

AGAVE

3

TEREMANA

MASTER DISTILLER: LOPEZ FAMILY
FOUNDED: 2020
ALTITUDE: APPROXIMATELY
1500 METERS ABOVE SEA LEVEL
REGION: LOS ALTOS IN JESÚS MARÍA, JALISCO

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: BRICK OVEN
SOIL: RED VOLCANIC

FLAVOUR NOTES:

BLANCO: FRESH & HERBAL, CITRUS PEEL, EARTHY, VANILLA, PEPPER, ZEST, LIGHT SPICE **12**
REPOSADO: LIGHT OAK, VANILLA, & CARAMEL WITH HINTS OF AGAVE **14**
AÑEJO: RICH OAK, CARAMEL, VANILLA, HINTS OF DRIED FRUITS & SPICES **16**

LOS TRES (3X): 36

DON JULIO

MASTER DISTILLER: ENRIQUE DE COISA
FOUNDED: 1942
ALTITUDE: APPROXIMATELY
1900 METERS ABOVE SEA LEVEL
REGION: LA PRIMAVERA, JALISCO,
LOS ALTOS SOUTHERN

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: CLAY HORNOS
SOIL: RED VOLCANIC

FLAVOUR NOTES:

BLANCO: CRISP AGAVE, LEMON & LIME, GRAPEFRUIT, LIGHT, SWEET FINISH **15**
REPOSADO: CITRUS, MELLOW LEMON, SPICE, RIPE STONE FRUIT, CARAMEL,
CACAO, CINNAMON **16**
AÑEJO: OAK, BUTTERSCOTCH, CITRUS, LIME, GRAPEFRUIT, CARAMEL, **18**
SLIGHT SPICE, WILD HONEY

LOS TRES (3X): 42

PATRÓN

MASTER DISTILLER: DAVID RODRIGUEZ
FOUNDED: 1989
ALTITUDE: APPROXIMATELY
2200 METERS ABOVE SEA LEVEL
REGION: HACIENDA DEL PATRÓN, JALISCO

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: BRICK OVEN
SOIL: RED CLAY

FLAVOUR NOTES:

BLANCO: CRYSTAL CLEAR, FRUITS, CITRUS, LIGHT PEPPER, SMOOTH, SWEET **14**
REPOSADO: OAK, FRESH AGAVE, FRUIT, CITRUS, HONEY, VANILLA, FLORAL NOTES **16**
AÑEJO: WARM AMBER, OAK, VANILLA, RAISINS, HONEY, CARAMEL, LIGHT SMOKE **18**

LOS TRES (3X): 42

AGAVE

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PASOTE

MASTER DISTILLER: FELIPE J. CAMARENA
FOUNDED: 2016
ALTITUDE: APPROXIMATELY
2000 METERS ABOVE SEA LEVEL
REGION: LOS ALTOS, JALISCO SOUTHERN

AGAVE: BLUE WEBER
STILLS: COPPER & STEEL
ROASTING: STONE OVEN
SOIL: RED IRON-RICH CLAY

FLAVOUR NOTES:

BLANCO: MINERALITY, COOKED AGAVE, CITRUS ZEST, BLACK PEPPER **18**
REPOSADO: SWEET AGAVE, VANILLA, CARAMEL, STEWED FRUIT **22**
AÑEJO: OAK, CINNAMON, DRIED FRUIT, BAKING SPICES, CARAMEL **27**

LOS TRES (3X): 59

ARETTE

MASTER DISTILLER: EDUARDO &
JAIME ORENDAIN
FOUNDED: 1986
ALTITUDE: APPROXIMATELY
1,510 METERS ABOVE SEA LEVEL
REGION: ATOTONILCO, JALISCO,
LOS ALTOS SOUTHERN

AGAVE: BLUE WEBER
STILLS: STAINLESS STEEL
ROASTING: BRICK OVEN
SOIL: VOLCANIC

FLAVOUR NOTES:

BLANCO: CRISP & CLEAN, CITRUS & AGAVE NOTES, SLIGHT PEPPERY FINISH **16**
REPOSADO: LIGHT OAK, VANILLA & CARAMEL WITH HINTS OF AGAVE **25**
AÑEJO: RICH OAK, CARAMEL, VANILLA, HINTS OF DRIED FRUITS & SPICES **29**

LOS TRES (3X): 57

SIETE LEGUAS

MASTER DISTILLER: IGNACIO GONZALEZ
VARGAS & MARÍA AMPARO DE ANDA FRANCO
FOUNDED: 1952
ALTITUDE: APPROXIMATELY
1,600 METERS ABOVE SEA LEVEL

REGION: LA PRIMAVERA, JALISCO,
LOS ALTOS SOUTHERN
AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: STONE OVENS
SOIL: RED VOLCANIC

FLAVOUR NOTES:

BLANCO: FRESH & VIBRANT WITH STRONG AGAVE PRESENCE, CITRUS, PEPPER **18**
REPOSADO: BALANCED OAK, VANILLA, CARAMEL, COOKED AGAVE **22**
AÑEJO: DEEP OAK, CARAMEL, VANILLA, NOTES OF DRIED FRUITS & SPICES **27**

LOS TRES (3X): 59

AGAVE

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64

MASTER DISTILLER: FELIPE CAMARENA
FOUNDED: 2013
ALTITUDE: APPROXIMATELY
2,100 METERS ABOVE SEA LEVEL
REGION: LOS ALTOS IN JESÚS MARÍA, JALISCO

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: STONE OVEN
SOIL: VOLCANIC

FLAVOUR NOTES:

BLANCO: BRIGHT AGAVE, CITRUS, & EARTHY UNDERTONES **16**
REPOSADO: SOFT OAK, VANILLA & HINTS OF AGAVE SWEETNESS **18**
AÑEJO: RICH OAK, CARAMEL, VANILLA & A COMPLEX BLEND OF SPICES,
DRIED FRUITS **30**

LOS TRES (3X): 57

CASCAHUI

MASTER DISTILLER: SALVADOR
ROSALES BRISEÑO
FOUNDED: 1904
ALTITUDE: APPROXIMATELY
1,530 METERS ABOVE SEA LEVEL
REGION: LOS VALLES IN EL ARENAL, JALISCO

AGAVE: BLUE WEBER
STILLS: CLAY
ROASTING: EARTH PIT
OVENS
SOIL: VOLCANIC

FLAVOUR NOTES:

BLANCO: PURE AGAVE, CITRUS & HERBAL NOTES **15**
REPOSADO: LIGHT OAK, VANILLA & CARAMEL WITH A TOUCH OF AGAVE **19**
AÑEJO: RICH OAK, CARAMEL, VANILLA & SUBTLE SPICE NOTES **28**

LOS TRES (3X): 57

BOZAL MEZCAL

MASTER DISTILLER: ARTURO CONDE, DON
ADRIAN BAUTISTA & HONORATO CRUZ MOLINA
FOUNDED: 1942
ALTITUDE: APPROXIMATELY
2,400 - 2,600 METERS ABOVE SEA LEVEL
REGION: DURANGO, OAXACA

AGAVE: CENIZO,
TOBASICHE & TEPEZATE
STILLS: COPPER & STEEL
ROASTING: BRICK OVEN
SOIL: VOLCANIC

FLAVOUR NOTES:

CENIZO: BRIGHT ORANGE PEEL, FLORAL, MEAQUITE, SWEET BARBECUE, COCOA,
LIGHT SMOKE **29**
TOBASICHE: HERBACEOUS, CEDAR, EARTHY, QUINCE, ANISE, BOTANICA **28**
TEPEZTATE: FLORAL, EARTHY, BOTANICAL, CACAO, SAVOURY SMOKINESS **28**

LOS TRES (3X): 75

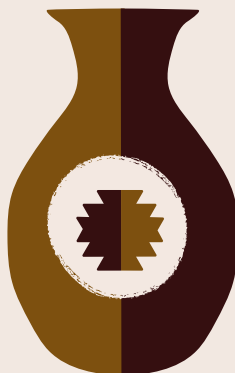
MÁS TEQUILA

CASAMIGOS BLANCO	12
CASAMIGOS REPOSADO	13
CASAMIGOS AÑEJO	18
DON JULIO ROSADO	32
DON JULIO 1942 AÑEJO	42
PATRÓN EL CIELO	35
ARETTE GRAN CLASE EXTRA AÑEJO	40
CLASE AZUL REPOSADO	45
1800 COCONUT	12
TROMBA CAFETO	13
TROMBA BLANCO	12
TROMBA REPOSADO	15
TROMBA AÑEJO	19



MÁS MEZCAL

TRES TRIBUS ENSAMBLE	16
DEL MAGUEY VIDA ESPADÍN	15
CASAMIGOS ESPADÍN	16
LOS SIETE MISTERIOS DOBA-YEJ	13
BURRITO FIESTERO CENIZO	15
NUESTRA SOLEDAD MATATLÁN	14
MEZCALOSFERA TOBAXICHE	30
ILEGAL ESPADÍN REPOSADO	20



SIGNATURE COCKTAILS

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ALL OF OUR SYRUPS ARE MADE IN HOUSE USING FRESH FRUIT

CASA MARGARITAS

- TRADITIONAL MARGARITA** TEREMANA BLANCO, COINTREAU, LIME, SUGAR, SEA SALT RIM **23**
- TOMMY'S MARGARITA** TEREMANA REPOSADO, LIME, AGAVE **23**
- PICO RICO** CHILLI INFUSED TEREMANA BLANCO, COINTREAU, JALAPEÑO SYRUP, LIME, SUGAR, TAJIN RIM **23**
- GUAVA** TEREMANA BLANCO, COINTREAU, GUAVA, LIME, AGAVE, LIME SALT RIM **23**
- SMOKEY PIÑA** DOBA-YEJ! MEZCAL, COINTREAU, PINEAPPLE, CARAMEL, CHARRED PINEAPPLE, LIME, BLACK SALT RIM **23**



MARGARITAS POCA MADRE

- FROZEN DEL DÍA** TROMBA BLANCO, LIME, FRUIT SYRUP, SMOKED SALT & OUR FLAVOUR OF THE DAY **23**
- EL COCO** 1800 COCONUT, TEREMANA BLANCO, PINEAPPLE, COCONUT CREAM, LIME, TOASTED COCONUT RIM **24**
- PALOMA DE SANDÍA** CHILLI INFUSED PATRON REPOSADO, ANCHO REYES VERDE, FRESH WATERMELON, LIME, AGAVE, SODA, TAJIN RIM **24**
- BALA DE PLATA** PATRON SILVER, PEACH LIQUEUR, LIME, PEACH SYRUP, BLACK SALT RIM **24**
MAKE IT SPICY - ADD CHILLI INFUSED TEQUILA!
- COKIWI** TEREMANA BLANCO, LIME, MUDDLED KIWI, COCONUT & KIWI SYRUP, COCONUT LIME SALT RIM **24**
- JALAPIÑA** CHILLI-INFUSED TEREMANA REPOSADO, ANCHO REYES LIQUEUR, PINEAPPLE JUICE, JALAPEÑO SYRUP, LIME, TAJIN RIM **24**
- NOT A THAI RESTAURANT** SPICY TAMARIND SMIRNOFF, WATERMELON SYRUP, TAMARIND SYRUP, LIME, TAJIN RIM **24**
- LYCHEE-NGADA** TEREMANA BLANCO, LYCHEE LIQUEUR, APPLE JUICE, CINNAMON-APPLE SYRUP, LIME SALT RIM **24**
- HIBISCUS GINARITA** ARETTE BLANCO, PINK GIN, HIBISCUS, GRAPEFRUIT, LIME, SUGAR, LIME SALT RIM **23**
- CHILANGUITO** ARETTE BLANCO, MANGO LIQUEUR, MANGO, JALAPEÑO SYRUP, TAJIN RIM **24**

CLASSIC COCKTAILS

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ALL OF OUR SYRUPS ARE MADE IN HOUSE USING FRESH FRUIT

SANGRIA FELIX SOLIS WINES, CITRUS, CHERRY, STONE FRUITS, SEASONAL GARNISHES	18 / 48
APEROL SPRITZ APEROL, PROSECCO, ORANGE, SODA	18
MOJITO STRAWBERRY / BLUEBERRY / WATERMELON NUSA CAÑA TROPICAL RUM, LIME, MINT, SODA, SUGAR	22
COSMOPOLITAN KETEL ONE VODKA, COINTREAU, CRANBERRY, LIME	22
DAIQUIRI WATERMELON / STRAWBERRY / PINEAPPLE / PEACH NUSA CAÑA TROPICAL RUM, LIME, SUGAR	22
NEGRONI CLASSIC / AZTEC TANQUERAY GIN / DOBA-YEJI MEZCAL, CAMPARI, CINZANO ROSSO	23
OLD FASHIONED CLASSIC / OLMECAN MAKER'S MARK BOURBON / TEREMANA REPOSADO, BITTERS, BROWN SUGAR / AGAVE	23
MOSCOW MULE KETEL ONE VODKA, GINGER BEER, LIME, MINT	22
ESPRESSO MARTINI CLASSIC / MAYAN KETEL ONE VODKA / TROMBA CAFETO, KAHLUA, FRESH ESPRESSO	23
PALOMA TROMBA BLANCO TEQUILA, GRAPEFRUIT, AGAVE, LIME, SODA	24
LONG ISLAND ICED TEA NUSA CAÑA TROPICAL RUM, TANQUERAY GIN, KETEL ONE VODKA, TEREMANA BLANCO, COINTREAU, LEMON, TOPPED WITH COKE	25
SOUR AMARETTO / WHISKEY / MEZCAL LEMON, SUGAR, FOAMER	24



LOS CLASICOS DE POCA

MEZKI-RICO MEZCAL, FIORENTE, STRAWBERRY, LEMON, KIWI	23
AGUA LOCA VODKA, GREEN APPLE SOUR, PEACH SCHNAPPS, CRANBERRY, LIME, PEACH SYRUP	23
PO-CARAJILLO TEQUILA, LICOR 43, ESPRESSO, AGAVE	24
TAMARETTO MEZCAL, AMARETTO, LEMON, TAMARINDO, AGAVE	24
COLIMA GIN, LYCHEE, STRAWBERRY, MINT, LIME	23

BEERS

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TAP BEERS

425ML / 570ML

ESTRELLA DAMM 4.6% LAGER, ESP	14 / 18.5
HILLS APPLE 5.0% CIDER, AUS	12 / 16.5
AETHER BREWING 4.2% MEXICAN LAGER, AUS	12 / 16.5
AETHER BREWING 4.5% PALE ALE, AUS	13 / 17.5

PACK BEERS

MEXICAN

CORONA 4.5% LAGER, MEX	12
DOS EQUIS ESPECIAL 4.5% LAGER, MEX	13
DOS EQUIS AMBAR 4.5% AMBER ALE, MEX	13
MODELO ESPECIAL 4.5% PILSNER, MEX	13
NEGRA MODELO 5.4% DARK VIENNA LAGER, MEX	13

ASK YOUR WAITER ABOUT OUR MEXICAN SELECTION!

AUSTRALIAN

STONE & WOOD 4.4% PACIFIC ALE, AUS	13
BALTER 5.0% XPA, AUS	13
LITTLE DRAGON 4.0% GINGER BEER, AUS	13

UPGRADE YOUR PACK BEERS!

MAKE IT "CHELADA" (SALT & LIME) +3

MAKE IT "CUBANA" (OUR MIX OF SAUCES AND CHILLI) +5

MAKE IT "CLAMATO MICHELADA"

(OUR MIX OF SAUCES AND CHILLI WITH TOMATO JUICE) +8



WINES

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ROJO

			150ml	250ml	BTL
2024	TEMPRANILLO RUNNING WITH BULLS	BAROSSA, SA	14	23.5	65
2024	SHIRAZ LANGMEIL 'LONG MILE'	BAROSSA, SA	14	23.5	65
2023	PINOT NOIR SAINT CLAIR	MARLBOROUGH, NZ	16	26.5	75
2022	CABERNET SAUVIGNON YALUMBA 'SANCTUM'	COONAWARRA, SA	14	23.5	65
2024	MALBEC ALAMOS	MENDOZA, ARG	16	26.5	75

BLANCO

2024	SAUVIGNON BLANC NAUTILUS ESTATE	MARLBOROUGH, NZ	16	26.5	75
2023	CHARDONNAY VASSE FELIX 'FILIUS'	MARGARET RIVER, WA	16	26.5	80
2024	PINOT GRIGIO CASA LUNARDI	VENETO, ITA	14	23.5	65
2023	PINOT GRIS MT DIFFICULTY 'ROARING MEG'	CENTRAL OTAGO, NZ	16	26.5	80
2023	ALBARINO RUNNING WITH BULLS	EDEN VALLEY, SA	16	26.5	75

ROSÉ/ROSADO

2022	GRENACHE ROSÉ TRIENNES	PROVENCE, FRA	16	26.5	75
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SPARKLING

			125ml	BTL
NV	PROSECCO CASA GHELLER	VENETO, ITA	14	65
NV	MOSCATO ANGAS PREMIUM	ADELAIDE, SA	14	65

NB. VINTAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

SIN ALCOHOL 0%

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JARRITOS MEXICAN SOFT DRINK	8
ASK OUR FRIENDLY STAFF ABOUT FLAVOURS	
MARGARITA CERO FRESA	15
SEEDLIP ORANGE GROVE ZERO ALCOHOL SPIRIT, STRAWBERRY, LIME, AGAVE	
CERO COLADA	15
PINEAPPLE, COCONUT CREAM, GUAVA, LIME	
LOVELY SISTER	15
APPLE, GRAPEFRUIT, LIME, STRAWBERRY, PINEAPPLE	
HEAPS NORMAL 0% XPA, AUS	11

SPIRITS

VODKA

KETEL ONE	12
GREY GOOSE	14
CÎROC	15
BELVEDERE	13

GIN

TANQUERAY	12
TANQUERAY TEN	15
THE BOTANIST	14
HENDRICKS	13
BOMBAY SAPPHIRE	12
NORDES	12
KATUN (MEX)	13

BOURBON

BULLEIT	12
JACK DANIEL'S	12
MAKER'S MARK	12
BASIL HAYDEN'S	14

WHISKY

JOHNNIE WALKER BLACK LABEL	12
JOHNNIE WALKER BLUE LABEL	35
JAMESON	12
CANADIAN CLUB	12
LAGAVULIN 16 YEAR OLD	32
OBAN SINGLE MALT	22
ABASOLO (MEX)	17

RUM

BACARDI CARTA BLANCA	12
NUSA CAÑA SPICED RUM	12
NUSA CAÑA TROPICAL RUM	12
CAPTAIN MORGAN	12
CAPTAIN MORGAN BLACK	12
BUNDABERG SMALL BATCH	13
RON ZACAPA	17