

THE MAYAN

DRINKS

WELCOME TO THE MAYAN

This menu is created as an intriguing collaboration bringing SOA's distinctive distilling to The Mayan. Experience a journey that will stimulate your senses, elevate your spirits, and amplify your passion. Immerse yourself in our extensive range of fine wines, craft beers and premium spirits, along with Whisky from Oaxaca, Rum from Puebla and Gin from The Yucatán and a diverse selection of Mezcal and Tequila.

Our cocktail menu draws inspiration from Lotería, the beloved Mexican card game where fate and fortune intertwine. Like the game's iconic cards, each drink captures a unique symbol of Mexican culture - whether in the boldness of Coffee & Cigar or the refreshing spirit of El Respeto.

Take a card, take a sip, and let the game of flavours unfold. ¡Salud!

IN COLLABORATION WITH:



SPIRITS OF ANARCHY

Our standard pouring measure for spirits is 50ml. 25ml measures are available upon request.
A discretionary service charge of 12.5% will be added to your bill.
Menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of staff.

SIGNATURE COCKTAILS

COFFEE & CIGAR

17.5



Zignum Anejo Mezcal | Rey De Gatos Tequila Mocha | Tobacco Liqueur | Tonka Bean | Aztec Chocolate

Dive into Coffee & Cigar, a rich, indulgent cocktail inspired by the luxurious aroma and warmth of El Café, this cocktail is an experience in every sip - a bold and luxurious blend of smoke, coffee, and chocolate, perfect for savouring slowly, much like a fine cigar. It's the ideal tipple for those who appreciate depth, warmth, and a touch of indulgence.

Sweet – Rich – Adventurous

MAYAN PARADISE

12.5



Black Dragon Pineapple Rum | Pineapple Cordial | Coconut | Champagne Acid

The Mayan Paradise is a luxurious and refreshing escape, combining the sweetness of the tropics with a sparkling finish, much like the vibrant hues of a sunset over an ancient Mayan landscape. Perfect for those who want to indulge in the flavours of paradise with a touch of elegance.

Sweet – Fruity - Tropical

EL RESPETO

14.5



Cherry Banhez Mezcal | Almond | Cherry | Vanilla | Citrus

"El Respeto" a cocktail that embodies sophistication and elegance, blending artisanal mezcal with a touch of cherry & almond reflecting the cultural importance of love & respect in Mexican society & the Day of the Dead tradition of wearing flowers to honour members past and present.

Light - Sweet – Refreshing

VIDA DE MELON

12.5



Jose Ceurvo Tradional Reposado Tequila | Green Melon | Coconut | Banana | Pineapple | Citrus

This cocktail that celebrates the vibrant flavours of Mexico with a modern twist. This invigorating drink showcases the luscious sweetness of fresh melon & coconut perfectly balanced with a hint of citrus. Vida De Melón is a bright and uplifting cocktail, perfect for sunny days and festive gatherings. Indulge and let its refreshing essence transport you to the heart of Mexico.

Bold – Fruity – Tropical

QUEEN OF THE NIGHT

12.5



Djin of Night Gin | Bee Pollen | Agave | Citrus | Orange Blossom | Milk

This cocktail is an exquisite fusion of ancient tradition and modern elegance. Anchored by the rich, mysterious tones of Djin of Night gin, this drink exudes a deep, almost mystical allure. The natural sweetness of agave nectar, cherished by the Maya, pairs beautifully with the earthy, golden notes of bee pollen, symbolizing life and abundance. With every sip, the Queen of the Night transports you to a lush, moonlit garden, embodying the sacred harmony of nature and the divine.

Rich – Floral – Adventurous

DIVINE CREATION

12.5



Puerto De Indias Strawberry Gin | Elderflower | Guava | Cinnamon | Vanilla | Paprika

Divine Creation is an elegant and refined cocktail inspired by the grace and poise of La Dama. Each sip of Divine Creation captures the essence of elegance, combining floral, fruity, and citrus notes in perfect harmony, making it a cocktail as graceful and timeless as La Dama herself.

Sweet – Tart – Fruity

SUNSET FIZZ

13.5



Meili Vodka | Pink Grapefruit Sherbet | Pink Grapefruit | Soda Water

Inspired by the vibrant hues of a Mayan sunset, this radiant highball captures the essence of warmth, citrus, and renewal. Crystal-clear Meili Vodka is lifted with bright pink grapefruit sherbet and fresh citrus. Zesty, gently bittersweet, and beautifully refreshing, it's a drink that evokes golden skies and tropical air - crafted for effortless enjoyment from first sip to last.

Bright – Uplifting - Refreshing

LA FORTUNA

14.5



Black Dragon Spiced Rum | Plum | Cherry | Rhubarb & Hibiscus Tonic

La Fortuna is a bold and alluring cocktail that captures the unpredictable and vibrant essence of life, as celebrated in the Lotería card game. Crafted with the exotic depth of Black Dragon Spiced Rum, the drink unveils layers of rich caramel and warming spices. The luscious sweetness of plum and cherry intertwines with the tangy complexity of rhubarb, creating a vibrant symphony of flavours. Finished with the floral and tart effervescence of hibiscus tonic, this cocktail is a dynamic and visually striking masterpiece.

Spiced – Sweet – Floral Tart

CLASSIC COCKTAILS

BLACK MARGARITA

13



Jose Cuervo Traditional Blanco Tequila I Arte Black Vodka | Agave | Lime

A striking, modern cocktail with a smooth, balanced flavour that fuses the brightness of a margarita with the depth and sleek appearance of Arte Black Vodka, making it a memorable choice for tequila and vodka lovers alike.

Bright – Sour - Savoury

PINEAPPLE PICANTE DAIQUIRI

13



Black Dragon Pineapple Rum | Kaffir Lime | Chilli

A spicy twist on the classic Daiquiri invented by Jenny Cox, American mining engineer in Cuba circa 1898. The smooth pineapple rum is complemented with lime and chilli heat.

Bold – Zesty – Picante

ESPRESSO MARTINI

13



Rey De Gatos Tequila Mocha | Cold Brew Coffee | Cane Sugar

A bold and invigorating twist on the classic espresso martini, substituting tequila for vodka to add a unique, smoky depth to the cocktail. Ideal for a lively evening or a liquid dessert!

Velvety – Rich - Invigorating

EL DIABLO

13



Jose Cuervo Traditional Reposado Tequila | Blackberry | Lime | Ginger Beer

A refreshing and vibrant tequila-based cocktail with a balance of sweet, spicy, and tart flavours. First crafted in the 1940s by legendary bartender Trader Vic, it has become a beloved classic, known for its striking colour and bold flavour profile.

Crisp – Vibrant – Refreshing

BLACKBERRY BRAMBLE

13



Djin of Night Mulberry & Black Lemon Gin | Blackberry | Apple I Honey I Orange Blossom

A refined evolution of the classic Bramble, this luxurious serve layers dark berry richness with delicate floral lift. The depth of mulberry and black lemon gin is complemented by ripe blackberry, crisp apple and natural honey sweetness.
A beautifully balanced journey.

Dark Fruit - Soft Florals - Effortless Elegance

AIRMAIL

13



Duppy Share White Rum | Lime | Honey | Prosecco

Light, refreshing, and festive, with a harmonious blend of sweet, tart, and bubbly notes. A refined yet easy-drinking experience. First appearing in the 1930s, it's said to have been named after the fast and glamorous airmail postal service, symbolizing sophistication and travel.

Refreshing – Light – Complex

CHERRY OLD FASHIONED

13



Raging Scotsman Winter Spiced Whisky | Cherry & Vanilla | Chocolate Bitters

A luxurious reimagining of the Old Fashioned, bold yet balanced, classic yet elevated. Raging Scotsman Winter Spiced Whisky brings warm notes of clove and spice, layered with rich cherry and soft vanilla sweetness. Silky on the palate with a refined smoky finish, it's a cocktail that lingers.

Smooth - Smoky - Indulgent

NON-ALCOHOLIC COCKTAILS

MAYAN ELIXIR

9.5



Afsana Lion | Agave | Citrus | Plum |Green Tea | Indian Tonic

Each sip of Aztec Elixir is a journey through time, blending sweet, tart, and bitter notes in perfect harmony. This drink is both energizing and grounding, with flavours that linger like a legend, perfect for those who appreciate a bold yet balanced drink that honours ancient Aztec traditions.

Rich – Light – Refreshing

ANCIENT KING

9.5



Afsana Warrior | Three Spirit Livener | Tepache | Pineapple & Almond | Serrano Pepper

The Ancient King is regal yet powerful cocktail that pays homage to the wisdom and vitality of ancient civilizations. It offers a rich tapestry of flavours - fruity, herbal, and slightly effervescent - fit for those who seek a drink that evokes both strength and sophistication. Perfect for sipping while contemplating the grandeur of the past.

Tropical – Tart – Complex

LA ROSA

9.5



Afsana Lion | Hibiscus & Cacao Husk Tea | Rose | Rhubarb & Hibiscus Tonic

La Rosa is an elegant blend of floral, fruity, and earthy flavours, with a balance of complexity and softness, making it as captivating and timeless as the iconic rose it represents. Perfect for those who appreciate beauty in every sip.

Bright – Floral – Refreshing

LUCHADOR

9.5



Afsana Princess | Pink Grapefruit | Agave | Citrus | Pink Grapefruit Soda

Luchador is bold and invigorating inspired by the strength and energy of El Luchador, the iconic wrestler. It is refreshing yet powerful, full of character and zest, perfect for those who appreciate bold flavours with an energetic finish, perfectly embodying the agility and vibrancy of a luchador in action.

Sweet – Tart – Refreshing

EL JIMADOR

9.5



Afsana Beauty | Kiwi | Apple | Citrus | Guava & Lime Soda

El Jimador is refreshing and vibrant inspired by the hardworking spirit of the agave harvester. It is lively, fruit-forward with a perfect balance of sweetness and tang, capturing the essence of hard work, nature, and the vibrant life of the Mexican countryside. A refreshing tribute to the noble spirit of the jimador.

Sweet – Tangy – Tropical

BEER & CIDER

DRAUGHT

Mayan Lager 4%	6.5
Modello 4.5%	7.5
Mahou Cinco Estrellas 5.1%	6.5
Guinness Stout 4.1%	7.5

BOTTLES I CANS

Pacifico Clara, Mexico, 4.5%	6.5
Estrella Galicia, Spain, 0.0%	6.5
Pulp Mango & Lime Cider, 4%	6.5

SOFT DRINKS

DRAUGHT

Coke | Diet Coke | Lemonade | Sparkling Mango	4

BOTTLES I CANS

Indian Tonic & Light Water	4
Rhubarb & Hibiscus Tonic	4
Mexican Lime Soda	4
Pineapple & Almond Soda	4
Pink Grapefruit Soda	4
Mandarin & Ginger Soda	4
Ginger Ale | Ginger Beer	4
Large Still Water | Large Sparkling Water	5.5
Juices | Orange, Cranberry, Pineapple, Apple	4

NON-ALCOHOLIC SPIRITS

AFSANA 0.0% NON-ALCOHOLIC APERITIF

Natural, Halal-friendly beverages created with carefully selected botanicals, fruits and herbs - no alcohol or artificial flavours.

Afsana Beauty	7
Afsana King	7
Afsana Lion	7
Afsana Princess	7
Afsana Warrior	7

We serve 50ml as our standard pouring measure for spirits. 25ml measures are available upon request.

SPIRITS

VODKA

SOA Arte White Birmingham	10.5
SOA Arte Blue, Birmingham	10.5
SOA Arte Black, Birmingham	10.5
Absolut Vanilla, Sweden	9.5
Meili Vodka, USA	11
Belvedere, Poland	12.5

GIN

SOA Djin of Night, Mulberry & Black Lemon, Birmingham	10.5
Beefeater, London	9
Monkey 47, Germany	15.5
Puerto de Indias, Strawberry, Spain	9.5

RUM

SOA Black Dragon, Pineapple, Birmingham	10.5
SOA Black Dragon, Spiced, Birmingham	10.5
Duppy Share White Rum, Jamaica	10.5
Duppy Share Spiced Rum, Jamaica	10.5
La Hechicera Fine Aged, Columbia	15.5
Takamaka Coconut Rum, Seychelles	9.5

We serve 50ml as our standard pouring measure for spirits. 25ml measures are available upon request.

WHISKY

BLENDED & IRISH

SOA Raging Scotsman Winter Spiced, Birmingham	10.5
Chivas Regal,12yo, Scotland	10.5
Jameson, Black Barrel, Ireland	11.5

BOURBON

Makers Mark, Bourbon, Kentucky	9.5
Woodford Reserve, Bourbon, Kentucky	10.5
Jack Daniels Single Barrel, Sour Mash, Tennessee	12.5

MALT

SOA Spirit Hound Whisky, American Single Malt, Colorado	18
The Glenlivet Founders Reserve, Single Malt, Speyside	10.5
Macallan Double Cask, 12yo, Speyside	20
Macallan Double Cask, 15yo, Speyside	35
Macallan Double Cask, 18yo, Speyside	55

BRANDY

Hennessy VS, France	12.5
Remy Martini, 1738, France	15.5

LIQUEURS

Bepi Tosolini Coffee Liqueur, Italy	10.5
Bepi Tosolini Saliza Amaretto, Italy	10.5
Luxardo White Sambuca, Italy	8.5
Narano Bitter Orange, Mexico	9.5

SAKE

SOA Kabuki Momoshu Peach	30ml 4.75 | 100ml 9.8 | 125ml 13.5 | 175ml 18

AGAVE TASTING FLIGHTS

818 — 21.5

Blanco | Reposado | Añejo

A truly excellent tequila from family-owned farms in Jalisco, using only the highest quality ingredients.

SMOKE & MIRRORS — 20.5

Ilegal Joven Mezcal | Storywood Speyside 7 Reposado Tequila | Koch Elemental Espadín

A selection of aged Mezcal & Tequila

BEYOND MEZCAL — 20.5

La Venenosa Tabernas Raicilla | La Higuera Dasylirion Wheerli Sotol | Bacanora Aguamiel Blanco

Featuring different agave spirits.

THE LOST EXPLORER MEZCAL — 45

Espadín 8 y.o | Tobalá 10 y.o | Salmiana 12 y.o

Award – winning artisanal mezcal made within the rhythm of nature.

AGAVE LIST

MEZCAL

To clear up the most common source of confusion, tequila is a type of Mezcal – so all tequila is Mezcal, but not all Mezcal is tequila. What we now know as tequila has historically variously been referred to as mezcal wine, mezcal brandy, agave wine and mezcal tequila.

Banhez Joven Ensemble, Ejutla, Oaxaca 42% 14.5
Light smoke, ripe pineapple, lemon blossom, a touch of creamy banana, and vegetal agave.

Del Maguey Mezcal Vida, San Luis Del Rio, Oaxaca 42% 14.5
Spiced, fruity palate. Smoked almond, a little light peach juice and hints of potpourri and mixed spices.

Del Maguey Crema de Mezcal, San Luis Del Rio, Oaxaca 45% 14.5
Tropical fruits on the palate; notes of guava, pineapple, a little coconut, and then fresh espresso, black pepper, and mint.

Del Maguey Mezcal Chichicapa, San Luis Del Rio, Oaxaca 48% 22.5
Complex, with hefty notes of citrus, classic roasted agave notes, a sprinkle of salt and a big smokiness developing alongside a hint of refreshing mint chocolate.

Dos Hombres Joven, San Luis del Rio, Oaxaca 42% 18.5
Super smooth and creamy, lovely mouthfeel with tangy citrus notes, and lingering smoke and black pepper.

Ilegal Joven, Oaxaca, Mexico 40% 13
Sweet caramel notes with hints of Corinth raisins, dried herbs and black pepper.

Ilegal Reposado, Oaxaca, Mexico 40% 16.5
Butterscotch and caramel. Soft wood smoke, cedar, pipe tobacco and agave. Dried herbs.

Ilegal - Añejo, Oaxaca, Mexico 40% 26.5
Fresh flowers, orange rind and peppermint oil. Slightly salty and very herbal. Smoke develops.

Koch El Maguey Espadín, San Baltazar Guelavila, Oaxaca 47% 13
Sweet tropical fruit and a touch of grapefruit citrus, with toasted coconut and a herbaceous grassy note, with smoky pepper leading into the finish.

Koch Mexicano Mezcal, Oaxaca 47% 18.5
A fruity and spicy aroma to it, and the palate is fruity and smoky, with a warming undercurrent of spices.

Los Siete Misterios Doba-Yej 2022, Sola de Vega, Mexico 44% 15.5
Plenty of citrus, with lime and grapefruit peel. Balanced smoke throughout, with sweet spices, and some chilli pepper heat.

Madre Mezcal Espadín 40% 14.5
Roasted agave, peppercorn, dry smoke with a hint of baked earth, banana, orange oil.

Mezcal Unión Uno, Oaxaca, Mexico 40% 14.5
Vanilla pod earthiness gives way to fragrant smoke and pine, while a few sweeter hints of fresh citrus give it some pep.

Mezcal Verde Momento, Tlacolula, Oaxaca 42% 10.5
Quite sweet with candied nuts and dried fruit, though classic mezcal

We serve 50ml as our standard pouring measure for spirits. 25ml measures are available upon request.

Montelobos Espadin, Oaxaca, Mexico 43.2% 16.5
Medium-bodied and wonderfully linear, with a delicate mineral streak and subtle smokiness wrapped up in flavours of ripe tropical fruit.

Ojo de Tigre Joven, Puebla, Oaxaca 37% 11.5
Apple blossom and toasted spice, with tangy kiwi, fresh herbs and cooked agave sweetness shrouded by subtle smoke.

Quiquiriqui Matalan, Santiago Matatlan, Oaxaca 45% 10.5
Sweet, vegetal notes with earthy elements and stone fruits, wrapped up in a bonfire smoke with a sprinkling of black pepper.

The Lost Explorer 'Espadin' 8y.o, San Pablo Huixtepec, Oaxaca 42% 18.5
Wood smoke and dried, singed herbs, with yellow plum and roasted agave sweetness.

The Lost Explorer 'Tobala' 10y.o, San Pablo Huixtepec, Oaxaca 42% 28.5
Smoky cigar box, hints of truffle, and baked earth, with vanilla pod bringing sweetness.

The Lost Explorer 'Salmiana' 12y.o, San Pablo Huixtepec, Oaxaca 42% 38.5
Flinty mineral notes, vegetal bell pepper, and Jalapeno spice, lifted by oily citrus zest, and sweet, fresh agave.

Zignum Añejo, Tlacolula de Matamoros, Oaxaca 40% 18.5
Juicy agave combines with dark espresso, sweet vanilla, and rich oak. Sweet, burned caramel and gentle nuttiness are prominent throughout.

AGAVE LIST

TEQUILANA BLANCO

Blanco Tequila (also known as White, Plata, or Silver Tequila) is any tequila which is either unaged or aged for less than two months in stainless steel or oak barrels.

818 Blanco 40% 12.5
Creamy, cooked agave and vanilla sweetness, with some melon, lime zest, and herby spice.

Cazcabel Coconut 34% 10.5
Vegetal agave and creamy coconut sweetness, with hints of peppery spice.

Clase Azul Plata, Jalisco, Mexico 40% 34.5
Very delicate aroma with sweet, candied notes of papaya, mango and lemon zest, lots of caramelized brown sugar and soft notes of black pepper.

El Tequileno Blanco, Jalisco, Mexico 38% 9.5
Cooked agave and pear skin sweetness, vegetal bell pepper, a lick of liquorice sweetness, and black pepper spice.

El Cabrón Tequilana, Zacatecas, Mexico 40% 12.5
Pickled jalapenos, tinned pineapple, fresh agave, floral honey, browning apples, and thyme.

El Cabrón Tequilana 100% Blue Agave, Zacatecas, Mexico 40% 12.5
A graceful, complex spirit with heaps of agave, sweet, charred, and vegetal, as well as tropical fruit and a touch of peppery spice.

El Sueno - Watermelon, Jalisco, Mexico 25% 8.5
Packing plenty of cooling watermelon, sweet and floral with a soft touch of vegetal agave and zesty citrus.

Jose Cuervo Tradicional Silver, Mexico 38% 9.5
A 100% agave, unaged tequila from the classic stable of Jose Cuervo. Excellent entry level stuff, great for cocktails but with enough character to enjoy neat.

1800 Silver Tequila 12
A premium tequila made from 100% blue agave. Smooth and supple entry with a round medium-bodied palate with sweet prune and roasted pepper.

Mijenta Blanco, Jalisco, Mexico 40% 20.5
Cooked agave richness, honeydew melon, a crackle of black pepper and cinnamon.

SƏA **Rey De Gato Tequila Mocha, Mexico 33%** 10.5
Soft on entry, Light notes of vanilla, agave honey with lingering coffee and dark chocolate.

We serve 50ml as our standard pouring measure for spirits. 25ml measures are available upon request.

AGAVE LIST

TEQUILANA REPOSADO

Reposado ("Rested" in Spanish) refers to Tequila which is aged for a minimum of two months in oak barrels, but less than a year. These often offer the finest balance of youthful vigour, and the complexity.

818 Reposado 40% 14.5
Earthy vanilla, brown sugar, roasted agave, with some floral honey, and grilled stone fruits.

Clase Azul Reposado, Jalisco, Mexico 40% 55.5
Vanilla-y and earthy agave notes. A touch of tropical fruit sweetness and honey.

El Tequileno Reposado Gran Reserva, Jalisco, Mexico 40% 10.5
Banana and caramelised pear on the nose, interlaced with nutmeg, vanilla and caramel. Light oak, spice and toffee on the palate.

El Tequileno Reposado, Jalisco, Mexico 40% 12.5
Touches of woody vanilla, salted caramel, roasted agave and tobacco sweetness, and spice.

Jose Cuervo Tradicional Reposado 38% 9.5
100% agave tequila from Jose Cuervo tequila, aged shortly in white oak barrels. The peppery notes from the Silver Tradicional are dialled back in the Reposado, in their place, you'll find sweeter hints of caramel. Yum!

We serve 50ml as our standard pouring measure for spirits. 25ml measures are available upon request.

1800 Reposado Tequila 13
After spending up to a year in oak casks, this 1800 Reposado Tequila is ready for Margaritas, Sunrises or even enjoyed neat. Beautiful golden hue to this, too.

Kah Reposado, Jalisco, Mexico 40% 15.5
Spiced fruit and cooked peppers, with a light caramel glaze.

Olmeca Altos Reposado, Mexico 38% 14.5
Robust, yet pleasant, with tannins and citrus notes; a long and well-balance finish.

Storywood Speyside 7 Reposado, Mexico, Scotland 40% 11.5
Butterscotch and caramel, with plenty of earthy agave alongside helpings of chopped nuts and sultanas.

TEQUILANA ANEJO

Añejo Tequila must be aged for at least a year by law. These are often the most complex Tequilas.

818 Añejo 40% 15.5
Drizzles of caramel join creamy agave, with cinnamon, clove, and earthy vanilla in tow.

1800 Anejo Tequila 14
An ultra-premium tequila, 1800 Anejo is aged in small French oak barrels for over 12 months, with a small proportion of it aged in American oak for 3 years.

Kah Anejo, Jalisco, Mexico 40% 15.5
Fragrant tobacco, milk chocolate, toffee and a rich, creamy mouth feel.

Mijenta Añejo, Jalisco, Mexico 40% 40.5
The time in cask has added mellow layers of caramel, vanilla, and buttery oak to the herbaceous cooked agave, and nuttiness at its core.

Patrón Añejo, Jalisco, Mexico 40% 15.5
Smooth and sweet. Distinct oak wood complemented by vanilla, raisins and honey, with a hint of melon.

Rooster Rojo Añejo with Smoked Pineapple, Mexico 30% 8.5
Tropical fruit with wafts of banana and heaps of pineapple, good smoky notes of charred, caramelised fruit and toasted oak, wafts of vanilla, and agave minerality.

Storywood Double Oak Añejo, Mexico, Scotland 40% 18.5
Honeyed roasted agave sweetness, with jammy forest fruits, oak spice, and dried fig.

We serve 50ml as our standard pouring measure for spirits. 25ml measures are available upon request.

AGAVE LIST

PECHUGA

This spirit is named "Pechuga", which means chicken breast - a reference to the third distillation, in which a basket of fruit and a chicken breast is suspended in the still.

Bozal Pechuga, Mazatlán, Guerrero, Mexico 45.5% 25.5
Plenty of clay minerality accompanies smoky agave notes, with layers of tropical fruit, green pepper, and gentle sweetness.

Montelobos Pechuga, Mitla, Oaxaca 47.9% 28.5
Grassy agave, orange chocolate, white pepper heat, salted butter, a dry smokiness and dried fruit sweetness.

Quiquiriqui Mezcal Cacao Pechuga, Santiago Matatlan 47% 18.5
Rich, earthy coffee with a delicate bitterness fill the nose, complemented by notes of green herbs, bitter coffee, rich cocoa and sweet agave throughout the palate.

Sin Gusano Pechuga, Tlacolula, Mexico 41.1% 24.5
Notes of bright orange, sticky fruit cake, aromatic agave, wisps of smoke – think Christmas pudding in a mezcal glass.

AGAVE-BASED SPIRITS

In addition to tequila and mezcal, there are a number of other agave-based spirits and liqueurs that are made using the agave plant. Other traditional Mexican spirits are gaining increased prominence.

Bacanora Aguamiel Blanco, Sonora, Mexico 41% 15.5
Smoky, with distinctive mesquite wood, a touch of liquorice and earthy, grassy agave.

Estancia Raicilla, Jalisco 45% 14.5
Light and floral, with a hint of freshness hiding behind. Slightly smoky, too.

La Higuera Cedrosanum Sotol, Chihuahua, Mexico 47.1% 14.5
Earthy nose, with woody notes of pine and cedar, and a complex herbal mixture. Soft leather on the palate, with more herbs, liquorice, a touch of lemon, and gentle minerals.

La Venenosa Raicilla Sierra, Jalisco, Mexico 40.1% 14.5
A green fruity, tropical spirit with a creamy mouthfeel.

We serve 50ml as our standard pouring measure for spirits. 25ml measures are available upon request.