

# LOTTIE

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## MARGARITA HAPPY HOUR

5PM - 6PM, SUNDAY TO THURSDAY

\$15 Lottie Margaritas

## MARGARITAS

LOTTIE MARGARITA	26
Tromba Blanco Tequila, Espadin Mezcal, orange liqueur, lime. <i>\$15 at happy hour.</i>	
MARGARITA PICANTÉ	26
Tromba Blanco Tequila, chilé de arbol, Empirical Spirits 'Ayuuk', carrot, chipotle.	
SUNSET MARGARITA	24
Tromba Blanco Tequila, passionfruit, jamaica.	
ROJO ROJO MARGARITA	25
Don Julio reposado, queen garnet plum, umeshu.	

## SIGNATURE COCKTAILS

ESPÍRITU Y JUGO	15
Vodka & fresh watermelon	
LOTTIE PALOMA	24
Tromba Blanco Tequila, ruby grapefruit, Unico Zelo Pomelo Vermouth, Mischief Brewing Grapefruit Soda.	
RANCH WATER	24
Tromba Blanco Tequila, black lime, coriander, Lost Explorer Espadin Mezcal, soda.	
YUZU & PEACH SPRITZ	24
Four Pillars Fresh Yuzu Gin, white peach, fizz.	
BACALAR LAGOON	25
Tanqueray Gin, cucumber, pineapple, Marionette Blue Curacao, mint.	
DÍA CLARA	25
The Lost Explorer Espadin Mezcal, watermelon, Pennyweight Gold Fortified, Estancia Raicilla, Mexican oregano.	
CARAJILLO CAFÉ	25
Ketel One Vodka, Cafe de Olla, coldbrew, coconut.	

## *NON-ALCOHOLIC*

<b>MARG-NO-RITA</b> Sammy Piquante 'The Oaxacan', agave, lime.	16
<b>PAL-NO-MA</b> Lyre's Agave Blanco Spirit, ruby grapefruit, Mischief Brewing Grapefruit Soda, finger lime, fizz.	16
<b>AGUA DE JAMAICA</b> Four Pillars Bloody Bandwagon, hibiscus, citrus, fizz.	16
<b>RIESLING</b> Kolonne 'Null' Riesling, Mosel, Germany	16
<b>SODA</b> Mischief Brew Piña Picante	12
<b>BEER</b> Hiatus Pacific Ale < 0.5%	14

## *BEER*

<b>TAP (200ml/425ml)</b>	
Philter x Lottie Cerveza 4.3%	7/12
Philter XPA 4.2%	7/12
<b>PACKAGED</b>	
Philter Red Session Ale 4.8%	15
Two Bays Brewing Co Lager (GF) 4.8%	15

## WINES BY THE GLASS $\checkmark$ = 125ml served under Coravin

### SHERRY - 60ml

2024 Equipo Navazos 'I Think' Manzanilla, Sanlúcar de Barrameda, ESP 12

### BUBBLES - 125ml

NV Pol Roger 'Réserve' *Brut*, Éperney, Champagne, FR 29

NV Patrick Piuze, Blanc de Blancs, Burgundy, FR 19

### WHITE - 150ml

2022 Müller-Catoir 'Gutswein' Riesling, Pfalz, DE 18

2025 Quealy Pinot Grigio, Mornington Peninsula, VIC 18

2024 MMAD, Chenin Blanc, McLaren Vale, SA 25

2024 Wines of Merritt, Vermentino, Blackwood Valley, WA 20

2020 Jim Barry, Assyrtiko, Clare Valley, SA 23

2025 Bannockburn '1314' Chardonnay, Geelong, VIC 19

$\checkmark$  2023 Joh. Jos. Prüm 'Bernkasteler Badstube' Kabinett, Riesling, Mosel, DE 32

$\checkmark$  2023 Fulcro 'O equilibrio' Albariño, Rias Baixas, ESP 28

$\checkmark$  2020 Jean-François Ganevat 'Grands Teppes' Chardonnay, Jura, FR 60

$\checkmark$  2023 Gut Oggau 'Theodora' Grüner Blend, Burgenland, AT 26

### ROSÉ - 150ml

2024 Triennes, Cinsault Blend, Provence, FR 18

### AMBER - 150ml

2024 Caruso & Minini 'Arancino' Catarratto blend, Sicily IT 20

### RED - 150ml \* = served chilled

\* 2024 Fervor 'Nuvo Movo' Grenache, Swan Valley, WA 17

2024 Garagiste 'Le Stagiaire' Pinot Noir, Mornington Peninsula, VIC 19

2023 Adalia Laute, Corvina Blend, Veneto, IT 19

2023 Sierra de Toloño, Tempranillo, Rioja, ESP 20

2023 Liquid & Larder by Yalumba, Shiraz, Barossa, SA 23

$\checkmark$  2023 Place of Changing Winds 'Between Two Mountains' Pinot Noir, Macedon Ranges, VIC 42

$\checkmark$  2019 Elvio Cogno 'Cascina Nuova' Nebbiolo, Barolo, IT 40

$\checkmark$  2022 Domaine Tempier 'Lulu & Lucien' Mourvèdre Blend, Bandol, FR 34

$\checkmark$  2022 Giuseppe Quintarelli 'Primofiore' Corvina Blend, Veneto, IT 42

### SWEET - 75ml

2024 Mount Horrocks Cordon Cut, Riesling, Clare Valley, SA 21

2023 Joh. Jos. Prüm 'Wehlener Sonnenuhr' *Auslese*, Riesling, Mosel DE (60ml) 45

2018 Château Rieussec 'Carmes de Rieussec' Sémillon Blend, Sauternes, FR 23

2021 Toro Albalá 'Don PX' Montilla-Moriles, ESP (60ml) 24

# WINES BY THE BOTTLE

## Sparkles

2024 Usher Tinkler 'La Volpe' Prosecco, Hunter Valley, NSW	85
2014 Hattingley Valley, <i>Blanc de Blancs</i> , England, UK	240
NV Patrick Piuze, <i>Blanc de Blancs</i> , Burgundy, FR ( <i>Disgorgement 2024</i> )	100
2020 Domaine du Pélican 'S' <i>Brut</i> , Jura, FR ( <i>Disgorgement 2024</i> )	235
NV Charles Heidsieck Réserve, <i>Brut</i> , Montagne De Reims, FR ( <i>Disgorgement 2024</i> )	195
2000 Charles Heidsieck Réserve, <i>Brut</i> , Montagne De Reims, FR ( <i>Disgorgement 2021</i> )	800
2006 Krug, <i>Brut</i> , Montagne de Reims, Champagne FR ( <i>Disgorgement 2018</i> )	1350
NV Pol Roger 'Réserve' <i>Brut</i> , Éperney, FR ( <i>Disgorgement 2024</i> )	180
2018 Pol Roger, <i>Brut</i> , Éperney, Champagne, FR ( <i>Disgorgement 2023</i> )	300
NV Agrapart et Fils '7 Crus' <i>Extra-Brut</i> , Côte des Blancs, FR ( <i>Disgorgement 2025</i> )	340
NV Pascal Agrapart 'Terroirs' Grand Cru, <i>Blanc de Blancs</i> , Avize FR ( <i>Disgorgement 2025</i> )	400
NV Vouette et Sorbée 'Blanc d'Argile' <i>BDB</i> , Côtes des Bar, FR ( <i>Disgorgement 2024</i> )	400
NV Larmandier-Bernier 'Latitude' <i>Blanc de Blancs</i> , Côtes des Bar, FR ( <i>Disgorgement 2024</i> )	275
NV Laherte Frères 'Rosé de Meunier' Coteaux Sud d'Épernay, FR ( <i>Disgorgement 2024</i> )	195

## White

### ZESTY + AROMATIC

2023 Clemens Busch 'Vom roten Schiefer' Riesling, Mosel DE	150
2022 Müller-Catoir 'Gutswein' Riesling [1000ml] Pfalz, DE	110
2025 Hughes & Hughes, Riesling, Derwent Valley, TAS	90
2024 ChaLou, Riesling, Orange, NSW [ <i>off-dry</i> ]	85
2024 Meltwater, Sauvignon Blanc, Marlborough, NZ	80
2023 Joshua Cooper 'Pyren' Sauvignon Blanc, Pyrenees, VIC	140
2024 Domaine Alphonse Mellot 'La Moussière' Sauvignon Blanc, Sancerre, FR	170
2022 Domaine Didier Dagueneau 'Buisson Renard' Sauvignon Blanc, Sancerre, FR	540
2024 Wines of Merritt, Vermentino, Blackwood Valley, WA	100
2024 Tenute Olbios 'Lupus in Fabula' Vermentino, Sardinia, IT	130
2024 Stoney Rise, Grüner Veltliner, Tamar Valley, TAS	95
2023 Alzinger Federspiel, Grüner Veltliner, Wachau, AT	125
2023 Gut Oggau 'Theodora' Grüner Blend, Burgenland, AT	190
2025 Quealy Pinot Grigio, Mornington Peninsula, VIC	90
2025 Ten Minutes By Tractor, Field Blend, Mornington Peninsula, VIC	95
2024 Adegas Pedralonga 'Terra de Godos' Albariño, Rias Baixas, ESP	98
2023 Fulero 'O equilíbri' Albariño, Rias Baixas, ESP	170
2024 Gorrondona Txakolina, Hondarrabi Zuri, Bakio Valley, ESP	100

### EVENLY WEIGHTED + COMPLEX UNDERTONES

2023 Domaine Landron Chartier 'Melon B' Melon de Bourgogne, Muscadet, FR	115
2023 Canoso 'Fonte' Garganega, Veneto, IT	90
2024 Giuseppe Quintarelli 'Secco' Garganega Blend, Veneto, IT	230
2020 Jim Barry, Assyrtiko, Clare Valley, SA	110
2023 Domaine Adrien Berlioz 'La Cuvée des Gueux' Jacquère, Savoie, FR	145
2021 Equipo Navazos 'La Bota 114 de Florpower' Palomino, Jerez de la Frontera, ESP	195
2024 MMAD, Chenin Blanc, McLaren Vale, SA	120
2021 François Chidaine 'Les Argiles' Chenin Blanc, Montlouis-sur-Loire, FR	205
2021 Domaine du Collier, Chenin Blanc, Saumur, FR	320
2020 Moric ft. Tamás Kis 'Hidden Treasures No. 2' Furmint Blend, Somló, HUN	135
2024 Maxime-François Laurent 'Pantomine' Grenache Blanc, Côtes du Rhône, FR	140
2022 Terroir al Límit 'Terra de Cuques' Grenache Blanc Blend, Priorat, ESP	230

## STRUCTURED + PRONOUNCED

2023 Luis Seabra 'Xisto Ilimitado' Rabigato Blend, Douro, PT	130
2023 Domaine Edouard Confuron, Aligoté, Burgundy, FR	165
2023 Pierre-Yves Colin-Morey, Aligoté, Burgundy, FR	230
2024 Lake's Folly, Chardonnay, Hunter Valley, NSW	270
2022 Collector 'Tiger Tiger' Chardonnay, Canberra District, NSW	110
2025 Bannockburn '1314' Chardonnay, Geelong, VIC	95
2024 By Farr 'G.C' Chardonnay, Geelong, VIC	380
2023 Mount Mary, Chardonnay, Yarra Valley, VIC	350
2024 Shaw & Smith 'M3' Chardonnay, Adelaide Hills, SA	145
2024 Tolpuddle, Chardonnay, Coal River Valley, TAS	300
2022 Domaine François Mikulski 'Bourgogne Côte d'Or' Chardonnay, Burgundy, FR	275
2023 Bernard Defaix, Chardonnay, Petit Chablis, FR	115
2022 Domaine William Fèvre, Chardonnay, Chablis, FR	160
2022 Domaine Gérard Duplessis 'Montmains' 1er Cru, Chardonnay, Chablis FR	290

## Rosé

2023 Cobaw Ridge 'Pyrenees' Syrah, Pyrenees, VIC	110
2025 Farr Rising 'Saignée' Pinot Noir, Geelong, VIC	110
2024 Triennes, Cinsault Blend, Côtes de Provence, FR	85
2024 Pierre-Yves Colin-Morey, Pinot Noir, Saint Aubin, FR	200
2022 Gut Oggau 'Maskerade' Weissburgunder Blend, Burgenland, AT [1000ml]	175
2023 Francois Cotat 'Chavignol' Pinot Noir, Sancerre, FR	185
2023 L'Anglore 'Prima' Grenache Blend, Tavel, FR [Magnum]	400

## Amber

2022 Vinos Gustavo Martinez 'Kilako' Moscatel de Alejandría, Itata Valley, CHL	105
2024 Caruso & Minini 'Arancino' Catarratto Blend, Sicily IT	95
2020 La Colombière 'A Fleur de Peau' Bouysselet, Fronton, FR	125
2023 Testalonga 'Stay Brave' Chenin Blanc, Swartland, RSA	110
2022 Occhipinti 'Santa Margherita' Grillo, Sicily, IT	185
2015 Gravner, Ribolla, Friuli, IT	280

## Red

### BRIGHT + PLAYFUL \* = served chilled

* 2024 Poppelvej 'Dancing in the Doldrums' Pinot Meunier, Adelaide Hills, SA	100
* 2024 Foradori 'Lezer' Teroldego Blend, Trentino, IT	130
* 2024 Fervor 'Nu vo Movo' Grenache, Swan Valley, WA	80
2019 The Eyrie Vineyards, Trousseau, Oregon, USA	210
2023 Envinat 'Benje' Listan Preito blend, Canary Islands, ESP	110
2024 Ashton Hills, Gamay, Adelaide Hills, SA	115
2025 Garagiste 'Le Stagiaire' Pinot Noir, Mornington Peninsula, VIC	90
2023 By Farr 'Sangreal' Pinot Noir, Geelong, VIC	220
2024 Dr Edge 'Tasmania' Pinot Noir, Multi-Regional, TAS	140
2022 Domaine Marquis d'Angerville, Pinot Noir, Burgundy, FR	280
2019 Matthias Warnung, Zweigelt, Kamptal, AT	160
2022 Domaine Vico 'Bois du Cerf' Niellucciu Blend, Corsica, FR	120

### **MODERATE INTENSITY WITH INTRICATE LAYERS**

2023	Domaine Giachino 'Black Giac' Mondeuse, Savoie, FR	145
2024	Emilio Sciacca 'Rossobrillo' Nerello Blend, Etna, IT	130
2021	Frank Cornelissen 'CR' Nerello Mascalese, Etna, IT	380
2022	Luciano Sandrone 'Valmaggiore' Nebbiolo d'Alba, Piedmont, IT	200
2020	G.D Vajra 'Bricco delle Viole' Nebbiolo, Barolo, IT	345
2023	Sierra de Toloño, Tempranillo, Rioja, ESP	110
2020	Bodega Akutain Crianza, Tempranillo Blend, Rioja, ESP	125
2017	Conde Valdemar 'Gran Reserva' Tempranillo Blend, Rioja, ESP	160
2023	Adalia Laute, Corvina Blend, Veneto, IT	95
2017	Giuseppe Quintarelli 'Superiore' Corvina Blend, Veneto, IT	350
2023	Poggio Scalette, Chianti Classico, Sangiovese, Tuscany, IT	110
2025	Timo Mayer, Grenache, Yarra Valley, VIC	125
2023	Domaine Gramenon 'La Sagesse' Grenache, Côte du Rhône, FR	190
2024	Maxime-François Laurent 'Il Fait Soif' Grenache Blend, Côte du Rhône, FR	130

### **RICH WITH MULTIFACITED COMPLEXITY**

2022	Evoi, Cabernet Sauvignon, Margaret River, WA	98
2018	Surco '2.7' Cabernet Sauvignon, Valle de San, MEX	115
2022	Catena Zapata 'High Mountain vines' Malbec, Mendoza, ARG	100
2022	Domaine Tempier 'Lulu & Lucien' Mourvèdre Blend, Bandol, FR	210
2021	Antiyal 'Pura Fe' Carménère, Maipo, CHL	120
2024	Hervé Souhaut, Syrah, Rhône Valley, FR	160
2023	Liquid & Larder by Yalumba Shiraz, Barossa, SA	115

### *Sweet*

2024	Mount Horrocks Cordon Cut, Riesling, Clare Valley, SA 375ml	115
2024	Elvio Cagno, Moscato D'Asti, Piedmont, IT 750ml	98
2018	Château Rieussec 'Carmes de Rieussec' Sémillon Blend, Sauternes, FR 375mL	110
2021	Toro Albalá 'Don PX' Montilla-Moriles, ESP 375mL	145

### *Bar Julius Wine List*

**VIEW BY SCANNING THE QR CODE  
PLEASE ALLOW UP TO 15 MINS**



# AGAVE

Born from one of the world's most remarkable plants, agave spirits carry centuries of tradition, culture, and craftsmanship in every drop. From the red soils of Jalisco to the desert valleys of Oaxaca and the wild northern highlands, these spirits are inseparable from the land and the people who shape them. Each agave takes years - sometimes decades - to reach maturity, storing sugars and character that reveal themselves only once distilled.

Tequila, Mezcal, Raicilla, Bacanora, and Sotol (a close cousin made from desert spoon) each express a unique intersection of plant, place, and method. Some are smoky and earthy, others bright and floral, others yet lean and herbaceous. Together, they embody a patience and sense of terroir rarely found in the world of spirits.

This menu is our invitation to explore that diversity - to sip your way through the landscapes, traditions, and wild beauty of agave.



## MEZCAL

Artesanal Method = ● Ancestral Method = ▲

Mezcal refers to any agave-based spirit and, in its broadest sense, can be produced anywhere in Mexico. However, only certain states recognized by the Consejo Regulador del Mezcal (CRM) are legally permitted to label their spirits as “Mezcal.” Within these designated regions, any agave species that grows may be used - opening the door to a staggering range of expressions.

With over 20 distinct agave varieties commonly harvested (and even more when you count the wild, regional species), mezcal offers an incredible spectrum of flavor and style. Much like wine, its character is shaped by terroir - soil, altitude, climate - and by the artistry of the mezcalero. The traditional underground roasting of agave hearts before fermentation often imparts smoky, earthy, and woody depth, but it is the species of agave itself that provides the true fingerprint of each mezcal, from the citrusy lift of Espadín to the bold, savory punch of Tobalá or the mineral-driven intensity of Tepeztate.

In short: Mezcal is less a single spirit and more a vast landscape - each bottle a snapshot of plant, place, and producer.

## Regional Varieties & Variations

### TEQUILA

Tequila, named after its birthplace in the Jalisco valley, is a regional spirit crafted from a single agave varietal: *A. tequilana* Weber, blue variety - better known as blue agave. Protected by a Denomination of Origin, Tequila's production is tightly regulated to preserve its heritage and quality. It comes in two distinct styles: **El Valle**, cultivated at lower elevations (800–1200m) in darker, mineral-rich soils, and **Los Altos**, grown at higher altitudes (1800–2200m), celebrated for their vibrant fruit and floral aromatics.

Tequila production is not limited to the town itself - its DO covers five Mexican states. **Jalisco** is the heartland and home to the town of Tequila, as well as both the valley and highland styles. **Nayarit** contributes coastal influence with bold, rustic profiles, while **Michoacán** lends grassy, peppery nuances shaped by its volcanic soils. In **Tamaulipas**, agave grows near the Gulf, producing tequilas with mineral-driven salinity and subtle tropical notes. **Guanajuato**, with its semi-arid climate, delivers tequilas that lean towards spice and rich herbal character.

Together, these regions represent the full spectrum of tequila's diversity, showing how terroir - altitude, soil, and climate - translates directly into the glass.

### RAICILLA

Once an outlaw spirit, Raicilla has only recently been granted legal recognition. Produced primarily in Jalisco and Nayarit, raicilla showcases the same artisanal methods as mezcal, but often with a brighter, more aromatic profile. Traditionally made from *Agave maximiliana*, *inæquidens*, and others native to the Sierra Madre Occidental, raicilla tends to highlight herbal, fruity, and floral notes with a lively freshness. It's a spirit that feels both rustic and refined, a hidden cousin of tequila and Mezcal now stepping into the spotlight.

### BACANORA

Hailing from the rugged hills of Sonora, Bacanora was once distilled in secrecy for over 70 years during prohibition in the region. Made exclusively from *Agave angustifolia* (the same species as Espadín Mezcal), bacanora embodies the desert - dry, mineral, with hints of smoke, spice, and wild herbs shaped by its arid terroir. Its long history of resilience, survival, and eventual recognition gives it a character as bold as the land and people who protect it.

### SOTOL

Though often grouped with agave spirits, sotol is technically in a category of its own. Distilled from the desert spoon plant (*Dasyliirion wheeleri*), sotol thrives in the northern states of Chihuahua, Durango, and Coahuila. Its flavor reflects its desert origins: grassy, earthy, peppery, and sometimes reminiscent of eucalyptus or pine. Traditionally crafted using methods similar to Mezcal, sotol captures the stark beauty of Mexico's northern landscapes - lean, wild, and deeply expressive.

Artesanal Method = ● Ancestral Method = △

**Floral & Aromatic** - High-altitude growing conditions and coastal breezes can lend notes of rose, blossom, citrus peel, salt spray & coconut.

Don Julio 1942, Blue Weber Tequila, Jalisco	45
Herradura Ultra Añejo, Blue Weber Tequila, Jalisco	26
● Neta, Espadin Mezcal, Oaxaca	46
● Estancia, Raicilla, Jalisco	24
● Las Perlas Costa, Raicilla, Jalisco	19

**Tropical & Sweet** - Agaves with high sugar content and oven-roasting can develop rich flavours of pineapple, mango, vanilla & caramel.

Cascahuin Tahona Blanco, Blue Weber Tequila, Jalisco	24
Don Fulano Añejo, Blue Weber Tequila, Jalisco	48
1800 Cristalino, Blue Weber Tequila, Jalisco	48
1800 GuachiMonton, Blue Weber Tequila, Jalisco	48
G4 Añejo, Blue Weber Tequila, Jalisco	29
Siete Leguas Añejo, Blue Weber Tequila, Jalisco	29
Don Julio Reposado, Blue Weber Tequila, Jalisco	16
Don Julio Añejo, Blue Weber Tequila, Jalisco	18
Don Julio Rosado, Blue Weber Tequila, Jalisco	36
Herradura Seleccion Suprema Extra Añejo, Blue Weber Tequila, Jalisco	95
Casamigos Blanco, Blue Weber Tequila, Jalisco	15
Teremana Blanco, Blue Weber Tequila, Jalisco	15
Teremana Añejo, Blue Weber Tequila, Jalisco	17
Clase Azul Reposado, Blue Weber Tequila, Jalisco	51
Clase Azul Gold, Blue Weber Tequila, Jalisco	96
Cazcabel Coconut, Blue Weber Tequila, Jalisco	15
Cinca Coconut, Blue Weber Tequila, Jalisco	15
Tierra Noble Cristalino, Blue Weber Tequila, Jalisco	18
△ Bozal Tobalá Reserva, Tobala Mezcal, Oaxaca	54
● Derrumbes Tamaulipas, Ensemble Mezcal, Tamaulipas	38

**Vegetal & Herbaceous** - Cooler climates and wild-harvested agave varieties can highlight green, earthy tones of fresh herbs, cut grass & pepper.

● The Lost Explorer, Espadin Mezcal, Oaxaca	12
1800 Silver, Blue Weber Tequila, Jalisco	15
Jose Cuervo Reserva De La Familia Plata, Blue Weber, Jalisco	26
Calle 23 Blanco, Blue Weber Tequila, Jalisco	14
Tequila Ocho Plata, Blue Weber Tequila, Jalisco	17
El Tequileño 1959 Blanco, Blue Weber Tequila, Jalisco	18
La Gritona Reposado, Blue Weber Tequila, Jalisco	16
Tromba Blanco, Blue Weber Tequila, Jalisco	15
Tromba Still Strength, Blue Weber Tequila, Jalisco	20
E'Arquero Blanco, Blue Weber Tequila, Jalisco	18
Arquetecto Blanco, Blue Weber Tequila, Jalisco	17
Milagro Silver, Blue Weber Tequila, Jalisco	16
G4 Blanco, Blue Weber Tequila, Jalisco	20
Pasote Blanco, Blue Weber Tequila, Jalisco	25
Arette Blanco, Blue Weber Tequila, Jalisco	14
Cinca Blanco, Blue Weber Tequila, Jalisco	16
● Artesanal Joven, Espadin Mezcal, Oaxaca	17
● Mal Bien Mexicano, Arroqueño Mezcal, Oaxaca	26
△ Tio Pesca, Arroqueño Mezcal, Oaxaca	60
● El Joljorgio, Tepeztate Mezcal, Oaxaca	46

△ Bozal Artesanal, Jabali Mezcal, Oaxaca	37
● The Lost Explorer, Salmiana Mezcal, Oaxaca	49
● Wahaka, Tobalá Mezcal, Oaxaca	32
● Yowee Pacifica, Bacanora Espadin, Sonora	38

**Earth & Spice** - Volcanic soils and slow-roasting allow the minerality and baking-spice notes to shine here.

G4 Reposado Premium, Blue Weber, Jalisco	19
1800 Anejo, Blue Weber, Jalisco	18
1800 Milenio Extra Anejo, Blue Weber, Jalisco	56
Jose Cuervo Reserva De La Familia Extra Anejo, Blue Weber, Jalisco	48
Siete Leguas Blanco, Blue Weber Tequila, Jalisco	20
Don Julio Blanco, Blue Weber Tequila, Jalisco	14
Don Julio Ultimate Reserva, Blue Weber Tequila, Jalisco	115
Corazón Añejo ‘George T. Stagg’, Blue Weber Tequila, Jalisco	88
El Tequileño 1959 Añejo Gran Reserva, Blue Weber Tequila, Jalisco	25
Cazcabel Reposado, Blue Weber Tequila, Jalisco	14
Tromba Reposado, Blue Weber Tequila, Jalisco	16
Tromba Reposado Cedano, Blue Weber Tequila, Jalisco	40
Tromba Añejo, Blue Weber Tequila, Jalisco	23
Tromba XA, Blue Weber Tequila, Jalisco	63
El Arqueño Reposado, Blue Weber Tequila, Jalisco	21
Milagro Reposado, Blue Weber Tequila, Jalisco	18
Don Fulano Extra Añejo, Blue Weber Tequila, Jalisco	48
Arette Reposado, Blue Weber Tequila, Jalisco	15
Arette Suave Reposado, Blue Weber Tequila, Jalisco	32
Arette Gran Clase Extra Añejo, Blue Weber Tequila, Jalisco	48
Fortaleza Blanco, Blue Weber Tequila, Jalisco	20
Fortaleza Añejo, Blue Weber Tequila, Jalisco	24
Cascahuin Blanco, Blue Weber Tequila, Jalisco	19
Cascahuin Plata, Blue Weber Tequila, Jalisco	26
Cascahuin Extra Añejo, Blue Weber Tequila, Jalisco	48
Cascahuin Destino Blanco, Blue Weber Tequila, Jalisco	59
Corralejo Añejo, Blue Weber Agave, Guanajuato	22
Aman Blanco, Blue Weber Agave, Nayarit	28
● 5 Sentidos Pechuga de Mole Poblano, Pechuga, Oaxaca	35
Sotol One, Sotol, Chihuahua	16
Flor Del Desierto Sotol Cascabel, Sotol, Chihuahua	36
La Higuera, Sotol, Chihuahua	26
● La Venenosa Sierra Volcanes, Raicilla, Jalisco	34
● La Vecindad Mascota, Raicilla, Jalisco	45
● La Vecindad “IXTERO” & “AZUL” 2016, Raicilla, Jalisco	45

**Smoke & Ash** - Traditional pit-roasting and repeated exposure to wood fires create layers of wood smoke and barbecued meats.

● Agua Mansas, Espadin Mezcal, Oaxaca	15
● Wahaka, Espadin Mezcal, Oaxaca	17
● Verde Momento, Espadin Mezcal, Oaxaca	16
● Los Vecinos Del Campo, Espadin Mezcal, Oaxaca	20
● Casamigos, Espadin Mezcal, Oaxaca	20
● Vida Del Maguey San Luis Del Rio, Espadin Mezcal, Oaxaca	32
● Los Siete Misterios, Espadin Mezcal, Oaxaca	22
Derrumbes Tequilana, Blue Weber Mezcal, Zacatecas	28

**Funk & Sour** - Wild fermentation and rustic techniques bring bold lactic tang, ripe cheese, stone fruit & savoury depth.

• Nuestra Soledad Lachigui Miahuatlan, Espadin Mezcal, Oaxaca	17
• Alipus San Aandres, Espadin Mezcal, Oaxaca	19
• Vago, Espadin Mezcal, Oaxaca	26
• Vago, Madre-Cuishe, Oaxaca	36
• Vago, Cuishe Jarquin, Oaxaca	38
• Vago Eloté Hijos, Espadin Mezcal, Oaxaca	28
• Artesanal, Cupreata Mezcal, Guerrero	18
• Artesanal Citrus, Cupreata Mezcal, Guerrero	17
• Artesanal, Arroqueño Mezcal, Oaxaca	30
• Wahaka, Madre-Cuishe Mezcal, Oaxaca	26
• Origen Raiz Chacaleno, Espadin Mezcal, Oaxaca	27
• Origen Raiz, Madre-Cuishe, Oaxaca	29
• Casa Los Agaves, Cuishe, Oaxaca	24
• Casa Los Agaves, Tepeztate/Jabali/Arroqueño Mezcal, Oaxaca	24
• Los Vecinos Del Campo, Tobará Mezcal, Oaxaca	24

## WHISKY

### SCOTCH

Dalmore 15	Highland	30
Macallan 15 Double Cask	Speyside	51
Glenmorangie 10	Highland	16
Glenfiddich 15 Solera	Speyside	25
Laphroaig 10	Islay	19
The Balvenie 14 Caribbean Cask	Speyside	24
Lagavulin 16	Islay	36
Talisker 10	Island	19

### AUSTRALIAN

Lark Classic	Tasmania	48
Starward Octaves	Victoria	24
Archie Rose Single Malt	NSW	19
Archie Rose Double Malt	NSW	16

### IRISH

Jameson	Midleton	13
Bushmills 16	Bushmills	29

### AMERICAN

Bulleit Bourbon	Kentucky	13
Bulleit Rye	Kentucky	15
Makers Mark Bourbon	Kentucky	14
Jack Daniels Tennessee Whiskey	Tennessee	13
Stagg Jnr. Bourbon	Kentucky	52
Weller 12yr Bourbon	Kentucky	34

### AROUND THE WORLD

Hibiki Harmony	Japan	39
Suntory Toki	Japan	14
Abasolo Corn	Mexico	20

## *GIN*

Tanqueray	Scotland	13
Tanqueray 10	Scotland	18
Aviation	USA	14
Hendricks	Scotland	15
Archie Rose Signature Dry	Australia	14
Archie Rose Bone Dry	Australia	14
Never Never Triple Juniper	Australia	14
Four Pillars Rare Dry	Australia	14

## *VODKA*

Ketel One	Netherlands	13
Belvedere	Poland	16

## *RUM*

Sol Tarasco Hongos	Mexico	15
Diplomatico Reserva	Venezuela	19
Goslings Black Seal	Bermuda	13
Ron Zacapa 23	Guatemala	20
Ron Zacapa XO	Guatemala	41
Flor De Cana 4	Nicaragua	13
Flor De Cana 7 Gran Reserva	Nicaragua	13
Dark Matter Spiced	Scotland	13
Germana Cachaca	Brazil	13

## *COGNAC/BRANDY*

Barsol Quelbranta Pisco	Peru	14
H By Hine VSOP	France	15
Hennessy XO	France	59

## *AMARI & BITTERS*

Campari	Italy	12
Aperol	Italy	12
Amaro Montenegro	Italy	12
Fernet Branca	Italy	13

## *LIQUEURS*

Alma Tepec Pasilla Mexe	Mexico	17
Maxico Mistico Abre Caminos Citric	Mexico	14
Maxico Mistico Del Sobador	Mexico	16
Maxico Mistico Limpia'uras	Mexico	14
Maxico Mistico Ven a Mi Fruit Punch	Mexico	14
Nixta Licor de Eloté	Mexico	15
Artesanal Hibiscus	Mexico	12
Tromba Cafeto Tequila	Mexico	16