



## LA BODEGA COCKTAILS

### **Renata** - 14

Tanqueray 10, limoncello, fresh strawberry, egg white, sugar syrup and fresh lemon juice

### **Lomas** - 10

Finlandia vodka, apple juice, fresh mint orgeat syrup, egg white and fresh lime juice

### **Horchata con Ron** - 9

Homemade horchata with rice milk and cinnamon, sugar syrup and sailor jerry spiced rum

### **Media Noche Mexicana** - 11

Herencia de plata, finlandia vodka, espresso shot, vanilla and cacao blanc

### **Paramo** - 13

Bulleit Bourbon, Ancho Reyes chilli liqueur, agave syrup and lime juice

## ALCOHOL FREE COCKTAILS

### **Raspado** - 6

Lychee juice, vanilla syrup, lime juice and fresh raspberry

### **Nocolada** - 6

Pineapple juice, coconut cream and a touch of lime

### **Citrus Loco** - 6

Fresh lime, orange, lemon, grapefruit and cranberry juice

# UPSTAIRS AT LA BODEGA NEGRA

## TEQUILA COCKTAILS

### **House Margarita** - 10

Batanga blanco, triple sec  
fresh lime juice. Served on  
the rocks with salt

### **Hibiscus Margarita** - 10

Batanga blanco, homemade  
hibiscus syrup, fresh lime juice.  
Served on the rocks with hibiscus  
salt

### **Jalapeño Margarita** - 10

Batanga blanco, fresh jalapeno,  
suger syrup, fresh lime juice.  
Served on the rocks with chilli  
salt

### **Frozen Margarita** - 10

### **Amarillo** - 13

Herradura blanco, fresh  
yellow pepper, passion fruit,  
sugar syrup and fresh lime juice

### **Diamante** - 12

Batanga blanco, maraschino  
liqueur, agave syrup, lime juice,  
Peychaud bitters

### **Masacuata** - 12

Batanga Blanco, raspberry,  
prosecco, vanilla, lime

### **Paloma Rosa** - 12.50

Codigo rosa, grapefruit juice,  
lime juice, sugar syrup and soda  
water. Served on the rocks with  
salt.

## MEZCAL COCKTAILS

### **Mezcalita** - 12.50

Ojo de dios, triple sec,  
fresh lime juice.  
Served on the rocks  
with worm salt

### **Santo Mezcaloni** - 11

Ojo de dios, campari  
and antica formula

### **Pepino Bruxo** - 12

Bruxo X, pineapple juice,  
fresh cucumber, fresh chilli, lime  
juice and agave syrup

### **Tiliche** - 13

Ojo de dios, cranberry juice,  
lime juice, triple sec, egg white,  
agave syrup, and maraschino  
cherries



## TEQUILA

AGAVE SOMELIER SELECTION (25ml each)

- 1. Casamigos Blanco** 18
- 2. Herradura Reposado**
- 3. Cenote Anejo**

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FLIGHTS (25ml each)

- |                              |    |                              |    |
|------------------------------|----|------------------------------|----|
| <b>1. Don Julio Blanco</b>   | 20 | <b>1. Casamigos Blanco</b>   | 22 |
| <b>2. Don Julio Reposado</b> |    | <b>2. Casamigos Reposado</b> |    |
| <b>3. Don Julio Anejo</b>    |    | <b>3. Casamigos Anejo</b>    |    |

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PREMIUM SELECTION (25ml each)

- 1. Jose Cuervo Platinum** 28
- 2. Dobel Diamante**
- 3. Don Julio 1942**

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### **Arette Blanco** - 8

Roasted agave and cedar. Soft notes of honey and dried herbs

### **Arette Reposado** - 9

Salty, herbal, floral with vanilla hints

### **Arette Anejo** - 10

Flowery, citrus fruit, caramel, chocolate and a little smoke

### **Calle 23 Blanco** - 10

Citrus, herbs and cooked agave

### **Calle 23 Reposado** - 11

Wood spices float up from the glass first, lively and fresh

### **Calle 23 Anejo** - 12

Carnival-style fudge with lots of vanilla and sugar. Hints of coffee and spice

### **Casamigos Blanco** - 13

Creamy, lifted by warm, earthy agave, chilli spice, black peppercorn and vanilla pod notes

### **Casamigos Reposado** - 14

Fresh, with clean notes of lemon, black pepper, and nutmeg

### **Casamigos Anejo** - 15

There's some perky spiciness in there, plus sweet vanilla and custard notes from the barrel and vanilla tone

### **Codiga Rosa** - 12

Bright agave character, soft red wine notes of Cabernet from Napa Valley

# UPSTAIRS AT LA BODEGA NEGRA

## TEQUILA (CONT.) 50ml

### **Cenote Blanco** - 11

Citrus, fresh, peppery

### **Cenote Reposado** - 13

Vanilla, wood, spices, green vegetables

### **Cenote Anejo** - 15

Smoked woody notes. Vanilla, spices, chocolate

### **Herradura Blanco** - 11

Roasted agave and cedar. Soft notes of honey and dried herbs. Creamy, full palate with very faint hints of oak and spice

### **Herradura Reposado** - 12

Slightly tangy palate, hints of dry oak, sandalwood and roasted agave

### **Herradura Anejo** - 14

Rich aromas of agave, chocolate, pineapple and dried cherry appear along with oak

### **Herradura Suprema** - 60

Full bodied and oily with notes of dry oak, baked agave plants, more floral notes and allspice

### **Patron Blanco** - 12

Almost earthy nose with soft spices and zesty citrus. Bright

### **Patron Reposado** - 15

Nice linger, full of pepper and spice, lingering sweetness of honey and caramel

### **Patron Anejo** - 17

Medium oak wood, vanilla and raisins with faint hint of citrus

### **Tapatio Blanco** - 9

Hints of tea and citrus, buttered new potatoes and a cream soda aroma.

With time some apple and floral notes appear

### **Tapatio Reposado** - 11

Mellow agave, with more pronounced apple character than the blanco.. Spices, grilled peppers and a faint trace of woodsmoke as it develops

### **Tapatio Anejo** - 13

Deliciously smooth, with some cocoa and extra wood spices (cinnamon, some clove) perfectly mingling with the ever-present pepper and vegetal notes from the agave.

Worryingly drinkable

### **Tapatio Excelencia Gran Reserva** - 37

Hot caramel apples, intense agave and hidden floral flourish

### **Jose Cuervo Reserva de la Familia Platino** - 17

Light, peppery, sweet, honeyed agave on the nose, parsley and honey, toffee apple and nutmeg, a little charcoal



## TEQUILA (CONT.) 50ml

### **Jose Cuervo Reserva de la Familia Extra Anejo - 28**

Toasty oak and agave, apple turnovers and wood spices

#### **1800 Blanco - 10**

Flavour is clean and refreshing with notes of angelica root

#### **1800 Reposado - 11**

Sweet, creamy and rounded, with cinnamon, nutmeg, allspice and spicy cocoa flavours

#### **1800 Anejo - 13**

Roasted and stewed agave flavours mix in with chocolate malt, vanilla, caramel and cinnamon, reminiscent of a mexican hot chocolate

#### **Ocho Blanco - 8**

Sweet and very fruity, quite tangy too with notes of damson, black pepper, pine forests and more of that zest from the nose

#### **Ocho Reposado - 9**

Mouthfeel is perfect, with big green earthy agave flavour complimented by soft notes of vanilla and oak to round it out

#### **Ocho Anejo - 13**

Notes of lavender, orange marmalade, caramel, maple, and oak with natural iodine acidity

#### **Don Julio Blanco - 12**

Crisp agave aromas blended with hints of fresh citrus notes - lemon, lime and grapefruit

#### **Don Julio Reposado - 13**

Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon balanced with subtle notes of pear, apple and lemon for a lightly honeyed and smooth flavour to be savoured

#### **Don Julio Anejo - 15**

This alluringly fragrant, aged tequila has a fresh blend of lime, grapefruit and mandarin citrus aromas with a rich touch of caramel

#### **Don Julio 1942 - 30**

Vanilla, sun ripened tropical fruit, and spice undertones

#### **El Rayo Blanco - 10**

Exceptionally smooth and gentle, with an almost oily mouthfeel, notes of citrus, lots of earthy agave and a hint of flinty minerals

#### **El Rayo Reposado - 11**

Fresh and complex, combining herbal agave with a caramelised smokiness with underlying orange

# UPSTAIRS AT LA BODEGA NEGRA

## MEZCAL

SOMELIER SELECTION (25ml each)

- 1. Ojo de Dios** 21
  - 2. Bruxo II**
  - 3. Siete Misterios**
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FLIGHTS (25ml each)

- |                               |    |                    |    |
|-------------------------------|----|--------------------|----|
| <b>Choose 3 from Legendas</b> | 24 | <b>1. Bruxo X</b>  | 23 |
| <b>with 3 different salts</b> |    | <b>2. Bruxo II</b> |    |
|                               |    | <b>3. Bruxo IV</b> |    |
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### **Alipus San Baltazar Espadin** - 14.50

Citrus, with heavy emphasis on roasted maguey and banana.  
Medium acidity with strong lingering flavour

### **Alipus San Juan Espadin** - 14.50

Herbal and mineral notes. Light, rugged flavours. Fresh acidity with medium lingering flavour

### **Alipus Santa Ana Espadin** - 14.50

Pineapple, tamarind, nanche, jocote, toasted pumpkin seeds, and light smoky notes

### **Illegal Joven Espadin** - 12

Thinnish mouthfeel, light smoke. Slight citrus sweetness, black pepper, slight spice, minerally

### **Illegal Reposado Espadin** - 14

Butterscotch and caramel. Soft wood smoke, cedar, pipe tobacco and agave. Dried herbs

### **Illegal Anejo Espadin** - 22

Fresh flowers, orange rind and peppermint oil. Slightly salty and very herbal. Smoke develops

### **Siete Misterios Doba Yej Espadin** - 13

Scents of citrus to medium character with great stay in the mouth. It tends to improve with air and power develops its sweet and floral

### **Bruxo X** - 11

Citrus, flowers and peanuts are followed by orange peel, fresh fruit, chamomile, mineral and honey notes

### **Bruxo II** - 15

A roasted maguey heart is infused in the spirit, adding extra intense agave notes. Less smoky than most mezcals, this has notes of chocolate and spice

### **Bruxo IV** - 19

Bruxo's No.4 is a blend of Espadin, Cuiche and Barril agave. This has notes of pepper, tropical fruit and vanilla

### **Casamigos Espadin** - 17

Delicate notes of smoke and black pepper

25 ml available on request



**MEZCAL (CONT.)** 50ml

**Corte Vetusto Tobala - 22**

Dried flower petals are present in a faint smoke, that makes for vanilla and ripe apple

**Corte Vetusto Espadin - 16**

Subtly creamy at points, with robust wafts of smoke maintaining dominance of the palate

**Corte Vestuto II Espadin/Tobala/Madrecuishe - 22.50**

Black peppercorn prickles through vanilla, garden herbs and caramel

**Ojo de Dios Espadin - 10**

Delicate dried apricots & plums give way to a rich mouthfeel of toasted pineapple

**Leyenda Oaxaca Espadin - 16**

An earthy, lightbodied mezcal with great character that comes from a small town located on the gentle slopes of the sierra madre of oaxaca

**Leyenda San Luis Potosi Salmiana - 16**

It has strong notes of capsicum, specially jalapeños, high acidity with pronounced minerality and sweet finish

**Leyenda Puebla Tobala - 16**

Pronounced peat-like smoke and a creamy roasted agave sweetness on the finish

**Leyenda Guerrero Cupreata - 16**

A sweet, fleshy & deep mezcal that comes from the sierra madre mountain range of guerrero, mexico

**Leyenda Durango Cenizo - 16**

A hearty, warm & full-bodied mezcal that comes from rich volcanic fields located in the central valleys of durango, mexico

**Ojo de Dios Café Espadin - 10**

Rich dark chocolate with smoked cinnamon, a hint of liquorice and butterscotch, all entwined with fresh agave notes and smoky coffee

**Del Maguey San Luis Del Rio Espadin - 20**

Cedar, cinnamon and black forest honey. Notes of creamy, buttery toffee with cloves and ginger

**Del Maguey Chicichapa Espadin - 19**

Smoke is more potent, and it's sweeter than the nose, with cooked agave, sugarcane syrup, lychee, apricot, citrus peel and roasted green bell peppers.

Mouthfeel is creamy and full

**Del Maguey Santo Domingo Albarradas Espadin - 19**

Cedar and potpourri notes, quite full-bodied with hints of chipotle chillies and turmeric

**Del Maguey Pechuga Espadin - 50**

Rustic and full, herbal. Hints of lavender, agave nectar

**Del Maguey Minero Espadin - 20**

Very soft and elegant, with wonderfully pure stone fruit flavours upheld by soft vanilla and agave richness