

# Tommy's

## DRINKS MENU

DEAR GUESTS, WELCOME!

Tommy's Manly takes a modern approach to Mexican cuisine, incorporating both street food and upmarket dishes. Traditional cooking methods, like cooking over charcoal are combined with molecular gastronomy and other modern techniques, enhancing the flavours of the ingredients to create a unique dining experience. Our menu changes seasonally, keeping up with changes in fresh produce. Dishes are bursting with spice and zest with plenty of chillis, lime and good times, just the way it should be.

Our beverage list is designed with the food menu in mind, both wines and cocktails change seasonally to align with the changes to the food menu. The wine list features lower alcohol, higher acidity and more textural wines, which will compliment the spice and zest of the food.





## HOUSE COCKTAILS

### **Tommy's Tommys \$23**

Blanco Tequila, Jalapeno, Pineapple, Agave, Fresh lime

### **Noche Rosa \$23**

Coconut-washed Tequila Blanco, Watermelon, Raspberry, Volcanic Salt

### **Abuelita's Garden \$24**

Blanco Tequila, Rhubarb, Ginger, Golden Vanilla Foam, Smoked Pecan

### **Frescadora \$24**

Lost Explorer Espadín, Apricot, Sparkling Apple, Clarified Tamarind, Tajín

### **Baya Lichi \$23**

Blanco Tequila, Lychee, Strawberry, Citrus, Edible Smoke

### **Golden Hummingbird \$22**

Blanco Tequila, Cazcabel Honey, Grapefruit, Roasted Pepita Salt

### **Miami Heat \$24**

Pineapple infused-Blanco Tequila, Mezcal, Coconut, Mango, Chilli, Strawberry, Chia

### **Acapulco \$23**

Blanco Tequila, Curacao Azul, Elderflower, Ginger, Cucumber, Prosecco

### **Tascalatte \$24**

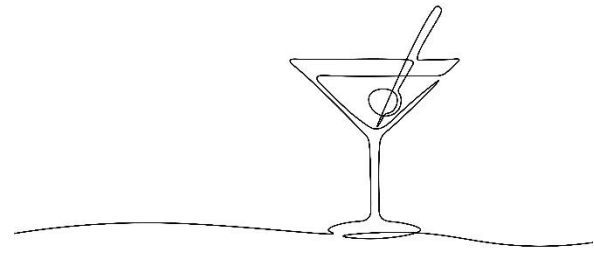
Lost Explorer Espadín, Cazcabel Coffee, Cacao, Achiote, Orange

### **Bajo Presión \$25**

Hibiscus infused-Mezcal, Campari, Vermouth Blend, Pomegranate, Fig

### **Brave New World \$25**

1800 Anejo, Housemade Falernum, Angostura Bitters, Orange



## BEER

### **Tommy's Michelada \$15**

Dos Equis, Chilli, Orange, Fresh Lime, Tajin

Dos Equis \$11

Pacifico \$12

Peroni O.O (Non-Alc) \$11





## AGAVE CLASSICS (sub mezcal +\$3)

### **Margarita \$21**

Blanco Tequila, Triple sec, Fresh Lime, Sugar, Salt Rim

### **Tommys Margarita \$22**

Blanco Tequila, Fresh Lime, Agave Syrup

### **House Spicy Margarita \$23**

Blanco Tequila, Triple Sec, Tres Picante Syrup

### **Batanga \$22**

Reposado Tequila, Fresh Lime, Coca Cola, Salt Rim

### **El Guapo \$23**

Blanco Tequila, Cucumber, Fresh Lime, Chilli

### **Paloma \$23**

Blanco Tequila, Grapefruit, Fresh Lime, Soda, Salt Rim

### **El Diablo \$22**

Blanco Tequila, Raspberry, Fresh Lime, Ginger, Soda

### **Toreador \$23**

Reposado Tequila, Apricot Brandy, Fresh Lime, Sugar

### **Rosita \$24**

Blanco Tequila, Campari, Sweet Vermouth

## DIGESTIF/APERITIF

Cazcabel Coconut Tequila Liqueur **\$15**

Cazcabel Honey Tequila Liqueur **\$15**

Cazcabel Coffee Tequila Liqueur **\$15**

Cafeto Coffee Tequila Liqueur **\$16**

Housemade Limecello **\$11**

Housemade Pinacello **\$11**

Cortaespantos Coffee Habanero Liqueur **\$12**

Ven A Mi Fruit Punch Liqueur **\$12**

Llevame Lejos Ginger Turmeric Liqueur **\$12**

Abre Caminos Citric Amaro **\$12**

Del Sabor Fernet Liqueur **\$12**





## NON- ALCOHOLIC COCKTAILS

### **Virgin Margarita \$12**

Lime | Sugar Syrup | Orange Bitters

### **Virgin Spicy Margarita \$12**

Lime | Sugar Syrup | Chilli | Orange Bitters

### **Virgin Tommy's Tommys \$12**

Pineapple | Lime | Agave | Jalapeno

### **Virgin Paloma \$12**

Lime | Grapefruit | Sparkling Water

## HOUSEMADE SODAS \$10

### **Limeade**

Lime | Sparkling Water | Sugar

### **Strawberry Limeade**

Strawberry | Lime | Sparkling Water | Sugar

### **Mango Limeade**

Mango | Lime | Sparkling Water | Sugar

### **Ginger Limeade**

Ginger | Lime | Sparkling Water | Sugar

### **Orange Limeade**

Orange | Lime | Sparkling Water | Sugar

### **Cucumber Limeade**

Cucumber | Lime | Sparkling Water | Sugar

### **Watermelon Limeade**

Watermelon | Lime | Sparkling Water | Sugar

### **Coconut Limeade**

Coconut | Lime | Sparkling Water | Sugar

### **Pineapple Limeade**

Pineapple | Lime | Sparkling Water | Sugar

## OTHER SODAS

Coca Cola & Coca Cola No Sugar \$6



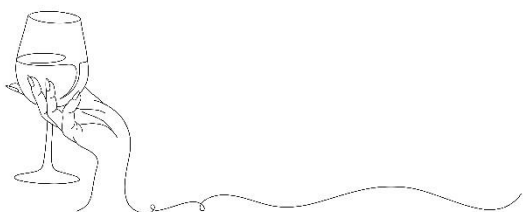


WINE LIST  
BY THE GLASS



	NV	Sant'Anna Prosecco Rosato	Veneto, IT	16
▼	NV	Marguerite Guyot Cuvée 'Désir'	Champagne, FR	34
	2022	Cantina Rocca <i>Pinot Grigio</i>	Veneto, IT	14
	2023	Patrick Sullivan 'Limestone Coast' <i>Chardonnay</i>	Limestone Coast, SA	17
	2023	Gentle Folks <i>Sauvignon Blanc</i>	Adelaide Hills, SA	18
	2022	Sigurd <i>Chenin Blanc</i>	Clare Valley, SA	20
▼	2023	Pooley <i>Gewürztraminer</i>	Coal River, TAS	21
	2017	Tyrrell's Belford <i>Semillon</i>	Hunter Valley, NSW	22
	2022	Domaine Mosnier Petit Chablis <i>Chardonnay</i>	Chablis, FR	24
▼	2022	Bibi Graetz 'Casamatta' <i>Vermentino</i>	Tuscany, IT	27
▼	2022	P. Charles Hautes-Côtes-de-Beaune 'Menhir' <i>Chardonnay</i>	Burgundy, FR	32
▼	2021	J.L.Mader 'Rosacker' <i>Riesling</i>	Alsace, FR	39
	2022	Domaine de Grand Pré 'Favorite' Côtes de Provence <i>Grenache</i>	Provence, FR	19
▼	2023	Joshua Cooper <i>Merlot blend</i>	Macedon Ranges, VIC	24
	2023	William Downie 'Cathedral' <i>Pinot Noir</i>	Victoria	17
	2021	Tom Shobbrook 'Poco Rosso' <i>Shiraz</i>	Barossa Valley, SA	21
	2022	Benotti Rosavica 'Nebiulina' <i>Nebbiolo</i>	Piedmont, IT	22
	2020	Domaine Giachino 'Frères Giac' <i>Gamay Blend</i>	Savoie, FR	23
	2020	St Vintners 'Cachorro' <i>Cabernet Sauvignon</i>	Margaret River, WA	24
▼	2022	Joshua Cooper 'Dash' <i>Cabernet Sauvignon</i>	Pyrenees, VIC	34
▼	2021	Alain Mathias 'Tradition' Epineuil <i>Pinot Noir</i>	Burgundy, FR	39
▼	2018	Abbaye de Lerins 'St Sauveur' Old Vines <i>Syrah</i>	Provence, FR	49

▼ Wines served under the wine preservation system Coravin



## BY THE BOTTLE

### Sparkling

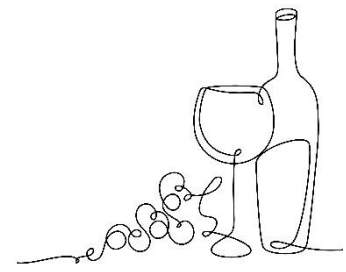
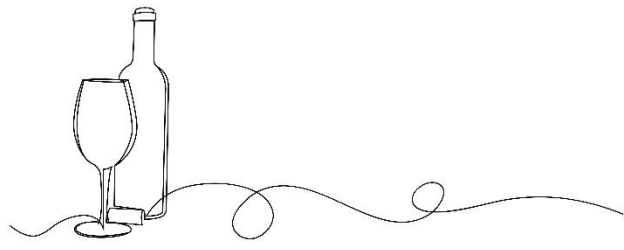
NV	Sant'Anna Prosecco Rosato
2018	Dominique Gruhier Crémant de Bourgogne
NV	Marguerite Guyot Cuvée 'Désir'
NV	Marguerite Guyot Cuvée 'Séduction' Blanc de Blancs

Veneto, IT	69
Burgundy, FR	129
Champagne, FR	165
Champagne, FR	219

### White

2022	Cantina Rocca <i>Pinot Grigio</i>
2023	Adelina 'Polish Hill' <i>Riesling</i>
2023	Xavier Goodridge 'Pa Pa' <i>Pinot Gris</i>
2023	Patrick Sullivan 'Limestone Coast' <i>Chardonnay</i>
2022	Zenato Soave Classico <i>Garganega</i>
2023	Gentle Folks <i>Sauvignon Blanc</i>
2022	Mac Forbes 'Yarra Valley' <i>Chardonnay</i>
2021	André Kientzler <i>Pinot Blanc</i>
2023	Ryley Harrisson 'Sol Blanco' <i>Roussanne/Grenache Blanc</i>
2023	Sigurd <i>Chenin Blanc</i>
2023	Pooley <i>Gewürztraminer</i>
2017	Tyrrell's Belford <i>Semillon</i>
2022	Poggio di Gavi 'La Luna' Gavi <i>Cortese</i>
2022	Bibi Graetz 'Casamatta' <i>Vermentino</i>
2022	Domaine Mosnier Petit Chablis <i>Chardonnay</i>
2022	Arnaud Lambert 'Clos de Midi' Saumur Brézé <i>Chenin Blanc</i>
2022	P. Charles Hautes-Côtes-de-Beaune 'Menhir' <i>Chardonnay</i>
2022	Pietracupa <i>Fiano</i>
2021	J.L.Mader 'Rosacker' <i>Riesling</i>
2020	Alexandre Jouveaux 'Combarnier' Mâcon <i>Chardonnay</i>

Veneto, IT	56
Clare Valley, SA	63
Gippsland, VIC	69
Limestone Coast, SA	69
Veneto, IT	72
Adelaide Hills, SA	79
Yarra Valley, VIC	82
Alsace, FR	84
Mclaren Vale, SA	87
Clare Valley, SA	88
Coal River, TAS	89
Hunter Valley, NSW	94
Piedmont, IT	95
Tuscany, IT	110
Chablis, FR	117
Loire Valley, FR	126
Burgundy, FR	134
Campania, IT	136
Alsace, FR	165
Burgundy, FR	220



## Rose

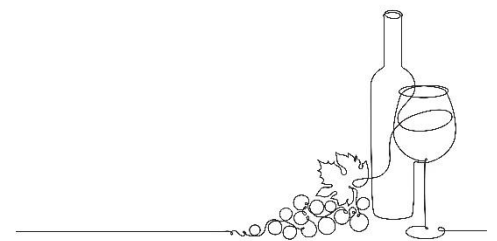
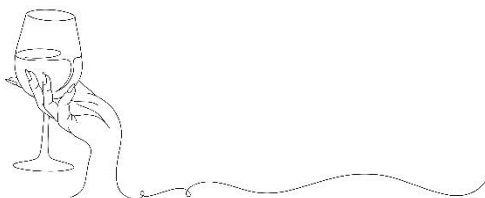
2022	Domaine de Grand Pré 'Favorite' Côtes de Provence <i>Grenache</i>	Provence, FR	84
2023	Joshua Cooper <i>Merlot blend</i>	Macedon Ranges, VIC	92
2021	Clos Cibonne 'Tradition' Côtes de Provence <i>Tibouren</i>	Provence, FR	148
2020	Saint Max Côtes de Provence (1500ml) <i>Grenache</i>	Provence, FR	169

## Skin Contact

2021	Architect of Wine 'Macerazione' <i>Moscato Giallo</i>	Adelaide Hills, SA	82
2018	Le Coste 'Ripazzo Bianco' <i>Procanico Blend</i>	Lazio, IT	106
2022	Cos 'Rami' <i>Izolia/Grecanico</i>	Sicily, IT	132

## Red

2023	William Downie 'Cathedral' <i>Pinot Noir</i>	Victoria	69
2022	Paralian 'Marmot Vineyard' <i>Grenache</i>	Mclaren Vale, SA	88
2021	Tom Shobbrook 'Poco Rosso' <i>Shiraz</i>	Barossa Valley, SA	92
2022	Benotti Rosavica 'Nebiulina' <i>Nebbiolo</i>	Piedmont, IT	93
2022	Mac Forbes 'Frankly Ridiculous' <i>Cabernet Franc</i>	Macedon Ranges, VIC	95
2020	Domaine Giachino 'Frères Giac' <i>Gamay Blend</i>	Savoie, FR	101
2021	Domaine Cécillon 'Les Gravieres' <i>Syrah</i>	Ardèche, FR	108
2023	Ochota Barrels 'The Price of Silence' <i>Gamay</i>	Adelaide Hills, SA	112
2020	Si Vintners 'Cachorro' <i>Cabernet Sauvignon</i>	Margaret River, WA	115
2021	Arianna Occhipinti 'SP68' <i>Nero d'Avola/Frappato</i>	Sicily, IT	117
2023	Timo Mayer <i>Sangiovese</i>	Yarra Valley, VIC	130
2022	Cos <i>Frappato</i> (Served Chilled)	Sicily, IT	132
2021	Barbacán 'Al Retiche' Rosso di Valtellina' <i>Nebbiolo</i>	Lombardia, IT	143
2022	Joshua Cooper 'Dash' <i>Cabernet Sauvignon</i>	Pyrenees, VIC	145
2021	Alain Mathias 'Tradition' Epineuil <i>Pinot Noir</i>	Burgundy, FR	151
2016	P. Charles Hautes-Côtes-de-Beaune 'Terra Cotta' <i>Pinot Noir</i>	Burgundy, FR	179
2018	Abbaye de Lerins 'St Sauveur' Old Vines <i>Syrah</i>	Provence, FR	219





Please ask our team for ideal pairings

Here at Tommy's we offer an array of iconic Mexican Agave spirits, Each with its own unique character, they hail from distinct regions and production methods, crafting an experience you won't soon forget.

### Tequila:

Produced in the Highlands (Los Altos) & Lowlands (Los Valles) of Tequila, Jalisco, crafted from the Weber Blue agave plant. Highland tequilas are known for being sweeter, fruitier & more aromatic due to the higher elevation, cooler climate, and volcanic soil. While Lowland tequilas have a spicier, earthier, and more herbal flavour profile from the denser, richer soil, and a warmer, arid climate. It comes in various styles - Blanco (unaged), Reposado (aged 2 months - 1 year), Añejo (aged 1-3 years), Extra Añejo (aged min 3 years), Cristalino (Añejo/Extra Añejo Charcoal filtered)

### Mezcal:

Born in the rugged terrains of Mexico, Mezcal boasts a diverse range of agave varieties, resulting in a smoky and earthy profile. It's crafted using traditional methods, including underground roasting pits, and is available in various expressions like Joven (aged max 2 months), Reposado (aged 2-9 months), and Añejo (aged 1-3 years)



BLANCO



**Arquitecto Blanco** \$16

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Crisp, fresh, distinct agave, citrus and herbal undertones

**Arette Blanco** \$15

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Floral and fruity, with a touch of black pepper and earthiness

**Calle 23 Blanco** \$15

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Fresh, crisp with notes of sweet agave, citrus and hints of black pepper

**Casamigos Blanco** \$16

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Smooth, slightly sweet with vanilla, citrus and a hint of spice

**Cazcabel Blanco** \$13

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Crisp and clean with hints of agave, citrus and herbal notes

**Cenote Blanco** \$17

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Fresh agave, earthy, with herbal & citrus notes

**Casahuán Blanco** \$17

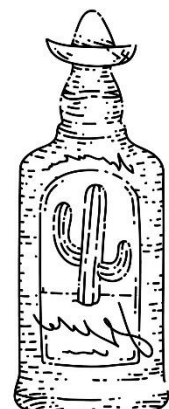
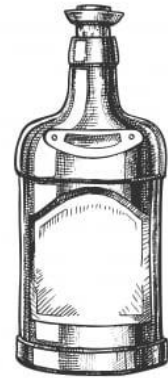
**Origin:** Los Altos, Jalisco

**Tasting Notes:** Vibrant, herbaceous, with cooked agave, fresh citrus and subtle earthiness

**Casahuán Tahona Blanco** \$23

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Earthy, vegetal, with hints of roasted agave, tropical fruit, citrus and herbs



**Don Julio Blanco** \$15

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Clean, fresh, citrus, a touch of black pepper

**Gran Centenario Plata** \$14

**Origin:** Los Altos & Los Valles, Jalisco

**Tasting Notes:** Gentle, balanced, with agave, citrus, hints of green herbs

**Batanga Blanco** \$13

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Clean, crisp, with agave, citrus, notes of black pepper

**Fortaleza Blanco** \$20

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Earthy, roasted agave, black pepper

**Process:** Slow-roasted in brick ovens, tahona wheel crushed, double-distilled in copper pots

**Herradura Plata** \$17

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Smooth, herbal, with agave, citrus, hints of green apple

**Ocho Blanco** \$19

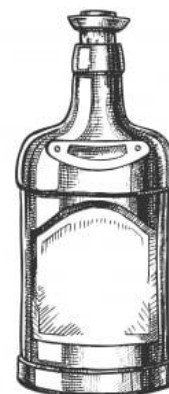
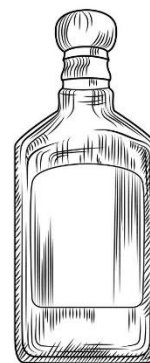
**Origin:** Los Altos, Jalisco

**Tasting Notes:** Bright, floral, tropical fruits, herbal spiciness

**Pádre Azul Blanco** \$24

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Rich, roasted agave, vanilla, tropical fruits



**Patrón Silver** \$15

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Smooth, citrus, black pepper, sweet agave

**Tierra Noble Blanco** \$17

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Clean, herbaceous, floral, citrus, peppery

**Tromba Blanco** \$14

**Origin:** Los Valles, Jalisco

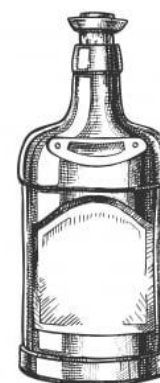
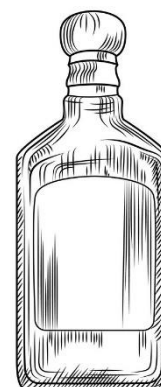
**Tasting Notes:** Smooth, slightly sweet agave, citrus, herbs

**Tromba 55% Still Strength** \$23

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Higher-proof, intensified agave, citrus, and pepper

**Process:** Hand-harvested agave, brick oven-roasted, natural fermentation, double-distilled, less diluted



## REPOSADO

**Arette Reposado** \$16

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Balanced with honey, fruit and oak notes

**Maturation:** Aged for 6 months in American white oak barrels

**Arette Suave Reposado** \$30

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Caramel, vanilla, oak, smooth, slightly sweet

**Maturation:** Aged for 6 months in American white oak barrels

**Batanga Reposado** \$14

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Vanilla, honey, light oak, slightly spicy and fruity

**Maturation:** Aged for about 6 months in American oak barrels



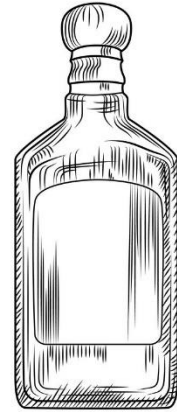
**Casamigos Reposado**

**\$18**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Smooth with caramel, cocoa and a subtle oak finish

**Maturation:** Aged in American white oak barrels for 7 months



**Cazcabel Reposado**

**\$14**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Vanilla, caramel, a touch of oak with the agave's herbal notes

**Maturation:** Aged for up to 6 months in American and French oak barrels

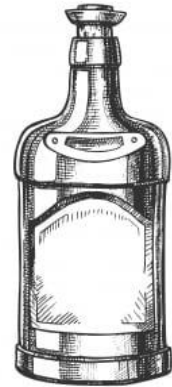
**Cenote Reposado**

**\$19**

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Oak, agave and a hint of vanilla

**Maturation:** Aged for 3-6 months in American oak barrels



**Calle 23 Reposado**

**\$17**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Agave, caramel, mild oak, touch of tropical fruit

**Maturation:** Aged for 8 months in ex-Bourbon barrels

**Corralejo Reposado Tequila**

**\$20**

**Origin:** Los Altos, Guanajuato

**Tasting Notes:** Vanilla, oak, a touch of agave sweetness

**Maturation:** Aged for up to 1 year in American oak barrels

**Clase Azul Reposado**

**\$55**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Toffee, caramel, vanilla, roasted agave

**Process:** Aged for 8 months in ex-Bourbon barrels, each bottle is handmade and unique



**Don Julio Reposado** \$17

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Cooked agave, vanilla, hint of chocolate, smooth finish

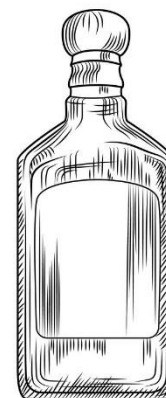
**Maturation:** Aged for 8 months in American white oak barrels

**Fortaleza Reposado** \$21

**Origin:** Tequila, Jalisco

**Tasting Notes:** Earthy, herbal, black pepper, cinnamon, subtle sweetness

**Maturation:** Aged for 6-8 months in American oak barrels



**Herradura Reposado** \$18

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Smooth, balanced, cooked agave, vanilla, touch of oak

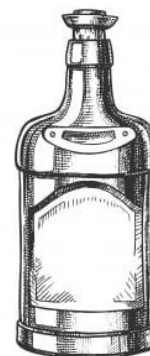
**Maturation:** Aged for 11 months in oak barrels

**Ocho Reposado** \$20

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Citrus, spice, oak

**Maturation:** Aged for 8 weeks in American oak barrels



**Patrón Reposado** \$16

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Vanilla, caramel, hints of oak, smooth and mellow finish

**Maturation:** Aged for about 6 months in American, French and Hungarian oak barrels

**Tierra Noble Reposado** \$18

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Agave, fruit, mild oak, touch of spice

**Maturation:** Aged for 8 months in American oak barrels



**Tromba Reposado** \$16

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Caramel, vanilla, subtle spice, smooth and complex

**Maturation:** Aged for 6 months in American white oak barrels

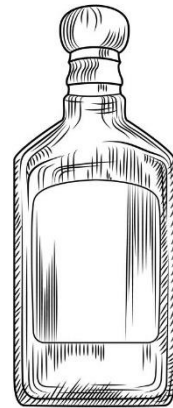
## ANEJO

**1800 Añejo** \$16

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Rich caramel, toffee, oak with a smooth finish

**Maturation:** Aged for a minimum of 12 months in French and American oak barrels



**Calle 23 Añejo** \$19

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Caramel, honey, vanilla with a hint of spiciness

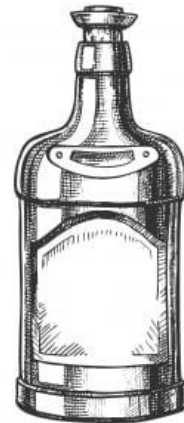
**Maturation:** Aged in French oak barrels for 16 months

**Casamigos Añejo** \$21

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Rich and smooth with notes of butterscotch, toffee and a hint of spice

**Maturation:** Aged in American oak barrels for 14 months



**Corralejo 99000 Horas Tequila** \$20

**Origin:** Guanajuato, Mexico

**Tasting Notes:** Long-lasting finish, notes of butterscotch, dried fruit and toasted oak

**Maturation:** The 99000 Horas represents the long aging period of this Tequila in oak barrels, giving it a rich and distinctive character

**Cascahuín Añejo** \$21

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Rich with caramel, butterscotch, vanilla, a touch of spice and oak in the finish

**Maturation:** Aged around 18-24 months in American oak





**Cenote Añejo**

**\$21**

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Balanced with oak, vanilla, caramel, roasted agave, and a hint of spice

**Maturation:** Aged for a minimum of one year in American oak

**Don Julio 1942**

**\$48**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Deep caramel, toffee, and dark chocolate, with a smooth finish

**Maturation:** Aged for 2.5 years in American oak barrels

**Fortaleza Añejo**

**\$33**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Complex with cooked agave, caramel, toffee, subtle cinnamon with a long, warm finish

**Maturation:** Aged up to 18 months in American oak barrels

**Gran Centenario Añejo**

**\$20**

**Origin:** Los Altos & Los Valles, Jalisco

**Tasting Notes:** Smooth with notes of vanilla, oak, dried fruit with a long, warming finish

**Maturation:** Aged for 18 months in French oak barrels

**Herradura Añejo**

**\$21**

**Origin:** Los Valles, Jalisco, Mexico.

**Tasting Notes:** Well-balanced with cooked agave, vanilla, mild spice and a smooth, lasting finish

**Maturation:** Aged for 25-26 months in American white oak

**Patrón Añejo**

**\$18**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Smooth, complex with oak, vanilla, honey, citrus, spice and long, elegant finish

**Maturation:** Aged for 12-15 months in American, French and Hungarian oak barrels

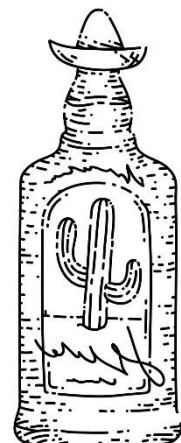
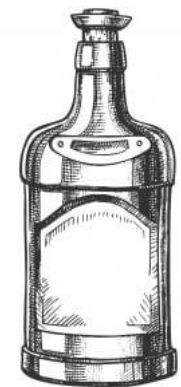
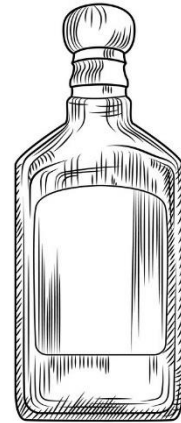
**Tierra Noble Añejo**

**\$20**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Rich caramel, toasted oak, dried fruits with a long and warming finish

**Maturation:** Aged for a minimum of 24 months in American oak barrels



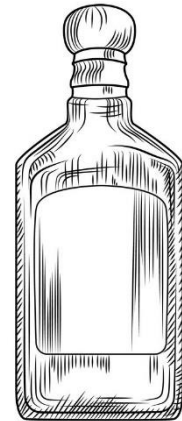
**Tromba Añejo**

**\$19**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Well-balanced with vanilla, toffee, oak, subtle spiciness and a smooth, lingering finish

**Maturation:** Aged for up to two years in American oak barrels



**EXTRA AÑEJO**

**Cacahuén Extra Añejo**

**\$53**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Rich with caramel, toffee, vanilla, dark chocolate, dried fruits, subtle spice, smooth and velvety

**Maturation:** 4 years of American oak barrel aging

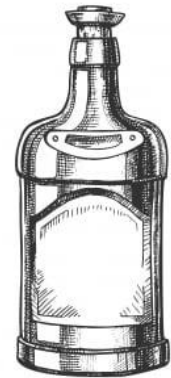
**Tierra Noble 'Exquisito' Extra Añejo**

**\$36**

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Complex with caramel, oak, vanilla, dried fruits, subtle spice, and a smooth finish

**Maturation:** 85 months of aging of various barrels



**CRISTALINO**

**Herradura Ultra**

**\$35**

**Origin:** Los Valles, Jalisco

**Tasting Notes:** Toffee, vanilla, hint of dark chocolate ultra smooth finish and velvety texture

**Process:** Herradura have blended 25 month-old añejo with their award winning extra añejo which is aged in ex-bourbon barrels, the colour's then charcoal filtered out

**1800 Cristalino**

**\$23**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Crystal clear with sweet agave, citrus, vanilla

**Process:** High-quality Añejo Tequila meticulously filtered through charcoal for purity



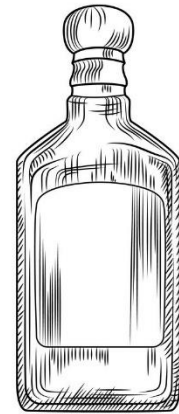
**Tierra Noble Cristalino**

**\$21**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Balanced and fresh, with a light cocoa flavour, sweet fruits, peach notes

**Process:** Aged in American oak, distilled and filtered to remove colour while preserving the amazing flavours



**Patrón El Cielo Tequila**

**\$36**

**Origin:** Los Altos, Jalisco

**Tasting Notes:** Roasted agave, sweet, fruity, citrus, ultra smooth

**Process:** Quadruple-distilled and aged in American and French oak

**Mezcal**

**400 Conejos Espadín**

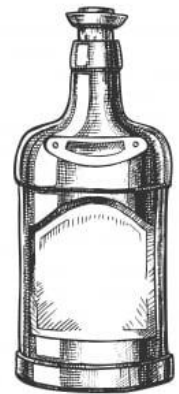
**\$13**

**Origin:** Oaxaca, Mexico.

**Tasting Notes:** Robust, smoky, with citrus and herbal hints.

**Agave Varietal:** Espadín.

**Process:** Roasted in earthen pits, distilled in small batches using copper pot stills.



**Artesanal Cupreata**

**\$20**

**Origin:** El Calvario, Guerrero

**Tasting Notes:** Robust, herbal, spicy, fruity, smoky, and complex

**Agave Varietal:** Cupreata

**Process:** Earthen pit roasting, copper pot distillation

**Artesanal Espadín**

**\$18**

**Origin:** El Calvario, Guerrero

**Tasting Notes:** Earthy, floral, smoky, with a hint of sweetness

**Agave Varietal:** Espadín

**Process:** Stone oven roasting, copper stills

**Bozal Madrecuishe**

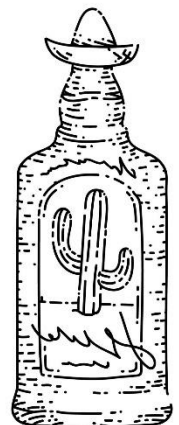
**\$40**

**Origin:** San Dionisio Ocotepec, Oaxaca

**Tasting Notes:** Intense, vegetal, smoky, warming, slightly sweet

**Agave Varietal:** Madrecuishe

**Process:** Underground pit roasting, clay pot distillation



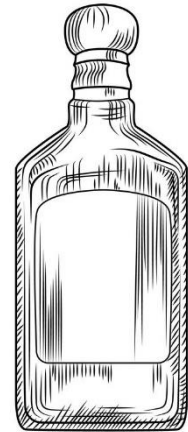
**Casamigos Mezcal** **\$26**

**Origin:** Santiago Matatlán, Oaxaca

**Tasting Notes:** Smooth, slightly sweet, smoky, tropical fruit, and spice

**Agave Varietal:** Espadín

**Process:** Stone oven roasting, copper stills



**Del Maguey Vida** **\$17**

**Origin:** Teotitlán del Valle, Oaxaca

**Tasting Notes:** Smoky, rich, roasted agave, dark chocolate and a long, smoky finish.

**Agave Varietal:** Espadín

**Process:** Pit roasting, clay and copper stills.

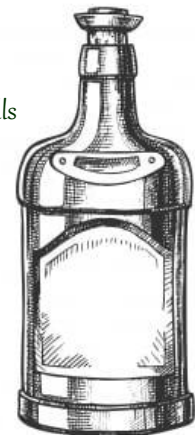
**El Silencio Espadín** **\$16**

**Origin:** Oaxaca, Mexico

**Tasting Notes:** Earthy, smoky, roasted agave, slightly fruity and herbal undertone

**Agave Type:** Espadín

**Process:** Roasted in underground pits, after roasting, fermented in open wooden vats and distilled in copper stills



**Fósforo Tobalá Penca** **\$29**

**Origin:** Puebla, Mexico.

**Tasting Notes:** Delicate, floral, herbal with hints of white pepper and roasted agave

**Agave Type:** Tobalá

**Process:** Traditional roasting in earthen pits then distilled in copper stills

**Lágrimas de Dolores Verde** **\$40**

**Origin:** Dolores Hidalgo, Guanajuato

**Tasting Notes:** Crisp, herbaceous, smoky, and mineral with a clean finish.

**Agave Varietal:** Salmiana Verde

**Process:** Traditional underground pit roasting, copper stills



**Siete Misterios Doba Yej**

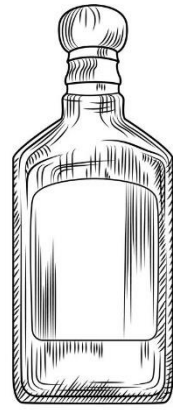
**\$19**

**Origin:** Sola de Vega, Oaxaca

**Tasting Notes:** Roasted agave, citrus, tropical fruits, smoky herbal undertones with a hint of minerality

**Agave Varietal:** Espadín

**Process:** Traditional, including slow-roasting, natural fermentation, and double-distillation in copper stills



**Nuestra Soledad Santiago Matatlán**

**\$17**

**Origin:** Santiago Matatlán, Oaxaca.

**Tasting Notes:** Earthy, smoky, and savoury, with notes of grilled pineapple and roasted agave

**Agave Type:** Espadín

**Process:** Roasted in conical ovens, crushed by a tahona wheel, and distilled in copper stills

**Nuestra Soledad Lachiguí Miahuatlán**

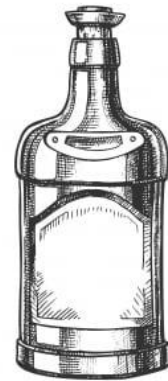
**\$19**

**Origin:** Lachiguí, Miahuatlán

**Tasting Notes:** Fruity and spicy with a tropical fruit aroma and a touch of green herbs

**Agave Type:** Tepeztate

**Process:** Traditional method, roasted in stone-lined pits, and distilled in copper stills



**QORQ Espadín Mezcal**

**\$15**

**Origin:** Oaxaca, Mexico

**Tasting Notes:** Earthy and smoky with a hint of citrus and herbal notes

**Agave Type:** Espadín

**Process:** Roasted in underground pits, fermented naturally and double-distilled in traditional copper stills

**Señorito Añejo**

**\$20**

**Origin:** Tlacolula de Matamoros, Oaxaca

**Tasting Notes:** Smooth and complex with caramel, vanilla, and a smoky undertone

**Agave Type:** Espadín

**Process:** Aged for 1 year in oak barrels to achieve depth and maturity



**Yoowe El Viejo El Sabio Bacanora**

**\$21**

**Origin:** Sonora, Mexico.

**Tasting Notes:** Balanced blend of earthy, herbal and smoky notes, with subtle hints of citrus and pepper.

**Process:** Crafted using traditional methods, including roasting Agave Angustifolia Haw in earthen pits and natural fermentation, followed by careful distillation in copper stills.