



MARGARITAS

EL PASTOR 11.75

The house classic. El Jimador Reposado, fresh lime, Cointreau, agave, served frozen

ON THE ROCKS 11.75

El Jimador Reposado, fresh lime, Cointreau, agumieli

AVOCADO & PASSIONFRUIT 12

El Jimador Reposado, avocado, passionfruit syrup, lime juice, Cointreau, agave, served frozen

DIABLITO MARGARITA 13

El Jimador Reposado, Ancho Reyes, Ayuuk, lime juice, agave, jalapeño brine, with a tajin rim

LAGERITA 11.75

El Jimador Reposado, Cointreau, agave, fresh lime, served long and frozen, topped up with Corona

SPICED MANGO 12

El Jimador Reposado, mango, Cholula, fresh lime, Cointreau, agave, served frozen

BRAMBLARITA 12

El Jimador Reposado, Cointreau, agave, blackberry puree, Chambord, fresh lime

STRAWBERRY & BASIL 12

El Jimador Reposado, Cointreau, agave, strawberry puree, basil, fresh lime

MEZCARITA 12.50

A margarita made with mezcal; Mezcal Verde Momento, fresh lime juice, Cointreau, agumieli
Upgrade with Mezcal Amores 15.75

BREAKFAST MARGARITA 13

Herradura Plata, orange marmalade, lime juice, agave

BACKBAR MARGARITA base mezcal/tequila +5

If you know how you like yours, tell us and we will come up with the goods. Priced on base tequila

COCKTAILS

PALOMA 11

El Jimador Blanco, topped up with Two Keys Grapefruit, served long

PIÑA COLADA 12.50

Don Q & Aluna rums, pineapple juice, lime juice, coconut cream

NEGRONI EL PASTOR 12

Mezcal Verde Momento, El Bandarra Vermouth, Campari, served on the rocks

BLOODY MARIA 12

El Jimador blanco, Soulsauce, lime juice, tomato juice, celery, served long

DIABLO ROJO 11

El Jimador Blanco, ginger beer, lime juice, laced with cassis, served long

TEQUILA OLD FASHIONED 13

Herradura Reposado, Nixta, Orange Bitters

MEZCAL SOUR 13

Mezcal Verde, lemon juice, sugar syrup, Oggs
Fancy Tequila or Pisco instead of mezcal? Just ask 12

TEQUILA

BLANCO

TAPATIO BLANCO 7.75 / 32.50 / 51

Los Altos (Highlands)

OCHO BLANCO 7.75 / 32.75 / 51

Los Altos (Highlands)

FORTALEZA BLANCO 13 / 55 / 84

Tequila Valley (Lowlands)

HERRADURA DIRECTO 18.50 / 79 / 120

Tequila Valley (Lowlands)

HERRADURA PLATA 9 / 37.50 / 55

Tequila Valley (Lowlands)

EL JIMADOR BLANCO 5.50 / 23 / 39

Tequila Valley (Lowlands)

CASA DRAGONES 18 / 74.50 / 115

Tequila Valley (Lowlands)

CORRALEJO BLANCO 6.50 / 27.50 / 44

Los Altos (Highlands)

CASCAHUIN BLANCO TAHONA 12 / 49.50 / 83

Los Altos (Highlands)

MIJENTA BLANCO 11.50 / 47.50 / 71

Los Altos (Highlands)

REPOSADO

TAPATIO REPOSADO 8.75 / 35 / 54

Los Altos (Highlands)

CALLE 23 REPOSADO 9.75 / 41 / 61

Los Altos (Highlands)

ARETTE REPOSADO 7.25 / 29.50 / 46

Tequila Valley (Lowlands)

HERRADURA REPOSADO 9.50 / 39 / 58

Tequila Valley (Lowlands)

EL JIMADOR REPOSADO 6.50 / 26 / 42

Tequila Valley (Lowlands)

CORAZON REPOSADO 8.25 / 34.5 / 51

Los Altos (Highlands)

AÑEJO

EL JIMADOR AÑEJO 7.75 / 31 / 43

Tequila Valley (Lowlands)

TAPATIO EXCELENCIA 29.50 / 125 / 189

Los Altos (Highlands)

HERRADURA AÑEJO 11.50 / 47.50 / 71

Tequila Valley (Lowlands)

CORRALEJO AÑEJO 8.25 / 35 / 53

Los Altos (Highlands)

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

BEBIDAS Y MEZCALES



MEZCALES

We serve our mezcal in that time-honoured Mexican way, with orange slices & worm salt

EL PASTOR

EP BATCH 4

35ml shot 13 / 150ml carafe 54 / bottle to take out 140

Strictly limited edition – once it’s gone, it’s gone. Herbal, earthy, light smoke, pure sunshine

SILKY & SMOOTH

35ml shot / 150ml carafe / 250ml carafe

SIETE MISTERIOS DOBA YEJ 14 / 57 / 84.5

Hints of grapefruit, lime, lemon and apple, smoked yellow fireworks. Violet and floral notes 44%

BANHEZ MEZCAL 9.25 / 38 / 56

A beautiful first try for the novice mezcal drinker. Banana cream, lingering smoky peppermint. Produced by a cooperative of families in Ejutla, Oaxaca 42%

MEZCALES DE LEYENDA DURANGO 14 / 57 / 85

Herby, vanilla notes, peachy, nutty – like a stroll through Borough Market on a spring morning 48%

OJO DE DIOS 9.50 / 39 / 57

Sweet smoke, hints of black tea, cashew finish, a great doorway into mezcal discovery 42%

UNIQUE & EXOTIC / PECHUGAS

35ml shot / 150ml carafe / 250ml carafe

BRUXO NO.2 PECHUGA DE MAGUEY 11 / 45 / 68

Mineral and herbal, light caramel notes from the cooked maguey green fruits and hint of peppermint 46%

DEEP, DARK & SMOKY

35ml shot / 150ml carafe / 250ml carafe

QUIQUIRIQUI MATATLAN 9.50 / 39 / 58

Classic mezcal flavours, a beautiful bold smokebomb with caramel sweetness and a peppery finish. Drink, enjoy, repeat 45%

AMORES ESPADIN 10.75 / 43 / 61

Bergamot blossom, sandalwood and mature mango – that’s a lot of flavour packed into a great session mezcal 41%

MONTELOBOS ESPADIN 10 / 41 / 61

Roasted agave notes with a complex smoky perfume 43.2%

CORTE VETUSTO ESPADIN 13.50 / 56 / 83

Berries, burnt sugar, just the right amount of smoke; a beautiful Espadin 45%

ENMASCARADO ESPADIN 13.50 / 56 / 83

Big citrus notes underpinned with smoking charcoal and salty toffee. Apple wood smoke, lime juice and salt crystals on the palate 45%

KOCH ENSAMBLE 13.50 / 55 / 82

A beautifully balanced Ensamble, full of soft fruit and velvet gentleness 47%

FRESH & GREEN

35ml shot / 150ml carafe / 250ml carafe

RAICILLA LA VENENOSA 25.50 / 110 / 170

Basically, this complex, special distillate could be responsible for a ravey Summer of Love, every day 64%

EL PENSADOR 12.50 / 52 / 74

Unusually smooth for a mezcal of this strength; hint of cream and salt, which sounds quite rude 48%

AMORES CUPREATA 12.50 / 51 / 75

Roasted pumpkin seeds, leather and cocoa with bold, bright, vegetal flavours all over the place 41%

THE LOST EXPLORER SALMIANA 26 / 102 / 160

Fresh green chilli, vibrant grapefruit peel and agave after a rainfall. Mineral with a spicy finish 42%

WINES

FIZZ

125ml glass / 175ml glass / 750ml bottle

LLOPART 10 / – / 54.50

Reserva brut

RENÉ BEAUDOUIN – / – / 85

Blanc de Blancs NV

WHITE

125ml glass / 175ml glass / 750ml bottle

LATIDO BLANCO 7 / 9 / 38

Navarra, Spain
Lively, citric, full-bodied

WEATHER STATION SAUVIGNON BLANC 7.80 / 10 / 39

Stellenbosch, South Africa
A rounded and balanced palate, with kiwifruit and tangy green apple flavours

HART BROS ALBARIÑO 12 / 15.50 / 66

Rías Baixas, Spain
Fresh, structured and complex, with notes of citrus and stone fruits

RED

125ml glass / 175ml glass / 750ml bottle

REIGN OF TERROIR RED 7 / 9 / 38

Swartland, South Africa
A rich, spicy and robust blend ideal for the delights of taco eating

EL ANDEN TEMPRANILLO 9.50 / 12.25 / 52

Rioja, Spain
14 months oak-aged, with hints of tobacco, raspberry, leather and smoke

HART BROS TINTO 12.50 / 15.50 / 66

Madrid, Spain
Delicate and elegant with a beautiful long finish and notes of berries, red fruit and gentle spice

SPIRITS

ABASOLO CORN WHISKY 12

COURVOISIER V.S.O.P 10.50

DON Q AÑEJO 10.50

DON Q CRISTAL 9.50

DON Q GOLD 10

GREY GOOSE 10

PORT CHARLOTTE 12

PORTOBELLO 10

NAKED GROUSE 9.50

STOLICHNAYA 9

TANQUERAY 10 12

THE BOTANIST GIN 12

WILD TURKEY 10 12

BEERS

EL PASTOR PALE ALE 6

4.9%

PACIFICO CLARA 6

4.5%

CORONA 6

4.5%

ESTRELLA GALICIA 6

Gluten free 4.9%

ESTRELLA GALICIA NA 5

0%

Mexicanise your beer

CHELADA 2

with ice, lime juice, salt rim

CUBANA 2.75

as above + salsa picante, Worcestershire sauce, tabasco, salt rim

MICHELADA 3

as the cubana + clamato, celery, salt rim

SOFT DRINKS

APPLE JUICE 4

GINGER BEER 4

TONIC 4

GINGERELLA 4

COKE 4

COKE ZERO 4

LEMONY 4

ORANGE JUICE 4

ORANGEADE 4

PINEAPPLE JUICE 4

SODA WATER 4

TOMATO JUICE 4

AGUAS DEL DIA glass 4 / jug 8

Flor de Jamaica, Agua de Piña, Seasonal Special (ask your server)