

MARGARITAS

EL PASTOR 10

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

...ON THE ROCKS 10.75

AVOCADO & PASSIONFRUIT 10.5

El Jimador Reposado, avocado, passionfruit syrup, lime juice, Cointreau, agamiel. Served frozen.

SPICED MANGO 10.5

El Jimador Reposado, mango, pasilla chilli, fresh lime, Cointreau, agamiel. Served frozen.

HIBISCUS & HONEYDEW 10.5

El Jimador Reposado, honeydew melon, lime, Cointreau, hibiscus syrup. Served frozen.

MEZCARITA 11.5

A margarita made with mezcal; Mezcal Verde Momento, fresh lime juice, cointreau, agamiel.

LAGERITA 10 El Jimador Reposado, fresh lime, Cointreau, agamiel, served long, topped up with Corona.

BREAKFAST MARGARITA 10.5

El Jimador Blanco, 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.

COCTELES

PALOMA 10.5

El Jimador Blanco, fresh lime, Pampelle, San Pellegrino Pompelmo, served long.

PIÑA COLADA 10

Don Q and Aluna rums, pineapple juice, coconut, lime.

DIABLO ROJO 10

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

NEGRONI EL PASTOR 11

Mezcal Verde Momento, Cocchi Rosa, Campari, served on the rocks.

BLOODY MARIA 10.25

El Jimador Blanco, Soulsauce, tomato, celery, served long.

MEZCAL

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

EL Batch 2

CACAO Infused - uniquely distilled over organic cocoa nibs from Chiapas. All the best bits about chocolate without the feeling of guilt. Some say this mezcal imparts a feeling of frivolous euphoria.

35ml shot **10.5**
150ml carafe **43**
bottle to take out **68**

EL Batch 3

Mesquite and pine smoked Tepeztate & Espadin - the Tepeztate agaves used in this batch are from the badland altiplanos of Oaxaca. They grow up to 40ft high and impart punchy pine sap and sweet pineapple rind flavours.

35ml shot **10.5**
150ml carafe **43**
bottle to take out **68**

Amores Espadin

Bergamot blossom, Sandalwood and mature mango - that's a lot of flavour packed into a great session mezcal.

35ml shot **8**
150ml carafe **31**
250ml carafe **49**

WINES

FIZZ

CAVA PARES BALTA BRUT N.V.

125ml glass **8.5** / 750ml bottle **39**

WHITE 125ml glass / 375ml carafe / 750ml bil

VALDIVIESO CHARDONNAY CHILE

Complex, intense & mineral **6.5** / 18 / 29

LEVIN SAUVIGNON BLANC

Clear, bright, refreshing **8.75** / 26 / 48

HART BROS ALBARIÑO

White peach, honey, sea air **10** / 29 / 53

RED 125ml glass / 375ml carafe / 750ml bil

LATIDO DE SARA GARNACHA

Smoky red fruits **6.25** / 17 / 30

FINCA LA ESTACADA

Leather, tobacco, blackcurrants **6.5** / 17 / 30

PASTOR'S BLEND

Ripe plums and black pepper **8.5** / 22 / 43

TEQUILA

El Jimador Blanco **5.25**

El Jimador Reposado **6.75**

Herradura Plata **7.25**

Herradura Reposado **7.75**

Herradura Anejo **8.5**



BEERS

ACAPULCO GOLD (4.3%) **5.5**

PACIFICO CLARA (4.5%) **5.75**

CORONA (4.5%) **5.5**

ESTRELLA GALICIA (5.5%) *Gluten Free* **5.5**

EP LAGER (*Plaza only*) (4.8%) **3.25** / **6.5**

Mexicanise your Beer

CHELADA **1.75**

with ice, lime juice & salt rim

CUBANA **2.5**

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

MICHELADA **2.75**

is the cubana with clamato, celery salt rim

SOFT DRINKS

AGUAS DEL DIA

GLASS **3.25** / JUG **7.5**

Flor de Jamaica - hibiscus flower

Agua de Piña - spiced pineapple

KARMA COLA

GINGERELLA

LEMONY

SUMMER (ORANGE)

330ml **3.75** each

CAFÉS

ESPRESSO/MACCHIATO

single **2.5** double **3.5**

CAPPUCINO **3.5**

LATTE **3.5**

AMERICANO **3.5**