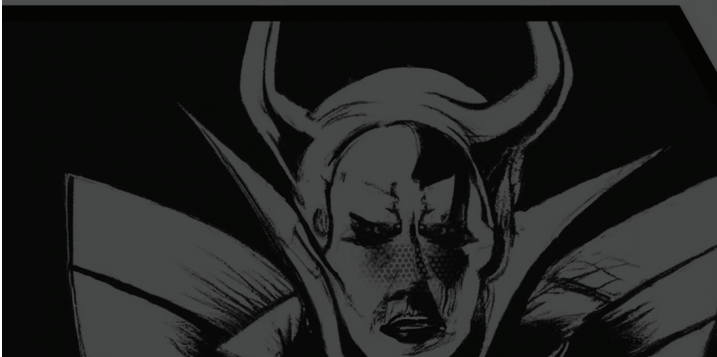


**TEQUILA
BIBLE**

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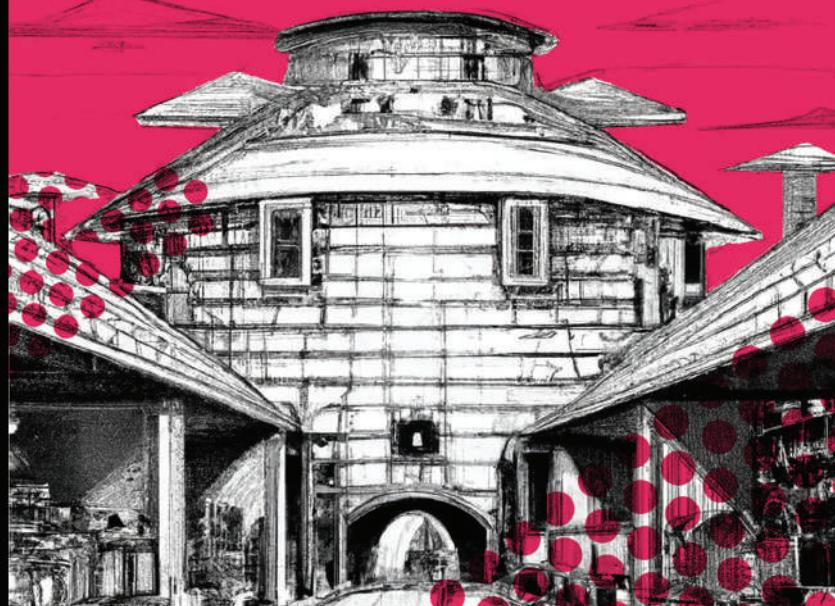




“In the Holy Spirit we trust.”

T

TEQUILA



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Prices per 25ml serve

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818 Blanco Tequila	£9.00

A

Ambar Reposado Tequila	£5.00
Arette Blanco Tequila	£5.00

B

Bandero Premium Blanco T	£5.00
Bandero Premium Cafe T	£5.50
Banhez Joven Ensemble Mezcal	£6.00
BRUXO No.2 PECHUGA Mezcal	£7.00

C

Casamigos 'Anejo' Tequila	£10.00
Casamigos 'Blanco' Tequila	£9.00
Casamigos 'Mezcal' Joven (Silver) 100% Agave	£11.00
Casamigos 'Reposado' Tequila	£11.00

Cazcabel Blanco Tequila	£4.50
Cazcabel 'Coconut' Tequila	£4.50
Cazcabel 'Coffee' Tequila	£4.50
Cazcabel 'Honey' Tequila	£4.50
Cazcabel 'Reposado' Tequila	£4.50
Clase Azul 'Plata' Tequila	£14.00

D

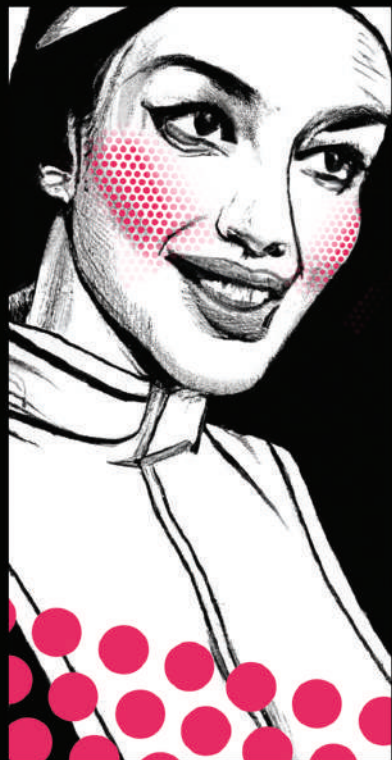
Del Maguey 'Vida' Mezcal Tequila	£7.00
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El Jimador 'Blanco' Tequila	£4.00
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Ilegal 'Anejo' Mezcal Gold £13.00

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Prospero Anejo Tequila £7.50

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QuiQuiRiQui Mezcal Matatlan Tequila £5.50

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Rooster Rojo Reposado Tequila	£3.50
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San Cosme Mezcal Tequila	£6.00
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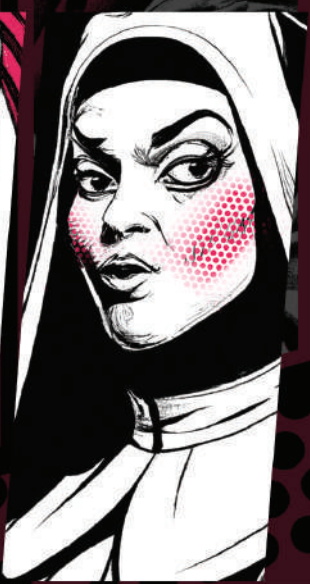
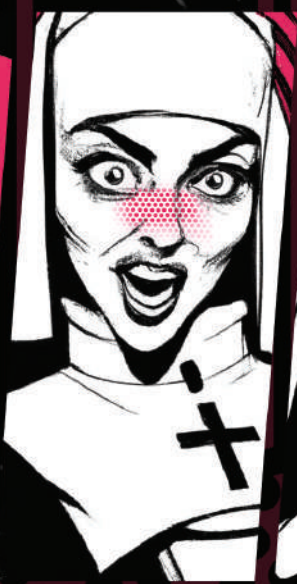
T

Tapatio Anejo Tequila	£6.50
Tapatio Blanco Tequila	£5.00
Tapatio Reposado Tequila	£5.00
The Lost Explorer 'Espadín' 8Yrs Mezcal	£9.00
The Lost Explorer 'Salmiana' 12Yrs Mezcal	£18.00
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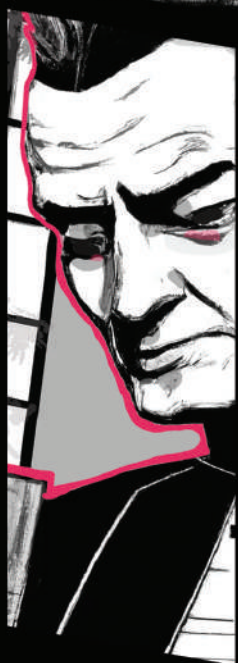
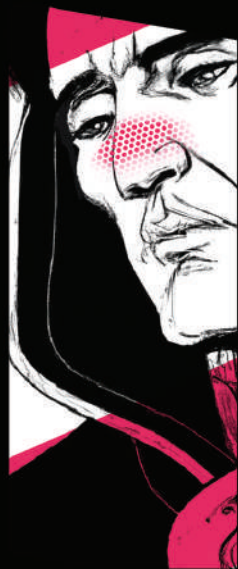
V

Vivir 'Anejo' Tequila	£6.50
Vivir 'Blanco' Tequila	£6.00
Vivir 'Reposado' Tequila	£6.50









TEQUILA GENESIS

Here are the five pillars of the good old Tequila-believer Testament:

ORIGIN

Tequila can *only be produced in Mexico* and not even the whole of it! Only *four states* have permission to produce tequila: *Jalisco* (where Tequila town is situated), *Nayarit*, *Tamaulipas*, and *Michoacán* (also known for its great mezcal).

A lot of it comes from Jalisco, specifically in *El Valle de Tequila* (the Lowlands) and *Los Altos* (the Highlands). The soil composition, water minerality, and temperature in these regions give tequila a unique flavour. Tequila from the Lowlands tends to be sweeter, while the one from the Highlands has herbal notes.

PRODUCTION

Tequila is made from a specific agave type of plant. There are over 200 species of agave, but only one – Agave Tequilana, or *blue agave* – is used to make tequila.

Blue agave plants take from *5 to 12 years* to mature before they are ready to be harvested for tequila production.

Only the *piña* (the heart of the agave plant) is used to produce tequila. The *jimadores* (skilled workers who harvests agave plants) use a circular blade attached to a long pole, called *coa*, to remove the leaves of the plant and reveal the *piña*.

The *piñas* can weigh anywhere from 80-

200 pounds, but it takes about *12-15 pounds* of them to make a single bottle of 100% blue agave tequila!

After the *piñas* are harvested, they're cooked in the *horno* (large oven) for many hours and then shredded to extract the juice. The juice is mixed with water and fermented to make a liquid called "*mosto*." The *mosto muerto* is then distilled to make tequila. Traditional methods involve using copper pot stills in small batches, which is time-consuming but produces a high-quality, complex-flavoured tequila.

CLASSIFICATION

There are many ways to classify tequila, here are the main ones:

Ageing Process:

There are different types of tequila based on how long it's aged. *Blanco* is unaged or aged in stainless steel tanks, *reposado* is aged 2-12 months in oak barrels, *añejo* is aged 1-3 years in oak barrels, and *extra añejo* is aged over 3 years in oak barrels.

If you want to feel more of the clean, straightforward agave flavour, go for *tequila blanco*! The unaged blanco or "silver" tequilas have a variety of flavour profiles, depending on the area the agave plants come from (some tequila distilleries use fields in one area only to grow all their agave, while others mix plants from the Lowlands and the Highlands), the water used (water from certain areas have high minerality resulting in a sweeter taste), as well as the cooking and distillation methods.

For whiskey lovers, an easy way to get acquainted with tequila is to try a *reposado*, *añejo* or an *extra añejo*. The longer the tequila stays in barrels, the more flavours it will pick up from the



wood. Tequila is aged in barrels that have previously been used to age other spirits, such as bourbon or whiskey – or even Champagne – as well as new oak or pine barrels. The barrels are often toasted to give the tequila a more smoky, woody flavour. The *maestro tequilero* (the master distiller who is responsible for all aspects of the production process) uses all these alternatives to naturally infuse the tequila with different flavours, as well as to control the consistency of the flavour from batch to batch.

The flavours of *reposado*, *añejo* and *extra añejo* tequila can vary but are generally considered to be more complex, rich and nuanced. The longer the tequila has been aged, the less the traditional agave flavours are prominent, giving way to the smooth notes of wood, vanilla, and caramel. The colour of aged tequila also becomes darker with time.

Tequila *crystalino*, also known as "clarified tequila", is usually a *reposado* or *añejo* that has been filtered to remove the colour – and some of the flavour. This process results in a crystal-clear spirit with a smooth flavour and a slightly sweet finish.

Agave Content:

There are also different types of tequila based on how much agave is used - 100% agave or mixto (51% agave, 49% other sugars). 100% agave tequila is of highest quality and has a purer agave flavour.

Additives:

Flavoured tequilas are made by infusing tequila – typically a blanco – with a variety of flavours, such as fruit, herbs, spices, and even chocolate. A good quality flavoured tequila is made using a base of 100% blue agave tequila, which is then infused. The resulting spirit is sweet and aromatic, with a distinct flavour profile.

MEZCAL AND MORE

Tequila and mezcal are both produced in Mexico from the agave plant. However, there are a few key differences between the two:

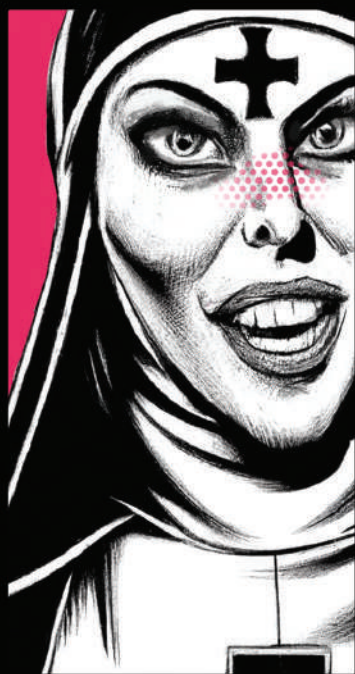
Region of production: Tequila can only be produced in a few designated areas of Mexico, the main one being the state of Jalisco. Mezcal, on the other hand, can be produced in nine states throughout Mexico.

Type of agave plant used: Tequila is made using only blue agave, while mezcal can be made using over 30 different agave species.

Production process: The production process for tequila is more regulated and standardized than that for mezcal. For example, tequila must be made using a specific production process that involves cooking the agave in ovens or autoclaves, while mezcal can be made using a variety of cooking methods, including roasting the agave in pits. Due to its popularity, the production of tequila has been modernised and industrialised, while mezcal is still produced in a more traditional way.

Flavour profile: Mezcal tends to have a smoky, earthy flavour profile, while tequila is generally smoother and sweeter. *Mezcal de pechuga* is made by adding a raw chicken breast to the distillation process. The addition of the chicken breast is believed to infuse unique flavours to the mezcal and to create a smoother, more complex spirit.

In addition to tequila and mezcal, there are a number of other *agave-based spirits* and liqueurs that are made using the agave plant. Some of them are:



Sotol: Made from the Dasyliirion agave plant, produced in a similar manner to mezcal, with smooth, earthy flavour.

Raicilla: Made from the Agave Maximiliana plant, similar to tequila in terms of production, earthy and herbal.

Bacanora: Made from the Agave Pacifica plant, produced using traditional methods, with smooth and complex flavour.

Damiana: Sweet, herbal liqueur made from the Damiana agave plant.

FOR THE LOVE OF TEQUILA

There are a few ways to enjoy a good tequila:

Neat: A good tequila can be enjoyed on its

own, without any mixers or additional ingredients. When tasting tequila neat, it

is best to use a small snifter or tasting glass to fully appreciate the flavours and aromas.

On the rocks: If you prefer your tequila chilled, you can enjoy it with ice. The ice will help to mellow out the flavours and make the tequila more refreshing.

In a cocktail: Tequila can be used as the base for a wide variety of cocktails, such as margarita, paloma, batanga, daiquiri and many more.

So, there you have it - some tasty tidbits about tequila and other agave spirits. The world of tequila is very broad and exciting! A great way to embark on this journey is with the *Tequila Bible* you hold in your hands. Take your time exploring it and remember to always enjoy responsibly. Salud!









1800 Coconut Tequila

35%, Mexico £6.00

Smooth & medium bodied with notes of coconut

PERFECT SERVE

1800 Coconut Crusher

INTERESTING FACTS

1800's iconic bottle is reminiscent of the centuries-old Mayan stone pyramids. The words on the label's crest reflect 1800's values - trabajo, pasion, honestidad (work, passion, honesty)

818 Blanco Tequila

38%, Mexico £9.00

Chili, coriander, floral and white chocolate flavor notes.

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

The Keeping up with the Kardashians star Kendall Jenner is one of the 818's co-founders.

Ambar Reposado Tequila

38%, Mexico £5.00

A perfect balance of fresh agave, vanilla and salted caramel.

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

The Ambar mission is to spread light and joy through tequila, they believe that "Luck is Contagious".

Arette Blanco Tequila

38%, Mexico £5.00

Creamy aromas. Hints of lemongrass, fresh herbs, baked agave notes.

PERFECT SERVE

As it should be, served on the rocks or neat.

INTERESTING FACTS

The distillery, also known as 'El Llano', is located in the town of Tequila, and is the oldest in the region to produce tequila.

Banhez Joven Ensemble Mezcal

42%, Mexico £6.00

A grounded nose of mild earth & smoke. Sweet and dry taste with a round body. Notes of lime, banana, pineapple, pepper.

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

A sustainable blend of cultivated agave (90% Espadin, 10% Barril). A percentage of mezcal from each family is sourced and blended to create a consistent spirit profile. This gives members of the co-op sustainable income and prevents the over-harvesting of agaves.

Bandero Premium Blanco Tequila

40%, Mexico £6.00

Mouth-watering agave, lending way to a floral, sweet and creamy texture

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

Bandero only uses the finest Blue Weber Agave, matured for 7 years in the red clay soil of Jalisco's Los Altos Highlands. Its unique, premium flavour and floral aroma is the result of a long and slow fermentation process, with purified water from their own well.

Bandero Premium Cafe Tequila

35%, Mexico £6.50

Smooth yet dry, with notes of fresh roasted coffee, chocolate and vanilla.

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

This small batch tequila uses the finest Blue Weber Agave. The rugged, leather-clad, canteen-style bottles are made using 100% recycled glass. The leather is sourced locally, and inspired by the authentic Huarache sandals traditionally worn by native tribes from Jalisco.



BRUXO No.2 PECHUGA Mezcal

46%, Mexico **£7.00**

Smoked Fruit, with a light orange and lemon note on top of a vanilla and sweet pepper finish.

PERFECT SERVE

50ml bruxo No.2 and top with ginger ale.

INTERESTING FACTS

Each variation of Bruxo has been handcrafted by different distillers

Casamigos 'Anejo' Tequila

40%, Mexico **£10.00**

Perfect balance of sweetness from the Blue Weber agaves layered with hints of spice and barrel oak.

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

One of Casamigos co-founders is George Clooney.

Casamigos 'Blanco' Tequila

40%, Mexico **£9.00**

Fruit forward with notes of vanilla and grapefruit.

PERFECT SERVE

Traditional Margarita- 50ml Casamigos, 25ml Triple Sec, 15ml Liem Juice, 5ml Simple Syrup

INTERESTING FACTS

Alongside Clooney, his life-long friends Rande Gerber and Mike Meldman also helped to co-found it.

Casamigos 'Mezcal' Joven (Silver) 100% Agave

40%, Mexico **£11.00**

Notes of smoke and black pepper lead to a long silky finish.

PERFECT SERVE

Mezcal Negroni - 25ml Casamigos Mezcal, 25ml Campari, 25ml Antica Formula Sweet vermouth

INTERESTING FACTS

The dream for the 3 founders was to create a mezcal that didn't need the touch of salt and lime, and in there words, "So we did."

Casamigos 'Reposado' Tequila

40%, Mexico **£11.00**

Notes of dried fruits and spicy oak with a touch of sweet agave.

PERFECT SERVE

Paloma - 50ml Casamigos Reposado, 25ml Agave Syrup, 25ml Lime Juice, 50ml Grapefruit Juice, Grapefruit Soda

INTERESTING FACTS

Casamigos was not originally intended to go on the market. It wasn't until peer pressure from friends who enjoyed it at the founders Mexican homes, that they decided to commercialise it.

Cazcabel Blanco Tequila

38%, Jalisco, Mexico **£4.50**

AROMA: Spicy, slight hint of citrus and plenty of earthy agave. TASTE: Fresh, smooth and well balanced with notes of earthy agave and citrus. FINISH: Crisp, with touches of black pepper and a light smokiness on the exit.

PERFECT SERVE

Traditional Margarita- 50ml Cazcabel, 25ml Triple Sec, 15ml Liem Juice, 5ml Simple Syrup

INTERESTING FACTS

A spirit fashioned from sun-baked Blue Weber agave from the heart of the Jalisco region. This tequila is truly one to be sipped and savoured.

Cazcabel 'Coconut' Tequila

34%, Mexico **£4.50**



TEQUILA



AROMA: Sweet coconut aromas settled on earthy agave. TASTE: Rich, sweet & warm hits of coconut. FINISH: Smooth, sweet vegetal notes.

PERFECT SERVE

50ml Cazcabel Coconut topped with Coconut Water

INTERESTING FACTS

Jalisco's coconuts are prized all over the world. Don Cazcabel used to crack them with his hand axe and blend their sweetness with the dry, earthy tones and crisp citrus edge of the Blanco to make Cazcabel Coconut. Just one sip, and you can feel tropical waters lapping at your feet.

Cazcabel 'Coffee' Tequila

34%, Mexico **£4.50**

AROMA: Chocolate and coffee, with a hint of earthy agave. TASTE: The rich, sweet taste of freshly roasted coffee, notes of chocolate, vanilla and agave. FINISH: Smooth, rich coffee, dry.

PERFECT SERVE

25ml Cazcabel Coffee, 25ml Vanilla Vodka, 50ml Espresso

INTERESTING FACTS

Again using the fresh and earthy base of the Blanco, Cazcabel Coffee blends a roasted sweet hit of luxury arabica coffee from the coastal region of Soconusco in Mexico.

Cazcabel 'Honey' Tequila

34%, Mexico **£4.50**

AROMA: Earthy, honey aromas that promise a hint of sweetness. TASTE: Rich and sweet with notes of natural honey. FINISH: Caramel & smoky notes.

PERFECT SERVE

White Negroni - 17.5ml Cazcabel Honey, 17.5ml Cocchi Americano 17.5ml Nectarine, 17.5ml Suze

INTERESTING FACTS

The honey used in Cazcabel Honey is made with 100% natural honey, adding a dose of sweet nectar to the blend, balanced with the fresh, earthy and dry Blanco at its heart.

Cazcabel 'Reposado' Tequila

38%, Mexico **£4.50**

AROMA: Agave notes with a touch of eucalyptus and hints of white pepper, caramel and toasted oak. TASTE: Dry, earthy agave balanced with vanilla and toasted oak. FINISH: Long and complex with a jalapeño tingle.

PERFECT SERVE

Paloma - 50ml Cazcabel Reposado, 25ml Lime Juice, 25ml agave, 50ml Grapefruit Juice, Top Grapefruit Soda.

INTERESTING FACTS

Cazcabel Reposado is rested in American oak barrels for a minimum of 9 months and balances the clean and earthy agave flavour of the double distilled Blanco with the complex but subtle aromas of toasted Oak. The tequila is sampled every week and the ageing process can last up to 11 months depending on taste.

Clase Azul 'Plata' Tequila

40%, Mexico **£14.00**

Flavours of vanilla, meyer lemon, fresh mint, and a hint of green guava

PERFECT SERVE

As it is, served on the rocks or neat. Lengthen with 2 drops of water to stretch out all the flavours.

INTERESTING FACTS

Each Clase Azul bottle is hand-crafted and decorated in the local town of Santa María Canchesda. Each lid contains a small bell, which traditionally should be rang before the bottle is opened

Del Maguey 'Vida' Mezcal Tequila

45%, Mexico **£7.00**

Nose of tropical fruit, honey, & roast agave; palate offers ginger, cinnamon, & tangerine, with a soft finish.



PERFECT SERVE

Best sipped neat, in a Mezcalita, or Sparkling Paloma (50ml Vida, 25ml lime juice, 10ml agave syrup, 75ml grapefruit soda. Build, highball, cubed ice, grapefruit slice)

INTERESTING FACTS

“Vida” is hand-crafted by Mexican palenqueros (farmers) alongside the tropical riverbed in the village of San Luis Del Rio where the Red Ant River flows. Agave: Espadín. Naturally fermented and twice distilled in wood-fired copper stills.

Don Julio 1942 Tequila

38%, Mexico **£27.00**

Rich caramel and chocolate, warm oak, vanilla and roasted agave

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

Produced in small batches and aged for a minimum of two and a half years, Don Julio 1942 Tequila is handcrafted in tribute to the year that Don Julio González began his tequila-making journey.

Don Julio 'Añejo' Tequila

38%, Mexico **£8.50**

A fresh blend of lime, grapefruit and mandarin citrus aromas with a rich touch of caramel. Full-bodied with notes of cooked agave, wild honey and oak-infused butterscotch

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

The Añejo is barrel aged in American Oak Casks for 18 months to give it its bold flavour.

El Jimador 'Blanco' Tequila

38%, Mexico **£4.00**

Fruity, citrusy and spicy, balanced with herbal notes, and a fresh aroma.

PERFECT SERVE

Traditional Margarita - 50ml El Jimador Blanco, 20ml Triple Sec, 25ml Lime Juice, 5ml Agave Syrup

INTERESTING FACTS

The Jimador in the production of tequila is the farmer who harvests the tequila. El Jimador has this name as it celebrated the hard work put into the process by these farmers.

El Sueño 'Watermelon' Tequila Liqueur

25%, Jalisco, Mexico **£3.00**

A heavy hit of watermelon, followed by a smooth agave and citrus flavour.

PERFECT SERVE

50ml El Sueno Watermelon, 10ml Lime Juice, Top with soda

INTERESTING FACTS

EL Sueno's Watermelon was the first of its kind, and has paved the way for tequila brands to experiment with infused tequilas.

El Tequileño Añejo Gran Reserva

40%, Mexico **£11.00**

AROMA: Oak, vanilla, orange, agave.

TASTE: Sweet oak, vanilla, cooked agave, sweet spices, orange, dried fruit, caramel.

PERFECT SERVE

Tequila Old Fashioned - 50ml Añejo Gran Reserva, 3 dash angostura bitters, 1 tsp. Demerara Sugar, Garnish with Lemon Peel

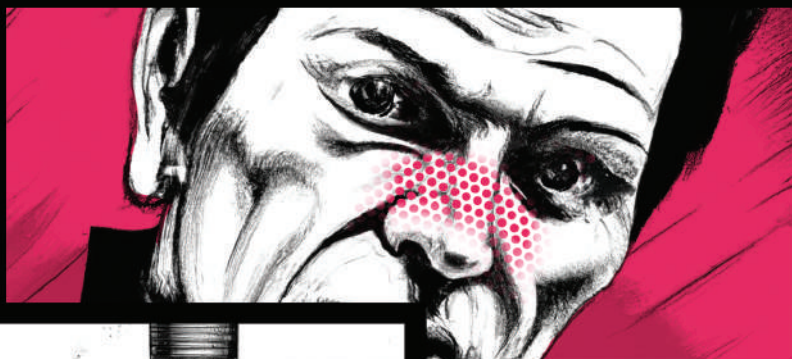
INTERESTING FACTS

It all begins with 100% premium grown mature Blue Agave from the Highlands of Jalisco, combined with the mineral rich water from El Volcan de Tequila. Aged in American & French oak, this is the perfect marriage of the finest Añejos & Reserve Extra Añejos with depth and complexity.

El Tequileño Blanco

38%, Mexico **£4.00**







AROMA: Sweet tones of cooked agave with delicate herbal notes. TASTE: Oak, vanilla, agave, sweet spices, orange, dried fruit, caramel.

PERFECT SERVE

Batanga - 50ml El Tequileno Blanco, Fresh Lime Juice, Top with cola, Garnish with lime and salted rim

INTERESTING FACTS

This award-winning Blanco is made up of 71% Agave (Blue Webber), 20% Piloncillo (handmade unrefined Mexican cane sugar), 9% Sugar cane. Only the finest ingredients are sourced to make this high-quality tequila. After copper pot distillation, our Blanco is aged for 14 days in American Oak which gives it more balance and complexity.

Espolon Reposado Tequila

40%, Mexico **£5.00**

Notes of tropical fruit, vanilla and brown spices.

PERFECT SERVE

As it is, served on the rocks or neat.

INTERESTING FACTS

These tequilas are made in Los Altos in the highlands of Jalisco. The distinctive labels are inspired by 19th century Mexican art. The brand celebrates Ramon the Rooster, a symbol of Mexican national pride.

Fortaleza Tequila Reposado

40%, Mexico **£10.00**

Flavors include cooked agave, citrus, vanilla, apple, earth, and cinnamon. The finish is long and rich, delicately spicy.

PERFECT SERVE

As it should be, served on the rocks or neat.

INTERESTING FACTS

The owners great-great-grandfather, Don Cenobio, founded his first distillery – La Perseverancia – in 1873, in the town of Tequila, Jalisco.

Fortaleza Tequila Still Strength

46%, Mexico **£9.00**

Slightly brighter and a touch more rustic than the regular blanco, with accents of butter, olive, earth, and black pepper.

PERFECT SERVE

As it should be, served on the rocks or neat.

INTERESTING FACTS

Not only was Don Cenobio the first person to export “mezcal de tequila” to the United States, shorten the name to just Tequila, and implement the use of steam to cook the agave (instead of an earthen pit), Cenobio also stated that the Blue Agave was the best agave to use for production.

Gran Centenario Anejo

38%, Mexico **£7.00**

Aromatic notes of toasted oak, chocolate, caramel, and nuts. Soft and complex with a slightly sweet and balanced taste.

PERFECT SERVE

Tequila Manhattan - 50ml Gran Centenario Anejo, 10ml Mezcal, 25ml Sweet Vermouth, 3 dash angostura. Garnish with either a Maraschino cherry or lemon peel coin.

INTERESTING FACTS

Gran Centenario, was established in 1857 by a tavern owner and tequila producer named Lázaro Gallardo. As the very first Tequila Master Distiller, he used an innovative and proprietary process called “Selección Suave”, blending the richest and smoothest tequilas to yield a product of great quality and taste.

Hacien Blanco Tequila

38%, Mexico **£7.00**

Peppery Spice, Herby Agave, Citrus Sorbet and Wisps of Tropical Fruit

PERFECT SERVE

Traditional Margarita - 50ml Hacien Blanco, 15ml Cointreau, 25ml Lime Juice, 5ml agave.



INTERESTING FACTS

Named for the haciendas of Jalisco where it's sourced and bottled. Distilled from 100% blue agave, resulting in a natural sweetness. Smooth and subtle, yet full of distinctive flavour.

Hacien Cristalino Anejo

38%, Mexico **£8.00**

Notes of Honey, Forest Floor, Roasted Agave, Sweet Toffee, Truffle and Pink Peppercorn.

PERFECT SERVE

As it should be, served on the rocks or neat.

INTERESTING FACTS

The clear colouration from the Anejo is done through a filter process in which it is filtered through charcoal.

Hacien Pineapple Tequila

38%, Mexico **£7.50**

Ripe Pineapple, Crunchy Citrus Sorbet, Earthy Agave and Prickly Pepper

PERFECT SERVE

Pineapple Tommys Margarita - 40ml Hacien Pineapple, 20ml Lime Juice, 20ml Agave Syrup.

INTERESTING FACTS

Hacien aims to revolutionise how this classic spirit is served and enjoyed, an invitation to rediscover your relationship with tequila.

Herradura 'Blanco' Tequila

40%, Mexico **£6.00**

A unique, robust aroma of cooked agave, vanilla and wood that leaves your mouth feeling smooth and refreshed

PERFECT SERVE

50ml Herradura Blanco, Top with a Roasted Pineapple Soda, garnish with Dehydrated Pineapple.

INTERESTING FACTS

Casa Herradura was home to the first female master tequila distiller. Master distiller Teresa Lara López, now retired, elevated the craft of distilling tequila for 30 years.

Ilegal 'Anejo' Mezcal Gold

40%, Mexico **£13.00**

Maple, clove, and bitter orange aromas. Dark chocolate and sweet agave on the palate.

PERFECT SERVE

Mezcal Negroni - 25ml Ilegal 'Anejo' Mezcal Gold, 25ml Campari, 25ml Sweet Vermouth. Garnish with Orange Peel

INTERESTING FACTS

Making mezcal is an art. Each lot of Ilegal Mezcal Añejo is aged to taste for 13 months, using a combination of new and used American oak barrels.

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Ilegal 'Joven' Mezcal Silver

40%, Mexico **£7.50**

Eucalyptus and mineral aromas compliment hints of green apple, fresh citrus, and red chiltepe.

PERFECT SERVE

As it should be, served on the rocks or neat.

INTERESTING FACTS

The fourth-generation mezcaleros who craft Ilegal use only perfectly ripe Espadín agave, double distilled in Oaxaca, Mexico.

Ilegal 'Reposado' Mezcal Gold

40%, Mexico **£9.00**

Caramelized pear and bitter orange on the nose. Clove, butterscotch, and hints of vanilla on the palate.

PERFECT SERVE

Smoky Paloma -50ml Ilegal 'Reposado' mezcal Gold, 25ml Lime Juice, 25ml Agave Syrup, 50ml Grapefruit Juice, Top Grapefruit Soda

INTERESTING FACTS

Each lot of Ilegal Mezcal Reposado is aged to taste for 6 months, using a combination of new and used American oak, medium char barrels. The barrels are sourced from Kelvin Cooperage, a family-run business since 1963.

TEQUILA



Jose Cuervo Reserva de la Familia (Extra Anejo)

38%, Mexico

£20.00

The superb spirit is dark amber in color with an aroma of oak, almonds, apples, olives and cinnamon. Its complexity of flavor features rich oak, toasted almonds, vanilla and cinnamon.

PERFECT SERVE

As it should be, served on the rocks or neat.

INTERESTING FACTS

Reserva de la Familia Extra-Añejo's complex taste is as a result of elaborate aging processes. After resting in barrels of French & American Oak the liquids are expertly blended by Alex Coronado, their Master Distiller.

KAH 'Blanco' Tequila

40%, Mexico

£6.00

Developing nuttiness. Citrus, cinnamon and a peppery warmth further on.

PERFECT SERVE

KAH-KON-TIKI, shakes over ice 50 ml KAH blanco, 100 ml fresh grapefruit juice, 10 ml Coco Re'al, 5ml fresh lime juice, 5 drops of Angostura bitters. Serve in a TIKI mug

INTERESTING FACTS

One of the most decorated tequilas with gold and silver medals from many international spirits competitions.

La Higuera Wheeleri Sotol

45.1%, Mexico

£7.00

Gentle smoke combines with piney, herbal bouquets, honey roasted carrots, with an underscore of fruity peppery funk.

PERFECT SERVE

50ml La Higuera Wheeleri Sotol, 5ml Lime Juice, 5ml Agave, Top Guava and Lime Soda.

INTERESTING FACTS

This Sotol from La Higuera is made in Aldama, Chihuahua, according to traditional methods. Although often grouped with mezcal, sotol isn't made with agave but with the similar looking

Daisyliroon genus, aka 'desert spoon'. This one uses the wheeleri species, for a fantastically complex and fruity spirit.

Madre Mezcal

45%, Mexico

£9.00

Sweet grassy notes and mint, with fresh herbs, white florals and aromatic smoke on a peppery finish.

PERFECT SERVE

Madre Mezcal Mule: 50 ml Madre Mezcal, 15ml fresh lime juice, 15ml ginger juice, 25ml raw agave nectar, 45ml sparkling water

INTERESTING FACTS

Madre Mezcal is produced by the Morales family in Oaxaca, using a cracking combination of Espadín and Cuishe agave, cooked over hot stone in earthen pits and crushed with a stone tahona wheel.

Ocho 'Blanco' 100% Agave

40%, Mexico

£5.00

Intense, forward agave flavour with a sweet fruitiness. With nuances of pepper, citrus and earth. Balanced and smooth despite the intensity of flavours.

PERFECT SERVE

Hibiscus Sour - 50ml Ocho Blanco, 25ml Lemon Juice, 25ml Hibiscus Syrup, Egg White.

INTERESTING FACTS

A fifth-generation farmer and third-generation tequilero teamed up with Tomas Estes, the man responsible for bringing tequila culture to Europe. Together, they developed a tequila that is the purest expression of the Blue Weber agave.

Patrón Anejo Tequila

40%, Mexico

£8.50

Smooth and sweet. Distinct oak wood complemented by vanilla, raisins and honey, with a hint of melon.

PERFECT SERVE

As it should be, served on the rocks or neat.

INTERESTING FACTS



An aged tequila from perhaps the best-known quality producer in Mexico. The bottle itself is a hand-made piece of art, but the contents are truly sublime.

Patrón Citronage Tequila

40%, Mexico **£4.50**

It has a slightly sweet syrupy mouthfeel that bursts with citrus notes, masterfully balanced with a lingering tequila spice

PERFECT SERVE

Patrón Margarita - 50ml Patrón reposado, 25ml Lime Juice, 20ml Patrón Citronage, 5ml Agave

INTERESTING FACTS

Patrón Citronage is a premium reserve, extra fine orange liqueur. Made in Jalisco, Mexico the all-natural Citronage delivers a sweet, smooth, fresh orange taste that is great straight or in a premium cocktail

Patrón Reposado Tequila

40%, Mexico **£7.00**

Sweet cinnamon, earthiness, cooked agave, and toffee with oily notes of vanilla, spiced nuts, toasted oak, and cut herbs.

PERFECT SERVE

Patrón Margarita - 50ml Patrón reposado, 25ml Lime Juice, 20ml Patrón Citronage, 5ml Agave

INTERESTING FACTS

Patrón Reposado is aged in oak for around 6 months. Each bottle is hand filled, signed and uniquely numbered.

Patrón Silver Tequila

40%, Mexico **£6.50**

Dark sugar, hints of butterscotch, nutmeg, cedar and pepper.

PERFECT SERVE

Patrón Paloma - 50ml Patrón Silver, 25ml Lime Juice, 25ml Agave Syrup, 50ml Grapefruit Juice, Top Grapefruit Soda

INTERESTING FACTS

Patrón Silver is the perfect tequila for those

who appreciate quality and refinement. Handcrafted in small batches in Mexico, Patrón Silver is triple-distilled and made from the finest 100% Weber Blue Agave.

Prospero Anejo Tequila

40%, Mexico **£7.50**

Enjoyably chocolatey, with warming agave earthiness developing alongside hints of vanilla and cooking spices.

PERFECT SERVE

As it should be, served on the rocks or neat.

INTERESTING FACTS

This particular expression was made with 100% blue agave, and aged for at least 12 months in oak casks to allow its flavours to mature and develop. More than suitable for sipping and savouring.

QuiQuiRiQui Mezcal Matatlan Tequila

45%, Mexico **£5.50**

Sweet, vegetal notes with earthy elements and fruits, wrapped up in a bonfire smoke with a sprinkling of black pepper.

PERFECT SERVE

Mezcal Batanga - 50ml QuiQuiRuiQui, Fresh Lime Juice, Top Cola.

INTERESTING FACTS

Made in Matatlan, which is known as the "World Capital of Mezcal", using Espadín agave and double distillation, it's the perfect introduction to mezcal.

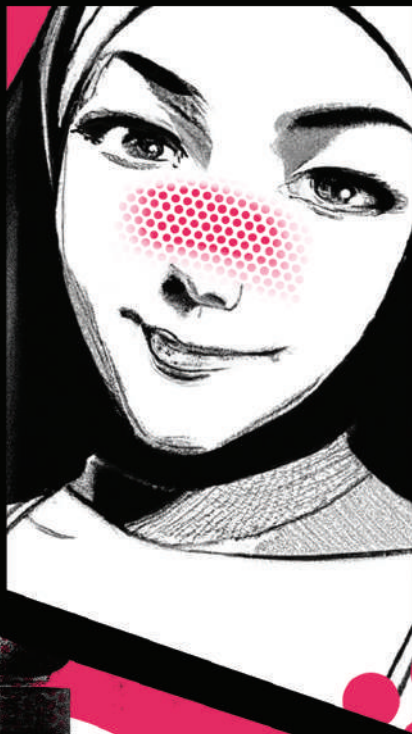
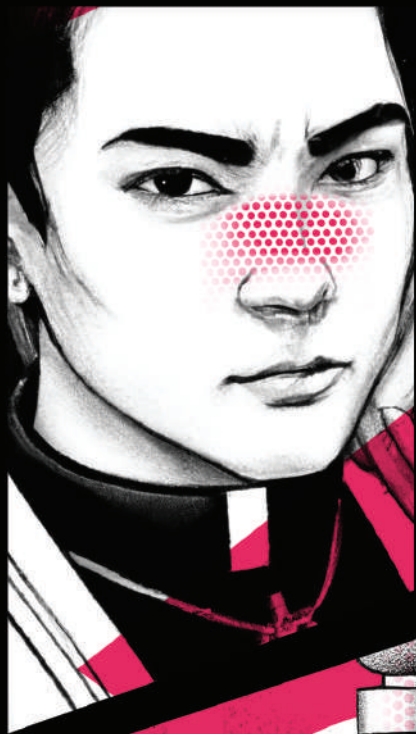
Rooster Rojo Anejo Tequila

38%, Mexico **£4.50**

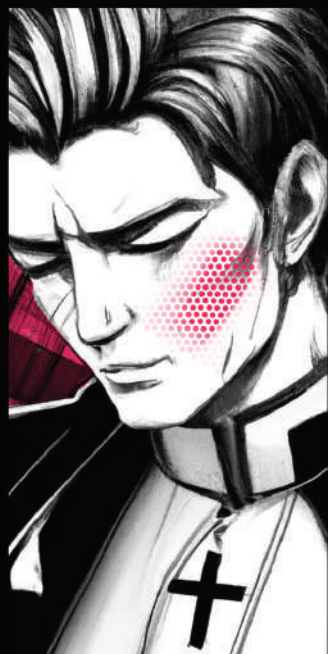
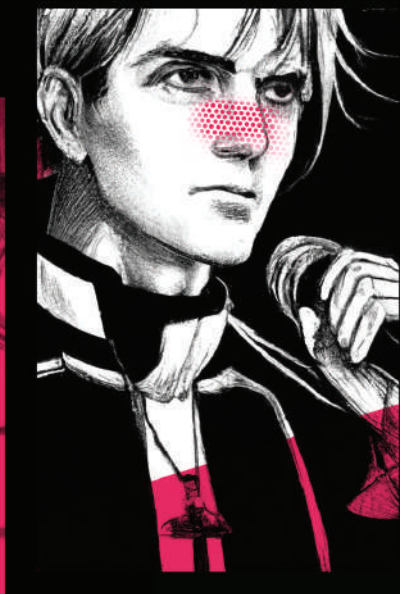
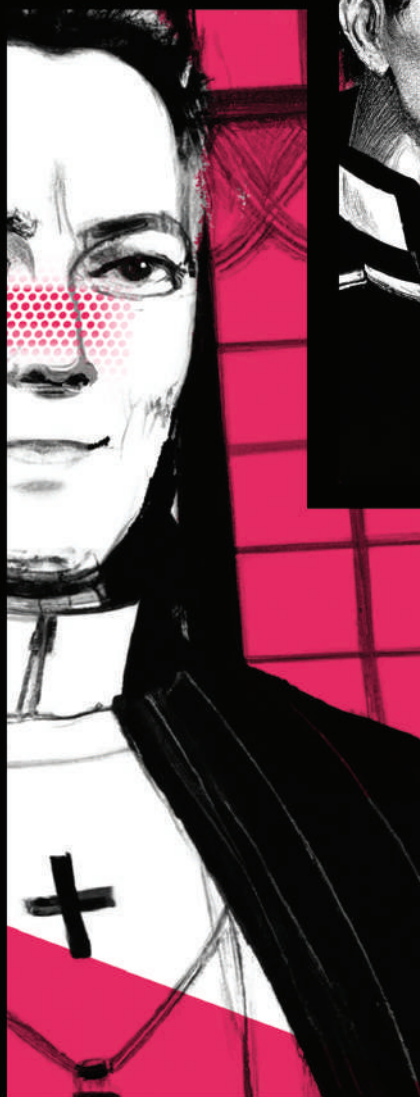
In a rich and creamy mouth feel comes honey-dipped apricot and dark chocolate. With earthy, toasty agave notes and a little wood spice.

PERFECT SERVE

Has a flavour profile that enables a perfect Twisted old Fashioned. Garnish with grapefruit peel.







INTERESTING FACTS

The agave pinas for Rooster tequilas are steam cooked for 10 in autoclaves rather than the new diffuser method.

Rooster Rojo 'Blanco' Tequila

38%, Mexico **£3.50**

The palate adds herbaceous tones of vegetal agave, tomato leaf and whispers of oak influence among hazelnuts, more vanilla and bruised pears.

PERFECT SERVE

The Woo Woo Rojo, or alternatively sipped over ice.

INTERESTING FACTS

The Rooster range was the work of master distiller Arturo Fuentes Cortes who has been making tequila for 42 years.

Rooster Rojo Reposado

38%, Mexico **£3.50**

Toasty spices rise through blackberry, cooked peppers and exotic citrus. Among green wood there's a little coffee bean, vanilla, popcorn and more earthy caramel and cooked agave.

PERFECT SERVE

Makes an amazing Bloody Maria with tomato juice and the traditional enhancements.

INTERESTING FACTS

Aged for at least 2 months in French oak rather than the traditional US oak.

Rooster Rojo 'Smoked Pineapple' Tequila

38%, Mexico **£4.00**

Tropical fruit with wafts of banana and heaps of pineapple, good smoky notes of charred, caramelised fruit and toasted oak, wafts of vanilla, and agave minerality.

PERFECT SERVE

Finos Margarita, 50 ml Rooster pineapple,

30 ml triple sec, 30ml pineapple juice, 15 ml fresh lime juice, 2 dashes of Angostura bitters.

INTERESTING FACTS

Aged for 12 months in ex-bourbon barrels and infused with premium Red Spanish pineapples.

San Cosme Mezcal Tequila

38%, Mexico **£6.00**

Smooth and easygoing, this Mezcal offers a swift hit of smoke, closely followed by a floral afternote.

PERFECT SERVE

Espresso Martini - 60ml Espresso, 10ml San Cosme, 35ml Coffee Liqueur, 10ml Mozart Dark Chocolate.

INTERESTING FACTS

Produced in small batches in Oaxaca, Mexico, Mezcal San Cosme is made with 100% Espadin agave and possesses a beautiful, complex palate with smokiness and caramel sweetness.

Tapatio Anejo Tequila

38%, Mexico **£6.50**

Comparatively weighty, but still elegant. It's soft, with nutmeg, cinnamon and clove balanced against the agave pepperiness, and complemented by sweet fruit and cocoa richness.

PERFECT SERVE

As it should be, on the rocks or neat.

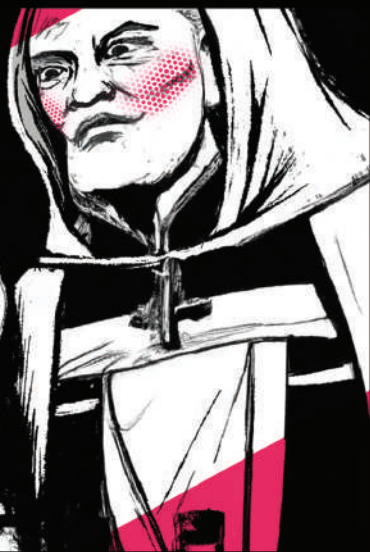
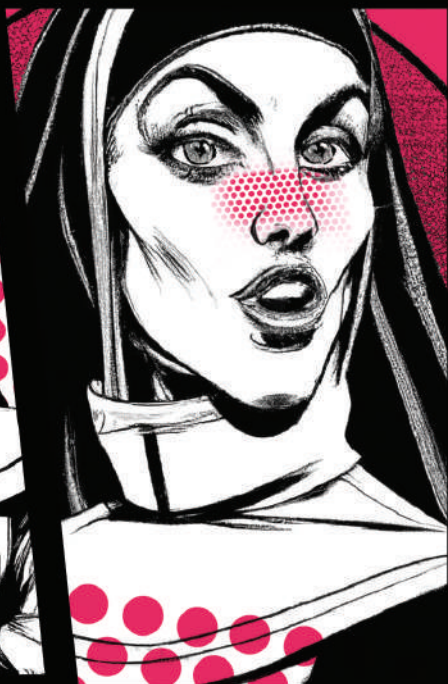
INTERESTING FACTS

Described by many connoisseurs as one of the world's finest sipping Tequilas, Tapatio Añejo is aged around 18 months in first-fill ex-Bourbon casks, six months longer than Mexican law dictates.

Tapatio Blanco Tequila

38%, Mexico **£5.00**

Huge and peppery, with a rush of spice followed by a refreshing agave sweetness. The green vegetal notes from the nose hide at the back, making



sure you get a full-spectrum agave hit.

PERFECT SERVE

Traditional Margarita - 50ml Tapatio Blanco Tequila, 15ml Cointreau, 25ml Lime Juice, 5ml agave.

INTERESTING FACTS

Tapatio Blanco is a 100% pure agave tequila which is double-distilled at 40% ABV and bottled without any additional water to preserve its true, authentic flavours.

Tapatio Reposado Tequila

38%, Mexico £5.00

Again, the pepper leads the way, but doesn't get in the way of the fruit and cream from the nose. The time spent in wood has added more spice to the already spicy spirit, although it has also rounded off some of the edges.

PERFECT SERVE

Tequila Pornstar - 35ml Tapatio Reposado, 15ml Passionfruit Liqueur, 20ml Lime Juice, 12.5ml Passionfruit puree, 20ml Passionfruit Syrup

INTERESTING FACTS

A more restrained Tequila than the Blanco and aged for four months in ex-bourbon casks, two months longer than the law dictates. Tapatio Reposado is best enjoyed in a wine glass to fully bring out the honey and spicy character.

The Lost Explorer 'Espadín' 8Yrs Mezcal

42%, Oaxaca £9.00

A sweet and herbaceous expression, well-balanced with hints of sweet apple, ripe fruits and a mild smoky layer to finish.

PERFECT SERVE

Mezcal Mule: 50 ml Espadín Mezcal, 15ml fresh lime juice, 15ml ginger juice, 25ml raw agave nectar, 45ml sparkling water

INTERESTING FACTS

Agave aficionado The Lost Explorer has created this joven mezcal with the well-loved Espadín agave, grown to full maturity and harvested at eight years old!

The Lost Explorer 'Salmiana' 12Yrs Mezcal

42%, Oaxaca £18.00

The most herbaceous expression of all, offering a sweet and spicy profile with hints of green chili, grapefruit and fresh agave.

PERFECT SERVE

As it should be, on the rocks or neat.

INTERESTING FACTS

A super herbaceous mezcal from The Lost Explorer, showing off the brilliance of the Salmiana agave! The wild species is found at high altitudes, making it rather hard to forage – but it's certainly worth it. Fun fact: this particular agave was traditionally used to produce the thick, fermented Mexican drink pulque, so it's pretty cool to see it in a mezcal!

The Lost Explorer 'Tobalá' 10Yrs Mezcal

42%, Oaxaca £15.00

An earthy expression with hints of tobacco, cocoa, vanilla and leather, offering a unique balance between wood aromas and umami flavors.

PERFECT SERVE

50ml The Lost Explorer Tobala, Top with Mandarin Mixer Garnish with Wormsalt Rim and Dehydrated Orange.

INTERESTING FACTS

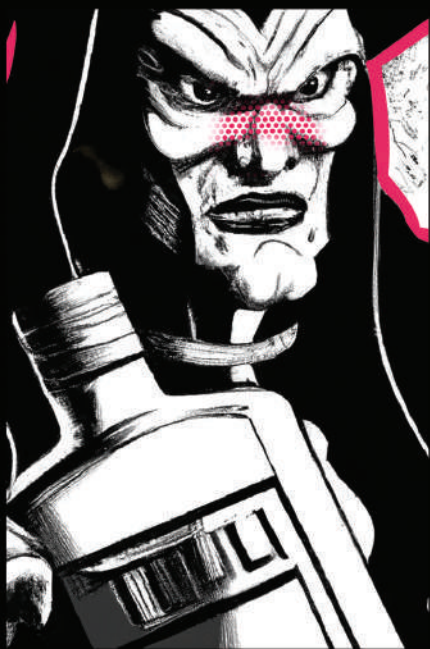
An intriguing unaged mezcal from The Lost Explorer, produced entirely with the wild Tobalá agave. The rare variety is grown for 10 years before it's harvested, and this is a particularly complex expression with umami flavours among vanilla sweetness.

Vivir 'Anejo' Tequila

40%, Mexico £6.50

Vanilla fudge, cacao, orange rind and salted butter, with only hints of agave underneath. It's still very herbal, mostly thyme, with a drop of peppermint oil in support.

T
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PERFECT SERVE

As it should be, on the rocks or neat.

INTERESTING FACTS

VIVIR Tequila Añejo is made with double distilled 100% Blue Weber agave, harvested at around 12 years of age. The Tequila is then blended with local volcanic spring water and aged in bourbon casks for at least 18 months. VIVIR was founded by Navindh Grewal and Paul Hayes in the UK, who worked with the The Casa Maestri Distillery in the heart of Jalisco, Mexico, to create the spirit.

Vivir 'Blanco' Tequila

40%, Mexico £6.00

Zesty and clean, with refreshing notes of agave.

PERFECT SERVE

Traditional Margarita - 50ml Vivir 'Blanco' Tequila 15ml Cointreau, 25ml Lime Juice, 5ml agave.

INTERESTING FACTS

Made with 100% Blue Weber agave at the distillery in Jalisco, VIVIR's Blanco Tequila is double distilled and blended with local water from a volcanic spring. A wonderfully smooth Tequila that would be great for cocktails.



Vivir 'Reposado' Tequila

40%, Mexico £6.50

Chewy caramel and melted butter, with agave earthiness as its backbone.

PERFECT SERVE

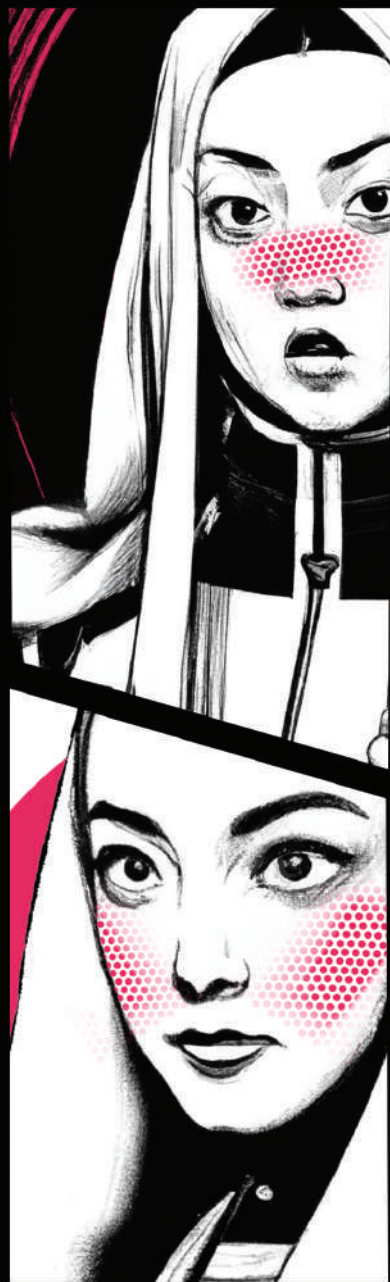
50ml Vivir Reposado, 10ml Lime Juice, 10ml Agave, Top Ginger Ale, Garnish oregano and orange.

INTERESTING FACTS

VIVIR Tequila Reposado is made with 100% blue weber agave, and allowed to mature in bourbon oak casks for at least 6 months before making its way into the handsome bottles.







*“If you're going
to be salty,
at least bring
tequila.”*

*“Friends
don't let friends
drink bad
tequila.”*

*“If life gives you
lemons buy a
tequila.”*

*“Tequila
probably won't
fix your problems,
but it's worth a shot.”*



