

# LITTLE MEZ



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We are Queenstown's first Agaveria dedicated to all things Tequila and mezcal boasting an impressive selection of premium agave-based spirits. Our thoughtfully curated list by head honcho Stu Campbell offers a range of classics, house-bottled specialties, and modern adaptations.



# SIGNATURE COCKTAILS

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## THE LITTLE MEZ TRUTH

Welcome to our little corner of the world.

Our passion for agave-based spirits drives everything we do here and we love to share our creations. Let our immersive space and expertly crafted selections entice you to stay a while.

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**MATCHA PICCHU** — Oriental and sweet 23  
Los Arcos Blanco, Pineapple Juice, Matcha, Coconut Milk, Orgeat, Lime

**MR ZORRO** — Smoky and herbaceous 23  
Del Maguey Vida Espadín Mezcal, Basil, Strawberry Puree, Lime, Sugar

**BLOODY MARIA** — Not your regular 'cure' 23  
Los Arcos Blanco, House Spiced Tomato Juice, Lemon Juice, Caper Juice, Tajin Rim

**HEAD HONCHO** — A sophisticated Tequila Old Fashioned 30  
Herradura Añejo Tequila, Agave Syrup, Angostura Bitters

**MONTEZUMA MARTINI** — Mexican hot chocolate meets Espresso Martini 24  
Mackenzie Cold Brew Coffee, Sesión Mocha Tequila, House Spiced Los Arcos Blanco, Chocolate

**AMOR DE LIMÓN** - Lemon meringue sour 22  
Roots Eco Gin, Limoncello, Lime, Vanilla, Aquafaba

**LA CURA** - Sour, smoke and ginger spice 25  
Los Arcos Tequila, Honey Liqueur, Lemon, Ginger, Sugar, Mezcal Mist

**TROPIC THUNDER** - A touch of spice with a sweet finish 24  
House Spiced Del Maguey Vida Mezcal, Tropical, Grenadine, Lime

# BOTTLED COCKTAILS

Our team of talented mixologists carefully create and bottle each of these cocktails on-premise. This allows experimentation with smokes and mists, adding a layer of complexity to the flavours and aromas experienced. Let the team enhance your evening with this bottled range and you'll leave with your senses heightened!

**PINEAPPLE BARBACOA** — A smoky take on an Old Fashioned 26  
Plantation Pineapple Rum, Del Maguey Vida Espadín Mezcal, Agave, Angostura Bitters, Smoky Rosemary

**MANTEQUILLA DE MANÍ** — Peanut butter & jelly Old Fashioned 25  
Fix and Fogg PB&J Fat Washed Añejo Tequila, Mathilde Framboise, Bitters

**ROSA'S NEGRONI** — Inspired by our Italian friends 26  
Código 1530 Rosa Blanco Tequila, Italicus, Campari, Mancino Bianco Vermouth

**PINEAPPLE MEZCAL NEGRONI** — Strong and bitter with a tropical kick 26  
Del Maguey Vida Espadín Mezcal, Pineapple Infused Campari, Oscar 697 Rosso

**WINTER IN OAXACA** — Winter spiced Old Fashioned 26  
La Travesia Mezcal, Kawakawa Liqueur, Burlesque Bitters, Orange Cream Bitters, Cinnamon infused Agave

# AGAVE-BASED CLASSIC COCKTAILS

**CLASSIC MARGARITA** — Some things never go out of style 21  
Los Arcos Blanco, Pierre Ferrand Dry Curaçao, Lime, Sugar, Salt Rim

**TOMMY'S MARGARITA** — Short and sweet 21  
Los Arcos Blanco, Lime, Agave

**SPICY MARGARITA** — Crisp with a spicy kick 21  
House Spiced Los Arcos Blanco, Pierre Ferrand Dry Curaçao, Lime, Sugar, Tajin Rim

**MEZCAL MARGARITA** — Tart, smoky and rich 23  
Del Maguey Vida Espadín Mezcal, Pierre Ferrand Dry Curaçao, Lime, Sugar, Salt Rim

**MEZCAL TOMMY'S MARGARITA** — Short, sweet and smoky 23  
Del Maguey Vida Espadín Mezcal, Agave, Lime

**NAKED AND FAMOUS** — Smoky, citrus, bitter and sweet 24  
Del Maguey Vida Espadín Mezcal, Aperol, Yellow Chartreuse, Lime

**PALOMA** — Refreshing and sharp 20  
Los Arcos Blanco, Grapefruit, Lime, Sugar, Soda

**COCONUT AND STRAWBERRY MARGARITA** — Sweet and citrus 23  
Cazcabel Coconut Tequila, Strawberry, Pierre Ferrand Dry Curaçao, Lime

# AOTEAROA INSPIRED COCKTAILS

Discover the true essence of New Zealand through these thoughtfully curated cocktails. Aotearoa is known for evolving in near isolation which has attributed to and characterised the incredible ecosystem and landscape we live in. The Kiwi spirits and liqueurs featured in these cocktails showcase the purity and distinctiveness that is found in New Zealand.

**WAITUI OLD FASHIONED** — Sweet, strong and smooth 35  
Waitui Whiskey, Tangelo Liqueur, Sugar, Angostura Bitters

**REMARKABLE SOUR** — Fruity and fragrant 22  
Greenstone Gin, Lime, Sugar, Aquafaba, Peaked Pinot Noir Vodka

**ELDERFLOWER GIMLET** — Tart and floral 22  
Roots Eco Gin, Elderflower Liqueur, Lime, Sugar

**THE LAST AMIGO** — Sharp and herbaceous 25  
Amigos Aotearoa Mezcal, Boysenberry Liqueur, Kawakawa Liqueur, Lime, Aquafaba

# CLASSIC COCKTAILS

**AMARETTO SOUR** — Sweet and sour 23  
Disaranno Amaretto, Lemon, Sugar, Angostura Bitters, Aquafaba

**GIMLET** — Balanced and strong 20  
Roots Eco Gin, Lime, Sugar

**COSMOPOLITAN** — Sweet and easy 20  
Absolut Citron Vodka, Pierre Ferrand Dry Curaçao, Lime, Cranberry

**MOSCOW MULE** — Tangy and citrus 20  
Tried and True Vodka, Lime, Ginger Beer, Bitters

**MARTINI** — Dry and crisp 24  
Tried and True Vodka or Roots Eco Gin, Mancino Secco, Orange Bitters  
Dirty or dry? Olive or with a twist?

**DAIQUIRI** — Refreshing and sharp 20  
Plantation 3 Stars White Rum, Lime, Sugar

**BOURBON OLD FASHIONED** — Classic and strong 23  
Wild Turkey Bourbon, Sugar, Bitters

**LITTLE MEZ**  
HAPPY HOUR 5-6PM



# TRUST YOUR BARTENDER

Let our skilled mixologists craft a personalized cocktail for you. Whether you're in the mood for something sweet, spicy, or anything in between, our bartenders will create a well-balanced and delicious cocktail that perfectly matches your taste preferences. Sit back, relax, and trust your bartender to take you on the Little Mez journey!

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TRUST YOUR BARTENDER 25

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|-------|---|
| ONE   | <b>PICK YOUR AGAVE</b><br>Tequila / Mezcal                |
| TWO   | <b>PICK YOUR FLAVOUR</b><br>Sweet / Sour / Smokey / Spicy |
| THREE | <b>PICK YOUR GLASS</b><br>Rocks / Highball / Coupe        |
| FOUR  | <b>SIT BACK AND ENJOY!</b>                                |

# MOCKTAILS

## SHAKEN IN HOUSE

**LYRE'S MARGARITA** — A light classic 16  
Lyre's Tequila, Lyre's Triple Sec, Lime, Sugar

**LA CAPILLA** — An ode to Paloma 16  
Seedlip Garden 108 'Herbal', Lime, Grapefruit, Soda

**TEATOTAL TAHUNA** — Like a Caribbean vacation 16  
Seedlip Spice 94 'Aromatic', Pineapple, Orange, Agave, Liquid Smoke

**DOWN IN THE TROPICS** — Tropical juice punch 14  
Mango, Agave, Lime, Pineapple

## CURIOUS AF CANS

**AF GRAPEFRUIT MARGARITA** — 250ml 11  
Lime & pink grapefruit with the heat of Mexican chilli

**AF APERO SPRITZ** — 250ml 11  
Bittersweet orange with Afterglow™

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# NON-ALCOHOLIC

**JARRITOS** 370ml 7  
Grapefruit / Guava

**MEXICAN COCA COLA** 250ml 6  
Imported from Mexico, just for you!

**JUICES** 5  
Orange / Apple / Pineapple / Cranberry

**SOFT DRINKS** 5  
Coke / Coke No Sugar / Lemonade / Tonic / Ginger Ale / Ginger Beer

# WINES

Our carefully crafted wine list changes regularly. All our wines are selected from natural, organic or biodynamic principal farming. We order wine varietels in small batches and when they are sold out, we move on to a new adventure. Salut!

## BUBBLES

	GLASS	BOTTLE
LE CONTESSE PROSECCO DOC BRUT - VENETO, ITALY Fruity aroma with golden apple, Williams pear and white blossoms	16	75
PIPER-HEIDSIECK CHAMPAGNE CUVÉE BRUT NV - CHAMPAGNE, FRANCE Lively and fresh, with more mature notes of pineapple, nutmeg, white pepper and oriental zest		120

## WHITE

SPY VALLEY SAUVIGNON BLANC 2022 - MARLBOROUGH, NEW ZEALAND Distinctive flavours of passionfruit and white nectarine intermingled with layers of minerality, finishing with a fresh mouth-watering acidity	14	65
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## PINK

ROCKBURN STOLEN KISS ROSÉ 2022 - CENTRAL OTAGO, NEW ZEALAND Flirtatious toffee apple and a simmering strawberry palate smeared with cherry lipgloss	16	75
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## RED

PALOMA VINAS VIEJAS TEMPRANILLO 2020 - VDT CASTILLA, SPAIN Dark ruby red with aromas of blackberries, blueberries and plum, balanced with the softness of light oak, vanilla, and dark chocolate	14	65
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# BEERS

## ON TAP

ASAHI LAGER 5%	14
HAZY PALE ALE 5%	12

## CANS

DOS EQUIS LAGER ESPECIAL 473ML 4.2% MEXICO	13
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## BOTTLES

CORONA 4.5% MEXICO	10
HEINEKEN LIGHT 2.5% NETHERLANDS	9
HEINEKEN 0.0% NETHERLANDS	9

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# CIDER

SOMERSBY APPLE 4.5% DENMARK	10
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# TEQUILA BLANCO

Tequila Blanco (meaning 'silver' or 'white') is a clear spirit, which is rested for up to 60 days in stainless steel or oak tanks. Tequila Blanco showcases the clean, pure aspects of the agave plant.

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## TEQUILA

A distilled spirit made from the agave tequilana weber blue plant (also known as blue agave or agave azul), produced in only five regions of Mexico: Jalisco - Home to the town Tequila, Guanajuato, Michoacan, Tamaulipas and Nayarit.

Tequila tends to have a smooth, sweet flavour. Savour the different flavours of Blanco, Reposado and Añejo.

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**ALTOS PLATA** 12  
Sweet Citrus, Lime, Lemon, Agave

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**CALLE 23 BLANCO** 12  
Soft, Full Agave Flavour, Granny Smith Apples, Pear

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**DON JULIO BLANCO** 12  
Crisp, Agave, Pear, Citrus Peel

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**HERRADURA PLATA** 12  
Smooth, Agave, Vanilla, Wood

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**GRAN CENTENARIO PLATA** 13  
Pear, Lime, Citrus, Black Pepper

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**ARTENOM 1579 BLANCO** 14  
Velvety, Fresh Chilli, White Pepper, Spearmint Candies



**PATRON SILVER** 14  
Light, Subtle, Dark Sugar, Butterscotch, Nutmeg, Cedar, Pepper

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**CÓDIGO 1530 ROSA** 14  
Bright Agave, Soft Red Wine, Cabernet

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**MAESTRO DOBEL SILVER** 15  
Light Caramel, Honey, Maple

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**OCHO BLANCO** 15  
Crisp, Bright Agave, Earthy

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**CUERVO PLATINO BLANCO** 16  
Smooth, Clean, Clove, White Pepper, Cinnamon

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**SOLENTO BLANCO** 16  
Smooth, Citrus, Vanilla

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**MAESTRO DOBEL HUMITO BLANCO** 17  
Sweet Caramel, Honey, Maple, Mesquite Wood, Roasted Nuts, Vanilla

**CASAMIGOS BLANCO** 18  
Vanilla, Lemon Meringue Pie, Basil, Mint

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**FORTALEZA STILL STRENGTH BLANCO** 18  
Cooked Agave, Black Pepper, Citrus, Mineral

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**TEREMANA BLANCO** 18  
Bright Citrus, Smooth, Fresh

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**CLASE AZUL PLATA** 15ML 30ML  
18 | 36  
Vanilla, Meyer Lemon, Fresh Mint, Green Guava

Here at Little Mez we're constantly working to expand our Tequila & mezcal list to bring you the best flavours Mexico has to offer. However, if we're missing one that you'd love to see on our menu just let one of the team know!



# TEQUILA REPOSADO

Tequila Reposado (meaning 'rested') is aged in oak casks for 2 -12 months dependant on the desired end result. The wooden barrels mellow the flavor of a Blanco and impart a soft oakiness and light straw colour.

**1800 REPOSADO** 12  
Long, Dry, Butterscotch, Vanilla, Roasted Green Pepper

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**ALTOS REPOSADO** 12  
Cooked Agave, Vanilla, Fruits

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**GRAN CENTENARIO REPOSADO** 14  
Cooked Agave, Oak, Toasted Almonds, Vanilla, Clove

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**CALLE 23 REPOSADO** 14  
Smooth, Light, Roasted Peppers, Fresh Fig, Light Wood Notes, Agave

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**CENOTE REPOSADO** 14  
Buttery, Fresh Hay, Lemon Peel, Toasted Sugar

**DON JULIO REPOSADO** 14  
Smooth, Rich, Oak, Spiced Fruit, Citrus

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**HERRADURA REPOSADO** 14  
Agave, Vanilla, Butter, Spice

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**ARTENOM 1414 REPOSADO** 16  
Salted Vanilla Cookie, Allspice, Mild Chilli

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**CÓDIGO 1530 REPOSADO** 16  
Bright, Sweet Agave, Vanilla, Toasted Caramel, Cocoa Powder

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**HERRADURA DOUBLE BARREL REPOSADO** 16  
Agave, Vanilla, Allspice, Clove, Oak

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**OCHO REPOSADO** 16  
Plum, White Pepper, Toffee

**MAESTRO DOBEL DIAMANTE REPOSADO**  
Caramel, Honey, Maple, Vanilla

17

**TEREMANA REPOSADO**  
Oak, Vanilla, Smooth, Rich

20

**CASAMIGOS REPOSADO**  
Dried Fruit, Spicy Oak, Sweet Agave

18

**STORYWOOD SHERRY 7 MONTH REPOSADO CASK STRENGTH**  
Rich, Sweet Cherry, Jammy Dark Fruit

23

**FORTALEZA REPOSADO**  
Cooked Agave, Cirtus, Apple, Earth, Cinnamon

18

**FORTALEZA WINTER BLEND REPOSADO 2021**  
Cinammon, Vanilla, Oak, Butter, Caramel

25

**SOLENTO REPOSADO**  
Oak, Sweet, Caramel, Citrus

18

**FORTALEZA WINTER BLEND REPOSADO 2022**  
Agave, Oak, Vanilla, Black Pepper, Butter

25

**STORYWOOD SPEYSIDE 7 MONTH REPOSADO**  
Caramel, Oak, Vanilla, Honey, Earthy Base

18

**DON JULIO REPOSADO DOUBLE CASK LAGAVULIN AGED**  
Crisp, Sweet Fig, Jalapeño Flesh, Oak, Baking Spice, Smoke

15ML 30ML  
15 | 30

**STORYWOOD SPEYSIDE 7 MONTH REPOSADO CASK STRENGTH**  
Caramel, Oak, Vanilla, Honey

18

**CLASE AZUL REPOSADO**  
Hazelnut, Vanilla, Cloves, Cinnamon, Agave Syrup

15ML 30ML  
23 | 45

# TEQUILA AÑEJO

Tequila Añejo (meaning 'old') is aged, often in white French oak or Bourbon barrels for a minimum of one year to produce a dark, very robust spirit. Many Añejos are aged between 18 months and 3 years. This method results in a balance of agave and oak flavours.

**1800 AÑEJO** 14  
Dry, Wood, Spice, Dried Fruit, Nuts, Caramel, Chocolate

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**GRAN CENTENARIO AÑEJO** 14  
Toasted Oak, Chocolate, Caramel, Nuts

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**HERRADURA AÑEJO** 14  
Smooth, Agave, Toasted Oak, Dried Fruit

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**CALLE 23 AÑEJO** 15  
Spice, Oak, Tobacco, Black Coffee

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**DON JULIO AÑEJO** 15  
Rich, Distinctive, Agave, Wood, Vanilla, Honey

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**MAESTRO DOBEL AÑEJO** 15  
Sweet, Nutty, Vanilla, Subtle Agave, Fruit

**CENOTE AÑEJO** 16  
Chocolate Truffle, Clove, Anise, Green Pepper, Orange Oil, Tree Sap, Honey

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**HERRADURA ULTRA AÑEJO** 16  
Agave, Caramel, Honey, Toasted Almonds

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**ARTENOM 1146 AÑEJO** 19  
Toffee, Walnut Candy, Custard, Orange Zest, Dark Chocolate

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**CASAMIGOS AÑEJO** 20  
Agave, Spice, Barrel Oak

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**SOLENTO AÑEJO** 20  
Smooth, Buttery, Maple, Oak

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**DON JULIO 70 AÑEJO CLARO** 20  
Smooth, Vanilla, Crisp Agave, Honey, Toasted Oak

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**FORTALEZA AÑEJO** 22  
Dry, Wood, Spice, Dried Fruit, Nuts, Caramel, Chocolate

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**STORYWOOD SPEYSIDE 14 MONTH AÑEJO** 23  
Toasted Oak, Roasted Nuts, Treacle Toffee

# TEQUILA EXTRA AÑEJO

Labelled Extra-Añejo or Muñ Añejo (extra-old), these Tequilas spend over three years in barrels and have a profile that rivals some of the oldest whiskey varieties you can find.

**CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO**  
Long, Silky, Rich, Oak, Toasted Almonds, Vanilla, Cinnamon

15ML 30ML  
15 | 30

**CÓDIGO 1530 ORIGEN EXTRA AÑEJO**  
Spice, Vanilla, Caramel, Sweet Oak, Dried Fig, Cinnamon

15ML 30ML  
25 | 50

**HERRADURA SELECTION SUPREMA EXTRA AÑEJO**  
Rich, Agave, Spice, Floral

15ML 30ML  
33 | 65

**FUENTESECA RESERVA 18 YEAR EXTRA AÑEJO**  
Apple, Oak, Cinnamon, Vanilla, Cherry

15ML 30ML  
43 | 85

**CÓDIGO 1530 AÑEJO**  
Refined, Elegant, Expressive, Fruit, Oak, Vanilla, Spice

24

**STORYWOOD DOUBLE OAK 14 MONTH AÑEJO CASK STRENGTH**  
Sweet Honey, Caramel, Cherry, Dark Fruit

27

**CODIGO 1530 BARREL STRENGTH AÑEJO**  
Subtle Caramelised Vanilla, Dark Chocolate

15ML 30ML  
15 | 30

**DON JULIO 1942 AÑEJO**  
Full, Creamy, White Pepper, Mint, Cinnamon, Sweet, Caramel

15ML 30ML  
22 | 44

**CLASE AZUL AÑEJO**  
Nutmeg, Clove, Orange Marmalade, Toasted Oak

15ML 30ML  
78 | 156

**1800 GRAN TEQUILA RESERVA AÑEJO  
EDICION DEL NUEVO MILENIO**

15ML 30ML  
225 | 450

With only 288 bottles in existence, this is a very exclusive special edition 40% Añejo Tequila.

The 1800 Milenio is a smooth, mellow-tasting spirit that tingles and warms the back of your tongue accompanied by a fine oaky flavour complimented by its dark amber-gold colour. Its double distillation and 3 years in French Oak casks is apparent on the nose and is followed by a gentle hint of vanilla and spices.



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# MEZCAL

While Tequila is derived from only blue agave and certain regions of Mexico, mezcal can be made from over 30 different types of agave, each contributing its own nuances to the end result.

These days mezcal and Tequila are differentiated by production process, agave plant used, place of origin and taste, in much the same way as rye whiskey and Scotch whisky differ.

Mezcal is distinctly different from most Tequila flavour profiles due to its smokiness.

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# MEZCAL

Mezcal can be made from more than 30 varieties of agave and is cooked inside earthen pits that are lined with lava rocks, filled with wood and charcoal before being distilled in clay pots. While some large-scale mezcal producers have adopted modern methods, artisanal makers continue to use this more traditional method, which is the source of the smokiness commonly associated with this distinctive spirit. Our mezcal list is arranged in order by region.

## OAXACA

**DEL MAGUEY CREMA — Espadín** 12  
Pineapple, Sweet orange, Roast Agave

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**DEL MAGUEY VIDA — Espadín** 12  
Smoke, Ginger, Cinnamon, Tangerine

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**DERRUMBES OAXACA — Espadín /Tobalá** 12  
Citrus, Leather and Wood Smoke, Pine Needles, Sweet Cooked Agave

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**GRACIAS A DIOS —Espadín** 12  
Smoke, Spice, Herbal, Cooked Agave

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**GRACIAS A DIOS HIGO — Espadín** 12  
Fruit, Smoke, Sweet, Fig

<b>GRACIAS A DIOS MANGO — Espadín</b> Sweet Mango, Tropical Fruits, Creamy Ice Cream	12	<b>DEL MAGUEY CHICHICAPA — Espadín</b> Dried Fruit, Sweet Almond, Chocolate, Mint	15
<b>GRACIAS A DIOS PIÑA — Espadín</b> Fruit, Caramel, Cooked Maguey, Pineapple	12	<b>DON AMADO RUSTICO BLANCO — Espadín</b> Caramel, Butterscotch, Fresh Herbs	15
<b>ALIPUS SAN ANDRES — Espadín</b> Lingering, Caramel, White Flowers, Wood	13	<b>ILEGAL JOVEN — Espadín</b> Eucalyptus, Mineral, Green Apple, Citrus, Red Chiltepe	15
<b>ALIPUS SAN JUAN — Espadín</b> Silk, Dense, Smoke, Black Pepper, Lemon, Parsley, Basil	13	<b>400 CONEJOS — Espadín</b> Citrus Spices, Fruit	16
<b>ALIPUS SAN LUIS — Espadín</b> Refreshing, Mineral, Honey, Fruit, Smoke	13	<b>AMIGOS AOTEAROA MEZCAL — Espadín</b> Subtle Smoke, Banana, Raisin, Caramel, Dried Herbs	16
<b>28 — Espadín</b> Cooked Agave, Earth, Slight Smoke	14	<b>CREYENTE — Espadín</b> Cooked Agave, Smoky Notes, Fruit, Mesquite Wood	16
<b>GRACIAS A DIOS REPOSADO — Espadín</b> Wood Polish, Spicy Oak, Wild Herbs, Citrus	14	<b>GRACIAS A DIOS — Coyote</b> Herbal, Cooked Agave, Smoked Chilli Ancho	16

<b>GRACIAS A DIOS AÑEJO — Espadín</b> Floral, Caramel, Stonefruit, Oak	16	<b>GRACIAS A DIOS — Sierra Negra</b> Pine, Sea Breeze, Subtle Smoke	18
<b>LOS SIETE MISTERIOS DOBA — Yej</b> Bright, Floral, Citrus, Subtle Smoke	16	<b>GRACIAS A DIOS — Tepexate</b> Asparagus, Celery, Green Bell Pepper, Crystallised Lemon	18
<b>DON AMADO REPOSADO — Espadín</b> Roasted Corn, Butter, Smoke, Vanilla, Cinnamon, Tropical Fruits, Dried Chilli	17	<b>GRACIAS A DIOS WILD — Tobalá</b> Herbal, Burnt Desert, Smoke	18
<b>GRACIAS A DIOS — Cuishe</b> Clove, White Pepper, Cinnamon, Apples	18	<b>GRACIAS A DIOS PECHUGA — Espadín</b> Smoked Turkey, Fruit, Dry Pine	18
<b>GRACIAS A DIOS — Cultivated Tobala</b> Mandarin, Grapefruit, Smoke	18	<b>ILEGAL REPOSADO — Espadín</b> Caramelised Pear, Clove, Butterscotch, Vanilla	18
<b>GRACIAS A DIOS — Madre Cuishe</b> Fresh Herbs, Mint, Eucalyptus, Lemon, Grapefruit	18	<b>LA PALENQUERITA — Tobala</b> Sweet, Fruit, Slight Spice	18
<b>GRACIAS A DIOS — Mexicano</b> Tobacco, Oregano, Lime, Mineral, Black Pepper	18	<b>LOST EXPLORER — Espadín</b> Herbs, Ripe Fruits, Wood	18

**CASAMIGOS — Espadín** 20  
Smoke, Black Pepper, Long Silky Finish

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**DON AMADO AÑEJO — Espadín** 20  
Barbeque, Toasted Cayenne Pepper, Baked Stone Fruit, Brandy Barrel

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**ODISEA MIXTECA — Arroqueño** 20  
Perfume, Wood, Herb, Lactic

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**ILEGAL AÑEJO — Espadín** 20  
Maple, Clove, Dark Chocolate, Sweet Agave

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**LOS SIETE MISTERIOS ENSAMBLE - Espadin/Cuishe** 27  
Herbs, Citrus Peel, Dry Tobacco, Pepper, Olive, Delicate Smoke, Wet Earth, Butter

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**LOS SIETE MISTERIOS ENSAMBLE — Espadin/Mexicanito** 15 | 30  
Freshly Cut Herbs, Bright Citrus, Smokey Chiles, Roasted Vegetables

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**LOST EXPLORER — Tobalá** 15 | 30  
Chocolate, Tobacco, Citrus

**LOS SIETE MISTERIOS — Espadin Clay Pot Distilled** 18 | 35  
Rich Minerals, Avocado Leaf, Fresh Herbs, Floral, Citrus

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**LOS SIETE MISTERIOS ENSAMBLE — Espadin/Tobalá** 19 | 37  
Tropical Fruits, Vanilla, Caramel, Black Pepper, Oak

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**LOST EXPLORER — Salmiana** 20 | 40  
Herbs After Rain, Citrus

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**LOS SIETE MISTERIOS — Coyote Clay Pot Distilled** 25 | 50  
Herbal, Pine Needles, Citrus, Grapefruit Peel

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**LOS SIETE MISTERIOS — Tobala Clay Pot Distilled** 38 | 75  
Smooth, Complex, Citrus, Floral

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**LOS SIETE MISTERIOS — Espadin/Angustifolia** 40 | 80  
Floral, Violets, Delicate, Cooked Agave, Roasted Caramel



# DURANGO

DERRUMBES DURANGO — Cenizo 12  
Soy, Buttered Toast, Grilled Meat, Fresh, Leafy, Green Apples

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LE TRIBUTE MEZCAL — Cenizo 18  
Smoke, Light Herbs, Citrus, Tropical Fruits

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CLASE AZUL MEZCAL — Cenizo 15ML 30ML 32 | 63  
Peanut, Brown Sugar, Honey, Wood, Chocolate, Ripe Fruit

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# GUERRERO

ALTIVA — Cupreata 20  
Herbal, Moss, Earth

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# MICHOACAN

DERRUMBES MICHOACÁN — Alto/Chino 16  
Mature Fruits, Tropical Juice, Agave, Wood Smoke, Pepper

SANTA MADRE ESPINA ROJA — Alto 22  
Mineral, Wood, Perfume, Herbal

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# SAN LUIS POTOSI

DERRUMBES SAN LUIS POTOSI — Salmiana 12  
Pepper, Spicy, Campfire, Candied Cooked Agave

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# TAMAULIPAS

DERRUMBES DESTILADO DE AGAVE TAMAULIPAS — Americana/Funkiana/Univittata 16  
Dry, Crisp, Blackberries, Grapes, Herbs, Bitter Chocolate

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# ZACATECAS

DERRUMBES ZACATECAS — Tequilana Weber 12  
Sweet, Rich, Candied Orange, Pepper, Earth, Chocolate, Gentle Wood Smoke

# RAICILLA

Like Tequila and mezcal, raicilla is made from the agave plant. It is roasted like mezcal, not steamed like Tequila. It hails from Jalisco, which lies outside the states in which official mezcal must be produced.

**BONETE SIERRA - Maximiliana** 15  
Oak, Quince, Anise

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**LA VENENOSA SIERRA OCCIDENTAL - Maximiliana** 15  
Apple, Pear, slight Pickle Juice Acidity

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**LOBO DE LA SIERRA - Maximiliana** 18  
Lavender, Lemongrass, Pineapple

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**BONETE COSTA - Chico Aguilar/Amarillo** 20  
Oregano, Menthol, Black Pepper

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**LA VENENOSA COSTA JALISCO - Mexicano** 20  
Earth, Pine, Herbs, Wood

# BACANORA

Bacanora is a distilled spirit made from 100% agave pacifica and produced only in the northwest Mexican state of Sonora. Sonora is known for its dry arid climate which gives Bacanora an alluring flavour. The method of making Bacanora is similar to that of mezcal, however the end result is typically less smoky.

**YOOWE - Pacifica** 16  
Mineral, Flowers, Sea Breeze

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# SOTOL

Rather than being from the agave plant, sotol is made from a different desert plant, the sotol - otherwise known as the desert spoon plant.

**LA HIGUERA - Dasyilirion Cedrosanum** 14  
Smoked Grass, Cedar

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**LA HIGUERA - Dasyilirion Leiophyllum** 14  
Meaty, Salami, Full Flavour

