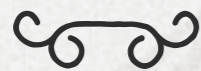


TEQUILA FESTIVAL

THROUGHOUT
FEBRUARY



BLANCO / SILVER

This clear tequila is not aged before storing and will have the simplest flavour. This is a popular type for mixing since it won't overwhelm the flavour of the drink. Best known for shooters, it's the most popular tequila type in the UK - a great choice for the vodka lovers.

Olmecca Blanco. 2.00
Sauza Silver. 2.00
Sauza 901. 2.75
Jose Cuervo Gran Centenario Plata. 2.75
Sauza Tres Generaciones Plata. 3.00
Olmecca Altos Plata. 3.00
Villa Lobos Blanco. 3.50

AKA PLATA

Sierra Antiguo Plata. 3.50
Corralejo Blanco. 4.00
Mejor Pink. 4.00
Patron Silver. 4.00
Kah Blanco. 4.00
Maestro Dobel Humito. 4.00



REPOSADO

Tequila reposado is aged in oak for between two and eleven months before storing or distribution. This medium-amber coloured spirit will have a light but complex flavour, making it the ideal all purpose tequila. You can shoot it, sip it or mix it.

Sauza Hornitos. 2.00
Calle 23 Reposado. 3.50
Sauza Tres Generaciones Reposado. 3.50
1800 Reposado. 3.50
Arette Reposado. 3.50
Corralejo Reposado. 4.00
Blue Hour Reposado. 4.00
Sierra Milenario Reposado. 4.00
Kah Reposado. 4.00

GOLD

This light amber coloured tequila is a mixture of tequila plata and reposado. It's usually the strongest as far as alcohol contents goes and the harshest as far as flavour goes.

Sauza Gold. 2.00

AÑEJO

Pronounced "on-YAY-ho," this is the most complex-flavoured type of tequila. It's aged for at least a year in a small oak barrel, giving it a robust, smoky flavour and bright floral undertones. Try not to sound too pretentious when repeating that. This is the tequila for gin fans - and those of you who just love tequila.

Sierra Antiguo Añejo. 3.50
Kah Añejo. 4.00

MEZCAL

Real tequila is made from blue agave and only in very specific regions - similar to Champagne or Cava. When those guidelines are not followed, what you have is mezcal - pronounced 'mess-call'. Made from the more common maguey plant, a cousin to the blue agave, mezcal has a smoky and much harsher taste to it.

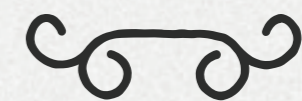
Quiquiriqui Matatlan Joven. 3.50
Montelobos Joven. 4.00
Creyente. 4.00

FLAVOURED TEQUILA

Flavoured tequila is usually made using plata as the base. Although nothing new, flavoured tequila is a growing market with more and more flavours being created and can be enjoyed as a shooter, sipped or used in cocktails.

Cazcabel Honey. 2.75
1800 Coconut. 3.00
Patron XO Café. 3.00

COCKTAILS



ALL 7.00

2-4-1 BETWEEN 5 - 7PM

MARGARITA

Sauza Silver, triple sec, lime.

PEACH MARGARITA

Sauza Silver, Teichenne peach triple sec, lime.

TEQUINI

Sauza Silver, vermouth, bitters.

DISTRITO FEDERAL

Sauza Silver, vermouth, cane sugar syrup.

TEQUILA SUNRISE

Sauza Silver, orange juice, grenadine.

TEQUILA DAISY

Sauza Silver, triple sec, cane sugar syrup, lime.

BLOODY MARIA

Sauza Silver, spiced tomato juice, celery.

COSMO

Sauza Silver, triple sec, cane sugar syrup, lime, cranberry.

MEXICAN TING

Sauza Silver, grapefruit soda, cane sugar syrup, lime.

TEQUILA SOUR

Sauza Silver, lime, cane sugar syrup.

TEQUILA MOCKINGBIRD

Sauza Silver, hot sauce, lime, raspberry syrup, agave syrup.

OLD FASHIONED

Sauza 901, bitters, cane sugar syrup.

JOSE'S MOJITO

Sauza Silver, mint, lime juice, cane sugar syrup, soda water.

TORNADO LENTO

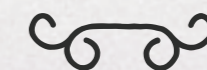
Sauza Silver, Teichenne peach, cane sugar syrup, elderflower.



THE WORM

Simply put, the worm is a gimmick. It started in the 40s to add a hand crafted authentic appeal to sell cheap mezcal to tourists. If you just can't resist the allure of consuming a fermented and preserved booze-worm, keep in mind that you will likely end up on the floor. Possibly vomiting. We don't know the chemistry behind it, but that little worm packs a punch.

Mezcal Monte Alban. 2.75



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