



TEQUILA, MEZCAL
& OTHER SPIRITS

INTRODUCTION

WHEN WE SET OUT TO BRING SEXY FISH TO MIAMI, WE WANTED TO MAINTAIN OUR IDENTITY FROM THE ORIGINAL LOCATION IN LONDON. THAT INCLUDES MANY ELEMENTS OUR GUESTS HAVE COME TO LOVE OVER THE YEARS.

AT SEXY FISH LONDON WE ARE KNOWN FOR HAVING ONE OF THE MOST EXTENSIVE JAPANESE WHISKY COLLECTIONS IN THE WORLD WITH OVER 400 DIFFERENT BOTTLES. WE KNEW WE WANTED TO DO SOMETHING SIMILAR FOR SEXY FISH MIAMI, SO WE DECIDED TO CURATE AN EXCEPTIONAL LIST OF SPIRITS DISTILLED FROM AGAVE.

WE SOURCED RARE TEQUILAS AND MEZCAL FROM LESSER-KNOWN PRODUCERS AND DISTILLERIES IN MEXICO, AS WELL, WE WORKED CLOSELY WITH SMALLER AND LARGER SUPPLIERS ACROSS THE U.S. WE ARE PROUD TO PRESENT THIS CURATED SPIRITS LIST THAT INCLUDES THE FAMILIAR AND THE LESSER KNOWN; SELECTIONS THAT REPRESENT THE DIVERSITY AND THE ARTFULLY DISTILLED AGAVE SPIRITS FROM MEXICO.

OUR MEZCAL LIST NOT ONLY HIGHLIGHTS THE QUALITY OF THE PRODUCERS, BUT ALSO FEATURES A BROAD VARIETY OF AGAVE FROM DIFFERENT REGIONS AND AGAVE SPECIES. AS A RELEVANT COMPARISON, CONSIDER THE WORD 'TERROIR' TYPICALLY USED TO DESCRIBE WINE AND ITS SENSE OF PLACE. THIS IS RARE IN DISTILLATION, BUT AGAVE, WHICH REQUIRES 8 YEARS TO OVER 35 YEARS TO CULTIVATE, SURELY COMMUNICATES TO YOUR PALATE, THE TERROIR OF THE AGAVE AND MEXICO. TO HELP OUR GUESTS NAVIGATE THE NUANCES, THIS MENU IS BROKEN DOWN INTO CATEGORIES AND REGIONS WITH HELPFUL, BRIEF TASTING NOTES, TO STEER YOU TOWARDS THE EXPERIENCE YOU DESIRE.



SERVICE

FINE SPIRITS ARE OPTIMALLY ENJOYED IN THEIR SIMPLEST FORM – NEAT. WE HIGHLY ENCOURAGE THIS. ALL OUR BLANCO TEQUILAS AND MEZCAL, WHEN ORDERED 'NEAT' ARE SERVED WITH A PAIRING OF SANGRITA, A TRADITIONAL MIX OF ORANGE AND LIME JUICE, CHILI, POMEGRANATE, AND TOMATO, ALONG WITH A SPECIALLY SELECTED SNACK PAIRING.

AGED AGAVE SPIRITS WILL BE SERVED IN A SNIFTER UNLESS OTHERWISE SPECIFIED. ALL SPIRITS ARE SERVED IN A TWO-OUNCE MEASURE. PLEASE INQUIRE WITH YOUR SERVER OR BARTENDER IF YOU WOULD LIKE A SHORT POUR INSTEAD.

ALL THE SPIRITS ON THIS LIST ARE AVAILABLE TO BE USED IN OUR EXTENSIVE CLASSIC COCKTAIL SELECTION. A FEW OF OUR FAVORITES ARE THE SIESTA, A BITTER TWIST ON THE MARGARITA, NAKED & FAMOUS, A SMOKY VARIATION ON THE THE LAST WORD, AND AGED TEQUILA & COCONUT WATER HIGHBALL. PLEASE ASK YOUR SERVER OR BARTENDER ABOUT THEM.

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TEQUILA BY AGE

TEQUILA

DISTILLED FROM ONLY AGAVE TEQUILANA, AKA BLUE WEBER AND CAN ONLY BE PRODUCED IN FIVE MEXICAN STATES: JALISCO, NAYARIT, TAMAULIPAS, MICHOACAN AND GUANANJUATO, ACCORDING TO THE CONSEJO REGULADOR DE TEQUILA (CRT).

SEXY FISH

A DISCRETIONARY SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.

TEQUILA BY AGE

BLANCO

Most commonly un-aged or rested for up to two months

123 ORGANIC Jalisco - Los Valles 40% lemon zest, black pepper, mineral	18
4 COPAS Jalisco - Los Valles 40% mint, dill, pineapple	16
ARTENOM 1123 HISTORICO Jalisco - Los Valles 43% wet stone, green olive, lime balm	20
ARTENOM 1579 CLASICO Jalisco - Los Altos Southern 40% black pepper, orange zest	20
ATANASIO Jalisco - Los Valles 40% poblano, black pepper, cinnamon	24
AVION Jalisco - Los Altos Southern 40% pineapple, black pepper, green grass	16
CASAMIGOS Jalisco - Cienega, Los Altos 40% rock candy, rain, melon	20
CASCAHUIN TAHONA Jalisco - Los Valles 40% eucalyptus, white pepper, lemon zest	24
CHAMUCOS DIABLO 110 Jalisco - Los Valles 55% bell pepper, earth, olives	24
CIMARRON Jalisco - Los Valles 40% white pepper, basil, stone	15
CURADO CUPREATA Michoacan 40% agave, white pepper, cooked chili	20
DON FULANO FUERTE Jalisco - Los Valles 50% plum, mineral, agave	20
DON JULIO Jalisco - Cienega, Los Altos 40% black pepper, orange zest, grass	18
EL TEQUILEÑO Jalisco - Los Valles 40% lemon, stone, dill	16
ESPOLON Jalisco - Los Altos Southern 40% lemon, forest, pepper	16
EXCELLIA Jalisco - Los Valles 40% black pepper, lime zest, char	18
FORTALEZA Jalisco - Los Valles 40% black pepper, olive brine, croissant	18
FUENTESECA 2018, HUERTA LAS ANTENAS Jalisco - Los Valles 44.8% black pepper, olive brine, croissant	35

SEXY FISH

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TEQUILA BY AGE

BLANCO

C4 Jalisco - Los Altos Southern 40% herbal, lemon, jalapeno	16
C4 108 Jalisco - Los Altos Southern 54% hot stuff, pineapple, grapefruit	16
GRAND MAYAN Jalisco - Guadalajara 40% cream soda, lime zest, mint	25
OLMECA ALTOS Jalisco - Los Altos Southern 40% citrus, pepper, roasted agave	16
PARTIDA Jalisco - Los Valles 40% stone, black pepper, kumquat	16
PASOTE Jalisco - Los Altos Southern 40% skinny dip, lemongrass, pepper	16
PATRON Jalisco - Cienega, Los Altos 40% lemon, honey, limes zest	18
PATRON ROCA Jalisco - Cienega, Los Altos 40% straw, agave, vanilla	20
SANTO FINO Jalisco - Cienega, Los Altos 40% melon, toffee, grass	16
SIEMBRA AZUL Jalisco - Los Altos Southern 40% agave, chocolate, cinnamon	18
SIEMBRA VALLES ANCESTRAL LOTE 3 Jalisco - Los Valles 50% unicorn juice, celery, licorice	42
SIETE LEGUAS Jalisco - Cienega, Los Altos 40% hay, pepper, lime zest	16
TAPATIO Jalisco - Los Altos Southern 40% pepper, lemon, wet stonet	18
TAPATIO 110 Jalisco - Los Altos Southern 55% pinch me, tangerine, green apple	18
TEPOZAN Jalisco - Los Altos Southern 40% pear, pepper, almonds	18
TEQUILA OCHO Jalisco - Los Altos Southern 40% roasted sweet potato, vanilla, allspice	16
TERRALTA Jalisco - Los Altos Southern 40% pineapple, smoked pepper, licorice	18
VOLANS Jalisco - Los Altos Southern 40% almond, white pepper	22
WILD COMMON Jalisco - Los Valles 40% slate, anise, tangerine	22
YEYO Jalisco - Los Valles 40% bell pepper, yuzu, anise	18

SEXY FISH

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TEQUILA BY AGE

REPOSADO

Aged between two and twelve months

1921 <i>Jalisco - Los Altos Southern 40%</i> clay, tangerine, clove	18
4 COPAS <i>Jalisco - Los Valles 40%</i> peach, hay, black pepper	18
ARTENOM 1414 <i>Jalisco - Los Altos Southern 40%</i> hazelnut, red chile, cream	22
ATANASIO <i>Jalisco - Los Valles 40%</i> creme brulee, nutmeg, tangerine	32
AVION <i>Jalisco - Los Altos Southern 40%</i> cherry pie, peach fuz, oak	18
CASCAHUIN <i>Jalisco - Los Valles 40%</i> white pepper, caramel, pineapple	18
CHINACO 1996 <i>Tamaulipas 43%</i> burnt sugar, oak, '96	175
CHINACO 2004 <i>Tamaulipas 40%</i> seductive, pineapple, black pepper	150
CIMARRON <i>Jalisco - Los Valles 40%</i> nutmeg, tea, pepper	16
CLASE AZUL <i>Jalisco - Central 40%</i> honey, vanilla, tobacco,	65
DON FULANO <i>Jalisco - Los Valles 40%</i> honey, pepper, cinnamon	24
DON JULIO <i>Jalisco - Lost Altos 40%</i> vanilla custard, black pepper, honey	20
EL TEQUILEÑO ESPECIAL GRAN RESERVA <i>Jalisco - Los Valles 40%</i> straw, apple, cherry	17
FORTALEZA <i>Jalisco - Los Valles 40%</i> agave, pepper, poblano	22
G4 <i>Jalisco - Los Altos Southern 40%</i> your first kiss, allepo pepper, butterscotch	18
GRAND MAYAN <i>Jalisco - Guadalajara 40%</i> oak staves, black pepper, vanilla bean	30
HERRADURA ANTIGUO, 2006 <i>Jalisco - Los Valles 38%</i> pear, lavender, '06	65

TEQUILA BY AGE

REPOSADO

LA GRITONA Jalisco - Los Altos Southern 40% vanilla, cinnamon, cider	18
LOBOS 1707 Jalisco - Los Altos Southern 40% scones, cream, peaches	20
PASOTE Jalisco - Los Altos Southern 40% vanilla, grapefruit, stone	18
PATRON Jalisco - Cienega, Los Altos 40% honey, caramel, white pepper	22
PATRON ROCA Jalisco - Cienega, Los Altos 40% vanilla, caramel, agave	28
PURASANGRE Jalisco - Los Valles 40% toffee, blackberry, earth	18
SANTO FINO Jalisco - Cienega, Los Altos 40% honey, pepper, mint	18
SIEMBRA VALLES Jalisco - Los Valles 40% cream, yuzu, mint	22
SIETE LEGUAS Jalisco - Cienega, Los Altos 40% vanilla, caramel, leather	18
TAPATIO Jalisco - Los Altos Southern 40% agave, raisins, oak	19
TEPOZAN Jalisco - Los Altos Southern 40% lime, mint, pineapple	20
TEQUILA OCHO Jalisco - Los Altos Southern 40% butterscotch, custard, dark chocolate	22
TERRALTA Jalisco - Los Altos Southern 40% toffee, croissant, peach	18
VOLANS Jalisco - Los Altos Southern 40% orange blossom, walnuts, lemon zest	26
WILD COMMON Jalisco - Los Valles 40% banana, walnut, lemon zest	24

JOVEN

Blanco Tequila blended with a small amount of aged Tequila.

CASA DRAGONES Jalisco - Los Valles 40% pineapple, pepper, mineral	80
LOBOS 1707 Jalisco - Los Altos Southern 40% rock candy, allspice, herbs	18

SEXY FISH

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TEQUILA BY AGE

AÑEJO

Aged between one and three years.

1921 <i>Jalisco - Los Altos Southern 40%</i> cola nut, floral, warm toast	18
4 COPAS <i>Jalisco - Los Valles 40%</i> vanilla, dried cherries, butterscotch	20
ARTENOM 1146 <i>Jalisco - Los Valles 40%</i> toffee, pepper, lemon zest	28
ATANASIO <i>Jalisco - Los Valles 40%</i> butterscotch, allspice, cherry	38
CASCAHUIN <i>Jalisco - Los Valles 40%</i> toffee, butter, anise	18
CODIGO 1530 <i>Jalisco - Los Valles 40%</i> fig jam, melon, chile	32
DON FULANO <i>Jalisco - Los Valles 40%</i> oak, cinnamon, caramel	32
DON JULIO 2000 MAG <i>Jalisco - Lost Altos 40%</i> Y2K, dulce de leche, candied orange	150
DON JULIO <i>Jalisco - Cienega, Los Altos 40%</i> almond, pepper, orange zest	22
EL TESORO DE DON FELIPE <i>Jalisco - Los Altos Southern 40%</i> oak, toffee, cinnamon	24
EXCELLIA <i>Jalisco - Los Valles 40%</i> black peper, cedar, nutmeg	28
FORTALEZA <i>Jalisco - Los Valles 40%</i> creme brulee, straw, honey	32
G4 <i>Jalisco - Los Altos Southern 40%</i> berry pie, lemon zest, toffee	28
HERRADURA <i>Jalisco - Los Valles 40%</i> vanilla, oak, black pepper	22
HERRADURA 2010s <i>Jalisco - Los Valles 40%</i> luscious, Werther's, smoke signals	54
LA ADELITA <i>Jalisco - Los Altos Southern 40%</i> cherry, buttered toast, chocolate	18
LAPIS <i>Jalisco - Los Valles 40%</i> prune, pineapple, nutmeg	24
LEYENDA DEL MILAGRO BARREL RESERVE <i>Jalisco - Los Altos Southern 45%</i> butter, lavender, toffee	24
PARTIDA <i>Jalisco - Los Valles 40%</i> pear, white pepper, butter	22

SEXY FISH

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TEQUILA BY AGE

AÑEJO

PASOTE <i>Jalisco - Los Altos Southern 40%</i> heavenly, jasmine, pepper	20
PATRON <i>Jalisco - Cienega, Los Altos 40%</i> vanilla, oak, orange zest	25
PATRON ROCA <i>Jalisco - Cienega, Los Altos 40%</i> woody, raisins, ginger	32
PATRON SHERRY CASK <i>Jalisco - Cienega, Los Altos 40%</i> pecans, dried fruits, vanilla	26
PURASANGRE <i>Jalisco - Los Valles 40%</i> butterscotch, peach, stone	20
SIETE LEGUAS <i>Jalisco - Cienega, Los Altos 40%</i> vanilla, butter, orange zest	20
TAPATIO <i>Jalisco - Los Altos Southern 40%</i> vanilla bean, orange zest, black pepper	22
TEPOZAN <i>Jalisco - Los Altos Southern 40%</i> vanilla, agave, mint	24
TEQUILA OCHO <i>Jalisco - Los Altos Southern 40%</i> caramel, vanilla, honey	28

EXTRA AÑEJO

Aged at least three years.

1800 MILENIO <i>Jalisco - Los Valles 40%</i> caramel, vanilla, black pepper	70
4 COPAS <i>Jalisco - Los Valles 40%</i> almond, orange, home run	40
AVION RESERVA 44 <i>Jalisco - Los Altos Southern 40%</i> chocolate, cream, apple cider	60
CHAMUCOS <i>Jalisco - Los Valles 40%</i> apple, vanilla, raisin	54
CLASE AZUL ULTRA <i>Jalisco - Central 40%</i> smoke, agave, poblano	500
DON FULANO 5YO <i>Jalisco - Los Valles 40%</i> oak, tangerine, black pepper	65
DON JULIO 1942 <i>Jalisco - Cienega, Los Altos 40%</i> herbal, agave, lime	65
FUENTESECA 7YO <i>Jalisco - Los Valles 42%</i> agave, pepper, butterscotch	60

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TEQUILA BY AGE

EXTRA AÑEJO

FUENTESECA 8YO <i>Jalisco - Los Valles 40%</i> red pepper, nutmeg, vanilla	65
FUENTESECA 11YO <i>Jalisco - Los Valles 40%</i> honey, marzipan, peach	100
FUENTESECA 15YO <i>Jalisco - Los Valles 43%</i> cashew, nectarine, plum	135
FUENTESECA 18YO <i>Jalisco - Los Valles 40%</i> baller bomb, cherry cola, maple cream	185
FUENTESECA 21YO <i>Jalisco - Los Valles 43.5%</i> rainsinnettes, lavender, YOLO	275
G4 EXTRA AÑEJO 5YO <i>Jalisco - Los Altos Southern 40%</i> euphoric, roasted pecans, honey	55
GRAN PATRON PIEDRA <i>Jalisco - Cienega, Los Altos 40%</i> butterscotch, black pepper, cinnamon	100
JOSE CUERVO RESERVA DE LA FAMILIA <i>Jalisco - Los Valles 40%</i> butterscotch, whiskey, coconut	65
LA ADELITA <i>Jalisco - Los Altos Southern 40%</i> leather, mango, coffee	28
PASOTE <i>Jalisco - Los Altos Southern 40%</i> plum, toffee, pineapple	50
TEARS OF LLORONA <i>Jalisco - Los Valles 43%</i> sitting by the fire, peanuts, maple	60
TEQUILA OCHO <i>Jalisco - Los Altos Southern 40%</i> RIP Estes, cacao, tangerine	65
TEQUILA OCHO, SAN AUGUSTIN, 2009 <i>Jalisco - Los Altos 40%</i> rose, poached pear, slate	100
TERRALTA EXTRA AÑEJO 11O <i>Jalisco - Los Altos Southern 55%</i> harvest moon, pear, sugar cookie	26
VOLANS EXTRA AÑEJO <i>Jalisco - Los Altos Southern 40%</i> dried cherries, hot stone, lime zest	50

CRISTALINO

Aged Tequila that has been charcoal filtered as to appear clear whilst maintaining the textural qualities it gained during the aging process.

DON JULIO 70 ANNIVERSARIO <i>Jalisco - Cienega, Los Altos 35%</i> vanilla, toast, lillies	22
LA ADELITA BLACK <i>Jalisco - Los Altos Southern 40%</i> fruit, pepper, toffee	22
MAESTRO DOBEL 50 <i>Jalisco - Los Valles 40%</i> coffee, apricot, vanilla	50

SEXY FISH

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MEZCAL

OF THE 32 STATES IN MEXICO, NINE ARE LEGALLY AUTHORIZED TO DISTILL MEZCAL. THE WORD 'MEZCAL' IS DERIVED FROM TWO WORDS IN THE INDIGENOUS MEXICAN NAHUATL (NA-WAT-AL) LANGUAGE: COOKED AND AGAVE, AND IS USED TO DENOTE ANY AGAVE DISTILLATE WHERE AGAVE WAS COOKED, FERMENTED, AND THEN DISTILLED. THIS INCLUDES TEQUILA.

MEZCAL BY REGION

OAXACA

The vast majority of Mezcal production takes place in Oaxaca. The most common agave varietal Espadin, grows in abundance here, as well as many many others.

ALIPUS, SAN BALTHAZAR GUELAVILA <i>Espadin 48%</i> fresia, lemon zest, ash	18
ALIPUS, SAN JUAN DEL RIO <i>Espadin 42%</i> rose water, mint, chipotle	18
ALIPUS, XX SANTA ANA ANNIVERSARIO <i>Espadin, Tepeztate, Tobala 48%</i> melon, caliche, thyme	32
ÁNIMAS PAPALOMETL <i>Cupreata 48%</i> mango, chocolate chip mint, jalapeño	38
BOZAL <i>Coyote, Ancestral 52.8%</i> pineapple, chocolate, clay	30
BOZAL, BORREGO SACRIFICIO <i>Castilla 52%</i> pineapple, smoked lamb, lemongrass	30
BOZAL, IBERICO SACRIFICIO <i>Tobaziche, Espadin, Mexicano 47%</i> country ham, dried sage, lemon juice	30
BOZAL RESERVA <i>Tobala, Ancestral 46.2%</i> smoked meat, mango, brine	32
CRUZ DE FUEGO <i>Tepeztate 47%</i> green peppers, canteloupe, sea spray	32
DEL MAGUEY, CHICHICAPA <i>Espadin 46%</i> lime zest, nutmeg, ash	20
DEL MAGUEY, PECHUGA <i>Espadin; Ancestral 46%</i> lychee, tarragon, chicken broth	60
DEL MAGUEY, SAN PEDRO TAVICHE <i>Espadin, Tepeztate, Tobala, Tobaziche 49%</i> raisins, chocolate, cedar	40
DON AMADO <i>Largo, Ancestral 46%</i> strawberries & cream, tobacco leaf, thyme	32
DON AMADO, RUSTICO <i>Espadin, Ancestral 47%</i> peach jam, spearmint, wet clay	20
EL JOLGORIO <i>Barril 47%</i> grilled banana, jasmine, leather	40
EL JOLGORIO <i>Mexicano 47%</i> poblano, tangerine, campfire	40
EL JOLGORIO DOÑA JUSTINA <i>Coyote, Ancestral 53%</i> Islay sea spray, tutti frutti, roasted yams	65
EL JOLGORIO, PECHUGA NAVIDEÑA <i>Espadin 48%</i> candied orange, creme brulee, copper	50
FIDENCIO UNICO <i>Espadin 40%</i> green apple, pear, charcoal	16
KOCH <i>Tepeztate 47%</i> rose, sage, tar	22

SEXY FISH

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MEZCAL BY REGION

LOS NAHUALES, STILL PROOF <i>Tobala 53%</i> plum, peppercorn, allspice	38
LOS NAHUALES, METODO ANTIQUO <i>Espadin 48.3%</i> sponge cake, sawdust, green grape	24
LOS NAHUALES, SE #2 <i>Cirial, Espadin 47%</i> lemon cream, clove, mesquite	28
MEZCAL DE LEYENDAS <i>Cuixe 48.8%</i> green apple, peat, cinnamon	35
MEZCAL DE LEYENDAS <i>Tobala 48.7%</i> caramel, lemon, apple	32
MEZCAL VERDE MOMENTO <i>Espadin 43%</i> grass, soft smoke, peach	18
MEZCALEROS #25 <i>Tobala 47%</i> cheesecake, cardamom, jelly beans	35
MONTELOBOS <i>Espadin 43%</i> white pepper, smoke, green citrus	16
PALENQUEROS MEZCAL, OMAR <i>Espadin, Ancestral 55%</i> lime zest, cherry candy, char	28
PIERDE ALMAS <i>Espadin 48%</i> milk chocolate, poblano, warm tar	24
PIERDE ALMAS LA PURITITA VERDA <i>Espadin 40%</i> cola, clay, cream cheese frosting	16
REAL MINERO <i>Espadin, Ancestral 45.9%</i> honeycomb, peppercorn, rosemary	16
REAL MINERO <i>Barril, Ancestral 50%</i> mango, wet clay, allspice	65
REAL MINERO, PECHUGA ESPECIAL <i>Espadin, Ancestral 50%</i> light smoke, plantains, broth	70
REAL MINERO, SEXY FISH EXCLUSIVE <i>San Martinero 48%</i> passionfruit, cheesecake, fire	50
REY CAMPERO <i>Cuixe 48%</i> apple, smoldering, peppercorn	28
REY CAMPERO <i>Espadin 48%</i> lilly of the valley, grapefruit, charcoal	16
REY CAMPERO <i>Mexicano 48%</i> smoked wood, dry grass, espresso	24
REY CAMPERO <i>Tepeztate 48%</i> cinnamon candy, celery, cold campfire	36
THE LOST EXPLORER <i>Espadin 42%</i> apple sauce, apricot, char	24
THE LOST EXPLORER <i>Salmiana 42%</i> green chile, grapefruit, fresh agave	60

SEXY FISH

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MEZCAL BY REGION

THE LOST EXPLORER <i>Tobala 42%</i> leather, cocoa, tobacco	45
VAGO <i>Espadin 50%</i> soft grass, rock candy, lime custard	18
VAGO, ELOTE <i>Corn & Espadin 50%</i> bonfire, honeycomb, green banana	18
VAGO, EN BARRO <i>Espadin, Ancestral 51%</i> dried peach, salt, aged gouda	24

DURANGO

Durango is the most north-eastern state in the Mezcal DO area. The state is known for its wild but abundant Agave Durangensis, known locally as Cenizo (“ash”) because of the color.

BURRITO FIESTERO JOVEN <i>Cenizo, 42%</i> sour cream, bonfire, jolly rancher	16
BURRITO FIESTERO <i>Masparillo, Ancestral, 50.2%</i> dried mint, clay, orange candy	35
MEZCALEROS #5 <i>Cenizo, 47%</i> prune, sawdust, salt	42

PUEBLA

Known for its wild and highly prized Agave Marmorata - sub species Tepezate and Agave Potatorum sub species - Tobalá.

MONTELOBOS <i>Tobala, 46.8%</i> fresh tar, pine, meadow dew	35
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SAN LUIS POTOSI

San Luis Potosí (SLP) was one of the original producers of vino de Mezcal in the era of Spanish rule. The region sits in the high desert, where there's very little rain; almost all of the agaves are only irrigated by rainfall, so the soil has incredible mineral content. It is most well known for Salmiana agave with fresh, green notes.

DERRUMBES <i>Salmiana 43%</i> jalapeno poppers, honey, salt	16
MEZCAL DE LEYENDAS <i>Salmiana 45%</i> bell pepper, warm stone, jalapeno	18

TAMAULIPAS

Coastal and mountainous. One of the rarer regions of Mezcal production due to terrain and being surrounded by crime-stricken areas. Many of the Mezcals from this region are fruity and clean with a lactic kick.

EL TINIEBLO JOVEN SE #3 <i>Salmiana, Estoquillo 45%</i> dried rose, green chili, soft smoke	50
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MICHOACAN

Located in the western slopes of the Sierra Madre Occidental. Agave Inaequidens is one of the primary agave varieties grown in this region, along with Cupreata.

DERRUMBES <i>Papote, Alto 45%</i> fresh peach, white pepper, croissant	24
SIEMBRA METL <i>Cupreata 46%</i> fresh tar, pine, meadow dew	28

SEXY FISH

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OTHER MEXICAN SPIRITS

IN ADDITION TO TEQUILA AND MEZCAL ARE OTHER VERY NOTEWORTHY SPIRITS PRODUCED FROM AGAVE. THEY INCLUDE DESTILADOS DE AGAVE, WHICH ARE MEZCALS MADE BY DISTILLERS WHO CHOSE NOT TO CONFORM TO THE REGULATIONS OF THE CRM (CONSEJO REGULADOR DEL MEZCAL). AS WELL, THIS CATEGORY INCLUDES BACANORA, PRODUCED ONLY IN THE STATE OF SONORA AND RAICILLA, MADE IN JALISCO. THESE ARE UNIQUE GEMS AND ARE NOT TO BE MISSED.

OTHER MEXICAN SPIRITS

DESTILADO DE AGAVE

Uncertified or declassified Tequila or Mezcal. Destilado de Agave is a term that is used to label a spirit that is distilled from agave but the spirit, batch, or producer is not registered to legally label it Mezcal or Tequila or any other name that has a set of rules and regulations defined by a Denomination of Origin (DO) in Mexico.

5 SENTIDOS <i>Espadin</i> 49% green pepper, gouda, caramelized onions	24
5 SENTIDOS <i>Jabali, Tabala, Ancestral</i> 48% vanilla milkshake, pineapple, leather	38
5 SENTIDOS <i>Papalometl, Ancestral</i> 44.4% pineapple, brine, melon	28
5 SENTIDOS <i>Sierra Negra, Ancestral</i> 50% green apple, clotted cream	38
5 SENTIDOS <i>Tobala</i> 50.15% fresh peach, fennel, chicory	32
CUENTACUENTOS <i>Arroqueno, Ancestral</i> 50% burnt sugar, orange zest, sandalwood	38
CUENTACUENTOS <i>Cupreata</i> 49% fresh plum, rose, copper	32
CUENTACUENTOS <i>Madrecuixe</i> 45% unripe peach, grassy, green plantain	32
CUENTACUENTOS <i>Tobala</i> 46% papaya, green apple, strawberry yogurt	38
CUENTACUENTOS, EL BARRO <i>Espadin</i> 46% papaya, green apple, strawberry yogurt	15
NETA <i>Bicuixe</i> 45.9% cedar, cool whip, clove	48
NETA <i>Espadin, Ancestral</i> 49% grilled pineapple, strawberry marshmallow, pencil lead	28
NETA, ENSAMBLE <i>Bicuixe, Espadin</i> 46.8% apricot, jalapeño, leather	42

RAICILLA

Like Tequila & Mezcal, Raicilla is distilled from the agave plant. Most Raicilla is produced in the southwestern portion of the Mexican state of Jalisco. Racilla can be produced within 16 municipalities within the state of Jalisco and one in the state of Nayarit.

LA VENENOSA, SIERRA DEL TIGRE <i>Inaequidens, Ancestral</i> 46.5% strawberry yogurt, cherry tomatoes, cacao	35
LA VENENOSA, SUR DE JALISCO <i>Angustifolia, Ancestral</i> 47% papaya, lily, mountain rain	30
LAS PERLAS DE JALISCO COSTA <i>Amarillo, Verde</i> 48% melon, salt, smoke	28

SEXY FISH

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OTHER MEXICAN SPIRITS

BACANORA

Bacanora is produced only in the Mexican state of Sonora and is made from Agave *Angustifolia* AKA *Pacificca*. Production dates back to at least the 1600s with the native Opata interacting with the Spanish and their stills. Bacanora distillate was declared illegal in 1915, and it remained illegal for 77 years, until 1992.

MAZOT, ANISE <i>Angustifolia, Pacificca</i> 42% 5 spice pork, talc, red licorice	22
MAZOT, BLANCO <i>Angustifolia, Pacificca</i> 42% fruit salad, licorice, half n half	22
MAZOT, UVALAMA <i>Angustifolia, Pacificca</i> 45% sugar cookie, eucalyptus, warm clay	22

SOTOL

Made from *Dasyliirion*, (Desert Spoon), similar-looking to agave but not a part of the agave family of plants. Desert Spoon takes approximately 15 years to mature and yields only one bottle of sotol per plant. It typically grows on rocky slopes in the Chihuahuan desert grassland between 3,000 and 6,500 feet above sea level.

BALAM, DESIERTO 43% wild grass, lavender, dry earth	28
BALAM DURANGO 47% ripe peach, strawberries & cream	28
MAZOT, PALMILLA 47% fudge, dates, rootbeer	22
SOTOL POR SIEMPRE 45% white flowers, black pepper, wet stone	16

WHISKY

Made from Mexican heirloom corn which leads to a distillate varied in flavors as Mezcal; which is to say they each reflect the terroir and production processes from where they are from.

ABASOLO 43% coffee, chocolate, cinnamon	18
PIERDE ALMAS CORN WHISKY 48% honeysuckle, lime, grits	18

RUM

Made from wild, regional sugar cane. Mexican rum is typically produced in Michoacan (where it's formally named Charanda) or in Oaxaca and called rum. Some Charandas are distilled from 100% sugar cane juice, others contain a mixture of molasses, piloncillo (dehydrated sugar cane juice), and pure sugar cane juice.

DAKABEND 49% strawberry yogurt, cherry tomatoes, cacao	16
PARANUBES 54% papaya, lily, mountain rain	16
URUAPAN 46% melon, salt, smoke	16
URUAPAN, SINGLE ESTATE 46.5% brioche, fig, creme brule	18

CREAM

1921 CREMA 15% cappuccino, cashew, cinnamon	15
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SEXY FISH

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AGAVE SPECIES & STYLES

A.AMERICANA

AKA Arroqueno, Sierra Negra, Castilla. Matures in 20-30 years and grows semi-wildly. Earthy and Fruity.

A. ANGUSITFOLIA

AKA Espadin. Matures in 5-9 years. Most commonly used agave in Mezcal production. Flavors vary greatly depending on region, altitude and producer.

A.CONVALLIS

AKA Jabali. Matures in 10-15 years. Mainly found in Oaxaca. Light, floral and fruity.

A.CUPREATA

AKA Papalometl, Papalote, Alto. Matures in 10-15 years. Grows wildly. Soft and Floral

DASYLIRION

AKA Desert Spoon. Matures around 15 years. 16 varieties are used to make Sotol. Grows back after harvested. Produced in Chihuahua and Durango.

A.DURANGENSIS

AKA Cenizo. Matures in 7-16 years. Native to Durango and Zacatecas. Nutty, musty, tobacco and leather.

A.INAEQUIDENS

AKA Lechuguilla. Matures in 15-18 years. Mainly used for Pulque and sometimes Raicilla.

A.KARWINSKII

AKA Bicuixe, Cuixe, Madrecuixe, Barril, Coyote, Tobaziche, Largo, Cerial, San Martinero. Matures in 8-25 years. Grows semi-wildly. Green and vegetative.

A.MARMORATA

AKA Tepeztate. Matures in 25-35 years. Grows wildly in Oaxaca and Puebla. Floral and vegetal.

A.MAXAMILIANA

AKA Valenciana, Lechuguilla, Masparillo. Matures in 8-15 years. Predominantly grows in the highland corners of Jalisco. Most-often used to make Raicilla. Highly aromatic, floral and terroir-driven.

A.POTATORUM

AKA Tobala, Papalote, Papalometl. Matures in 8-12 years. Highly aromatic, earthy and distinctive.

A.RHODACANTHA

AKA Barril, Mexicano, Cuixe, Amarillo. Matures in 20-25 years. Sweet and savory

A.SALMIANA

AKA Verde. Matures in 15-20 years. Green and vegetal. Common to San Luis Potosi.

A.TEQUILIANA

AKA Blue Weber, Agave Azul. Matures in 6-9 years. Used for Tequila in Jalisco.

A.UNIVITTATA

AKA Estoquillo. Matures in 7-15 years. Grows in Northeastern Mexico and Southern Texas. Earthy and vegetal.

PECHUGA

Celebratory and experimental Mezcal made in a third distillation, with regional meats, fruits and vegetables. Typically made using a breast of a turkey but also lamb, ham and vegetarian expressions.

OTHER SPIRITS

OTHER SPIRITS

SEXY FISH

OTHER SPIRITS

VODKA

ABSOLUT ELYX	18
BELVEDERE	18
CHOPIN FAMILY RESERVE	35
CRYSTAL HEAD	18
CRYSTAL HEAD ONYX	18
GREY GOOSE	18
HAKU	15
KETEL ONE	18
NIKKA COFFEY	18
TITO'S	18

GIN

AMASS	18
BEEFEATER	15
HENDRICK'S	18
KI NO BI SEI	26
KI NOH BI SEXY FISH EDITION	30
MONKEY 47	20
NIKKA COFFEY	18
PLYMOUTH	16
ROKU	16
TANQUERY NO. TEN	16

RUM / CACHACA

APPLETON ESTATES HEARTS COLLECTION 1995 VINTAGE	80
AVUA CACHACA AMBURANA	18
BRUGAL 1888	18
CLAIRIN VAVAL	16
FACUNDO RUM PARAISO	85
HAMPDEN ESTATE RUM 46	20
PLANTATION 3 STAR	15
PLANTATION STIGGINS' FANCY PINEAPPLE	18
SANTA TERESA RUM 1796	18
SMITH & CROSS	16

SEXY FISH

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OTHER SPIRITS

AMERICAN WHISKEY

ANGEL'S ENVY BOURBON	18
BASIL HAYDEN'S BOURBON	18
BOOKER'S BOURBON	28
MAKER'S MARK BOURBON	15
OLD FORESTER BIRTHDAY BOURBON 2021 VINTAGE	50
PAPPY VAN WINKLE 23YO BOURBON	350
RITTENHOUSE RYE	15
THOMAS H HANDY SAZERAC RYE	400
WHISTLEPIG 10YO RYE	28
WHISTLEPIG BOSS HOG VIII LAPULAPU'S PACIFIC	130

SINGLE MALT SCOTCH

ARBEG CORRYVRECKAN	30
BALVENIE 14YO	28
DALWHINNIE 15YO	25
GLENFIDDICH 15YO	28
GLENFIDDICH 23YO GRAND CRU	100
GLENMORANGIE SIGNET	70
HIGHLAND PARK 18YO	45
LAPHROAIG 10YO	18
MACALLAN 18YO	105
MACALLAN 25YO	700

DIGESTIF

CASTAREDE RÉSERVE DE LA FAMILLE BAS-ARMAGNAC	30
COGANC PARK MIZUNARA CASK	20
FRAPIN COGNAC XO CHATEAU DE FONTPINOT	45
GRAND MARNIER CENTENAIRE	50
HENNESSY XO COGNAC	70
PIERRE FERRAND 1840 COGNAC	15
PO' DI POLI MORBIDA GRAPPA	16
REMY MARTIN 1738 COGNAC	20
ROCHELT WACHAU APRICOT EAU DE VIE	100
ROGER GROULT 3YO CALVADOS	16

SEXY FISH

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OTHER SPIRITS

JAPANESE WHISKEY

AKASHI WHITE OAK	16
CHICHIBU ICHIRO'S MALT & GRAIN	60
CHICHIBU ICHIRIO'S MALT 2019	40
CHICHIBU LONDON EDITION 2019	90
CHICHIBU LONDON EDITION 2020	90
CHICHIBU SEXY FISH EDITION	100
CHICHIBU THE PEATED 2018	80
HAKUSHU 12YO	35
HAKUSHU 18YO	100
HANYU 16YO #362 BOURBON CASK 2000	350
HIBIKI 17YO	125
HIBIKI 21YO	150
HIBIKI JAPANESE HARMONY	28
KAIYO 'THE SINGLE'	18
KAIYO CASK STRENGTH	28
KARUIZAWA 42YO #8183 BOURBON CASK 1969	800
KARUIZAWA BOUTIQUEY BATCH #1	350
MARS SHINSHU IWAI	16
MARS SHINSHU IWAI TRADITION	20
MARS SHINSHU KOMAGATAKE LIMITED EDITION	50
MARS SHINSHU IWAI 45	16
NIKKA TAKETSURU PURE MALT 17YO	150
NIKKA TAKETSURU PURE MALT 21YO	200
NIKKA COFFEY GRAIN	24
NIKKA COFFEY MALT	26
NIKKA DAYS BLENDED	16
NIKKA FROM THE BARREL	24
NIKKA TAKETSURU PURE MALT	28
TAKAMINE 8YO	28
TOKI	14
TOTTORI	18
YAMAZAKI 12YO	40
YAMAZAKI 18YO	125
YAMAZAKI PUNCHEON CASK 2013	250
YOICHI 10YO	50

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SEXY FISH

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