

TEQUILA

♥Staff Picks



What was once a humble spirit from Mexico is now a world renowned treasure.

The Blue Weber agave plant produces very large, juicy and fibrous fruits, known as piñas. Dug out of the ground by Jimadores, they are oven baked to extract the beautiful agave nectar, which is then fermented, and finally twice distilled into a spirit, Tequila!

Blancos are young, lively, and spicy. The purest taste of Blue Weber agave. Clear in colour.

Reposados are rested in oak for 2-11 months to mature and soften the flavours. Golden in colour.

Añejos, or aged Tequilas, are rested in oak for 1-3 years, where the flavours and aromas get quite complex. Amber in colour.

♥\$6 SHOTS♥

SAUZA GOLD Tequila w lemon & salt
TEQUILA ROSE Tequila w Strawberry & Cream

CHASE

EL ESPOLON BLANCO Tequila + a chaser

♥TJ'S FAVE♥ OJ, Lime, Hot Sauce, Pomegranate 8

DIABLO Hot Salsa & Lime 8

EL VOCHO Feijoa, Coriander, & Mint 8

♥PICKLEBACK♥ Jalapeño pickle juice 8

♥TEQUSSO♥ Artisan Espresso 9

GINGER STAR Ginger Syrup, Lemon-Lime Sour 8

CHILLED

JOSE CUERVO AGAVERO 9

♥CHICS CHOCOLATE TEQUILA 40%♥ 9

♥CAFE PATRÓN ESPRESSO TEQUILA♥ 8

1800 COCONUT TEQUILA 7

♥LIQUEUR FLIGHT♥ Chics, Cafe Patrón, 1800 Coconut.
15ml of each to taste. 13

PREMIUM

♥HERRADURA SUPREMA EXTRA AÑEJO♥

The Best Agave | Oldest Clay Oven | Central Lowlands |
Rested 49 months in American Oak barrels 38

DON JULIO AÑEJO 1942

Brick Oven | Los Altos Highlands | Single Branded Orchard
Rested 30 months in White Oak Bourbon barrels 20

DON FULANO REPOSADO

Los Altos Highlands | Tequilaña Distillery | French Limousin Oak 14

HACIENDA DE LA FLOR BLANCO

Los Altos Highlands | Organic | La Cofradia Distillery

♥Blanco♥ 12

Reposado 13

♥Añejo♥ 14

Flight (15ml of each) 20

EL ESPOLON BLANCO

Los Altos Highlands | San Nicolas Distillery

Blanco 7

♥Reposado♥ 8

Añejo 10

Flight (15ml of each) 13