

# EL PASTOR MEZCAL

ALL OF OUR MEZCAL - SERVED WITH SAL DE GUSANO & ORANGE, IN TRADITIONAL JICARAS. (ADD VERDITA 1.50)

SILKY & SMOOTH	% Alcohol	35ml shot	150ml carafe	250ml carafe
<b>QUIQUIRIQUI - SAN JUAN DEL RIO</b> A beautiful road trip in the mouth... cut flowers, grass and citrus, slips into a creamy cacao smoky dream	48%	7	27	42
<b>EL JOLGORIO ESPADIN</b> Citrus, basil and minerality to boot, smooth, vegetal and herbal - this is why Espadin is the future!	47.8%	10	42	65
<b>PAPADIABLO ESPECIAL</b> Ensemble of Espadin and 3 wild agaves - Bright, silvery explosion on the palate, green notes with a little wet cement and flint - name means The Devil Pope, whats not to like?	47.4%	11.5	48	75
<b>MEZCALES DE LEYENDA DURANGO</b> Herby, vanilla, peachy, nutty. Like a stroll through Borough Market on a spring morning.	48%	9	36	56
DEEP, DARK & SMOKY	% Alcohol	35ml shot	150ml carafe	250ml carafe
<b>QUIQUIRIQUI MATATLAN</b> Classic mezcal flavours, a beautiful bold smokebomb with caramel sweetness and a peppery finish. Drink, enjoy, repeat	45%	6.5	24	36
<b>AMORES ESPADIN</b> Bergamot blossom, Sandal wood and mature mango - that's a lot of flavour packed into a great session mezcal	41%	6.3	25	38
<b>METEORO</b> Subtle, leathery and deep, pepper grows with each sip, like an earthy and sweet snog	45%	7.5	31	50
<b>MEZCALES DE LEYENDA GUERRERO</b> A steamroom full of smoky green things - brined olives, dried oregano and epazote, young plantain and wisps of other complexities	45%	8	33	52

FRESH & GREEN	% Alcohol	35ml shot	150ml carafe	250ml carafe
<p><b>AMORES CUPREATA</b> Roasted pumpkin seeds, leather &amp; cocoa with bold, bright, vegetal flavors all over the place</p>	43%	7	26	39
<p><b>DERRUMBES SAN LUIS POTOSI</b> Chalky and mineral, This is tart and fruity with silvery flickers and a campfire warmth... Gin lovers take note if you think you don't like mezcal try this...</p>	43.5%	7.5	31	47
<p><b>MARCA NEGRA TEPESTATE</b> Savoury, earthy and tingly on the tongue. This agave is the Big Don of wild agaves in Oaxaca... soft stewed fruits and wet wood smoke</p>	47.3%	11	45	70
<p><b>LA VENENOSA RAICILLA</b> Raicilla is the trouble-causing cousin of mezcal. This one is vegetal, rubbery and grassy, with menthol, sweetness and a little smoke. Approach with caution</p>	45.5%	11	45	70
<p><b>DEL MAGUEY TOBALA &amp; ESPADIN BLEND</b> Herby and luminescent, a rare blend of 58% Agave Tobaalá and 42% Agave Espadin</p>	49%	15	60	100
UNIQUE&EXOTIC/PECHUGAS	% Alcohol	35ml shot	150ml carafe	250ml carafe
<p><b>BRUXO NO 2 PECHUGA DE MAGUEY</b> Mineral &amp; herbal, light caramel notes from the cooked maguey... green fruits and hint of peppermint</p>	46%	7.5	29	45
<p><b>VAGO ELOTE</b> Espadin agave, infused with roasted corn then distilled a 3rd time. Woody, honeycomb and green tropical fruit, all wrapped in a smokey sweet corn hug</p>	50.2%	10	42	65
<p><b>MARCA NEGRA DOBADAN</b> Brown sugar and grapefruits... rarer than most, this is light on smoke with a bit of violet and green banana</p>	47.8%	11	45	70
<p><b>DEL MAGUEY MEZCAL IBERICO</b> Not vegetarian-friendly, distilled with a piece of Iberico ham and fruit, from the village of Santa Catarina Minas</p>	49%	25	95	150