

100% Agave

Blanco Tequila	
<i>White, aged up to 2 months</i>	30ml
Arette Blanco	2.5
Ocho Blanco	2.5
Tezon Blanco	2.5
Ollitas Blanco	3.0
Arrette Fuerte 101	3.0
Gran Orendain Blanco	3.5
Herradura Plata	3.5
Don Fulano Blanco	4.0
Don Fulano Fuerte	4.5
Arette Suave Blanco	4.5
Ocho Curado de Agave	5.0
Fortaleza Blanco	5.0

Reposado Tequila	
<i>Rested, aged 2 to 12 months</i>	30ml
Arette Reposado	3.0
Ocho Reposado	3.0
Ollitas Reposado	3.5
Gran Orendain Reposado	4.0
Herradura Reposado	4.0
Don Fulano Reposado	5.0
Arette Suave Reposado	5.5
Fortaleza Reposado	6.0

Añejo Tequila	
<i>Aged 12 to 36 months</i>	30ml
Arette Añejo	3.5
Tezon Añejo	4.0
Gran Orendain Añejo	4.5
Herradura Añejo	5.0
Don Fulano Añejo	6.0
Arette Suave Añejo	7.0
Ocho Añejo Single Estate	8.0
Ocho Añejo Single Barrel	9.0
Fortaleza Añejo	9.0

Extra Añejo Tequila	
<i>Aged over 36 months</i>	30ml
Ocho Extra Añejo	9.0
Arette Gran Clase	10.0
Don Fulano Imperial 5 yr old	11.0

Mezcal	
<i>Small batch ancestor spirit to tequila</i>	
Derrumbes, various options.	7.0

Other Spirits

Vodka	30ml
Tito's Handmade Vodka, Texas	2.0
Zubrowka Bison Grass, Poland	3.0
Konik's Tail, Bialowieza, Poland	4.0
Crystal Head, Newfoundland	5.0
Royal Dragon Imperial, Lithuania	5.5

Gin	30ml
Citadelle Original, Bonbonnet	2.0
Broker's, Langley	2.0
Eden Mill, St Andrews	3.0
The Botanist, Islay	3.0
Silent Pool, Surrey	4.0

Rum	30ml
Plantation 5 Year Old, Barbados	2.0
Plantation 3 Stars	2.0
Plantation Original Dark	2.0
Appleton VX, Jamaica	2.5
Sailor Jerry's Spiced, USVI	2.5
Wray and Nephew Overproof, Jamaica	3.0
J Bally 1999, Martinique	4.0

Bourbon Whiskey	30ml
Four Roses Classic, Kentucky	2.0
Old Virginia 6 yr old, Kentucky	2.0
Ezra Brooks, Kentucky	2.5
Four Roses Single Barrel, Kentucky	3.0
Four Roses Small Barrel, Kentucky	4.0

Rye Whiskey	30ml
Bulleit Rye, Indiana	3.5

Irish Whiskey	30ml
Tullamore Dew, County Offaly	2.5

Blended Malt Scotch Whisky	30ml
Monkey Shoulder, Speyside	3.0

Single Malt Scotch Whisky	30ml
Glen Moray Port Cask, Speyside	3.0
Loch Lomond 12 yr old, Highlands	4.5
Glen Scotia 15 yr old, Campbeltown	5.5

Beers & Wines

Draught Beer	350ml
Cisk Excel, Malta	2.0
Kirin Ichiban, Japan	3.0

Bottled Beer	~ 350ml
Bear Beer, Denmark	2.0
Claro, The Netherlands	2.5
Menabrea Premium Lager, Italy	3.5
Coopers Pale Ale, Australia	4.0

White Wine (glass)	gl/Btl
Radio Boca Verdejo, Spain	3.0/13.5
Nederburg Sav Blanc, SA	4.5/17.5

White Wine (bottle)	
G & G Pinot Grigio, Italy	15
Farmers, Bianco Vite Mia, Italy	19

Red Wine (glass)	
Radio Boca Tempranillo, Spain	3.0/13.5
Rebel Canyon Merlot, USA	4.5/13.5

Red Wine (bottle)	
G & G Negroamaro, Italy	15
Alto Bajo Cab Sav, Chile	19

Rose Wine (glass)	
Radio Boca Rosé, Spain	3.0/13.5

Prosecco	
Voga Spumante, Italy	4/20

MENU BY:



CALEXICO

Drinking

MENU BY:





Dear Drinker

We love good tequila, and we are keen to share it with all those who visit.

At Calexico, we have gone to great lengths to ensure all our tequila carries the label of “100% de Agave”. In some cases we have shipped it specially thousands of miles to our humble establishment.

Agave is a plant that, after growing for 8 years in the sunshine of western Mexico, is cooked, crushed, fermented and distilled into tequila before it eventually inspired the beverages described in this menu.

Unfortunately, not all tequila was created equally.

Some tequilas, known as “Mixto” Tequila, only use 51% agave, with the remainder tending to consist of cheaper sugars such as fructose. This sacrifices taste for price and has left in its wake a trail of poor decisions, regret, broken dreams, unexpectedly ugly children and awful, awful hangovers.

Mixto has all too often given this beautiful agave spirit a bad name. This is something that we aim to rectify. We believe that there is a tequila drink for everyone.

What follows is some of our favourite drinks. We have designed them all to be made with tequila, but our bartenders are more than happy to make you anything!within reason no Bullfrogs :-)

All bills are subject to a government levy of 5% & VAT of 5%.

NEW IN TOWN

CINCO DE PIE-O



Cinco de Mayo meets key lime pie. A moreish combination of 100% blue agave tequila, vanilla extract, a touch of pineapple with cream and a hint of lime. Blended. Served extra cold. Don't ask us how we came up with this drink-we're not even sure ourselves. **bd 4**

VINO DE MEZCAL



"Vino de Mezcal de Tequila" was the original name for tequila. Literally "Wine of cooked agave from Tequila Town". We deconstructed that name and turned it into a drink. Calexico's agave distillate blend, home made red wine reduction shaken with fresh citrus and foam. Served on the rocks garnished with lemon oil. **bd 5**

ALBAHACA



'Basil' in Spanish. This drink showcases the versatility of tequila in this light, fresh, easy to drink number. Home-made lemon prosecco cordial thrown with basil, cucumber and thyme. For optimal results: consume while sat on our terrace with a friend or five. **bd 4**

RIZZ FIZZ



Rizz doesn't like being the centre of attention: so we named this cocktail after him. An elegant combination of Blanco tequila with mango and chamomile syrup, fresh lemon charged with a dose of prosecco. Served in a fancy champagne glass. Calexico love with bubbles. **bd 4**

REVAMPED

OLD BANDIT



We took the Old Fashioned and gave it a Calexico upgrade. 100% agave Añejo tequila stirred with home-made smoked beer syrup and bitters. Served over ice with an orange zest. The "new" old fashioned. **bd 5**

ONCE UPON A TIME IN MEXICO



A drinker's drink-our house Negroni adapted for tequila. Originally created in Florence, Italy in 1919 the Negroni has become a staple in cocktail culture. Hibiscus infused vermouth, Calexico's orange aperitif blend and tequila. Stirred down and strictly all business this drink gets better with every sip. **bd 4**

AFTER OCHO



Inspired by the famous After Eight chocolate we decided to make our own after dinner refreshment. Chocolate tequila shaken with cream finished with a touch of herbal mint. This cocktail can be employed as a digestif and will keep you entertained all night long. **bd 4**

TEQUILA MOCKINGBIRD



This drink takes the Rum Dove cocktail in a new direction-Mexico. Tequila, grapefruit sherbet, sweet vermouth balanced with lime and hibiscus. Served straight up with a tiny grapefruit button. **bd 4**

CALEXICO HALL OF FAME

TOMMY'S MARGARITA



Our house margarita: simply tequila, lime and agave served over ice from Tommy's bar in San Francisco. Agave nectar enhances the flavour of 100% agave tequila, creating your new favourite drink. Option to turn this drink frozen or 'Traditional style' with salt and orange liqueur. **bd 4**

PALOMA



A mexican favourite: a long mix of homemade pink grapefruit sherbet, 100% agave tequila & fresh lime. An evolution of the original created by Javier Delgado Corona at the La Capilla bar in the heart of Tequila Town, Jalisco. **bd 4.5**

MARACUYA MULE



A Moscow mule, but for hotter climates - 100% agave tequila, with passion fruit & ginger syrup, a dash of citrus & charged with soda. **bd 4.5**

PINEAPPLE PADRE



Don't fall into this trap. It's passionate & subtle. It will make you want more, but will leave you high & dry. Tequila, house pineapple cordial, pineapple shrub & fresh lime, served long. **bd 4**

SHEIKHY PEDRO



Can't decide between having a beer or a cocktail? Sit on the fence with Pedro - Lager, ginger root, bitters & lime spiked with a shot of 100% agave tequila. Served in an icy cold trigger mug. **bd 4.5**

SEÑORITA VERDITA



Our favourite lady-a delightful little spicy, fruity & herbal joy. Tequila & lime shaken with our old friends, mint, jalapeño, coriander & pineapple, served straight up. Little Miss Calexico in a glass. **bd 5**

MEXICAN COFFEE



A Bradsell classic, twisted. fresh coffee, coffee infused tequila, sugar syrup & more tequila because proper tequila improves everything, even your partner's face. **bd 4**

CALEXICO SMASH



Delicate, fresh and approachable: just like you princess! Muddled mint, lemon & shaken with 100 % agave tequila, served long. **bd 4**

SHOTS



ARETTE CON VERDITA

Our favourite tequila with our favourite green chaser. **bd 2.5**

OCHO CON VERDITA

Our other favourite tequila with our favourite green chaser. **bd 2.5**

ARETTE CAFÉ

Coffee infused Arette to speed things up. **bd 2.5**

TICKLESLAP

Don't order this, it's too spicy. **bd 2.5**

CHOCHO

Two of your favourites: Ocho & Chocolate. **bd 2.5**

All classic cocktails. **bd 3.5**
Only applies to cocktails with 50ml of alcohol.

MENU BY:



We only use 100% agave tequila most of which is imported especially for us from the best tequila houses in Mexico. We make all our syrups and juices fresh every day and pride ourselves on using quality products made with love.

Our bar team can make you any classic cocktail, and will even whip you up something special, using your favourite flavours and spirits. Just ask us
Salud !



All bills are subject to a government levy of 5%, VAT of 5%, and service charge of 10%. You will be pleased to know our team do receive their service charge.