

TOPOLABAMBA
PROUDLY PRESENT

TEQUILA

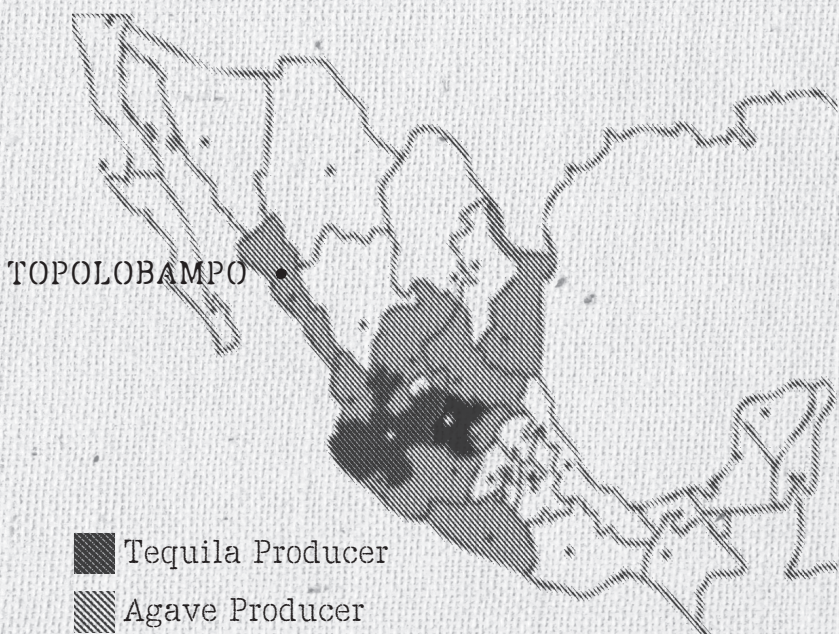


ARETTE

100% de *Agave*®

AS OUR HOUSE TEQUILA

REGIONS



TEQUILA COCKTAILS

TEQUILA SUNRISE 9.45

Arette Reposado, orange juice, Funkin grenadine

TIJUANA SUNSET 9.45

Arette Blanco, Triple Sec, Fresh Lime and Tropical Juices

PALOMA 9.45

Arette Blanco, Ting grapefruit soda, fresh lime juice & grapefruit bitters

JALISCO BLUE 10.00

El Jimador reposado, LeJay Blue Curacao, fresh lime juice & agave syrup, topped with Fanta orange

EL DIABLO 10.35

Arette Reposado, LeJay Crème de Cassis & fresh lime juice, topped with ginger beer

CLASSIC COCKTAILS

FRENCH MARTINI 9.45

Cariel Vanilla Vodka, LeJay Crème de Mure & pineapple juice

CASA MOJITO 10.00

Bayou White Rum, sugar syrup, fresh lime juice & mint.
Served over crushed ice

PINA COLADA 9.45

Kalani Coconut Rum, single cream, sugar syrup & pineapple juice. Served over crushed ice

CAIPIRINHA 10.00

Sagatiba Cachaça Rum, muddled fresh lime & sugar syrup
Served over crushed ice

KALANI ESPRESSO MARTINI 9.45

Kalani Coconut Rum, Koskenkorva Vodka, espresso & agave syrup

STRAWBERRY DAIQUIRI 10.00

Bayou White Rum, Funkin strawberry puree, grenadine & fresh lime juice. Served over crushed ice

COCONUT WHITE RUSSIAN 9.45

A chocolaty twist on the classic white russian, using Kalani coconut liqueur, Kahlua and choc syrup. House favourite.

COSMOPOLITAN 9.45

A classic favorite for the ladies, using Koskenkorva vodka, LeJay triple sec, lime and cranberry juice

KRAKEN DARK N STORMY 9.45

Kraken spiced rum, lime juice and ginger beer, angostura bitters

MEXICAN MAIZ COCKTAILS

ABASOLO SOUR 11.65

Abasolo Mexican corn whisky, Pampelle Ruby Red Grapefruit liqueur, fresh lemon juice and 100% organic agave syrup

NIXTA THE AFTERNOON 11.45

Nixta corn liqueur, espresso, rich simple syrup, double cream, garnish with grated cinnamon, served on the rocks

MARGARITAS

CUERVO MARGARITAS (ON THE ROCKS) ALL 6.95

Classic, Fresh Watermelon or Green Apple

1800 MARGARITAS (ON THE ROCKS) ALL 7.85

Passion fruit & Coconut, Caramelised Pineapple or Margarita of the Month

FROZEN MARGARITAS ALL 9.00

Classic, Strawberry or Mango

Why not try a trio of layered flavours? 13.50

BEERGARITAS ALL 6.45

Margarita topped with our very own El Borracho

Classic, Passion fruit & Coconut or Caramelised Pineapple

ESPECIAL MARGARITAS

Try one of our hand shaken and blended house special margaritas, designed with the soul purpose to get you get into that fiesta mood.

TOMMY'S MARGARITA 10.85

The True Taste of Agave! Arette Reposado shaken with Beso

Agave syrup and fresh lime juice served straight up with a salt rim

HERRADURA BLOOD ORANGE MARGARITA 11.25

A bold citric Margarita with a sharp twist created by the key ingredients of Herradura Plata and Triple Sec & orange bitters, served with a salted rim

UNION MEZCAL OLD FASHIONED MARGARITA 13.10

100% Handcrafted Union Uno Mezcal gives this Mexican take on an Old Fashioned Margarita its Smoky aroma and a muddle of bitters completes the finishing kick, served with a salted rim

DELUXE MARGARITA TAPATIO REPOSADO 12.10

6 month aged Tapatio Reposado with Organic Agave syrup, fresh lime and triple sec, served straight up with a salted rim

MAESTRO DOBEL PALOMARITA 14.50

Made for you, only you, but also everyone else with Maestro Dobel Diamante unique blend of Extra Anejo, Anejo and Reposado Tequila hand mixed with Pampelle Ruby L'Apero Grapefruit Liqueur and served with a salted rim. Just enjoy

SPIRITS



MIXERS:

Tonic Water, Slimline Tonic (150ml)	ALL 2.45
Ginger Beer (200ml)	2.45

LIQUEURS (25ML)

El Sueno Watermelon Liqueur	3.25
Pampelle Grapefruit L'Apero	2.95
Mariposa (Agave Nectar)	4.35
Cazcabel Honey	3.60
Luxardo Amaretto (Apricot / Almonds)	3.45
Kahlua (Coffee)	3.15
Pama (Pomegranate)	3.30
1800 Coconut	5.05
Kalani (Coconut)	3.15
Huana (Guanabana)	3.05
Ancho Reyes Chilli liqueur	5.65
Nixta Corn Liqueur	4.85

RUM

Bayou White	3.95
Bayou Reserve	4.25
Kraken	3.60
Kraken Black Cherry & Madagascan Vanilla	4.35
Sagatiba Cachaça	3.65
Matusalem Gran Reserva 15 Year old	6.80

VODKA

Koskenkorva	3.55
Koskenkorva Espresso	3.35
Cariel Vanilla	3.65

GIN

Puerto De Indias Black Edition	4.70
Puerto De Indias Strawberry	4.70

BOURBON/WHISKY

Buffalo Trace	4.10
Abasolo Corn Whisky	5.80

WINE, BEER & SOFT

HOUSE WINES: (ml) 175 / 250 / 750

HOUSE WHITE (Airen)	5.35 / 7.45 / 21.55
PINOT GRIGIO (White)	6.30 / 8.65 / 25.60
HOUSE RED (Tempranillo)	5.35 / 7.45 / 21.55
MALBEC (Red)	7.10 / 9.90 / 29.45
ROSE (Rosada)	5.35 / 7.45 / 21.55
COL BRIOSO PROSECCO	125ml 6.00 / 750ml 34.95

BEERS ON TAP	HALF PINT / PINT
El Borracho 3.7% ABV	2.95 5.90
El Mejor 3.5% ABV	2.90 5.80

BOTTLED BEERS & CIDERS 330ml

Sol	4.70
Corona	5.95
Pacifico Clara	5.95
Dos Equis XX - Premium Lager	5.85
Heineken Zero	3.85
Erdinger blue (500 ML BTL)	6.60
Rekorderlig Dry Cider (500 ML BTL)	7.65
Magners 0.0% Cider	3.85

BUCKET OF SOL (4 BOTTLES)	17.00
BUCKET OF SOL WITH 4 SHOTS OF JOSE CUERVO TRADICIONAL	31.00

SOFT DRINKS

JARRITOS

MEXICO'S NUMBER 1 SOFT DRINK

Please ask your server for selection of flavours 5.45

STILL / SPARKLING WATER (330ml) 2.50

CANS (330ml): 2.95

Coke, Diet Coke, Fanta Orange, Sprite,

Irn Bru, Diet Irn Bru, Ting Grapefruit

DRAUGHT SOFTS: small: 2.20 / pint: 3.60

VIRGIN MARGARITA 4.25

Alcohol-free shaken margarita: Classic, Strawberry, Mango

HOT DRINKS:

Mexican Hot Chocolate, Americano, Cappuccino, Latte 3.25

Espresso (sgl / dbl) 2.20 / 2.75

Macchiato (sgl / dbl) 2.20 / 2.75

Tea (Breakfast, Green, Peppermint) 3.25

TOPO-TEQUILERIA

If you flick to the last page, you will find some Topo words about Tequilas, Mezcal & Sotol.

As per below, you will find the range we decided to offer you, based on months of experiments and tastings, just to ensure we offer you none but the best! It was hard to remember after a few of them, but we worked hard!

In this section, our tequilas are separated by aging process, which adds different tasting notes to the basic spirit and distinguish one from another with a great offering of stunning flavours. And remember: we are here to help! If you would like any assistance with a recommendation, just give us a shout!

You can also choose any of our tequilas and ask us to make into a freshly shaken mouth-watering straight up salt rimmed margarita.

Treat yourself!

Let's stop all this blah blah blah and list the tasty stuff:

TEQUILA FLIGHTS

Want to be introduced to some of the finest Mexican spirits but don't want to spend time picking them amongst our selection? Let us help you! We have grouped them into trios of our choice that will take you through a proper viaje de degustacion!

HOUSE FLIGHT 12.10

Arette Blanco, Arette Resposado, Arette Anejo

HORIZONTAL ANEJO 20.65

1800 Anejo, Arette Anejo, Don Julio Anejo

HORIZONTAL REPOSADO 18.15

1800 Reposado, Patron Reposado, Gran Centenario Reposado

HORIZONTAL BLANCO 12.10

Tapatio Blanco, Rooster Rojo Blanco, Arette Blanco

SPIRIT OF MEXICO 21.80

Madre Mezcal Espadin, Mezcal Union Uno, Don Julio Anejo

A TASTE OF CLOONEY 25.45

Casamigos Blanco, Casamigos Reposado, Casamigos Anejo

WHAT'S YOUR AGAVE ? 20.60

Curado Blue Agave, Curado Espadin, Curado Cupreata

TEQUILAS PLATA - BLANCO - SILVER

The most known type outside Mexico and the original form of tequila, it's considered un-aged and, most of the time, it has seen no wood at all. However there are a few exceptions..

SHOT / MARGARITA

ARETTE BLANCO 3.85 / 8.65

Subtle and mellow blanco, light floral, pleasantly sweet with no bitterness.

1800 SILVER 4.65 / 9.40

Clean agave notes, hints of sweet fruit & pepper

EL SUENO TEQUILA SILVER 3.45 / 7.85

Delightfully floral and citrusy finish. Super smooth to sip by itself

CASAMIGOS BLANCO 8.35 / 15.60

Created by George Clooney. Hints of citrus & sweet agave. Fruit forward with notes of vanilla and grapefruit.

ROOSTER ROJO BLANCO 3.65 / 8.00

A classic traditional tequila, initially sweet but swiftly followed by a subtle yet distinct peppery spice. 100% agave

CORRALEJO SILVER 4.65 / 9.40

With a palate of agave and sweet spearmint, this tequila has the aroma of white and pink peppercorns, mint and a light and crisp finish

CURADO INFUSION DE BLUE AGAVE 7.25 / 13.30

Made using 100% Blue Weber agave, this has a floral, herbal character with notes of smoky, earthy agave and sweet caramel notes. Both floral and herbal notes accompanied by smoky, earthy agave and a hint of floral sweetness

CURADO INFUSION DE AGAVE ESPADIN 7.25 / 13.30

Made by Curado using 100% Blue Weber agave and traditional roasting techniques, and infused with Espadin agave. A smoky, soft tequila with notes of citrus, sweet agave and clean, fresh herbs. Gentle smoke and agave sweetness with a hint of citrus.

CURADO INFUSION DE AGAVE CUPREATA 7.25 / 13.30

To make Curado, they use a blanco Tequila from the Highlands of Jalisco as a canvas, then they infuse the liquid with pieces of cooked Agave. Baked earth, cut grass, roasted agave and cooked bell peppers. A touch of honeyed sweetness develops.

TAPATIO BLANCO 4.80 / 9.75

Light spicy earthiness, almost salty, ideal with our Verdita!

JOSE CUERVO TRADICIONAL SILVER 4.65 / 9.40

Cooked agave, Background of toffee and vanilla

JOSE CUERVO ESPECIAL SILVER 4.70 / 9.40

Agave and green grass background, not rested at all

TEQUILAS PLATA - BLANCO - SILVER

SHOT / MARGARITA

HERRADURA PLATA 5.60 / 11.25

Aged for 45 days, distinctly citric, full of green & cooked agave, pulling slightly woody notes from the barrel.

FORTALEZA BLANCO 9.05 / 16.85

Flavours include citrus, cooked agave, vanilla, basil, olive, and lime. The finish is long and deep, complex yet easy to drink.

PATRON SILVER 7.65 / 14.60

Flavours of fresh agave with hints of citrus, great balance of smooth & sweetness.

EL JIMADOR BLANCO 3.45 / 7.85

Young and fresh, el Jimador Blanco tequila steps up with truly authentic character. It's made with 100% hand-harvested blue Weber agave and double distilled with sparkling clarity. Crisp and buzzing with citrus flavours.

GRAN CENTENARIO PLATA 5.45 / 10.90

Lightly rested in new American oak, making it softer and giving it a subtle woody note

KAH TEQUILA BLANCO 6.55 / 12.95

Initially sweet but quickly followed by peppery spice. Silky and delicate, a sachet of spices fans out on the palate

MUNDO TEQUILA BLANCO 4.70 / 9.75

Made from hand-harvested blue agave, with a crisp yet rounded taste. It has a perfect balance of contrasts

CENOTE TEQUILA BLANCO 6.90 / 13.95

Fresh, citrusy tequila with notes of fresh fruits, pepper, green vegetables, cooked agave and a hint of wood

TEQUILAS REPOSADO

These are rested for no less than 2 months and no more than a year in oak casks or smaller barrels. The longer the ageing the darker the colour and more woody, vanilla notes will appear. It is the most consumed type of tequila so we suggest to follow the locals, they know what they are doing! And again, you can choose any of them and ask us to make it into a freshly-shaken margarita!

SHOT / MARGARITA

ARETTE REPOSADO 4.20 / 9.05

Aged for 6 months, earthy agave notes with a light pepper linger.

1800 REPOSADO 5.20 / 10.65

Light dry apricot and date flavour, really good in classic cocktails like an old fashion or just neat.

TEQUILAS REPOSADO

SHOT / MARGARITA

KAH TEQUILA REPOSADO 7.10 / 14.35

Full bodied and viscous with intense flavor of agave and hints of vanilla and caramel.

JOSE CUERVO ESPECIAL REPOSADO 3.55 / 7.15

Subtle honey notes and smokiness.

JOSE CUERVO TRADICIONAL REPOSADO 4.65 / 9.35

The original tequila from Jose Cuervo, with notes of olives, banana and perfect balance with a light woody flavour.

GRAN CENTENARIO REPOSADO 5.45 / 10.90

Rested in charred American oak, like a roasted sweet potato.

EL JIMADOR REPOSADO 3.50 / 7.90

Rested for 2 months in American whiskey casks, notes of rich toasted agave, vanilla & caramel.

EL SUEÑO TEQUILA GOLD 3.45 / 7.85

El Sueño Tequila Gold is then rested for two months in bourbon barrels, with flavours of pineapple, caramel and pepper.

ROOSTER ROJO REPOSADO 4.00 / 9.50

A slightly woody aroma leads with touches of caramel, orange rinds and cassia bark. Baked agave, cedar and pipe tobacco fill the backdrop. Toasty spices rise through blackberry, cooked peppers and exotic citrus.

CORRALEJO REPOSADO 4.95 / 10.45

Fruity and peppery, aged for four months in Encino, French and American oak casks. Soft notes of sweet vanilla and a touch of white pepper. Manuka honey, salt caramel and herbs

FORTALEZA REPOSADO 9.85 / 19.75

The finish is long and rich, delicately spicy, and it has an oily texture that make this a joy to drink.

DON JULIO REPOSADO 9.60 / 19.25

Aged for 8 months in white American oaks, which provides notes of mellow citrus, hints of dark chocolate & light cinnamon.

PATRON REPOSADO 8.25 / 15.55

Aged in oak for 2 months. Honey notes balanced with oaky & vanilla notes.

CASAMIGOS REPOSADO 9.05 / 18.25

Created by George Clooney. This tequila has taken on notes of home-made caramel, roasted agave and buttery vanilla, with a twinkle of oak-y spice and smoke on the finish.

TAPATIO REPOSADO 5.15 / 10.40

Aged for 8 months, hints of spiced caramel, wood & earthy vegetables.

TEQUILAS ANEJO

Stored in barrels no bigger than 600 litres for a minimum of 1 year and a maximum of 3 years. Anejos become quite dark and the influence of the wood becomes very apparent. Many connoisseurs compare anejo tequilas to Scotch whisky or cognac in terms of their complexity.

SHOT / MARGARITA

ARETTE ANEJO 5.15 / 10.30

Aged for 18 months, smoke aromas blend perfectly well with fruity & floral scents providing a long finish.

ROOSTER ROJO ANEJO 4.70 / 9.80

Vanilla fudge and coffee rise through well-roasted agave and fragrant tobacco. A little milk chocolate lingers below. Creamy, with orange peel, apricot and oak spice

CASAMIGOS ANEJO 10.55 / 21.25

Created by George Clooney. Flavours of toffee penny, roasted agave, dark chocolate and sweetly spiced oak notes.

CORRALEJO ANEJO 6.00 / 11.65

Corralejo mature their Añejo tequila for 12 months in new, charred American oak barrels before putting it into the beautiful red bottles. A gorgeous, smoky tequila, ready for sipping with flavours of oak, caramel and white peppercorn and cardamom

DON JULIO ANEJO 9.65 / 19.35

Aged for 18 months in white American oak; full-bodied and complex with expressions of cooked agave, wild honey and oak-infused butterscotch.

PATRON ANEJO 8.95 / 17.95

Smooth and sweet. Distinct oak wood complemented by vanilla, raisins and honey, with a hint of melon.

JOSE CUERVO 1800 ANEJO 6.60 / 13.00

The richness of the colour says it all, complex tequila with chocolate notes and toast wood, perfect to be sipped after dinner.

FORTAZELA ANEJO 13.15 / 26.35

Caramel, butterscotch, vanilla and cooked agave practically jump from the glass in this highly praised and perfectly aged anejo. The fully cooked agave experience continues with a thick and oily texture that coats your mouth in a very soothing way.



SELECCIÓN ESPECIAL (subject to availability) DE TEQUILAS

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A carefully selected range of tequilas that go the extra mile to provide the best balance in quality and taste, as well as special editions which Topolabamba is pleased to make available at our bar. Enjoy it while stock lasts!

## SHOT / MARGARITA

### ARETTE GRAN CLASE EXTRA ANEJO 19.70 / 39.45

An Extra Añejo tequila from the Arette selection. You'll want to give this one your full attention, because the long-maturation has imparted a wealth of flavour. Earthy, toasty agave, followed by layers of caramel and dark chocolate. A hint of honey-dipped apricot

### ROOSTER ROJO SMOKED PINEAPPLE ANEJO 4.80 / 9.60

Aromas of ripe bananas, sticky red pineapple and smoke fill the nose, complemented by notes of tropical fruit, oak spice, roasted agave and smoke throughout the palate.

### MAESTRO DOBEL DIAMANTE 8.60 / 17.25

This is a unique blend of Extra- Añejo, Añejo and Reposado Tequila blended and filtered to produce a crystal clear liquid. The aroma holds subtle, baked agave with the slightest sweetness mixed with earthy aspects. The palate is full bodied and super smooth with complex and bold oak and vanilla and butterscotch notes with a little herbal spice balanced by agave sweetness.

### RESERVA DE LA FAMILIA 15.15 / 30.45

Extra anejo, aged in French and American oak barrels for a minimum of 3 years. Soft combination in between cooked agave and wood, subtle balance of oak, smokiness, dried fruits and a very long finish.

### MADRE MEZCAL ENSAMBLE 8.80 / 17.60

A revealing blend of agave. Madre Ensamble is crafted to redefine the perception that all mezcal is overly smoky by balancing the flavors of Espadin and Cuishe agaves. It's the perfect first taste for a new mezcal drinker, or a great everyday sipper for the mezcal aficionado. 45% abv.

### DON FULANO IMPERIAL 17.65 / 35.30

Extra anejo, abundant in fruity notes and spices like clove, tobacco, dark chocolate & black cherries. A pleasant long finish.

### TAPATIO EXCELENCIA EXTRA ANEJO 16.95 / 33.95

Reserva de la Excelencia is aged for around four years in new French oak. The intensity of the cooked agave flavour is soothed by the delicious creamy oak and combined into an extraordinarily complex, rounded palate.



# MEZCAL

SHOT / MARGARITA

**MONTELOBOS - MEZCAL** 6.05 / 12.10

Montelobos meticulously integrates all the botanical complexities of agave with the smoke and wild fermentation notes that come from centuries old artisanal techniques used to make this unique spirit.

**MEZCAL UNION UNO - MEZCAL** 5.55 / 11.15

Mezcal Union Uno is 100% handcrafted. It has a distinctive sweet and smooth finish, with hints of smoke and earth. Created through collaboration with Mezcal producer families, Mezcal Union helps contribute to these farmers social and economic progress.

**MADRE MEZCAL ESPADIN** 6.00 / 12.00

A single varietal exploration that allows the full spectrum flavor of Espadin agave to shine through. A new dimension in cocktails. The bright and earthy character of Espadin is complemented by a natural smokiness from the artisanal production process, creating a spirit that adds new levels of complexity to any cocktail.

**ILLEGAL MEZCAL JOVEN** 8.45 / 15.85

Unaged. Deep agave aromas. Hints of green apple, citrus and white pepper. Lingering heat and sweet agave.

**ILLEGAL MEZCAL REPOSADO** 10.15 / 18.55

Aged for 4 months in American oak barrels. Caramelized pear and bitter orange on the nose. Clove, toffee and hints of vanilla on the palate. Velvety throughout.

**ILLEGAL MEZCAL ANEJO** 10.90 / 21.85

Aged for 13 months in a blend of American and French oak. A gorgeous spirit rivaling the world's finest Scotches and Cognacs. Maple, clove and bitter orange aromas. Dark chocolate and sweet agave on the palate. Rounded. Full.





# RAICILLA

The indie version of the spirits of Mexico, made using similar techniques of the Mezcal and produced in the Tequila region but on a very small scale, so Topolabamba is extremely proud to have been chosen to bring this exquisite offering to our guests

## SHOT / MARGARITA

### LA VENENOSA COSTA 7.45 / 14.95

A beautiful balance of smoked cedar and pine flavors with a floral and vegetal agave quality. Produced by Maestro Tabernero Don Alberto Hernández in the village of Llano Grande of the coastal region Cabo Corrientes

### LA VENENOSA SUR 9.45 / 18.95

Dusty earth, herbs and game. The finish is dry and pleasantly bitter. Produced by Maestro Tabernero Don Marcario Partida in the village of Zapotitlan de Vadillo





# TEQUILA

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Tequila is the distilled spirit from the heart of the agave (ah-GAH-vay) - a spiky succulent plant of the lily family. Tequila comes from the states of Jalisco, Nayarit, Tamaulipas, Michoacan and Guanajuato. Mexico claims exclusive global use of the word "Tequila" and only alcoholic beverages made with Blue Weber Agave, grown in the officially demarcated area within Mexico, and under the rules of the Official Norma of Tequila, can be labelled as "Tequila". Forget what you know about shooting it with salt & lime, and try it with one of our homemade chasers: verdita (for blanco/silver tequilas) or sangrita (for reposado or anejo tequilas).

# MEZCAL

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Most commercial Mezcal is produced around the city of Oaxaca (wa-ha-ka) in the mountainous southern part of Mexico. There are more than 500 producers of Mezcal in the state of Oaxaca, run by Zapotec Indians using traditional methods. The Agave is grilled or roasted in underground pits which impart a smoky flavour to the Mezcal, similar to peated Scotch Whisky. Mezcal is made from a form of Agave called Magey. Mezcal literally means 'oven cooked Agave'. So if you like it smokey, Mezcal all the way!

# RAICILLA

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Use #TOPOLABAMBA on your pics/posts & our staff will select the most creative/fun/Top'o post to win a bottle of 1800 Tequila

#TOPOLABAMBA

#WHATSYOURPOISON?

Or follow us on :



: topolabamba





topolabamba

**HOME OF THE**

**£1**

**TACO**

**HAPPY HOUR**

4PM TILL 6PM — MON TO FRI