

## Cocteles

Margarita: Olmeca Altos Plata Tequila. Triple Sec. Lime. Agave. 8  
La Rosita. Tequila Negroni: Altos Tequila Reposada. Vermouth. Campari. 8.5  
Mezcal Mule: San Cosme Mezcal. Dalston's Ginger Beer. Lime. Mint. 8.5  
Gintonic: Gin Mascaró 9. Slimline Tonic. Rosemary. Citrus. 7  
La Dama Blanca: Gin Mascaró 9. Orange Liqueur. Lemon. Egg White. 8  
Paloma: Silver Tequila. Pink Grapefruit. Lemon. 8  
Colombian Old Fashioned. La Hechicera Aged Rum. Angostura Bitters. 8

## Blancos

Barinas Sauvignon Blanco. 2018. Jumilla Sp. 12.9% ABV.  
4/21  
Milenrama Rioja Blanco. 2018. Rioja Baja Sp. 12% ABV.  
5/24  
Aquitania Albariño Bernon. 2017. Pontevedra Sp. 12% ABV.  
6/28  
Enate Chardonnay 234. 2018. Somontano D.O.P, Sp. 14.5%  
ABV. 7/30

## Tintos

Campo Vieja Tempranillo: 2017. Rioja. 13.5% ABV.  
4/21  
Milenrama Tinto. 2017. Rioja Baja Sp. 14% ABV  
5/24  
Barinas Monastrell. 2018. Jumilla Sp. 13% ABV  
6/26  
Irrepetible Malbec: 2017. Rare Spanish Malbec. 14% ABV.  
7/32  
Murillo Viteri Reserva. 2013. Rioja Sp. 13% Abv.  
7.5/34

## Cervezas

Quilmes (Kill-Mess): Argentinian Pale Lager from Buenos Aires. 4.9%. 4.8  
Kupela: Fresh first press sparkling cider from the Basque Country. 4% (GF) 5  
Estrella Inedit: Specialist wheat and malt blend created by world renowned chef Ferran  
Adrià of El Bulli. 4.8% 5.2  
Estrella Malquerida: Fresh new style red beer. Perfect with Latin American food. 5%. 5  
Er Boquerón: Artisan Blond Beer from Valencia. Made using seawater.

## Rosado

Milenrama Rioja Rosado.  
2018. 13.5% ABV.  
4/21  
Rosado Spritz. Rioja  
Rosado. Frais de Bois. Soda.  
Strawberry. 8

## Tequila y Mezcal

### Tequilas

Olmeca Altos Plata: Tasting notes: Citric and sweet with a fruity aroma. 40% ABV. 4

Olmeca Altos Reposado: Aged in whisky barrels. Tasting notes: Sweet and citric with notes of vanilla and wood. 40% ABV. 4

Casamigos Blanco: Tasting notes: Mint, vanilla and subtle agave. 40% ABV. 4.5

Corralajo Reposado: 4 months aged Tequila. Tasting notes: Roasted agave. Pepper and honey peels. Light citrus finish. 38% ABV. 5

Vivir Añejo: Aged for 18 months in bourbon casks. Tasting notes: Caramel and vanilla with a dry and oaky finish. A great sipping Tequila. 40% ABV. 5.5

### Mezcales

San Cosme: Young mezcal made from the espedín agave. Tasting notes: Caramel sweetness and complex smokiness. 40% ABV. 4

Brujo X: Young mezcal made from Espadín and Barill varieties of agave. Tasting notes: Ripe tropical fruits, chamomile and honey. Smoked pepper and mint to finish. 40% ABV. 4.5

La Medida: Young mezcal from the Madrecuise agave. Tasting Notes: Wood smoke and red chilli pepper flakes with cloudy lemonade for balance. 46.6% ABV. 7|legal

Reposado: Aged mezcal. Tasting notes: Butterscotch and caramel. Soft wood smoke, cedar, pipe tobacco and agave. Dried herbs. Oaky, woody finish. Cocoa powder and orange rinds. 40% ABV. 7

### Other spirits

Sierra Norte single barrel whisky: Produced in Oaxaca, México from a mashed bill of 85% yellow corn and 15% malted barley. Tasting notes: Butterscotch, vanilla cream, lemon peel, aromatic clove, smoky barrel char and anise. 5

La Hechicera aged Colombian rum: Aged between 12 and 21 years in bourbon barrels. Tasting notes: Plum jam and dark chocolate. A little chilli, black pepper, cinnamon and cassia bark. 5