

AGAVE SPIRITS

Agave spirits, such as Tequila and Mezcal, have deep roots in Mexican culture. Indigenous peoples began fermenting agave sap in pre-Columbian times.

Tequila can only be made from the blue agave plant and is primarily produced in Jalisco; it is the best known Agave spirit due to being heavily marketed in the United States in the 20th Century. Mezcal, is produced mainly in Oaxaca and can be made from many different types of Agave. It is known for its smoky flavour due to the traditional roasting methods. In addition to Tequila and Mezcal, other notable Agave spirits include Raicilla, from Jalisco, known for its earthy flavour; Bacanora, from Sonora, featuring a robust, smoky profile; and Sotol (strictly speaking not an Agave spirit), but made from the related Dasylirion plant.

Tequila

Cantinerio, Tequila Blanco	11
Crisp, clean, with fresh citrus and peppery notes.	
Cantinerio, Tequila Reposado	12
Smooth, rich, with vanilla, oak, and spice.	
Codigo, Tequila Rosa	16
Floral, delicate, with soft berry and agave flavours.	
Cascahuin, Tequila Blanco	14
Fresh, herbal, with citrus, pepper, and earthy undertones.	
Curado, Tequila Blanco	17
Sweet, agave-forward, with herbal and caramel hints.	
Fortaleza, Tequila Blanco	18
Robust, bold, with agave, citrus, and mineral flavours.	
El Rayo, Tequila Plata	12
Bright, smooth, with grassy, citrus, and pepper notes.	
El Rayo, Tequila Reposado	14
Mellow, balanced, with oak, vanilla, and agave.	
Tekali, Almond Tequila	11
Sweet, nutty, with rich almond and vanilla flavours.	
Tequila Black 38, Chocolate Cream	11
Creamy, chocolatey, with hints of vanilla and spice.	

Tequila Flights: 4x25ml tasting shots **28**

El Rayo Blanco, Codigo Rosa, Curado, Fortaleza

Agave Flights: 4x25ml tasting shots **32**

Bacanora Aguamiel/Tequila El Rayo /Mezcal Bruxo 1/La Venenosa Racilla)

Mezcal

Bruxo X, Mezcal	12
Smoky, complex, with earthy and herbal flavours.	
Bruxo 1, Mezcal Espadin	14
Smoky, balanced, with earthy and citrusy undertones.	
Bruxo 2, Mezcal Barril/Espadin	16
Rich, smoky, with agave sweetness and herbal notes.	
Koch'El, Mezcal Ensemble	17
Complex, smoky, with fruit, spice, and floral hints.	
Koch'El, Mezcal Madrecuishe	18
Earthy, vegetal, with peppery and smoky flavours.	
The Lost Explorer, Salmiana	26
Herbal, bright, with vegetal and citrus undertones.	
Dangerous Don, Mezcal, Coffee Pechuga	16
Rich, smoky, with coffee and fruit flavours.	
 La Venenosa Sierra Occidental , Raicilla, Maximillian	 17
Wild, earthy, with citrus, herbal, and smoky notes.	
Aguamiel, Bacanora, Pacifica	16
Smoky, bold, with earthy and agave-forward flavours.	
Ono, Sotol, Dasylirion	16
Earthy, grassy, with hints of pepper and smoke.	

Mezcal Flights: 4x25ml Tasting shots **36**

Bruxo 1 Espadin, Koch'el Ensemble, Koch'El Madrecuishe, The lost Explorer Salmiana

SUGAR CANE SPIRITS

Sugar cane spirits have a long history that traces back to ancient India and China, where the fermentation of sugar cane juice to produce alcohol first began. This practice spread to the Middle East and North Africa, where it was further developed. When European explorers arrived in the Americas during the Age of Discovery they introduced sugar cane, recognising its economic potential. By the late 16th century sugar cane cultivation and the production of spirits from its by-products were established in Latin America and the Caribbean. Rum production began in the 17th century, becoming a significant part of the region's culture and economy. In Brazil, Cachaça developed as a unique spirit made from fresh sugar cane juice and became closely tied to Brazilian identity. Both Rum and Cachaça have since gained international recognition and are celebrated components of Latin American and Caribbean heritage.

RUM

Ron Cubay Carta Blanca, Cuba	11
Light, smooth, versatile rum with subtle vanilla notes.	
Ron Cubay Añejo, Cuba	13
Rich, aged rum with hints of caramel and oak.	
Havana Club, Maestro Seleccion, Cuba	16
Refined, balanced, with deep wood and spice undertones.	
Don Q Añejo, Puerto Rico	13
Crisp, elegant, with vanilla and dried fruit flavors.	
Santa Teresa 1796, Venezuela	16
Complex, rich, with notes of nuts, spice, and toffee	
Ron Barcelo, Dominican Republic	13
Smooth, vibrant, with tropical fruit and vanilla hints.	
La Hechicera, Colombia	14
Full-bodied, with notes of wood, dried fruits, and spices.	
Matusalem Gran Res 15yr, Dominican Republic	15
Smooth, aged, with caramel, vanilla, and smoky undertones.	

CACHACA

Velho Barreiro, Cachaça, Brazil	
Smooth, earthy, with herbal and sugarcane flavors.	
Velho Barreiro Gold, Cachaça, Brazil	11
Rich, aged, with vanilla, oak, and spice.	

Ron Zacapa 23, Guatemala	18
Sweet, complex, with honey, vanilla, and dried fruit.	
Bumbu XO, Panama	15
Bold, rich, with toasted oak and tropical fruit notes.	
Flor de Cana 12 yr, Nicaragua	
Elegant, dry, with oak, vanilla, and spice flavours.	
Aluna Coconut, Guatemala	14
Coconut-forward, smooth, with a hint of tropical sweetness.	
Ron Abuelo, Two Oaks, Panama	12
Robust, smoky, with deep vanilla and oak richness.	
Ron Abuelo, Oloroso, Panama	17
Rich, sherry-influenced, with fruit, caramel, and spice.	
London to Lima Sechura Rum, Peru	20
Rich, smooth, with caramel, vanilla and spices with spices.	
Ron Colon, High Proof aged rum, El Salvador	17
Powerful, intense, with tropical fruit and spice flavours.	
Sol Tarasco Charanda Anejo Hongos, Mexico	15
Earthy, woody, with mushroom and herbal undertones.	

Yaguara, Cachaça, Brazil	
Fresh, floral, with citrus, tropical and grassy notes.	

PISCO

Pisco is a clear, aromatic spirit distilled from wine, and has been produced in Peru and Chile since the 16th century. Peruvian Pisco must be distilled in traditional copper pot stills and cannot be diluted, so the alcohol content has to be carefully controlled during the distillation process. Chilean Pisco has fewer restrictions and is made and consumed in much larger quantities - it may also be distilled in column stills, while some premium Chilean Pisco is now being aged in wood. There is a longstanding rivalry between the two countries as to whether Pisco is originally Peruvian or Chilean, with both countries citing evidence to prove their "ownership". Premium Pisco (especially aromatic ones) are best enjoyed neat, while less expensive Pisco is generally in cocktails such as Pisco Sour.

San Gallan, Quebranta, Peru 9
Rich, fruity, smooth with pear, apple, and spice.
Macchu Pisco, Quebranta, Peru 12
Aromatic, with notes of citrus, floral and pear.

Waqar, Muscat, Chile 13
Crisp, clean, with citrus, floral and subtle herbal notes.
La Diablada, Acholado, Peru 15
Balanced, complex, with fruity, floral and nutty flavors.

WHISKEY

Latin American Whiskey is a relatively new category of spirits being produced in countries like Mexico and Peru. It is typically made from corn (maize) or barley, and aged in barrels to develop its unique flavours. Unlike traditional Scotch or Bourbon, Latin American Whiskey often features unique local characteristics and production methods.

Abasolo Whiskey, Mexico 12
Corn-based, smooth, with toasted oak and vanilla.
Sierra Norte, Yellow Corn Whiskey, Mexico 14
Bold, spicy, with corn, oak, and caramel note.

Sierra Norte, Black Corn Whiskey, Mexico 14
Rich, complex, with deep oak, chocolate and spice.
Black Whiskey, Peru 14
Smooth, rich, with notes of dark chocolate and coffee.

LIQUEURS & DIGESTIFS

Latin America boasts a diverse range of other liqueurs and digestifs reflecting its rich cultural and culinary traditions. Some notable varieties include Aguardiente (Colombia), Fernet (Argentina) Licor de Café (Mexico) and many others...

Ancho Reyes Chile Poblano Liquor, Mexico 10

Spicy, smoky, with rich roasted pepper and chocolate notes.

Ancho Reyes Ancho Chile Liquor, Mexico 10

Bold, spicy with deep roasted pepper and sweet notes.

Nixta, Corn Liquor, Mexico 10

Smooth, sweet, with rich corn and vanilla notes.

Fair Bolivian Quinoa Vodka 12

Crisp, clean, with subtle vanilla and smooth finish.

Fair Mexican Coffee Liqueur 9

Rich, smooth with bold coffee and chocolate flavours.

Licor Fino Legui, Argentina 10

Elegant, smooth, with rich notes of dried fruit and spice.

Aguardiente Antioqueño, Colombia 8

Bold anise-flavoured, with sooth, slightly sweet finish.

Fernet 1882, Argentina 10

Bold, herbal, with intense flavours of bitter herbs and spices.

El Hispano Jalapeno Liqueur 11

Spicy, tangy, with vibrant jalapeno heat and citrus notes.

El Hispano Chipotle Liqueur 11

Smoky, rich, with deep chipotle heat and earthy flavours.