

# THE IVY

CHICHESTER  
BRASSERIE





## COCKTAILS



<b>Solent Fog Cutter</b>	12.00
Portsmouth Distillery Fort Gin, Fino Sherry, Pedro Ximenez, Lime, Pineapple, Peychaud's bitters	
<b>Ivy's Poison</b>	13.00
Levin Down Goodwood Gin, Jasmine syrup, Elderflower cordial, Lemon, Cucumber, Picpoul de Pinet	
<b>Chi Green Margarita</b>	12.00
Cazcabel Coconut, Kaveri Ginger, Lemongrass syrup, Lime, Chilli, Corriander	
<b>Joanne</b>	13.00
Chichester Harbour Gin, Amaretto syrup, Cointreau, Lime, Cucumber, Basil	
<b>Berry Blossom Spritz</b>	14.00
Lychee liqueur, Maraschino, White Chocolate syrup, Cranberry juice, Tinwood Blanc de Blanc	

---

## LOCAL WINES

<b>Tinwood Blanc de Blanc 2019</b>	Bd 80.00   Gls 14.00
<i>100% Chardonnay</i>	
Delicate but with great intensity, green apple and floral notes, this is perfect with seafood and as an aperitif	
<b>Tinwood Brut 2019</b>	Bd 80.00
<i>50% Chardonnay, 30% Pinot Noir &amp; 20% Pinot Meunier</i>	
Yeasty and champagne like, with lovely brioche flavours and great length	
<b>Tinwood Rose 2020</b>	Bd 90.00
<i>60% Pinot Noir, 20% Pinot Meunier &amp; 20% Chardonnay</i>	
Beautiful light colour and a delicate dry rose, English strawberries and cream on the palate and great balance and acidity	

---

## LOCAL BEERS

<b>St Simon lager, Goodwood Brewery</b>	5.95
Chichester, 5% abv, 330ml	
<i>Inspired by the determined racehorse that didn't stop running after his 1883 Goodwood Cup win</i>	
<b>Lucky Leap APA, Goodwood Brewery</b>	5.95
Chichester, 5% abv, 330ml	
<i>Inspired by the legendary racer, Masten Gregory, who famously lept from the cockpit of his car before impact when approaching Woodcote Corner in 1959</i>	
<b>Grogger Pale Ale, Goodwood Brewery</b>	5.95
Chichester, 4.5% abv, 330ml	
<i>Inspired by Grogger the Boxer dog stealing a sip from the celebratory pints of his owner, the Farnham Flyer</i>	

---

## LOCAL SPIRITS

<b>Chichester Harbour Gin</b>	11.50
<b>Chilgrove Signature Edition Gin</b>	12.00
<b>Portsmouth Distillery Fort Gin</b>	12.00
<b>Jarrold's London Dry Gin</b>	13.00
<b>Levin Down Goodwood Gin</b>	13.00



## SEASONAL CLASSICS



<b>The Ivy Martini</b> Tanqueray No. Ten, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	15.00
<b>Salted Caramel Espresso Martini</b> Ketel One, Kahlua, Salted caramel, Espresso, Chocolate <i>Indulgent - Sweet - Rich</i> Upgrade the Vodka to Grey Goose	14.00 +1.50
<b>Rhubarb Negroni</b> Tanqueray No. Ten, Sweet Vermouth, Campari, Rhubarb, White Chocolate <i>Light - Layered - Complex</i>	14.50
<b>The Devil Margarita</b> Casamigos Blanco, Lime, Peach, Malbec float <i>Earthy - Balanced - Peach</i>	14.00

<b>Champagne &amp; Strawberry Mojito</b> Ron Santiago De Cuba Carta Blanca, Strawberry, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	14.00
---	-------

<b>Tatin Old Fashioned</b> Singleton 12, 30/40 Double Jus, Noix des Peres Chartreux, Cinnamon, Bitters <i>Complex - Light - Rich</i>	14.50
<b>Pineapple &amp; Ginger Whisky Sour</b> Singleton 12, Pineau des Charentes, Kavieri Ginger, Pineapple, Lemon <i>Light - Cleansing - Fiery</i>	14.50
<b>Madeleine Coffee</b> Singleton 12, Madeleine, Coffee, Cream, Nutmeg <i>Warming - Delicate - Buttery</i>	13.00
<b>Strawberry &amp; Rhubarb Bellini</b> Prosecco, Strawberry & Rhubarb pureé <i>Spring - Delicate - Fresh</i>	12.00
<b>Bloody Mary</b> Ketel One, Bloody Spiced Tomato juice, Lemon, Gherkin, Tajin <i>Full - Hot - Savoury</i> Upgrade the Vodka to Grey Goose	11.00 +1.50

<b>The Ivy Iced Tea</b> Hendricks & Peach Cordial topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea <i>Fruity - Balanced - Herbal</i>	12.00
---	-------



## CONTEMPORARY COCKTAILS



<b>The Papaloma</b> Papa Salt Gin, Two Keys Pink Grapefruit soda <i>Summer - Floral - Fresh</i>	12.50
<b>Raspberry à la Crème Martini</b> Tanqueray, Raspberries, Lemon, Cheesecake Syrup, Foamer <i>Indulgent - Fresh - Sweet</i>	13.00
<b>Chocolate &amp; Orange Martini</b> Belvedere, Grand Marnier, Rubis Chocolate Wine, Dark Chocolate sauce, Popcorn syrup, Double Cream <i>Indulgent - Rich - Morish</i>	13.00
<b>West End Hold Up</b> Ciroc, Aperol, Spiced Red Berries, Passion fruit, Pineapple, Lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	14.00

## LUXURY SERVES

<b>Johnnie Walker Blue Old Fashioned</b> A large measure of Johnnie Walker Blue with a touch of sugar and bitter's stirred down over ice	
<b>Johnnie Walker Blue 50ml</b>	35.00
<b>1942 Margarita</b> A large measure of Don Julio 1942 stirred with a dash of lime, honey syrup and a hint of floral Elderflower	
<b>Don Julio 1942 50ml</b>	40.00

## SPRITZ

<b>Aperol Spritz</b> Aperol, Orange, Fever-Tree soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	12.50
<b>Hugo Spritz</b> St Germain, Fever-Tree Soda, Mint, Prosecco <i>Elderflower - Fresh - Bubbles</i>	12.50
<b>Cherry &amp; Apricot Spritz</b> Bellamie Cherry liqueur, Apricot cordial, Prosecco <i>Aperitivo - Rich - Refreshing</i>	14.00
<b>Pomelle Spritz</b> Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, Pink grapefruit slice <i>Floral - Light - Fresh</i>	15.00
<b>Passion &amp; Basil Spritz</b> Ketel One, Bonavida Grapefruit & Basil Aperitif, Beesou Honey, Passion Fruit Cordial, Prosecco <i>Tropical - Spring - Sharp</i>	15.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of  
allergens. Detailed information on the fourteen legal allergens is available on request,  
however we are unable to provide information on other allergens.



## GIN & TONICS



<b>Tanqueray</b> Fever-Tree Light Tonic, Lime	13.50
<b>Sipsmith</b> Fever-Tree Light Tonic, Lime	13.50
<b>The Botanist</b> Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	13.50
<b>Roku</b> Fever-Tree Indian Tonic, Ginger	13.50
<b>Tanqueray 10</b> Fever-Tree Indian Tonic, Grapefruit	14.25
<b>Bombay Premier Cru</b> Fever-Tree Mediterranean Tonic, Lemon, Rosemary	14.50
<b>Chase Pink Pomelo</b> Fever-Tree Indian Tonic, Grapefruit	14.50
<b>Silent Pool</b> Fever-Tree Indian Tonic, Orange	15.50
<b>Gin Mare</b> Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	15.50
<b>Chase GB Gin</b> Fever-Tree Elderflower Tonic, Lemon, Ginger	15.50

## BEERS & CIDER

<b>The Ivy Craft Lager</b> , England, 4.5% abv, 330ml <i>Brewed for The Ivy by Coalition Brewing Co, a homage to British and European lager traditions. Perfumed aromas, a creamy mouthfeel and a crisp finish</i>	6.50
<b>Coalition Meadow Drop Pale Ale</b> , England, 4% abv, 330ml <i>A refreshing and clean pale ale, brewed with English malt for a light, biscuity malt profile, balanced with a touch of honey sweetness</i>	7.25
<b>Coalition Brite Lights Pilsner</b> , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	6.75
<b>Maison Sassy Brut</b> , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.00
<b>Lucky Saint</b> , Germany, 0.5% abv, 330ml <i>Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol</i>	6.25



## SPARKLING



<b>Wild Idol, Naturally Alcohol Free Sparkling White</b> , <i>Rheinhessen, Germany</i>	125ml 10.50
<b>Prosecco, Canal Grando</b> , Veneto, Italy	10.50
<b>Della Vite Rosé Millesimato Prosecco</b> , Valdobbiadene, Italy	12.00
<b>The Ivy Cuvée</b> , Kent, England	12.50
<b>The Ivy Guest Champagne</b> , Champagne, France	15.00
<b>Veuve Clicquot Yellow Label</b> , Champagne, France	17.00
<b>Nyetimber Classic Cuvée</b> , West Sussex, England	17.50
<b>Veuve Clicquot Rosé</b> , Champagne, France	18.25

## WHITE

<b>Cintila White</b> , Península de Setúbal, Portugal	175ml 9.50
<b>Pinot Grigio, Novità</b> , Emilia-Romagna, Italy	10.50
<b>Chenin Blanc, Wild Garden</b> , Western Cape, South Africa	11.50
<b>Sauvignon Blanc, St Clair Origin</b> , Marlborough, New Zealand	14.50
<b>Gavi, Michele Chiarlo</b> , Piedmont, Italy	16.00
<b>Chablis Le Finage, La Chablisienne</b> , Burgundy, France	19.50

## ROSÉ

<b>Pinot Grigio Blush</b> , Novità, Veneto, Italy	175ml 9.50
<b>The Ivy Rosé de Provence</b> , Côtes De Provence, France	13.50
<b>Lady A, Château La Coste</b> , Vin De Pays De Méditerranée, France	15.50
<b>Whispering Angel, Château d'Esclans</b> , Côtes De Provence, France	17.50

## RED

<b>Cintila Tinto</b> , Península de Setúbal, Portugal	175ml 9.50
<b>Montepulciano d'Abruzzo, Vigneti Galassi</b> , Abruzzo, Italy	10.50
<b>Côtes du Rhône, André Brunel</b> , Southern Rhône, France	13.00
<b>Malbec, Terrazas de los Andes</b> , Mendoza, Argentina	14.00
<b>Rioja Alavesa, Bhilar Tinto</b> , Bodegas Bhilar, Rioja, Spain	17.00
<b>Pinot Noir, Cloudy Bay</b> , Marlborough, New Zealand	21.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

**NON-ALCOHOLIC  
COCKTAILS**

<b>Peach Iced Tea</b>	7.50
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
<b>The Ivy Home-made Ginger Beer</b>	7.50
Freshly pressed Ginger juice, Lemon, Sugar, Fever-Tree Soda Water	
<b>Virgin Rossini</b>	7.50
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda	
<b>Wild Mojito</b>	9.00
Mint, Peach, Citric topped with Wild Idol Naturally Alcohol free sparkling wine	
<b>ABCBD Lemonade</b>	8.00
TRIP Basil & Lemon, Citric Blend, Yuzu & Turmeric cordial	
<b>Crodino Spritz</b>	8.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	
<b>Grove &amp; Tonic</b>	8.00
Seedlip Grove, Honey Cordial, Fire Tincture, Fever-Tree Tonic	
<b>Rhubarb &amp; Rosehip Highball</b>	9.00
Tanqueray 0%, Rhubarb & Rosehip cordial, Citric blend, Fever-Tree Light Tonic	
<b>Angelic Amaretti Sour</b>	9.00
Lyre's Amaretti, Lemon, Apricot	
<b>Stinging Collins</b>	9.00
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	
<b>Blood Orange Spritz</b>	9.00
Lyre's Italian Orange, Elderflower, Fever-Tree Blood Orange soda	

**COOLERS**

Lightly sparkling fruit combinations lengthened with Fever-Tree Soda and a touch of citrus

<b>Rhubarb &amp; Strawberry</b>	5.00
<b>Mango &amp; Passion Fruit</b>	5.00

**JUICES AND SMOOTHIES**

<b>Choice of fresh juices</b>	4.25
Orange, Apple, Grapefruit	
<b>Mixed Berry Smoothie</b>	6.00
Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry	
<b>Immunity Smoothie</b>	6.00
Apple, Orange, Banana, Lemon, Avocado, Ginger, Turmeric, Black Pepper, Cayenna Pepper	
<b>Green Juice</b>	6.00
Cucumber, Apple, Spinach, Mango, Lime, Ginger, Lemon	
<b>Tropical Juice</b>	6.00
Pineapple, Pear, Mango, Passion Fruit, Turmeric	

**SOFT DRINKS**

<b>Diet Coke, Coke Zero</b>	4.25
<b>Coca Cola</b>	4.50
<b>Luscombe Drinks</b>	5.00
Sicilian Lemonade or Raspberry Crush	
<b>Fever-Tree Softs Drinks</b>	4.25
Ginger Ale, Lemonade, Ginger Beer, Blood Orange, White Grape & Apricot	
<b>Fever-Tree Sparkling Cloudy British Apple</b>	5.00
<b>Trip CBD Infused Basil &amp; Lemon</b>	6.50
<b>Still mineral water</b>	5.00
<b>Sparkling mineral water</b>	5.00

**TEA**

<b>The Ivy 1917 Breakfast Blend</b>	4.25
Intense, Bold, Rich	
<b>The Ivy Afternoon Tea Blend</b>	4.25
Mellow, Elegant, Refreshing	
<b>Ceylon, Earl Grey, Darjeeling</b>	4.25
<b>Sencha, Jasmine Pearls</b>	4.75
<b>Fresh Mint, Camomile, Peppermint, Verbena</b>	4.25
<b>Rosebud, Oolong</b>	5.75

**COFFEE**

<b>Pot of Coffee and Cream</b>	4.75
<b>Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato</b>	4.50
<b>Hot Chocolate Milk / Mint / White</b>	4.75
<b>Vanilla Shakerato</b>	5.25
Espresso shaken with ice, served in a martini glass	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request). Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



## VODKA



<b>Ketel One</b>	10.00
<b>Ketel One Citroen</b>	10.00
<b>Haku Japanese Craft</b>	10.00
<b>Absolut Elyx</b>	10.25
<b>Kavka Orchard Plum &amp; Apple</b>	10.50
<b>Cîroc</b>	10.50
<b>Belvedere</b>	11.00
<b>Ukiyo Japanese Rice Vodka</b>	11.25
<b>Pod. Pea Vodka</b>	11.50
<b>Altamura</b>	11.50
<b>Grey Goose</b>	11.50
<b>Grey Goose Essences Watermelon &amp; Basil</b>	11.50
<b>Stolichnaya Elit</b>	11.50

## RUM

<b>Ron Santiago De Cuba Carta Blanca</b>	9.50
<b>Ron Santiago De Cuba 8 Añejo</b>	9.50
<b>Bacardí Carta Blanca</b>	9.50
<b>Aluna Coconut</b>	9.50
<b>Havana Club Cuban Spiced</b>	9.50
<b>Gosling's Black Seal</b>	10.00
<b>Appleton 8 year</b>	10.00
<b>Bacardí 8 year</b>	10.00
<b>Ron Santiago De Cuba 11 Extra Añejo</b>	12.50
<b>Diplomatico 12 year Exclusiva</b>	12.50
<b>Havana Club Selección des Maestros</b>	13.00
<b>Brugal 1888</b>	13.00
<b>Eminente Reserva 7 year</b>	13.50
<b>Zacapa Centenario 23</b>	14.50
<b>Zacapa XO</b>	18.50
<b>Ron Santiago De Cuba 20 Extra Añejo Gran Reserva</b>	18.50



## SINGLE MALT SCOTCH WHISKY



The original whisky of Scotland is "malt whisky" made only from malted barley in two, occasionally three, copper pot stills. "Single Malt Whisky" is the product of an individual distillery. Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies, to lighter more fruit driven styles from the Highland and Speyside distilleries.

<b>Singleton 12 year</b>	11.50
<b>Glenmorangie The Original 10 year</b>	11.50
<b>Bowmore 12 year</b>	11.50
<b>Highland Park 12 year</b>	11.50
<b>Balvenie 12 year</b>	12.00
<b>Dalwhinnie 15 year</b>	12.00
<b>Glenfiddich 12 year</b>	13.00
<b>The Glenlivet 12 year</b>	13.00
<b>Auchentoshan Three Wood</b>	13.00
<b>Laphroaig 10 year</b>	13.00
<b>Ardbeg 10 year</b>	13.00
<b>Talisker 10 year</b>	13.50
<b>Oban 14 year</b>	15.50
<b>Bruichladdich Classic Laddie</b>	15.50
<b>Glenfiddich 15 year</b>	15.50
<b>Balvenie 14 year</b>	15.50
<b>Macallan Double Cask 12 year</b>	16.50
<b>The Glenlivet 15 year</b>	18.50
<b>Aberlour A'Bunadh Batch 61</b>	20.50
<b>Macallan Double Cask 15 year</b>	26.00
<b>Glenmorangie Signet</b>	26.50
<b>Macallan Rare Cask</b>	55.50
<b>Macallan Double Cask 18 year</b>	58.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



**BLENDED**  
**SCOTCH WHISKY**



<b>Johnnie Walker Black Label</b>	10.00
<b>Compass Box Great King Street Artist's Blend</b>	12.00
<b>Chivas Regal XV 15 year</b>	13.00
<b>Chivas Regal 18 year</b>	15.50
<b>Johnnie Walker Blue Label</b>	35.00

**BOURBON &**  
**AMERICAN WHISKEY**

Our selection from America includes labels such as Maker's Mark made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla.

<b>Bulleit Rye</b>	10.00
<b>Jack Danie's</b>	10.00
<b>Rittenhouse Rye</b>	10.50
<b>Bulleit 10 year</b>	10.50
<b>Maker's Mark</b>	10.50
<b>Woodford Reserve</b>	11.00
<b>Maker's Mark 46</b>	11.50
<b>WhistlePig Piggyback 6 year Rye</b>	12.50
<b>WhistlePig 10 year Rye</b>	20.50

**WORLD WHISKEY**

<b>Jameson, Ireland</b>	10.00
<b>Jameson Black Barrel, Ireland</b>	10.50
<b>Cotswolds Single Malt, England</b>	12.50
<b>Green Spot, Ireland</b>	12.50
<b>The Chita, Japan</b>	13.00
<b>Redbreast 12 year, Ireland</b>	14.50
<b>Hibiki Harmony, Japan</b>	16.50

**COGNAC & ARMAGNAC**

<b>Clos Martin VSOP 8 year, Folle Blanche</b>	11.50
<b>Rémy Martin VSOP</b>	11.50
<b>Hennessy VS</b>	12.00
<b>Remy Martin 1738 Accord Royal</b>	13.50
<b>Leyrat XO Vieille Reserve</b>	23.00
<b>Martell Cordon Bleu</b>	24.50
<b>Rémy Martin XO</b>	24.50
<b>Courvoisier XO</b>	26.50
<b>Hennessy XO</b>	28.50
<b>Ragnaud Sabourin No. 35 Fontvieille</b>	32.50

**CALVADOS**

<b>Dupont VSOP Pays d'Auge</b>	12.00
<b>Camut 6 YEAR Pays d'Auge</b>	14.00
<b>Camut 12 year Pays d'Auge</b>	18.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



## GIN

Tanqueray	9.50
Bombay Sapphire	9.50
The Botanist Islay Dry	9.50
Sipsmith	9.50
Roku	9.50
Malfy con Limone	9.50
Malfy con Arancia	9.50
Malfy Gin Rosa Pink Grapefruit	9.50
Plymouth Original	9.50
Beefeater 24	9.50
Cygnets Welsh Dry Gin	9.50
Plymouth Navy Strength	10.00
Ramsbury Single Estate	10.25
Tanqueray 10	10.25
Hendrick's	10.50
Bombay Sapphire Premier Cru Murcian Lemon	10.50
Tarsier Oriental Pink	10.75
Ukiyo Tokyo Dry	11.25
Ukiyo Japanese Blossom	11.25
Ukiyo Japanese Yuzu Citrus	11.25
Silent Pool	11.50
Cygnets 22	11.50
Gin Mare	11.50
Chase GB	11.50
Cotswolds Dry	11.50
KiNoBi	13.00
Monkey 47	14.00
Monkey 47 Sloe	14.00
Monkey 47 Barrel Cut	15.50



## TEQUILA & MEZCAL

Casamigos Blanco	9.50
Cazcabel Coffee Tequila	9.50
Cazcabel Honey Tequila	9.50
Casamigos Reposado	10.00
Mezcal Verde	10.25
Volcan De Mi Tierra Blanco	10.50
Ojo de Dios	10.50
Ojo de Dios Hibiscus	10.50
Casamigos Añejo	12.50
Patrón Silver	14.00
Volcan De Mi Tierra Cristalino	14.50
Don Julio Reposado	14.50
Patrón Reposado	14.50
Casamigos Mezcal Joven	14.50
Avión Silver	15.50
Don Julio Añejo	15.50
Patrón Añejo	16.50
Lost Explorer Espadin Mezcal	19.00
Volcan De Mi Tierra X.A	40.00
Patron El Cielo	40.00
Don Julio 1942	40.00
Patrón Gran Platinum	65.00



Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of  
allergens. Detailed information on the fourteen legal allergens is available on request,  
however we are unable to provide information on other allergens.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of  
allergens. Detailed information on the fourteen legal allergens is available on request,  
however we are unable to provide information on other allergens.



