

## AÑEJO

These golden Tequilas are "Aged" for a minimum of 1 year (up to a maximum of 3 years) in oak barrels that must not exceed 600 litres in size. Through this prolonged period in oak the Tequila takes on a variety of rich, complex flavours unmatched by their younger Blanco and Reposado counterparts. Sip these Tequilas to truly enjoy their balanced, smooth flavours and textures.

<b>Tapatio</b> ..... <b>£4.20</b>	<b>Gran Centenario</b> ..... <b>£4.75</b>
Vanilla / cinnamon / chocolate	Cinnamon / charred wood / caramel
<b>Don Agustin</b> ..... <b>£5.00</b>	<b>Maracame</b> ..... <b>£5.75</b>
Toffee / wood chips / butterscotch	Caramel / roasted nuts / golden raisins
<b>Don Julio</b> ..... <b>£6.00</b>	<b>Patron</b> ..... <b>£5.50</b>
Caramel / cooked Agave / butterscotch	Oak / vanilla / caramel
<b>Kah</b> ..... <b>£6.50</b>	<b>Don Fulano</b> ..... <b>£6.50</b>
Caramel / vanilla / milk chocolate	Dried fruit / peppery Agave / banana
<b>Fortaleza</b> ..... <b>£9.50</b>	<b>Don Julio 1942</b> ..... <b>£9.95</b>
Caramel / toffee / hazelnut	Warm oak / rich vanilla / cooked Agave

## EXTRA AÑEJO

The introduction of the new Extra Añejo category in 2006 is a reflection of Tequila's growing status as a true luxury spirit increasingly appreciated by connoisseurs across the globe. Aged for a minimum of three years, extra Añejo Tequila can develop bold, complex aromas of vanilla, baked fruit and oak resin, complemented by notes of sweet spice. The full bodied palate offers caramel, toffee, cocoa and spice, backed by the earthy, vegetal flavour of mature Agave.

<b>Don Fulano Imperial</b> ..... <b>£8.50</b>
Dark chocolate / maraschino cherry / vanilla
<b>Tapatio Excellencia</b> ..... <b>£11.50</b>
Spiced sponge cake / brown sugar / Turkish delight
<b>Maracame Extra Añejo</b> ..... <b>£14.00</b>
Mellow / honey / intense Agave

## MEZCAL

The bad-ass big brother of Tequila. Small scale production of Mezcal is largely centred in Oaxaca, Mexico's most Southerly state. Mezcal gains its distinctive character by roasting the Agave over wood in underground fire pits. This cooking method lends a smoky, earthy complexity to Mezcal which can be offset by the sweetness of the Agave in younger examples, whilst as the Mezcal ages (Reposado and Añejo) this smokiness intensifies.

<b>Illegal Joven</b> ..... <b>£4.50</b>	<b>Derrumbes Oaxaca</b>
Pepper / minerality / eucalyptus	<b>Joven</b> ..... <b>£4.50</b>
<b>Illegal Reposado</b> ..... <b>£5.00</b>	Smoke / pine / cooked Agave
Butterscotch / toffee / tobacco	<b>Derrumbes Michoacan</b> ..... <b>£4.95</b>
<b>Illegal Añejo</b> ..... <b>£7.50</b>	Agave / pepper / tropical juice
Dried figs / caramel / leather	

## HOT DRINKS

<b>Espresso</b>	<b>£2.10</b>	Double	<b>£3.00</b>	<b>Flat White</b>	<b>£2.80</b>
<b>Macchiato</b>	<b>£2.30</b>	Double	<b>£3.20</b>	<b>Americano</b>	<b>£2.80</b>
<b>Latte</b>	<b>£3.00</b>			<b>Cappuccino</b>	<b>£3.00</b>
<b>Tea</b>	<b>£2.50</b>				
<b>Herbal Tea</b>	<b>£2.80</b>	(Chamomile, Peppermint, Green)			
<b>Hot Chocolate</b>	<b>£3.50</b>				

**Liqueur Coffees** **£5.50** Your choice of spirit/ liqueur with espresso and double cream float: Irish, Gaelic, Brandy, Amaretto, Baileys, Tia Maria, Patron Café XO.



## SPARKLING WINE

	<b>Bottle</b>	<b>125ml</b>
<b>Prosecco Spumante</b>	<b>£21.50</b>	<b>£4.50</b>
<b>(DOC Veneto, Italy)</b>		
Classic Italian sparkling wine with notes of white peach and lemon. Perfect as an aperitif or to enjoy throughout your meal. (Also available with various fruit liqueurs as a Bellini, see cocktails).		

## WHITE WINES

	<b>Bottle</b>	<b>175ml</b>	<b>250ml</b>
<b>Chenin Blanc</b>	<b>£18.00</b>	<b>£5.00</b>	<b>£6.50</b>
<b>(Veldt Range, South Africa)</b>			
Soft tropical fruits, melon and lychee, dominate the palate with a refreshing, elegant acidity on the finish.			

<b>Chardonnay</b>	<b>£19.00</b>		
<b>(Alvier, Chile)</b>			
This young, unoaked Chardonnay allows the fruit to take centre stage. Tropical fruit dominates the bouquet with pineapple and guava. The palate shows excellent acidity and a freshness that leaves you wanting more!			

<b>Pinot Grigio</b>	<b>£19.95</b>	<b>£5.50</b>	<b>£6.95</b>
<b>(Cosmina, Romania)</b>			

Produced from hand harvested grapes from the premium Cramele Recas wine estate. An excellent example of Pinot Grigio with opulent aromas of grapefruit and peach and an abundance of melon, apple and citrus character on the palate.

<b>Sauvignon Blanc</b>	<b>£22.95</b>	<b>£6.50</b>	<b>£7.95</b>
<b>(First Dawn, New Zealand)</b>			

A classic Kiwi Sauvignon bursting with gooseberry and passion fruit aromas. Mouth-watering high acidity and a lingering finish leaves you wanting more.

## ROSÉ WINE

	<b>Bottle</b>	<b>175ml</b>	<b>250ml</b>
<b>Cabernet Rosé</b>	<b>£18.00</b>	<b>£5.00</b>	<b>£6.50</b>
<b>(Alvier, Chile)</b>			

Aromas of fresh strawberries fill the glass. On the palate this wine carries great acidity and just the right amount of sweetness to pair wonderfully with Mexican cuisine.

## RED WINES

	<b>Bottle</b>	<b>175ml</b>	<b>250ml</b>
<b>Garnacha</b>	<b>£18.00</b>	<b>£5.00</b>	<b>£6.50</b>
<b>(Borsao, Campo de Borja, Spain)</b>			

Deliciously easy drinking Garnacha (Grenache). Packed with layers of juicy bramble, raspberry and cherry flavours giving way to soft tannins and the merest hint of spice. A real crowd pleaser.

<b>Carmenère</b>	<b>£19.95</b>	<b>£5.50</b>	<b>£6.95</b>
<b>(Alvier, Chile)</b>			

Chile's flagship varietal shows its class here with ripe dark fruits married seamlessly with sweet spice, herbaceous undertones and silky smooth tannins.

<b>Pinot Noir</b>	<b>£22.95</b>
<b>(Los Gansos, Chile)</b>	

Fresh and lively Pinot, combining rich, sweet fruit and fine tannins to create a wine equally good with something from the grill or our Fajitas.

<b>Malbec</b>	<b>£24.95</b>	<b>£6.50</b>	<b>£8.50</b>
<b>(Goyenechea, Argentina)</b>			

A wonderful example of Malbec from Mendoza. Bursting with aromas of fig, cherry, raspberries and vanilla. Gentle tannins give way to a long complex finish.



# MARIACHI

## DRINKS MENU

## MARGARITAS

### FROZEN MARGARITAS

- Classic Lime** ..... £6.95  
**Flavour of the Moment** (Ask for today's choice) ..... £6.95

**De la casa** ..... £6.95  
 Casco Viejo Blanco shaken with Triple Sec, fresh lime and sugar syrup to produce a delicious, easy drinking Margarita.

\*Add a flavour to your Margarita +50p (Strawberry - Passion Fruit).

**'The Don'** ..... £7.95  
 Grand Marnier liqueur gives this variation its distinctive orange base flavour. Shaken with Don Julio Reposado and fresh lime, it goes down smooth.

**Tommy's Margarita** ..... £7.50  
 Agave nectar replaces the orange liqueur in this famous variation of the classic created by Julio Bermejo of Tommy's Bar in San Francisco. Shaken with Don Agustin Blanco and fresh lime, it's simply perfect.

**Margarita '110'** ..... £7.95  
 Cointreau, fresh lime and Tapatio 110, distilled and bottled at 55% ABV, make this a Margarita to be reckoned with. Bursting with fresh Agave flavour, this is one for the true Tequila lover.

**Raspberita** ..... £7.95  
 House infused raspberry Tequila shaken with Chambord raspberry liqueur, fresh lime juice and sugar syrup. Delicioso!

**Coconut Margarita** ..... £7.95  
 José Cuervo 1800 Coconut Tequila and Agave nectar give this Margarita its sweet edge that is balanced with freshly squeezed lime juice. Totally tropical.

## COCKTAILS

**Paloma** ..... £6.95  
 Mexico's most popular cocktail. Don Agustin Blanco, freshly squeezed lime juice and Ting grapefruit soda. Refreshing.

**Mojito** ..... £7.95  
 An all-time favourite. Fresh mint leaves muddled with sugar, lime wedges, Bacardi rum and a splash of soda water.

\*Add a flavour +50p (Strawberry - Passion Fruit).

**Daiquiri** ..... £6.95  
 Bacardi rum shaken with lemon juice and sugar syrup, strained over crushed ice.

\*Add a flavour to your Daiquiri +50p (Strawberry - Passion Fruit).

**Mariachi Dark & Stormy** ..... £7.45  
 Chairman's Reserve Rum muddled with lime wedges and topped with a fiery ginger beer.

**Piña Colada** ..... £7.95  
 A creamy concoction of Bacardi rum, coconut liqueur and double cream topped with pineapple juice.

**Caipirinha** ..... £7.50  
 A Brazilian speciality. Sagatiba Pura Cachaca muddled with fresh lime wedges and sugar.

\*Add a flavour +50p (Strawberry - Passion Fruit).

**Bombay Collins** ..... £7.45  
 Bombay Sapphire Gin stirred with fresh lemon juice, sugar, soda and mint.

## SANGRIA

**Classic Sangria Roja** – House recipe of red wine, Bacardi rum, Gin, Brandy and orange liqueur topped with fruit juices.

**White Peach Sangria** – White wine, peach liqueur, peach puree, Brandy, orange liqueur and Bacardi rum topped with fruit juices.

**Glass** ..... £5.95  
**Jug (Serves 2-4)** ..... £22.95

## AFTER DINNER DRINKS

**Estilo Viejo** ..... £7.95  
 Our version of that all-time classic, The Old Fashioned. Don Agustin Añejo Tequila takes centre stage, stirred with Agave nectar and Angostura bitters.

**Jalisco Espresso Martini** ..... £7.50  
 Patron XO Café and Casco Viejo Reposado shaken with a shot of hot, freshly ground espresso. Finished with a dusting of chocolate powder.

**White Russian** ..... £6.95  
 We replace Kahlua with Patron XO Café in our variation of this classic cocktail. Finished with the ever-present vodka and milk, we think The Dude would certainly abide.

## BEER & CIDER

- Corona** (Mexico, 4.5%) ..... £4.00  
**Pacifico Clara** (Mexico, 4.5%) ..... £4.20  
**Modelo Especial** (Mexico, 4.5%) ..... £4.00  
**Negra Modelo** (Mexico, 4.5%) ..... £4.00  
**Innis & Gunn Original** (Scotland 6.6%) ..... £4.25  
**BrewDog Punk IPA** (Scotland 5.6%) ..... £4.40  
**Becks Blue** (Germany, 0.05%) ..... £3.50

\* Have the beer of your choice served Michelada style. A typical Mexican beer cocktail known to cure even the most severe of hangovers. Ice, salt rimmed glass, fresh lime juice, Tabasco and Worcester sauce. + £1.00

- Magners Irish Cider** (Ireland, 4.5%) ..... £4.50  
**Old Mout Fruit Cider** (NZ, 4%) ..... £4.50

## MOCKTAILS (NO ALCOHOL)

- San Francisco** ..... £4.50  
 Orange and pineapple juice shaken with peach puree and a touch of grenadine.  
**Strawberry-Passion Cooler** ..... £4.50  
 Passion fruit and strawberry puree served long over ice with orange juice and lemonade.  
**Virgin Colada** ..... £4.50  
 Coconut syrup, double cream and pineapple juice.

## SOFT DRINKS

- Fizzy** ..... £2.00  
 Pepsi, Diet Pepsi, Fanta, Irn-Bru, Lemonade, Tonic, Slim-line Tonic, Ginger Beer, Ting Grapefruit Soda, Ginger Ale.  
**Fruit Juices** ..... £2.00  
 Orange, Pineapple, Cranberry, Apple, Tomato.  
**Cordials (with water or soda-water)** ..... £1.25  
 Orange, Lime, Blackcurrant.  
**Mineral Water – Still and Sparkling**  
 330ml ..... £2.00  
 1 Litre ..... £4.50

## TEQUILAS & MEZCAL

Here at Mariachi we only serve 100% Agave Tequilas. What does this mean? Let us explain...

Mexican law requires that all Tequilas contain at least 51% fermented sugars from the Weber Blue Agave plant. Tequilas of lesser quality rarely contain more than the minimum, meaning the remaining 49% will be made up of other sugar sources and often colourings to mimic the effect of wood ageing. The result? Minimum flavour, maximum hangover! 100% Agave tequilas, however, use only sugars extracted from the Agave plant. The resulting Tequilas are the stuff of the Gods; smooth, pure and a pleasure to drink.

We've listed our Tequilas into their 4 basic categories, defined by age, followed by a short tasting note for each.

### TEQUILA FLIGHTS

Vertical tasting of two of our favourite producers. Ideal to share in a group as an introduction to the wonderfully complex and delicious world of 100% Agave Tequilas.

- La Cava de Don Agustin** ..... £10.95  
 Blanco, Reposado & Añejo (1x25ml each)  
**Maracame** ..... £12.95  
 Blanco, Reposado & Añejo (1x25ml each)

### BLANCO (SILVER/PLATA)

Enjoy the Agave spirit in its purest form. This clear spirit is often bottled straight from distillation, on occasion though, it may be stored for up to 2 months in stainless steel or neutral oak barrels before bottling. Expect the bright, fruity, peppery flavours of the Agave to shine here, supplemented by vegetal or earthy notes (depending on style/region).

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|--|---|
| <b>Casco Viejo</b> ..... £3.10<br>Toasted corn / vanilla / Agave | <b>Tapatio</b> ..... £3.50<br>Agave / apple / pepper                  |
| <b>Don Agustin</b> ..... £3.95<br>Dry Agave / honey              | <b>Patron</b> ..... £4.50<br>Citrus / sweet Agave / pepper            |
| <b>Maracame</b> ..... £4.20<br>Coconut / peach / black pepper    | <b>Tapatio</b> ..... £4.00<br>110 capsicum / roasted Agave / cinnamon |
| <b>Kah</b> ..... £4.95<br>Marzipan / orange / cinnamon           | <b>Don Fulano</b> ..... £4.95<br>Fresh Agave / citrus / herbal        |
| <b>Don Julio</b> ..... £5.00<br>Citrus / grassy / sweet Agave    | <b>Fortaleza</b> ..... £5.80<br>Basil / olive / butter                |

### REPOSADO

The most popular category of Tequila in Mexico. These tequilas are "rested" in oak barrels from 2 months up to a year. These barrels may have previously held Bourbon or Cognac which will contribute to a wonderful spectrum of flavour. Expect a rounder, smoother Tequila than a Blanco with a noticeable wood influence.

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|---|--|
| <b>Casco Viejo</b> ..... £3.20<br>Fudge / earth / vanilla             | <b>Herradura</b> ..... £3.80<br>Dry wood / vanilla / cinnamon          |
| <b>Don Agustin</b> ..... £4.20<br>Agave / oak / pepper                | <b>Maracame</b> ..... £4.50<br>Vanilla pod / Agave / fudge             |
| <b>Tapatio</b> ..... £3.80<br>Wood smoke / pepper / apple             | <b>Patron</b> ..... £5.00<br>Honey / floral / vanilla                  |
| <b>Don Fulano</b> ..... £5.30<br>Cooked Agave / maple syrup / vanilla | <b>Don Julio</b> ..... £5.50<br>Dark chocolate / vanilla / dried fruit |
| <b>Kah</b> ..... £5.80<br>Toffee / nougat / cinnamon                  | <b>Fortaleza</b> ..... £6.50<br>Citrus / apple / cinnamon              |



OUR SELECTION OF  
 TEQUILAS & MEZCAL  
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 SOLITARIO