

UPSTAIRS AT LA BODEGA NEGRA

HAPPY HOUR

MONDAY TO FRIDAY 4-7PM

£15 FOR ANY 2 OF THE SAME

HOUSE / HIBISCUS / FROZEN

MARGARITAS

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

Whitexican - 10

Ojo de dios cafe, Finlandia
vodka, homemade horchata

El Diabolo - 13

Bruxo X, Creme de Mure, lime
juice, ginger beer

What A Melon Sugar - 14

Bruxo X, watermelon syrup,
pineapple juice, fresh lime juice

TEQUILA COCKTAILS

House Margarita - 11

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

Hibiscus Margarita - 11

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

Jalapeño Margarita - 11

El Jimador blanco, fresh
jalapeno, sugar syrup, fresh lime
juice. Served on the rocks with
homemade jalapeno salt

Frozen Margarita - 11

Amarillo - 13

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

Rosalita - 12

El Jimador blanco, rose syrup,
lime juice, Creme de Mure,
maraschino cherries and
prosecco

Masacuata - 12

El Jimador 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.

Juan 007 - 15

Canote Blanco, Finlandia Vodka,
Lillet Blanc with a lemon twist

Rick-Ardo - 15

Arette blanco, mint, peach syrup,
pineapple juice, fresh lime juice



LA BODEGA COCKTAILS

Renata - 14

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

Rulfo - 12

Homemade buttered Woodford Reserve bourbon, agave syrup, cinnamon

Lomas - 10

Finlandia vodka, apple juice, green apple syrup, cinnamon, egg white and 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, cinnamon and cacao blanc

ALCOHOL FREE COCKTAILS

Raspado - 6

Lychee juice, vanilla syrup, lime juice and fresh raspberry

Nocolada - 6

Pineapple juice, coconut cream, sugar & a touch of lime

Citrus Loco - 6

Cranberry juice with lime, lemon, orange and grapefruit fresh fruit

Crodino - 6

Italian bitter aperitif



TEQUILA

AGAVE SOMELIER SELECTION (25ml each)

- 1. Casamigos Blanco** 20
- 2. Herradura Reposado**
- 3. Cenote Anejo**

FLIGHTS (25ml each)

- | | | | |
|------------------------------|----|------------------------------|----|
| 1. Don Julio Blanco | 20 | 1. Casamigos Blanco | 22 |
| 2. Don Julio Reposado | | 2. Casamigos Reposado | |
| 3. Don Julio Anejo | | 3. Casamigos Anejo | |

PREMIUM SELECTION (25ml each)

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

Arette Blanco - 10

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

Arette Reposado - 11

Salty, herbal, floral with vanilla hints

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

Casa Dragones - 25

Peppery and creamy, hint of pithy citrus, balanced, pure and clean.

Codiga Rosa - 12

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

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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

Fortaleza Reposado - 20

Aromas of citrus, caramel, butter, sage & cooked agave. A balanced and unique tasting experience

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

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

Jose Cuervo Reserva de la Familia Extra Anejo - 28

Toasty oak and agave, apple turnovers and wood spices

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



TEQUILA (CONT.) 50ml

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 - 9

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 - 10

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 70 -14

Sweet, citrus forward tequila, s balance between rich notes of chocolate, butterscotch, vanilla, youthful lemon, toasted almonds, blavk pepper and agave

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 - 40

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

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MEZCAL

SOMELIER SELECTION (25ml each)

1. Ojo de Dios 21

2. Bruxo II

3. Siete Misterios

FLIGHTS (25ml each)

Choose 3 from Legendas 24
with 3 different salts

1. Bruxo X 23

2. Bruxo II

3. Bruxo IV

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



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

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VODKA

Finlandia - 10
Ketel Citroen - 11
Grey Goose - 12
Tito's - 11

BRANDY

Courvoisier VSOP - 12
El Gobernador Pisco - 12

GIN

Tanqueray - 10
Tanqueray 10 - 12
Hendrick's - 11

BEER

Sol - 6
Modelo - 6.5
Pacifico - 6.5
Guest IPA - 7

RUM

Bacardi Carta Blanca - 10
Bacardi 8yrs - 12
Sailor Jerry - 8
Zacapa 23yrs - 19
Cachaça Leblon - 11
Diplomatico Reserva Exclusiva - 13

WHISKY

Bulleit Bourbon - 10
Johnnie Walker Black Label - 11
Jack Daniel's - 10
Jack Daniel's Single Barrel - 12
Auchentoshan 12yo Single Malt - 13
Rittenhouse Rye - 18