



# AGAVE TASTING FLIGHTS

## TEQUILA

### HERMOSAS BLANCAS | £20

*3 different Blancos*

*Clear in colour, these tequilas are un-aged or have been left in barrels for less than 1 month & therefore still come under the Blanco/Plata classification*

**Ocho  
Hacien  
Fortaleza**

### ORO AMARILLO | £25

*3 different Reposados*

*Gold in colour, these tequilas are all barrel aged up to 12 months, using varying barrels from around the world*

*They are all produced in different regions of Jalisco:*

**Mijenta  
Caba Maya  
Casa Noble**

### DULCE Y SUAVE | £30

*2 Añejos & 1 Cristalino*

*Añejos are barrel aged from 1 - 3 years*

*Cristalinos are Añejos which have been charcoal filtered until crystal clear in colour*

**G4  
Pasote  
Maestro Dobel Diamante  
Cristalino**

## MEZCAL

### ESPADÍN PARA TODOS | £25

*A trio of Espadín mezcals*

*Despite being made from the same agave, their flavours vary drastically due to the soil they are grown in, the wood they are smoked with & the way they are fermented & distilled:*

**Madre  
Dangerous Don  
Dos Hombres**

### KARWINSKII DE POR VIDA | £30

*Karwinskii agaves are some of the most diverse & largest sub-species of agave*

*This flight demonstrates this with 3 different sub-species of the Karwinskii mother plant:*

**Mezcal de Leyendas  
(Cuishe)  
La Medida (Madrecuixe)  
Bruxo No.3 (Barril)**

### OTRAS COSAS | £35

*A selection of agave spirits that cannot be classed as either tequila or mezcal due either production methods, or location (being produced outside of the classified regions)*

**Nocheluna Sotol  
Pensador Especial  
La Venenosa Sierra  
Volcanes**

# TEQUILA

**MADE SOLELY FROM THE PIÑAS OF THE BLUE WEBER AGAVE PLANT & PRODUCED PREDOMINANTLY IN THE JALISCO REGION OF MEXICO. TEQUILA CAN ALSO BE MADE IN OTHER NEIGHBOURING REGIONS SUCH AS TAMAULIPAS, MICHOACAN, GUANAJUATO & NARAYIT**

## BLANCO

*Once the spirit has gone through its final distillation, the tequila is rested in barrels for up to 30 days. Blanco's typically have a clean, fresh and vegetal taste, really emphasising the agave's natural flavours*

	<b>25ML</b>	<b>50ML</b>
123	£9.50	£16.00
1800	£7.50	£12.50
1800 coconut	£7.50	£12.50
Arquitecto blanco	£8.00	£13.00
Arte N.O.M Selección 1123	£11.00	£18.00
Arte N.O.M Selección 1579	£9.00	£15.00
Avion	£7.50	£12.50
Calle 23	£7.50	£12.50
Cantintero	£7.50	£12.50
Casa dragones	£9.50	£15.50
Casamigos	£9.50	£15.00
Cascahuín	£8.00	£13.00
Cascahuín 48	£8.50	£14.00
Cimarron	£7.50	£12.50
Clase azul blanco	£17.00	£29.00
Codigo 1530	£7.50	£12.50
Codigo 1530 Rosa	£8.00	£13.00
Curado Cupreata	£9.00	£15.00
Curado Espadin	£9.00	£15.00
Don Julio	£8.00	£13.00

**WE ARE PROUD TO SUPPORT INDEPENDENT, ARTISANAL AGAVE SPIRIT PRODUCERS**

# TEQUILA

## BLANCO

*Continued*

	<b>25ML</b>	<b>50ML</b>
Don Fulano	£8.00	£13.00
El Mayor	£7.50	£12.50
El Rayo	£7.50	£12.50
El Tequileño	£8.00	£13.00
Fortaleza	£8.50	£13.50
Fortaleza still strength	£11.50	£18.50
Fuenteseca Blanco	£18.50	£34.00
Goya	£8.50	£13.50
Gran Centenario	£7.50	£12.50
Gran Orendain	£7.50	£12.50
Herradura	£7.50	£13.50
Jose Cuervo Reserva de La Familia Platino	£10.50	£16.50
KAH blanco	£9.00	£15.00
La dama blanco	£9.50	£15.50
Lunazul blanco	£7.50	£12.50
Mijenta blanco	£8.50	£13.50
Ocho blanco	£7.50	£12.50
Partida	£7.50	£12.50
Purasangre Fuerte	£7.50	£12.00
Sphynx blanco	£11.00	£18.00
Tapatio blanco	£7.50	£12.50
Terralta blanco	£10.00	£16.00
Vivir blanco	£7.50	£12.50

# TEQUILA

## REPOSADO

*Aged for a minimum of 2 months to a maximum of 12, typically in American or European oak barrels, Reposados have a straw/light golden colour. The ageing slightly sweetens the tequila which makes them ideal for sipping*

	<b>25ML</b>	<b>50ML</b>
1800 reposado	£7.50	£12.50
30/30 reposado	£7.00	£11.00
Arette reposado	£7.50	£12.50
Arte N.O.M Selección 1414	£9.50	£15.50
Cantintero Reposado	£7.50	£12.50
Casa Noble reposado	£9.50	£15.50
Cenote reposado	£9.00	£15.00
Cimarron Reposado	£7.50	£12.50
Clase Azul	£25.00	£42.00
Coa reposado	£8.00	£12.00
Corralejo Reposado	£9.00	£15.00
Don Julio reposado	£8.50	£13.50
El Rayo Reposado	£7.50	£12.50
Espolòn Reposado	£7.50	£12.50
Gran Centenario Reposado	£8.00	£13.00
Herradura reposado	£8.00	£13.00
KAH Reposado	£9.50	£15.50
Komos reposado Rosado	£14.00	£24.00
Lokita reposado	£9.00	£15.00
Lunazul Reposado	£8.00	£13.00
Mijenta Reposado	£9.50	£15.50
Prospero reposado	£7.50	£12.50
Purasangre reposado	£8.50	£13.50
Tres generaciones reposado	£8.50	£14.00
Vivir Reposado	£8.00	£13.00

# TEQUILA

## AÑEJO & EXTRA AÑEJO

*Ageing for 1-3 years in oak barrels gives Añejos rich, woody, sweet tones reminiscent of vanilla & caramel. Some of the rarest & most treasured are the Extra Añejos. Aged for a minimum of 3 years & all the way up to 10 years, these tequilas are rich in wooden, nutty tones with a distinct sweetness*

	<b>25ML</b>	<b>50ML</b>
Agave Thieves	£11.00	£18.00
Arte N.O.M Selección 1146	£11.00	£18.00
Don Julio 1942	£16.00	£26.00
Centinela	£9.50	£15.50
Don Julio Anejo	£9.50	£15.50
El Tequileno Gran Reserva	£12.50	£20.50
G4	£9.00	£15.00
Gran Orendain Añejo	£8.00	£14.00
Herradura Anejo	£9.00	£15.00
Jose Cuervo Reserva de La familia extra anejo	£14.00	£24.00
KAH Anejo	£9.50	£15.50
Lunazul Anejo	£7.50	£12.50
Pasote anejo	£11.00	£18.00
Tapatio extra anejo	£24.00	£40.00
Vivir Anejo	£9.00	£15.00

# TEQUILA

## CRISTALINOS

*Cristalinos are tequilas of any age (typically Añejo) which have been fine filtered through charcoal or organic rock. This process clarifies the colour & removes some of the overly woody notes that occur from the barrel ageing process. You're left with a delicately sweet tequila with a cleaner finish, not too dissimilar from some Blancos*

	<b>25ML</b>	<b>50ML</b>
1800 Añejo	£10.50	£16.50
Butterfly Cannon Blanco	£9.00	£15.00
Dobel Diamante	£9.50	£15.50
Don Julio 70 Añejo	£12.00	£20.00
Enemigo 89 Añejo	£9.50	£15.50
Hacien Añejo	£16.00	£26.00
Komos Añejo	£18.00	£28.00
Tiempo Reposado	£9.50	£15.50
Volcan Añejo	£9.50	£15.50

# MEZCAL

**DERIVED FROM THE NAHUATL WORD 'MEXCALLI', MEANING "OVEN-COOKED AGAVE". 90% OF ALL MEZCAL IS MADE IN THE REGION OF OAXACA. DEPENDING ON THE AGAVE USED, IT IS LEFT TO MATURE FOR A MINIMUM OF 7 YEARS UP TO 35 YEARS BEFORE HARVESTING. THE PIÑAS ARE THEN COOKED IN AN EARTHEN PIT COVERED WITH ORGANIC ROCK, GIVING MEZCAL ITS DISTINCT, SMOKEY FLAVOUR**

## ESPADÍN

*Espadín is the most commonly used agave for mezcal production. Aged typically for 7-10 years, Espadín mezcals have light, natural hints of citrus with vegetal undertones. Espadín is also often used when blending different strains together due to its well-rounded flavour and availability*

	<b>25ML</b>	<b>50ML</b>
Alipus San Juan	£9.00	£15.00
Amores	£8.00	£14.00
Animas	£11.50	£18.00
Corte Vetusto	£9.00	£15.00
Creyente	£8.00	£14.00
Dangerous Don	£8.50	£14.50
Del Maguey Vida	£7.50	£12.50
Don Amado Rústico	£9.00	£15.00
Dos Hombres	£9.00	£15.00
El Cabron	£8.00	£14.00
El Cortijo	£11.50	£18.50
El Jolgorio	£10.00	£16.00
El Mero Mero	£9.50	£15.50
El Ray Zapoteco	£9.00	£15.00
El Tinieblo	£10.00	£16.00
En Mascarado 54	£12.00	£19.00
Gente De Mezcal	£10.50	£18.00

# MEZCAL

## ESPADÍN

*Continued*

	<b>25ML</b>	<b>50ML</b>
Herodes	£8.50	£14.00
Illegal	£7.50	£12.50
Los Danzantes	£9.50	£15.50
Madre	£9.00	£15.00
Mahani	£9.00	£15.00
Mina Real	£10.00	£16.00
NETA	£15.00	£22.50
Nuestra Soledad	£10.00	£16.00
Ojo de Dios	£7.50	£12.50
Palenqueros	£10.50	£16.50
Peloton de La Muerte	£8.00	£14.00
Pensador	£7.50	£12.50
Quiquiriqui	£7.50	£12.50
San Cosme	£7.50	£12.50
Santo de Piedra	£10.50	£18.00
Santa Pedrera	£10.50	£18.00
Se Busca	£8.50	£14.00
Siete Misterios	£10.50	£16.50
The Lost Explorer	£9.50	£14.50
Vago Elote	£10.00	£16.00
Verde Momento	£7.50	£12.50
Xamán	£7.50	£12.50



# MEZCAL

## TOBALÁ

*These small agaves are found in limited quantities & take between 12-15 years to fully mature. Tobalás typically grow wild in high forests along the Central Valleys & parts of Sierra Norte. With their flavour profile varying from lightly spiced to delicately sweet, these plants are widely regarded as a luxury due to their rarity*

	<b>25ML</b>	<b>50ML</b>
Convite	£12.00	£19.00
Los Javis	£12.50	£24.00
Montelobos	£8.50	£14.50
Pierde Almas	£15.50	£20.50
Quiquiriqui	£9.00	£15.00
Sin Gusano	£9.50	£15.50

# MEZCAL

## KARWINSKII

*A large & bountiful agave from Oaxaca, Karwinskii has a number of varieties. Their flavours vary from earthy, coffee-like notes in Cuixes & Tobasiches, to the brighter & fruity flavours in Barrils & Madrecuixes. The individual flavours depend on the length of time it takes them to grow & amass more sugars*

	<b>25ML</b>	<b>50ML</b>
Bozal Cuishe	£10.50	£16.50
Bozal Tobasiche	£9.00	£15.00
Bruxo no.3 Barril	£9.50	£14.50
El Jolgorio Barril	£10.50	£16.50
Koch Barril	£10.00	£16.00
La Medida Bicuishe	£12.00	£20.00
La Medida Madrecuishe	£11.00	£18.00
Leyenda Cuishe	£13.50	£20.50
Memorable Bicuishe	£14.00	£22.00
NETA Madrecuishe	£14.00	£22.00
Quiquiriqui Madrecuishe	£12.00	£18.00
Rey Campero Madrecuishe	£10.50	£16.50
Vago Madrecuishe	£11.50	£18.50

# MEZCAL

## OTHER VARIETIES

*These expressions are single species ranging from Arroqueño to Durango & everything in between. They grow across different regions in Mexico & their flavour profiles can change either drastically, or portray very subtle differences*

	<b>25ML</b>	<b>50ML</b>
Amores Cupreata	£8.00	£14.00
Dangerous Don Café	£8.50	£14.50
Derrumbes Durango	£9.00	£14.00
El Jolgorio Mexicano	£11.00	£18.00
Koch Arroqueño	£11.50	£18.50
Koch Coyote	£12.00	£20.00
Koch Mexicano	£12.00	£20.00
Le Tribute Durango	£10.00	£16.00
Leyenda Durango	£9.00	£15.00
Leyenda Guerrero	£11.00	£16.00
Satryna Cenizo	£9.00	£15.00
The Lost Explorer Salmiana	£17.00	£26.00
Ojo de Dios Café	£7.50	£12.50

# MEZCAL

## ENSAMBLES & BLENDS

*A selection of different agaves strains brought together to compliment each other. The ensambles are a combination of agaves which have been roasted, fermented & distilled together, ranging from 2-5 different species. Blends are separate distillations which are then bottled together. Espadín is a common base agave, often balanced with more earthy, mineral toned plants*

	<b>25ML</b>	<b>50ML</b>
Madre Espadín y Cuishe	£9.50	£15.50
Derrumbes Tamaulipas	£9.00	£15.00
Derrumbes Michoacán	£9.00	£15.00
Tres Tribus	£9.50	£15.50
Bañez Espadín y Barril	£7.50	£12.50
Bruxo X Espadín y Barril	£7.50	£12.50
Don Amado Tobalá y Bicuishe	£13.00	£20.00
Koch Ensemble	£8.50	£14.50
Alipus San Andres Bicuishe y Espadín	£8.50	£14.50
Espíritu Lauro Espadín y Karwinski	£9.00	£15.00
Don Ramon Salmiana	£9.50	£14.50
Mezcal Union “uno” Barril, Cirial y Espadín	£8.00	£14.00
Picaflor Wild Espadín y Madrecuishe	£10.00	£17.00
Xiaman Tepextate y Espadín	£15.00	£25.00

# AGAVE SPIRITS

**AGAVE SPIRITS HAVE BEEN GROWING IN POPULARITY WORLDWIDE, LEADING PRODUCERS FROM FURTHER AFIELD TO CREATE THEIR OWN EXPRESSIONS. THIS SELECTION OF AGAVE SPIRITS HAVE BEEN PRODUCED EITHER OUTSIDE OF THE CLASSIFIED REGIONS, OR USING CERTAIN STRAINS OF AGAVE WHICH MEANS THEY CANNOT BE CLASSED AS TEQUILAS OR MEZCAL**

## SOTOL

*A close relative of the agave plant known in English as 'Desert Spoon'. Sotol is the national drink of the Chihuahua region of Mexico. Similar in appearance & texture to Tequila & Mezcal, the Sotol family is known for its grassy, vegetal flavours*

	<b>25ML</b>	<b>50ML</b>
Hacienda de Chihuahua Reposado	£8.00	£14.00
La Higuera	£8.00	£14.00
ONO	£8.50	£14.50
Origen RAIZ	£13.50	£20.50
Sotoleros Bienvenido	£11.50	£18.50

## RAICILLA

*Originating from the state of Jalisco, Raicilla is often known as Tequila's funky cousin. It's made in the same region but uses a different strain of agave & the cooking process is more similar to Mezcal. Flavours can vary due to the location of the Agave*

	<b>25ML</b>	<b>50ML</b>
Balam Sierra	£10.50	£16.50
Estancia	£8.50	£14.50
Venenosa	£9.00	£15.00

## BACANORA

*Made only in the state of Sonora in North West Mexico, Bacanora was only released for legal production in 1992. It's produced in a similar way to Mezcal but uses Pacifica & Yaquina agaves. Flavours are a delicate middle ground between tequila & mezcal*

	<b>25ML</b>	<b>50ML</b>
Aguamiel	£8.50	£14.50

# AGAVE SPIRITS

## OTHER AGAVE SPIRITS

*These individual agave spirit expressions are produced in other areas outside the classified regions, some in other areas of Mexico and some as far out as France & South Africa*

4th rabbit agave	£9.00	£14.00
Distillerie de Paris agave	£9.00	£15.00
El Destilado Azulin	£9.00	£14.00
El Destilado Jabali	£10.00	£16.00
El Destilado Tepextate	£9.00	£15.00
Los Arcos “El Valle”	£7.00	£11.00
Pensador	£10.00	£16.00



## AGAVE OF THE WEEK

### TEQUILA

#### G4 AÑEJO

25ml £9.00 | 50ml £15.00

*G4 stands for 4 generations of tequila mastery. Felipe Camarena & his sons honour & respect traditions started back in 1937 while still innovating & pushing the boundaries of tequila. The piñas are cooked in traditional stone ovens for 22 hours. Rain water is collected & used in the distillation, & the residual agave fibres are used to fertilise the fields for future harvests. While a lot of tequila brands will use American oak, the Camarena uses French oak instead.*

*Undeniable oaky, woody tones thanks to the French oak barrels. Vanilla is a prominent aroma along with cooked agave & caramel. Followed by more wood, vanilla & caramel but also light-floral tones, essence of pepper & even an element of smoke*

### MEZCAL

#### SIN GUSANO TOBALÁ

25ml £9.50 | 50ml £15.50

*A project across Mexico & the UK. Sin Gusano (translating to 'no worm') are working towards a wider understanding & preservation of not just what we know as mezcal, but agave distillates in general. Working with producers directly & limited to batches no more than 150 litres at a time, all their releases are very much a "one & done" affair. So once this Tobará is gone, we may never see this batch ever again.*

*Being a Tobará, it has a very rich minerality & grassy notes. It has the obvious smoke throughout whilst still light, clean & at 50.1%, it's a dangerously drinkable drop*