

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, EARTHY, VANILLA, PEPPER, ZEST, LIGHT SPICE 13
REPOSADO: LIGHT OAK, VANILLA, & CARAMEL WITH HINTS OF AGAVE 15
AÑEJO: RICH OAK, CARAMEL, VANILLA, HINTS OF DRIED FRUITS & SPICES 17

LOS TRES (3X): 38

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 16
REPOSADO: CITRUS, MELLOW LEMON, SPICE, RIPE STONE FRUIT, CARAMEL, CACAO, CINNAMON 17
AÑEJO: OAK, BUTTERSCOTCH, CITRUS, LIME, GRAPEFRUIT, CARAMEL, SLIGHT SPICE, WILD HONEY 19

LOS TRES (3X): 44

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 15
REPOSADO: OAK, FRESH AGAVE, FRUIT, CITRUS, HONEY, VANILLA, FLORAL NOTES 17
AÑEJO: WARM AMBER, OAK, VANILLA, RAISINS, HONEY, CARAMEL, LIGHT SMOKE 19

LOS TRES (3X): 44

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 **19**

REPOSADO: SWEET AGAVE, VANILLA, CARAMEL, STEWED FRUIT **23**

AÑEJO: OAK, CINNAMON, DRIED FRUIT, BAKING SPICES, CARAMEL **29**

LOS TRES (3X): 62

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 **17**

REPOSADO: LIGHT OAK, VANILLA & CARAMEL WITH HINTS OF AGAVE **27**

AÑEJO: RICH OAK, CARAMEL, VANILLA, HINTS OF DRIED FRUITS & SPICES **31**

LOS TRES (3X): 60

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 **19**

REPOSADO: BALANCED OAK, VANILLA, CARAMEL, COOKED AGAVE **23**

AÑEJO: DEEP OAK, CARAMEL, VANILLA, NOTES OF DRIED FRUITS & SPICES **29**

LOS TRES (3X): 62

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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 17
REPOSADO: SOFT OAK, VANILLA & HINTS OF AGAVE SWEETNESS 19
AÑEJO: RICH OAK, CARAMEL, VANILLA & A COMPLEX BLEND OF SPICES & DRIED FRUITS 32

LOS TRES (3X): 60

CASCAHUIN

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 16
REPOSADO: LIGHT OAK, VANILLA & CARAMEL WITH A TOUCH OF AGAVE 20
AÑEJO: RICH OAK, CARAMEL, VANILLA & SUBTLE SPICE NOTES 30

LOS TRES (3X): 60

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 31
TOBASICHE: HERBACEOUS, CEDAR, EARTHY, QUINCE, ANISE, BOTANICA 30
TEPEZTATE: FLORAL, EARTHY, BOTANICAL, CACAO, SAVOURY SMOKINESS 30

LOS TRES (3X): 75

MÁS TEQUILA

CASAMIGOS BLANCO	13
CASAMIGOS REPOSADO	14
CASAMIGOS AÑEJO	19
DON JULIO ROSADO	34
DON JULIO 1942 AÑEJO	44
PATRÓN EL CIELO	37
ARETTE GRAN CLASE EXTRA AÑEJO	42
CLASE AZUL REPOSADO	48
1800 COCONUT	13
TROMBA CAFETO	14
TROMBA BLANCO	13
TROMBA REPOSADO	16
TROMBA AÑEJO	20



MÁS MEZCAL

TRES TRIBUS ENSAMBLE	17
DEL MAGUEY VIDA ESPADÍN	16
CASAMIGOS ESPADÍN	17
LOS SIETE MISTERIOS DOBA-YEJ	14
BURRITO FIESTERO CENIZO	16
NUESTRA SOLEDAD MATATLÁN	15
MEZCALOSFERA TOBAXICHE	32
ILEGAL ESPADÍN REPOSADO	21



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 <i>MAKE IT SPICY - ADD CHILLI INFUSED TEQUILA!</i>	24
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

LOS CLASICOS DE POCA

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ALL OF OUR SYRUPS ARE MADE IN HOUSE USING FRESH FRUIT

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

CLASSIC COCKTAILS

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



BEERS

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TAP BEERS

425ML / 570ML

ESTRELLA DAMM 4.6% LAGER, ESP	14	18
HILLS APPLE 5.0% CIDER, AUS	12	16
ROSA BLANCA HOPPY 3.4% LAGER, ESP	13	17
AETHER BREWING 4.5% PALE ALE, AUS	13	17

FROM THE FRIDGE

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

**LOVE MEXICAN BEER? WE MIGHT HAVE SOMETHING SPECIAL...
JUST ASK!**

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 BEER!** —

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
TEMPRANILLO RUNNING WITH BULLS	BAROSSA, SA	15	24	69
SHIRAZ LANGMEIL 'LONG MILE'	BAROSSA, SA	15	24	69
PINOT NOIR SAINT CLAIR	MARLBOROUGH, NZ	16	27	79
CABERNET SAUVIGNON YALUMBA 'SANCTUM'	COONAWARRA, SA	15	24	69
MALBEC ALAMOS	MENDOZA, ARG	16	27	79

BLANCO

SAUVIGNON BLANC NAUTILUS ESTATE	MARLBOROUGH, NZ	16	27	75
CHARDONNAY VASSE FELIX 'FILIUS'	MARGARET RIVER, WA	16	27	80
PINOT GRIGIO CASA LUNARDI	VENETO, ITA	15	24	65
PINOT GRIS MT DIFFICULTY 'ROARING MEG'	CENTRAL OTAGO, NZ	16	27	80
ALBARINO RUNNING WITH BULLS	EDEN VALLEY, SA	16	27	75

ROSÉ/ROSADO

ROSÉ ARC DU SOLEIL	PROVENCE, FRA	18	28	83
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SPARKLING

		125ml	BTL
PROSECCO CASA GHELLER	VENETO, ITA	16	69
MOSCATO ANGAS PREMIUM	ADELAIDE, SA	14	65

SIN ALCOHOL 0%

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JARRITOS MEXICAN SOFT DRINK	8
ASK US ABOUT THIS WEEK'S FLAVOURS!	
MARGARITA CERO	15
YOUR CHOICE OF HOUSE-MADE SYRUP: APPLE, STRAWBERRY, PEACH OR WATERMELON, WITH LIME & AGAVE	
CERO COLADA	15
PINEAPPLE, COCONUT CREAM, GUAVA, LIME	
LOVELY SISTER	15
APPLE, GRAPEFRUIT, LIME, STRAWBERRY, PINEAPPLE	
HEAPS NORMAL XPA, AUS	11

SPIRITS

VODKA

KETEL ONE	13
GREY GOOSE	15
CÎROC	16
BELVEDERE	14

WHISKY

JOHNNIE WALKER BLACK	13
JOHNNIE WALKER BLUE	37
JAMESON	13
CANADIAN CLUB	13
LAGAVULIN 16 YEAR OLD	34
OBAN SINGLE MALT	23
ABASOLO (MEX)	18

BOURBON

BULLEIT	13
JACK DANIEL'S	13
MAKER'S MARK	13
BASIL HAYDEN'S	15

GIN

TANQUERAY	13
TANQUERAY TEN	16
THE BOTANIST	15
HENDRICKS	14
BOMBAY SAPPHIRE	13
NORDES	13
KATUN (MEX)	14

RUM

BACARDI CARTA BLANCA	13
NUSA CAÑA DARK	16
NUSA CAÑA TROPICAL	14
CAPTAIN MORGAN	13
CAPTAIN MORGAN BLACK	13
BUNDABERG SMALL BATCH	14
RON ZACAPA	18

