



Drinks (sample)

WHITE WINE ON TAP 125ml | 500ml | Bottle

Verdejo -
Abadia de Aribayas, Castilla
Y Leon (2014)

4 | 16 | 21

RED WINE ON TAP 125ml | 500ml | Bottle

Sangiovese, Vini Stocco,
Friuli, Italy (2014)

4 | 16 | 21

Fleurie-Poncie, Le Grappin,
burgundy (2015)

6 | 26 | 36

SPARKLING WINE 125ml | Bottle

Antech, Cremant du Limoux,
Cuvee Eugenie (2014)

6 | 36

WINE SPECIALS 125ml | Bottle

Triennes Rose, Cote De Provence (2015) 5 | 30

Jerome Lambert, Coule de Source (2014) 59

Le Coste Rosato (2015) 57

Jerome Lambert, Le Fil Rouge (2015) 48

Barbacarlo, Barbacarlo (1996) 85

Barbacarlo Montebuono (1986) 90

BEER ON TAP 1/3 pint | 2/3 pint

House Beer Zirkus 1.75 | 3.5

BEER SPECIALS 330ml Cans

Lager Harbour Pilsner 4.5

Pale Ale Magic Rock Inhaler 4.5

Sour/Fruit Wild Beer Pogo 4.5

IPA Four Pure ShapeShifter 5

Magic Rock High Wire Grapefruit 5

Magic Rock Salty Kiss 5

Ocho Reales Mexican Ale 5

Michelada add 50p

COCKTAILS

Classic Margarita 8

Seasonal Fruit Margarita 9

Tequila, Triple Sec, Lime Juice

Breddos Fizz 9

Tequila, Mezcal, Peach, Citrus,

Egg White, Soda

Paloma 9

Tequila, fresh grapefruit juice, Squirt

Bloody Maria 9

Brit Spritz 8

Prosecco, Kamm& Sons, Elderflower Cordial, Soda

SOFT DRINKS

Breddos Mexican Cola 3.5

Diet Coke 2.5

Squirt 2.5

Still / Sparkling water 2.5

SEASONAL AGUA FRESCAS

Pink Striped Lemon, Hibiscus & Rosehip 2

Agave, Grapefruit, Apple 2

FRESH JUICE

Orange / Grapefruit 2.5

COFFEE

Espresso 2

Americano (black or white) 2

Macchiato 2.5

Piccolo 2.5

Flat white 3

Latte 3

Cappuccino 3

TEA

English Breakfast 2

Green 2.5

Mint 2.5

Chamomile 2.5

Hot Chocolate 2.5

BREDDOS CHILLIBACK

A shot of tequila chased with our pickled habanero juice 5

MEZCAL	25ml	MEZCAL SPECIALS	25ml
Montelobos Mezcal (43%) This small-batch, un-aged, premium mezcal, achieves a perfect balance of agave, wood & subtle smoke.	7	<u>These mezcals are made in the time honoured style by true artisans, in very, very small batches. Imported directly by Chris and Nud from Mexico, you will not find these mezcals anywhere else in the UK.</u>	
Papadiablo Especial Mezcal (47%) This uses four varieties, including wild agaves, to create a delicate, fruity flavour with smoky notes.	10	Verde, Francisco Garcia, 2013 (50%) San Luis Amatlán, Miahuatlán, Oaxaca. 2 distillations in copper alambiques. Lot of 120 liters.	10
Papadiablo Espedin Mezcal (48%) Rich, delicate & very complex with fruity, aromas & delicate hints of earth & agave.	7	Tepeztate, September 2015 (51%) Lachigüizo, San Luis Amatlán, Miahuatlán, Oaxaca. 2 distillations in copper alambiques. Lot of 160 liters.	12
Ilegal Joven Mezcal (40%) An un-aged mezcal from Ilegal. Smooth, savoury & sweet	5.5	Tobala, December 2015 (48%) Lachigüizo, San Luis Amatlán, Miahuatlán, Oaxaca. 2 distillations in copper alambiques. Lot of 180 liters.	10
Ilegal Anejo Mezcal (40%) Ilegal Mezcal Añejo is a small-batch, artisanal tequila produced from 100% Espadin agave	10	Verde, June 2016 (48%) San Luis Amatlán, Miahuatlán, Oaxaca. 2 distillations in copper alambiques. Lot of 120 liters.	10
San Cosme Mezcal (40%) One of a welcome new wave of boutique mezcals, this is produced in small batches in Oaxaca.	5.5	Cupreata, 2015, Guerrero (60%) Distilled 3 times: first in copper, then in a philipino alambique and last in copper alambiques. Lot of 240 liters.	15
Monte Alban Mezcal (40%) Aromas of spice & an exotic, peppery finish: great complexity with an array of earthy flavours.	4.5	Espadín, September 2015 (51%) Lachigüizo, San Luis Amatlán, Miahuatlán, Oaxaca. 2 distillations in copper alambiques. Lot of 60 liters.	12
Mezcales de Leyenda Guerrero (45%)	6.5		
Mezcales de Leyenda Durango (47%)	6.5		
Mezcales de Leyenda Peloton (41%)	4.5		
Quiquiriqui (45%) Big, bold, smoky flavours mingling into an earthy feel with a bite of toffee apple ending with a peppery warmth.	5.5		

TEQUILA	25ml		25ml
Herradura Añejo (40%) 25 months in Bourbon barrels gives this Añejo powerful notes of agave, spice & toasty oak.	6	Herradura Seleccion Suprema (40%) Honeyed, roasted agave & sweet spices are the result of this Añejo with 49 months in American oak.	20
Herradura Plata (40%) This fresh citrus & agave Plata is greatly enhanced by 45 days in a toasted white oak barrel.	5	El Jimador Blanco (38%)	3
		El Jimador Reposado (38%)	3.5
		Ocho (40%)	4
Herradura Reposado (40%) 11 months in new American oak barrels sweeten the agave flavour & develop the toasty vanilla notes.	5.5	Ocho Extra Añejo (40%)	12
		Aqua Riva Blanco (38%)	3.5
		Patron Silver (40%)	6.5
		Jose Cuervo reserva Rolling Stone (38%)	15