



# MARGARITAS

## EL PASTOR 12.75

The house classic. El Jimador Reposado, fresh lime, Cointreau, agave, served frozen

## ON THE ROCKS 13

El Jimador Reposado, fresh lime, Cointreau, aguamiel

## AVOCADO & PASSIONFRUIT 13

El Jimador Reposado, avocado, passionfruit syrup, lime juice, Cointreau, agave, served frozen

## DIABLITO MARGARITA 15

El Jimador Reposado, Ancho Reyes, Fair Chipotle, fresh lime, agave, jalapeño brine, with a tajin rim

Fancy with Mezcal? Just ask **16.25**

## LAGERITA 11.50

El Jimador Reposado, Cointreau, agave, fresh lime, served long and frozen, topped up with Corona

## SPICED MANGO 13

El Jimador Reposado, mango, Cholula, fresh lime, Cointreau, agave, served frozen

## BRAMBLARITA 13

El Jimador Reposado, Cointreau, agave, blackberry puree, Chambord, fresh lime, served frozen

## STRAWBERRY & BASIL 13

El Jimador Reposado, Cointreau, agave, strawberry puree, basil, fresh lime, served frozen

## MEZCARITA 14.25

A margarita made with mezcal; Mezcal Verde Momento, fresh lime juice, Cointreau, aguamiel

Upgrade with Mezcal Amaras **16.75**

## BREAKFAST MARGARITA 13.50

Herradura Plata, orange marmalade, fresh lime, agave

## BACKBAR MARGARITA base mezcal/tequila +6

If you know how you like yours, tell us and we will come up with the goods. Priced on base tequila

# TEQUILA

## BLANCO

### TAPATIO BLANCO 7.75 / 32.75 / 51

Los Altos (Highlands)

### OCHO BLANCO 7.75 / 32.75 / 51

Los Altos (Highlands)

### FORTALEZA BLANCO 13 / 55 / 84

Tequila Valley (Lowlands)

### HERRADURA DIRECTO 18.50 / 79 / 120

Tequila Valley (Lowlands)

### HERRADURA PLATA 9.50 / 38.50 / 56

Tequila Valley (Lowlands)

### EL JIMADOR BLANCO 6 / 26.50 / 41

Tequila Valley (Lowlands)

### CASA DRAGONES 18 / 74.50 / 115

Tequila Valley (Lowlands)

### CORRALEJO BLANCO 6.50 / 27.50 / 42

Los Altos (Highlands)

### CASCAHUIN BLANCO TAHONA 12 / 49.50 / 83

Los Altos (Highlands)

### MIJENTA BLANCO 11.50 / 47.50 / 71

Los Altos (Highlands)

### DESDEYA 7 / 29 / 45

Los Altos (Highlands)

# COCKTAILS

## PALOMA 12.50

El Jimador Blanco, fresh lime, topped up with Two Keys Grapefruit, served long

## POMEGRANATE PALOMA 15

Herradura Plata, pomegranate syrup, fresh lime top-up with Fevertree Soda

## PIÑA COLADA 13

Don Q & Aluna rums, pineapple juice, fresh lime, coconut cream

## NEGRONI EL PASTOR 13.25

Mezcal Verde Momento, El Bandarra Vermouth, Campari, served on the rocks

## BLOODY MARIA 13

El Jimador blanco, Soulsauce, fresh lime, tomato juice, celery, served long

## TEQUILA MULE 12.25

Jimador Blanco, fresh lime, Fevertree Ginger Beer

Fancy Dark & Stormy or Moscow Mule? Just ask **12.25**

## RUM OLD FASHIONED 15

Diplomatico Rum, Nixta, Agave, Bitters

## MEZCAL SOUR 13.5

Mezcal Verde, lemon juice, sugar syrup, Oggs

Fancy Tequila or Pisco instead of mezcal? Just ask **12.5**

## ESPRESSO MARTINI 13

Respirited Vodka, Coffee Liquor, Coffee, Sugar

## TOM COLLINS. 12.25

Downpour Gin, Lemon Juice, Sugar, Fevertree Soda

## NON-ALCOHOLIC

### EL PASTORCITO MARGARITA 9.75

Almave, fresh lime, agave

### HOLY PALOMA 9.75

Almave, fresh lime, topped up with Two Keys Grapefruit, served long

## REPOSADO

### TAPATIO REPOSADO 8.75 / 35 / 54

Los Altos (Highlands)

### CALLE 23 REPOSADO 9.75 / 41 / 61

Los Altos (Highlands)

### ARETTE REPOSADO 7.25 / 29.50 / 46

Tequila Valley (Lowlands)

### HERRADURA REPOSADO 10 / 40.50 / 59

Tequila Valley (Lowlands)

### EL JIMADOR REPOSADO 7 / 29 / 45

Tequila Valley (Lowlands)

### CORAZON REPOSADO 8.25 / 34.5 / 51

Los Altos (Highlands)

## AÑEJO

### EL JIMADOR AÑEJO 7.75 / 31 / 46

Tequila Valley (Lowlands)

### TAPATIO EXCELENCIA 29.50 / 125 / 189

Los Altos (Highlands)

### HERRADURA AÑEJO 12 / 49 / 72.50

Tequila Valley (Lowlands)

### DON JULIO AÑEJO 14 / 56 / 90

Los Altos (Highlands)

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES  
EDICIÓN: 017

# BEBIDAS Y MEZCALES



# MEZCALES

We serve our Mezcal with orange slices & tajin

## EL PASTOR

### EP BATCH 4

35ml shot **13** / 150ml carafe **54** / bottle to take out **140**

Strictly limited edition – once it's gone, it's gone. Herbal, earthy, light smoke, pure sunshine **47%**

## SILKY & SMOOTH

35ml shot / 150ml carafe / 250ml carafe

### SIETE MISTERIOS DOBA YEJ 14 / 57 / 84.5

Hints of grapefruit, lime, lemon and apple, smoked yellow fireworks. Violet and floral notes **44%**

### BANHEZ MEZCAL 9.25 / 38 / 56

A beautiful first try for the novice mezcal drinker. Banana cream, lingering smoky peppermint. Produced by a cooperative of families in Ejutla, Oaxaca **42%**

### MEZCALES DE LEYENDA DURANGO 14 / 57 / 85

Herby, vanilla notes, peachy, nutty – like a stroll through Borough Market on a spring morning **48%**

### OJO DE DIOS 9.50 / 39 / 57

Sweet smoke, hints of black tea, cashew finish, a great doorway into mezcal discovery **42%**

## UNIQUE & EXOTIC / PECHUGAS

35ml shot / 150ml carafe / 250ml carafe

### BRUXO NO.2 PECHUGA DE MAGUEY 11 / 45 / 68

Mineral and herbal, light caramel notes from the cooked maguey green fruits and hint of peppermint **46%**

## DEEP, DARK & SMOKY

35ml shot / 150ml carafe / 250ml carafe

### QUIQUIRIQUI MATATLAN 9.50 / 39 / 58

Classic mezcal flavours, a beautiful bold smokebomb with caramel sweetness and a peppery finish. Drink, enjoy, repeat **45%**

### AMARAS ESPADIN 10.75 / 43 / 61

Bergamot blossom, sandalwood and mature mango – that's a lot of flavour packed into a great session mezcal **41%**

### MONTELOBOS ESPADIN 10.50 / 42 / 60

Roasted agave notes with a complex smoky perfume **43.2%**

### CORTE VETUSTO ESPADIN 13.50 / 56 / 83

Berries, burnt sugar, just the right amount of smoke; a beautiful Espadin **45%**

### ENMASCARADO ESPADIN 13.50 / 56 / 83

Big citrus notes underpinned with smoking charcoal and salty toffee. Apple wood smoke, lime juice and salt crystals on the palate **45%**

### KOCH ENSAMBLE 13.50 / 55 / 82

A beautifully balanced Ensamble, full of soft fruit and velvet gentleness **47%**

## FRESH & GREEN

35ml shot / 150ml carafe / 250ml carafe

### RAICILLA LA VENENOSA 25.50 / 110 / 170

Basically, this complex, special distillate could be responsible for a ravey Summer of Love, every day **64%**

### EL PENSADOR 12.50 / 52 / 74

Unusually smooth for a mezcal of this strength; hint of cream and salt, which sounds quite rude **48%**

### AMARAS CUPREATA 12.50 / 51 / 75

Roasted pumpkin seeds, leather and cocoa with bold, bright, vegetal flavours all over the place **41%**

### THE LOST EXPLORER SALMIANA 26 / 102 / 160

Fresh green chilli, vibrant grapefruit peel and agave after a rainfall. Mineral with a spicy finish **42%**

# WINES

## FIZZ

125ml glass / 175ml glass / 750ml bottle

**LLOPART 11 / - / 62**

Reserva brut

**RENÉ BEAUDOUIN - / - / 102**

Blanc de Blancs NV

## WHITE

125ml glass / 175ml glass / 750ml bottle

**LATIDO BLANCO 7.50 / 10 / 42**

Navarra, Spain

Lively, citric, full-bodied

**WEATHER STATION SAUVIGNON BLANC 7.70 / 10.20 / 42**

Stellenbosch, South Africa

A rounded and balanced palate, with kiwifruit and tangy green apple flavours

**HART BROS ALBARIÑO 12 / 16.50 / 68**

Rías Baixas, Spain

Fresh, structured and complex, with notes of citrus and stone fruits

## RED

125ml glass / 175ml glass / 750ml bottle

**REIGN OF TERROIR RED 7.50 / 10 / 42**

Swartland, South Africa

A rich, spicy and robust blend ideal for the delights of taco eating

**HERENCIA ALTES GARNACHA NEGRA 10 / 13.50 / 56**

Terra Alta, Spain

Joyous, ripe, red fruits

**HART BROS RIOJA 11.50 / 15.50 / 65**

Rioja, Spain

Fresh, mineral and complex, with notes of citrus and stone fruits

## ROSE

125ml glass / 175ml glass / 750ml bottle

**WILD CHILD 7.80 / 10.20 / 42**

South Africa

Light, red fruits with rose petal undertones

# SPIRITS

**ABASOLO CORN WHISKY 8**

**COURVOISIER V.S.O.P 7.50**

**DON Q CRISTAL 7**

**DON Q GOLD 7.50**

**RESPIRITED VODKA 7.50**

**GREY GOOSE 8**

**DOWNPOUR COAST GIN 7.50**

**NAKED GROUSE 7.50**

**TANQUERAY 10 8.50**

**WILD TURKEY 6.50**

**HAVANA 7 9**

**WOODFORD RESERVE 12**

**DIPLOMATICO 14**

**DIPLOMATICO PLANAS 12**

\*All mixers **£4**

\*Single measures available on request.

# BEERS

**TWO TRIBES X EL PASTOR PALE ALE 7.25**

4.9%

**PACIFICO CLARA 7**

4.5%

**CORONA 7**

4.5%

**ESTRELLA GALICIA 6.75**

Gluten free 5.5%

**MODELO ESPECIAL 6.75**

4.5%

**ESTRELLA GALICIA NA 6**

0%

**Mexicanise your beer**

**CHELADA 2**

with ice, lime juice, salt rim

**CUBANA 2.75**

as above + salsa picante, Worcestershire sauce, tabasco, salt rim

**MICHELADA 3**

as the cubana + clamato, celery, salt rim

# SOFT DRINKS

**APPLE JUICE 4**

**GINGER BEER 4**

**TONIC 4**

**GINGERELLA 4**

**COKE 4**

**COKE ZERO 4**

**LEMONY 4**

**ORANGE JUICE 4**

**ORANGEADE 4**

**PINEAPPLE JUICE 4**

**SODA WATER 4**

**TOMATO JUICE 4**

**AGUAS DEL DIA glass 4.50 / jug 8.25**

Flor de Jamaica, Agua de Piña, Seasonal Special (ask your server)