TEQUILA

All tequila pours are 30 mL
15 mL pours available on all agave spirits.

HACIENDA HERRADURA

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

Herradura Plata	40%	16
Herradura Reposado	40%	18
Herradura Añejo	40%	20
Herradura Ultra	40%	26
Herradura Suprema Extra Añejo	40%	81

TEQUILA TAPATÍO

El Tesoro Blanco	40%	23
El Tesoro Reposado	40%	24
Tapatío Blanco	40%	21
Tapatío Reposado	40%	23

TEQUILA LOS ABUELOS

Fortaleza, the Sauza family's return to old methods, stone oven and tahona.

Fortaleza Blanco	40% •	22
Fortaleza Reposado	40% •	25

JORGE SALLES CUERVO Y SUCESORES

El Tequileño 1959 Platinum	40%	17
El Tequileño 1959 Gran Reserva Reposado	40%	18
El Tequileño 1959 Añejo	40% •	26
El Tequileño 1959 Reposado Rare	40% •	50

PATRÓN SPIRITS MÉXICO

Patrón Silver	40%	14
Patrón Reposado	40%	16
Patrón Añejo	40%	18
Patrón El Cielo	40%	29
Patrón XO Café	40%	19

OTHER HOUSES

Siete Leguas Blanco	40%	22
Tromba Reposado	40% •	18
Tromba Añejo	40% •	21
Tres Agaves	40%	15

• Staff pick

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MEZCAL

All mezcal pours are 30 mL and served at room temperature.
15 mL pours available on all agave spirits.

ESPADÍN

The workhorse of mezcal. Roasted agave on the nose, bright and herbaceous.

Aguas Mansas	45% *Santiago Matatlán*	13
Mezcal Verde	42% • *Tlacolula*	15
El Jolgorio	47.8% *San Luis del Río*	32
El Jolgorio Pechuga	48% • *Santiago Matatlán*	55
Nuestra Soledad	47% • *San Luis del Río*	18
Nuestra Soledad	47% • *Santiago Matatlán*	17
Nuestra Soledad	47% *La Compañía, Ejutla*	18
Nuestra Soledad	47% *San Baltazar Guelavila*	18
Nuestra Soledad	47% *Lachigui Mihuatlán*	19
Siete Misterios Doba Yej	44% • *San Dionisio Ocotepec*	16
Koch El Mezcal Ancestral	47.12% *Sola de Vega*	20
San Cosme Mezcal	40% *Santiago Matatlán*	15
Madre Mezcal	40% *Santiago Matatlán*	16
Ilegal Joven	40% *Santiago Matatlán*	19
Ilegal Reposado	40% *Santiago Matatlán*	21
Ilegal Añejo	40% *Santiago Matatlán*	29
Gracias a Dios	45% • *Santiago Matatlán*	19

ENSEMBLE

Several agave species in one batch. Never the same twice.

Aprendiz	45% *Espadín & Tepextate, San Juan del Río*	26
Madre Mezcal	45% *Espadín & Cuishe, Santiago Matatlán*	18
Bruxo No. 2	46% • *Espadín & Barril, Agua del Espino*	19
Bruxo No. 4	46% • *Espadín, Barril & Cuishe, Las Salinas*	19
Bruxo X	40% *Espadín & Barril, San Dionisio Ocotepec*	16

MEXICANO

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

El Jolgorio	47% • *La Compañía, Ejutla*	40
Koch El Mezcal	46.98% *Río de Ejutla*	20

TEPEXTATE

Piñas the size of a baby elephant. Mineral, with volcanic earth underneath.

El Jolgorio	48% *San Luis del Río*	53
Koch El Mezcal	46.3% • *Santa María Zoquitlán*	20

• Staff pick

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MEZCAL

All mezcal pours are 30 mL and served at room temperature.
15 mL pours available on all agave spirits.

ARROQUEÑO

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

El Jolgorio	55% *Miahuatlán*	37
El Jolgorio	52% *Miahuatlán*	56
Koch El Mezcal	47.13% • *Río de Ejutla*	20

OTHER MEZCAL

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

El Jolgorio Cuishe	47% • *Santa María Zoquitlán*	34
El Jolgorio Madrecuishe	48% *Santiago Matatlán*	35
El Jolgorio Tobasiche	52% *La Compañía, Ejutla*	51
El Jolgorio Sierrudo	50.5% *Santiago Matatlán*	45
Lágrimas de Dolores	47% *Cenizo, Durango*	22
Mezcal Machetazo	45% *Cupreata, Guerrero*	16
Bozal Jamón Ibérico	47%	49

• *Espadín, Mexicano & Tobasiche, Río de Ejutla*

• Staff pick

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