

st.alma

Chef Mauricio Gonzalez Juarez

v - vegetarian | √ - vegan | gf - gluten free | df - dairy free | n - contains nuts

Guacamole, salsa macha, tostadas 16 √ gf df n

Salmon crudo, roasted pistachio, shishito pepper vinaigrette 26 gf df n

Prawn tostada, avocado, salmon and guajillo pâté 22 gf df

Chicken tinga empanadas, martajada sauce 21 3pc gf df

Barramundi taco, guacamole, coleslaw, chipotle aioli 8 gf

Beef birria taco, tomatillio salsa, pommé frites 8 gf df

Smoked confit eggplant taco, coriander cashew salsa 8 √ gf df n

Cochinita pork taco, charred pineapple salsa, chicharron 8 gf df

Poached snapper 'Veracruzana style,' olives and oregano 46 gf df

Roasted cabbage, pepita mole, shishito pepper 32 √ gf n

Bone in pork belly, salsa verde, escabeche onions 44 df

Roast chicken in adobo, sweet potato, coriander cashew salsa 42 gf n

Agave beef short ribs, grilled cos, pickled carrots, tortillas 48 gf df

Polenta Parmesan fries, chiptole aioli 18 v gf

Roasted baby beetroot, grapefruit, goat cheese cream 19 v gf n

Green leaf salad, cranberries, blue cheese, candied pecans 18 gf n

Broccolini, almond mole 19 √ gf df n

Dulce de leche and rum flan 15 v gf

Churros, almond white chocolate ganache, vanilla ice cream 18 v n

Trust our chef 79pp



MEXICAN CLASSICS

Upgrade any classics to our premium tequila - 2

CLASSIC MARGARITA - Tequila, Manly Spirits 'Alma' Triple Sec, Lime	20
JALAPEÑO MARGARITA - Jalapeño Infused Tequila & Triple Sec, Lime	20
TOMMY'S MARGARITA - Tequila, Agave, Lime <i>On the rocks, invented at Tommy's Bar 1987</i>	20
PALOMA - Tequila, Grapefruit, Lime, Grapefruit Soda	20
PORNSTAR MARGARITA - Tequila, Passionfruit, Vanilla, Lime <i>Refreshing take on a classic</i>	20
COCONUT MARGARITA - Coconut Washed Tequila, Cacao Blanco, Pandan, Citrus <i>Served with our signature foam</i>	20
SPICY PINEAPPLE MARGARITA - Tequila, Pineapple, Chilli, Lime <i>On tap margarita, carafes available to share 65</i>	18
MEZCAL TOMMY'S - Mezcal, Agave, Lime <i>The Oaxacan cousin</i>	21
MEZCALITA - Mezcal, Triple Sec, Lime	21
MILLIONAIRE MARGARITA - Herradura Ultra, Triple Sec, Lime <i>Because you're a baller</i>	40

10% surcharge for weekends and public holidays 2.5% surcharge for Amex 1.1% for all other cards

SIGNATURE COCKTAILS

BEACH, PLEASE* - Vodka, Licor 43, Watermelon, Rose, Citrus <i>Tropical & tasty</i>	20
GARDEN PARTY - Gin, Green Tea, Cucumber, Mint, Citrus <i>Summer vibes</i>	20
STRAWBERRY HABANERO SOUR - Strawberry/Habanero Infused Tequila, Bitter Orange, Lime <i>Sweet & spicy</i>	20
GINGER SPICE - Mezcal, Ginger, Chilli, Citrus <i>Spice & smoke</i>	20
PERFECT PEAR - Rum, Spiced Pear, Bitters <i>Autumn in a glass</i>	22
OAXACAN NEGRONI* - Almond Butter Infused Mezcal & Campari, Vermouth <i>Ideal before or after your meal</i>	22
DON ELOTE - Mezcal, Bourbon, Agave, Bitters <i>Strong & sophisticated</i>	22
ESPRESSO MARTINI - Vodka, Patron XO Café, Coffee <i>Classic pick me up</i>	20

* Contains nuts

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LOW AND NO

LOW

MIRASOL - Amaro Montenegro, Prosecco, Soda 17
A sunny spirtz

APEROL(ISH) SPRITZ - Non-Alcoholic Orange Aperitif, Prosecco, Soda 17
All the bubbles half the boozes.

NO

SENSIBLE MARGARITA - Lyre's Non-Alcoholic Spirits, Citrus 15
As a classic, jalapeño or tommy's

MANGO AND GRAPEFRUIT FRESCA - Mango, Lime, Grapefruit, Soda 15
Bold & beautiful

CUCUMBER SPRITZ - Cucumber, Citrus, Mint, Soda 15
Refreshingly light

APPLE & JALAPEÑO FRESCA - Apple, Jalapeño, Lime, Soda 15
Sweet & spicy

SODAS

DOUBLE GINGER BEER 9
YUZU SODA
VERY MANDARIN
LEMON SQUASH

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BEER

Tap

Freshwater Brewing Wedge Cerveza (4.6%)

Freshwater Brewing Hazy Pale (4.4%)



11

11



13.50

13.50

MICHELADA - Freshwater Cerveza, Tajin, Tomato Juice

This drink rivals tequila for it's popularity in Mexico

12.50

Bottled

Corona (4.5%)

Modelo Especial (4.4%)

Pacifico Clara (4.5%)

Modus Brewing Cerveza (4.2%)

Oasis Pale Ale (4.6%)

Bucketty's Pale Ale (3.5%)

Bucketty's Ginger Beer (3.5%)

Batlow Cloudy Apple Cider (4.2%)

Heaps Normal Quiet XPA (<0.5%)

11

15

14

10

12

12

14

12

10

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From our sommelier....

Wine isn't just a drink – it's an experience. A glass can capture the character of the land, the passion of the people who made it, and it's always better when shared. What I love most about wine is how it can surprise you, make a great meal even better, and bring people together. From bright and refreshing whites to bold, complex reds, wine has a way of turning everyday moments into something special.

Our wine list is all about that idea. It's been put together to match and highlight the vibrant, unique flavors of coastal Mexican food. Every bottle here has been picked for its quality and the story it tells – there's nothing on this list I wouldn't happily drink myself. You'll find a mix of familiar favorites and some more adventurous choices, with something to suit every mood, meal, or vibe. Whether you're tucking into tacos, fresh ceviche, or a hearty plate of rich red meat, there's a wine here to make it sing – and I'm always happy to help you find the perfect match. Welcome to St Alma, and Salud!

Austin Andrews-Little

Alma Group Beverage Manager



Gotas de Mar Albarino,
Rias Baixas SPA

An everyday drinker - this delicious and versatile wine exceeds expectations at its price point.
18 / 30 / 85

Closierie Des Alisiers,
Chablis 1er Cru "Vau de Vey"
Burgundy FRA

The purest expression of the chardonnay grape, Chablis is dry, unoaked Chardonnay at its best.
195

Utopos Shiraz,
Barossa Valley SA

From winemaker Kym Teusner, Utopos is fast becoming one of Australia's finest producers of bold red wines.
150

PLUMM

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BY THE GLASS

BUBBLES *(Espumosos)*

NV	Serenello Prosecco DOC	Glera	Veneto, ITA		125ml
					14

WHITES *(Blancos)*

					
				150ml	250ml
2022	Atlas 'Eden Valley'	Riesling	Eden Valley, SA	15	25
2022	Gotas de Mar	Albariño	Rias Baixas, SPA	18	30
2023	Greystone	Pinot Gris	Waipara, NZ	16	26
2023	Catalina Sounds 'Sound of White'	Sauvignon Blanc	Marlborough, NZ	16	26
2024	Briar Ridge 'The Squire'	Chardonnay	Hunter Valley, NSW	15	25
2023	Shaw & Smith 'M3'	Chardonnay	Adelaide Hills, SA	26	42

Vintages subject to change
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BY THE GLASS

ROSE *(Rosados)*



150ml



250ml

2024	R.Paulazzo Rose	Pinot Noir	Riverina, NSW	15	24
2023	La Belle 'Colette' Rose	Shiraz/Gren/ Car/Cins	Provence, FRA	17	27

REDS *(Tintos)*

2023	El Desperado	Pinot Noir	Adelaide Hills, SA	14	23
2020	Nielson	Pinot Noir	Santa Barbara, USA	25	40
2019	Beloki Rioja Crianza	Tempranillo	Rioja, SPA	15	25
2021	Villa Albergotti Chianti Superiore DOCG	Sangiovese	Tuscany, ITA	17	28
2020	BenMarco Valle de Uco	Malbec	Mendoza, ARG	20	32
2022	Teusner 'Wark Family'	Shiraz	Barossa Valley, SA	16	26

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BY THE BOTTLE

BUBBLES (*Espumosos*)

NV	Serenello Prosecco	Glera	Veneto, ITA	70
NV	Laurent Perrier La Cuvée	Chard/PN/PM	Champagne, FRA	160
NV	Laurent Perrier Brut Rose	Pinot Noir	Champagne, FRA	320
NV	Billecart Salmon Rose**	Chard/PN/PM	Champagne, FRA	285
NV	Pol Roger Brut Rose**	Chard/PN	Champagne, FRA	310

ROSE (*Rosados*)

2024	R.Paulazzo	Pinot Noir	Riverina, NSW	68
2023	La Belle "Colette"	Shiraz/Gren/Car/Cins	Provence, FRA	78
2023	Maison Saint AIX	Grenache/Syrah/Cinsault	Provence, FRA	92
2023	Giant Steps	Pinot Noir	Yarra Valley, VIC	76

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WHITES (*Blancos*)

Riesling

2022	Atlas 'Eden Valley'	Riesling	Eden Valley, SA	72
2023	Weingut Hüls	Riesling	Mosel, GER	90
2024	Grosset Polish Hill	Riesling	Clare Valley, SA	150

Other Varietals & Blends

2023	Domaine Christian Salmon Sancerre	Sauvignon Blanc	Loire Valley, FRA	135
2023	Catalina Sounds 'Sound of White'	Sauvignon Blanc	Marlborough, NZ	75
2022	Poggio Anima 'Uriel'	Grillo	Sicily, ITA	72
2022	Gotas de Mar	Albariño	Rias Baixas, SPA	85
2022	Inama Soave Classico	Garganega	Veneto, ITA	80
2023	Greystone	Pinot Gris	Waipara, NZ	76
2023	Grosset 'Apiana'	Fiano	Clare Valley, SA	120
2023	Shut The Gate For Freedom	Gewürtztraminer	Clare Valley, SA	82
2023	Sabi Wabi 'Sugi' - Skin Contact -	Semillon	Hunter Valley, NSW	76
2020	Vandal Gonzo Militia Blend	Vio/Rie/Pg/PN/Syr/ Temp/Char/Mus	Marlborough, NZ	70

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Chardonnay

2022	Domaine Oudin Chablis	Chardonnay	Burgundy, FRA	150
2022	Closerie Des Alisiers Chablis 1er Cru 'Vau de Vey'	Chardonnay	Burgundy, FRA	195
2023	Louis Jadot Pouilly-Fuissé	Chardonnay	Burgundy, FRA	240
2022	Giant Steps Sexton Vineyard	Chardonnay	Yarra Valley, VIC	140
2024	Briar Ridge 'The Squire'	Chardonnay	Hunter Valley, NSW	72
2022	Thorin "Terres de Craie" Macon Villages	Chardonnay	Burgundy, FRA	90
2023	Shaw & Smith 'M3'	Chardonnay	Adelaide Hills, SA	120
2023	Ta Mata 'Elston'	Chardonnay	Hawke's Bay, NZ	130
2021	Cannonball	Chardonnay	Sonoma Valley, USA	94
2021	Kendall Jackson 'Vintner's Reserve'	Chardonnay	Napa Valley, USA	105
2023	Mon Tout 'Heydays' - Skin Contact -	Chardonnay	Margaret River, WA	70
2017	Giaconda Nantua Les Deux**	Chardonnay	Beechworth, VIC	210
2021	Tolpuddle**	Chardonnay	Coal River, TAS	280

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REDS (*Tintos*)

Pinot Noir

2023	El Desperado	Pinot Noir	Adelaide Hills, SA	68
2022	Helen's Hill 'The Smuggler'	Pinot Noir	Yarra Valley, VIC	125
2023	Domaine Thomson 'Explorer'	Pinot Noir	Central Otago, NZ	88
2022	Novum	Pinot Noir	Marlborough, NZ	120
2020	Nielson	Pinot Noir	Santa Barbara, USA	115
2022	Louis Jadot Bourgogne	Pinot Noir	Burgundy, FRA	150
2021	Stephane Brocard Gevrey-Chambertin	Pinot Noir	Burgundy, FRA	320
2019	Domaine Bouchard Corton Grand Cru**	Pinot Noir	Burgundy, FRA	550

Other Varietals & Blends

2022	Teusner 'The G'	Grenache	Barossa Valley, SA	75
2019	Beloki Rioja Crianza	Tempranillo	Rioja, SPA	72
2021	Villa Albergotti Chianti Superiore DOCG	Sangiovese	Tuscany, ITA	82
2021	Vandal Gonzo Combat Rouge	PN/Cab Franc/Vio	Marlborough, NZ	70
2019	Ca de Bruno Barbaresco DOCG	Nebbiolo	Piedmont, ITA	150
2006	Sandrone le Vigne Barolo**	Nebbiolo	Piedmont, ITA	650
2022	Ramos Pinto duas Quintas Tinto	Tinta Cao/Mourisco/Temp	Douro, POR	95
2019	Edmeades	Zinfandel	Medocino, USA	110
2020	BenMarco Valle de Uco	Malbec	Mendoza, ARG	92

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Shiraz & Cabernet

2017	Geoff Merrill 'Jacko's'	Shiraz	McLaren Vale, SA	85
2010	Paxton 'Elizabeth Jean'**	Shiraz	McLaren Vale, SA	220
2022	Teusner 'Wark Family'	Shiraz	Barossa Valley, SA	75
2021	Utopos	Shiraz	Barossa Valley, SA	150
2006	Torbreck 'The Factor'**	Shiraz	Barossa Valley, SA	295
2017	Teusner 'Righteous FG'**	Shiraz	Barossa Valley, SA	395
2004	Rockford Basket Press**	Shiraz	Barossa Valley, SA	600
2017	Rockford Basket Press**	Shiraz	Barossa Valley, SA	390
2018	Rockford Basket Press**	Shiraz	Barossa Valley, SA	470
2019	Giant Steps	Syrah/Carignan/Grenache	Yarra Valley, VIC	85
2019	Chateau Domecq	Cabernet/Merlot/Nebbiolo	Valle de Guadalupe, MEX	70
2015	Geoff Merrill Reserve	Cabernet Sauvignon	McLaren Vale, SA	115
2022	Utopos	Cabernet Sauvignon	Barossa Valley, SA	150
2018	Surco	Cabernet Sauvignon	Baja California, MEX	100
1998	Yalumba 'The Reserve'**	Cabernet/Shiraz	Barossa Valley, SA	395
2016	Chateau La Grave Figeac Saint-Emilion Grand Cru**	Merlot/Cabernet Franc	Bordeaux, FRA	210

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A little bit about agave.....

Tequila and mezcal are two iconic Mexican spirits, both made from the agave plant but with distinct differences. Tequila, primarily produced in Jalisco, is made from Blue Weber Agave, which can take 8-10 years to mature in the ground. The longer the agave is left to grow, the more it absorbs nutrients from the soil, developing deeper, richer flavors. The aging process in the ground is key to the final taste, as the agave's sugars—critical for fermentation—are allowed to develop fully. The production process also varies, with some distillers using traditional brick ovens while others use modern methods, each influencing the final flavor profile.

Mezcal, unlike tequila, can be made in nine different states across Mexico using over 250 types of agave. These agaves are also aged in the ground for years, absorbing the unique terroir of their region. Mezcal is traditionally cooked in earthen pits, which imparts a distinct smoky flavor, with each type of agave and production choice creating a wide range of profiles.

Exploring both tequila and mezcal offers a rich taste of Mexico's culture, history, and craftsmanship, with each bottle telling a unique story.

Salud!

Timothy Christensen

Alma Group Owner

HERRADURA ULTRA AÑEJO
Aged 49 months in American white oak barrels, then charcoal filtered to give this clear spirit the bold character of aged tequila.

25

FORTALEZA REPOSADO
Known throughout Mexico as the 'King of Sippers', Fortaleza has amassed a cult following for its dedication to quality, small batch tequila.

28

ARETTE
Arette Tequila comes from brothers Eduardo and Jaime Orendain, descendants of one of the most recognized families in the Tequila industry.

13

EXPLORE MEXICO WITH OUR TASTING FLIGHTS

THE FOUNDING FATHERS OF TEQUILA

38

Herradura Blanco, Arette Reposado, Fortaleza Blanco, Centenario Añejo

LOS VALLES & LOS ALTOS

38

Cascahuin Blanco, Herradura Reposado, G4 Blanco, Tequila Ocho Blanco

AÑEJO, THE ART OF AGING

42

G4 Añejo, Don Julio Añejo, Herradura Añejo, Patron Añejo

ESPADIN MEZCAL

40

Madre Espadin, Koch Ancestral Espadin, El Jolgorio Espadin, Siete Misterios Doba-Yej

EL PANDILLO – DON FILIPE CAMARENA

42

G4 Reposado, Pasote Blanco, Terralta Blanco, Volans Extra Añejo

ST ALMA SELECTS

45

Arette Soave Blanco, Codigo 1530 Rosa Blanco, Illegal Reposado, El Tequileno Reposado Gran Reserva

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TEQUILA

Grupo Tequilero -

Alquimia Blanco 40% 22

Tequila Arette de Jalisco -

Arette Blanco 40% 13

Arette Reposado 40% 15

Arette Suave Artesenal Blanco 38% 22

El Pandillo-

ArteNom 1579 40.7% 20

G4 Blanco 40% ** 17

G4 Reposado 40% ** 19

G4 Añejo 40% ** 24

Terralta Blanco 40% 19

Pasote Blanco 40% 24

Volans Blanco 40% 23

Volans Extra Anejo 40% 45

Hacienda Capellania -

Calle 23 Blanco 40% 17

Calle 23 Reposado 40% 18

Tequila Cascahuin -

Cascahuin Blanco 38% ** 13

Cascahuin Reposado 38%** 18

Cascahuin Añejo 38% ** 19

Varo Destileria -

Codigo 1530 Rosa Blanco 35% 23

Diageo Mexico Operaciones -

Don Julio Blanco 38% 19

Don Julio Añejo 40% 24

Hacienda Herradura -

Herradura Plata 40% 15

Herradura Reposado 40% 17.5

Herradura Añejo 40% 19

Herradura Ultra 40% 25

Herradura Suprema Extra Añejo 40% 85

Tequila Tapatio -

El Tesoro Blanco 40%	22
El Tesoro Reposado 40%	24
El Tesoro Añejo 40%	28
Tapatio Blanco 40%	21.5
Tapatio Reposado 40%	22

Tequila Los Abuelos -

Fortaleza Blanco 40%	25
Fortaleza Reposado 40%	28

Cia Tequilera Los Alambiques -

Ocho Plata 40%	20.5
Ocho Reposado 40%	17.5
Ocho Añejo 40%	22.5

Jorge Salles Cuervo y Sucesores -

El Tequileno 1959 Platinum 40%	17
El Tequileno 1959 Reposado Rare 40%	40
El Tequileno 1959 Reserva Reposado 40%	17
El Tequileno 1959 Añejo	25

Patron Spirits Mexico -

Patron Blanco 40%	15
Patron Reposado 40%	17
Patron Añejo 40%	20.5
Patron El Cielo 42%	40

Tequila Siete Leguas -

Siete Leguas Blanco 40%	20.5
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Integradora San Agustin -

Tromba Reposado 40%	18
Tromba Anejo 40%	22

Tequilera Tap -

Tres Agaves 40%	16
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MEZCAL

Espadine -

Known as the workhorse of the Mezcal world due to it being relatively easier to cultivate and farm, the Espadin is the close cousin of the Blue Weber used in Tequila. Known for roasted agave notes on the nose and a bright green herbaceous palate, the beauty in this agave comes from the choices the Mezcalero makes and how those differences in production reflect in the Mezcal.

Illegal Joven 40%	Espadin	Santiago Matatlan	21.5
El Jolgorio 47.8%	Espadin	San Luis del Rio	31
Mezcal Verde 42%	Espadin	Tiacolula	17
El Jolgorio 48%	Pechuga (Espadin)	Santiago Matatlan	42
Nuestra Soledad 47%	Espadin	San Luis del Rio	15
Nuestra Soledad 47%	Espadin	Santiago Matatlan	14.5
Nuestra Soledad 47%	Espadin	La Compania, Ejutla	14
Nuestra Soledad 47%	Espadin	San Baltazar Guelavila	15
Siete Misterios Doba Yej 44%	Espadin	San Dionisio	17
Koch El Mezcal Elemental 40%	Espadin	Guadalupe Victoria	14
Koch El Mezcal Ancestral 47.12%	Espadin	Sola de Vega	19
San Cosme Mezcal 40%	Espadin	Santiago Matatlan	13.5
Madre Mezcal 40%	Espadin	Santiago Matatlan	17.5
Illegal Reposado 40%	Espadin	Santiago Matatlan	19
Illegal Añejo 40%	Espadin	Santiago Matatlan	25
Gracias a Dios 45%	Espadin	Santiago Matatlan	18

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Ensemble -

The way Mezcal used to be! Before the idea of focusing on the qualities of each agave species (think the difference between Pinot Noir and Chardonnay) Mezcal was made from multiple agave species in the same batch, no two ensembles taste the same!

Aprendiz 45%	Espadin & Tepextate	San Juan del Rio	25.5
Madre Mezcal 45%	Espadin & Cuishe	Santiago Matatlan	20
Bruxo No.2 46%	Barril & Espadin	Agua del Espino	18.5
Bruxo No.4 46%	Espadin, Barril & Cuishe	Las Salinas	22
Bruxo X 40%	Espadin & Barril	San Dionisio Ocotepec	21

Barril -

Like the name suggests, this agave resembles a Barrel in shape, taking around 12-20 years to grow, usually with notes of cruciferous green vegetables and a peppery finish.

El Jolgorio 47%	Barril	La Compania, Ejutla	33
Koch El Mezcal 47.06%	Barril	Rio de Ejutla	19

Mexicano -

A real giant of the agave world, taking up to an impressive 25 years to mature, there are many subspecies of Mexicano but they all take on qualities from the land in which they grow, with notes anywhere between green and grassy to big orange zest notes and a quality that reminds us of terracotta.

El Jolgorio 47%	Mexicano	La Compania, Ejutla	38.5
Koch El Mezcal 46.98%	Mexicano	Rio de Ejutla	19

Tepextate/Tepeztate -

Another giant agave that can have Pinas weighing more than a baby elephant, the Tepextate has over arching notes of minerality and reflects the volcanic earth on which it grows.

El Jolgorio 48%	Tepeztate	San Luis del Rio	36.5
Koch El Mezcal 46.3%	Tepextate	Santa Maria Zoquitlan	19

Arroqueno -

The genetic mother of the espadin, the Arroqueno almost rivals the Mexicano and Tepextate in size, dominating the wild landscape in which it's found. Fruity, herbaceous and smokey.

El Jolgorio 55%	Arroqueno	Miahuatlan	36
El Jolgorio 52%	Arroqueno	Miahuatlan	55
Koch El Mezcal 47.13%	Arroqueno	Riop de Ejutla	19

Other Mezcal -

Below you will find a list of assorted Mezcal not grouped above, all of them delicious and all have drastically different qualities to the next, try a few together and you will see just how varied Mezcal is.

El Jolgorio 47%	Cuishe	Santa Maria Zoquitlan	32.5
El Jolgorio 48%	Madrescuise	Santiago Matatlan	34
El Jolgorio 47%	Tobala	San Baltazar Guelavila	39.5
El Jolgorio 52%	Tobasiche	La Compana, Ejutla	49
El Jolgorio 50.5%	Sierrudo	Santiago Matatalan	44
La Grimas de Dolores 47%	Cenizo	Durango	21.5
Mezcal Machetaza 45%	Cupreata	Guerrero	15
Bozal Jamon Iberico 47% (Distilled with Iberian Ham)	Espadin, Mexicano, Tobasiche	Rio de Ejutla	35

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