



SEXY FISH

セクシーフィッシュ

TEQUILA, MEZCAL
& OTHER SPIRITS



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COCKTAILS

UNITY

THE STATE OF BEING UNITED OR JOINED AS A WHOLE. UNITY IS A COCKTAIL LIST OF
EQUITABILITY, LED BY FLAVORS, INCLUSIVE FOR ALL. CHOOSE YOUR FLAVOR, PICK YOUR
ABV.

SCAN TO VIEW OUR COCKTAIL MENU



SEXY FISH

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.

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.

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

4 COPAS <i>Jalisco - Los Valles 40%</i> mint, dill, pineapple	18
ARTENOM 1123 HISTORICO <i>Jalisco - Los Valles 43%</i> wet stone, green olive, lime balm	26
ARTENOM 1579 CLASICO <i>Jalisco - Los Altos Southern 40%</i> black pepper, orange zest	20
ATANASIO <i>Jalisco - Los Valles 40%</i> poblano, black pepper, cinnamon	24
ATANASIO ORIGENES <i>Jalisco - Los Valles 46%</i> marjoram, wild flower honey, cinnamon	24
AVION <i>Jalisco - Los Altos Southern 40%</i> pineapple, black pepper, green grass	18
CABAL <i>Jalisco - Los Valles 40%</i> lime, brine, kettle corn	22
CASAMIGOS <i>Jalisco - Cienega, Los Altos 40%</i> rock candy, rain, melon	22
CASA NOBLE <i>Jalisco - Los Valles 40%</i> agave, mint, maldon salt	18
CASCAHUIN 48 <i>Jalisco - Los Valles 48%</i> seeded jalapeño, anise, grass	28
CASCAHUIN TAHONA <i>Jalisco - Los Valles 40%</i> eucalyptus, white pepper, lemon zest	24
CAZCANES NO. 10 <i>Jalisco - Los Valles 54%</i> sweet potato, plantain, lime zest	35
CENTINELA <i>Jalisco - Los Altos Southern 40%</i> agave, green apple, fennel	20
CHAMUCOS DIABLO 110 <i>Jalisco - Los Valles 55%</i> bell pepper, earth, olives	24
CIMARRON <i>Jalisco - Los Valles 40%</i> white pepper, basil, stone	16
CLASE AZUL PLATA <i>Jalisco - Central 40%</i> vanilla, mint, cream soda	52
CÓDIGO 1530 <i>Jalisco - Los Valles 40%</i> agave, mint, pepper	18
CÓDIGO 1530 ROSA <i>Jalisco - Los Valles 40%</i> citrus, basil, rose petals	22
CURADO BLUE WEBBER <i>Jalisco - Los Altos Southern 40%</i> blossom, cardamom, butterscotch	18
CURADO ESPADIN <i>Jalisco - Los Altos Southern 40%</i> buttery agave, bell pepper, smoked chili	18
CURADO CUPREATEA <i>Jalisco - Los Altos Southern 40%</i> agave, white pepper, cooked chili	20

SEXY FISH

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TEQUILA BY AGE

BLANCO

DON FULANO BLANCO <i>Jalisco - Los Valles 40%</i> green pepper, orange zest, agave	18
DON FULANO FUERTE <i>Jalisco - Los Valles 50%</i> plum, mineral, agave	20
DON JULIO <i>Jalisco - Cienega, Los Altos 40%</i> black pepper, orange zest, grass	20
DON LONDRÉS <i>Jalisco - Cienega, Los Altos 40%</i> mandarin, chamomile, mineral	20
EL TEQUILEÑO <i>Jalisco - Los Valles 40%</i> lemon, stone, dill	18
EL TESORO DE DON FELIPE <i>Jalisco - Los Valles 40%</i> mineral, pear, white pepper	18
ESPOLON <i>Jalisco - Los Altos Southern 40%</i> lemon, forest, pepper	16
EXCELLIA <i>Jalisco - Los Valles 40%</i> black pepper, lime zest, char	18
FORTALEZA <i>Jalisco - Los Valles 40%</i> black pepper, olive brine, croissant	18
FORTALEZA STILL STRENGTH <i>Jalisco - Los Valles 46%</i> Olive, Mint, White Pepper	22
FUENTESECA 2018, HUERTA LAS ANTENAS <i>Jalisco - Los Valles 44.8%</i> black pepper, olive brine, croissant	35
G4 <i>Jalisco - Los Altos Southern 40%</i> herbal, lemon, jalapeno	18
G4 108 <i>Jalisco - Los Altos Southern 54%</i> hot stuff, pineapple, grapefruit	20
G4 MADERA <i>Jalisco - Los Altos Southern 45%</i> nutmeg, brown sugar, peppermint	22
GRAN DOVEJO <i>Jalisco - Cienega, Los Altos 40%</i> wet earth, anise, agave	16
GRAN DOVEJO, HIGH PROOF <i>Jalisco - Cienega, Los Altos 49%</i> biscoff cookie, pineapple rind, minerals	20
GRAND MAYAN <i>Jalisco - Guadalajara 40%</i> cream soda, lime zest, mint	26
LAGRIMAS DEL VALLE <i>Jalisco - Los Valles 46%</i> dry rocks, grapefruit, jalapeño	22
LALO <i>Jalisco - Los Altos Southern 40%</i> rosemary, ripe fruit, salty	18
MIJENTA <i>Jalisco - Los Altos Southern 40%</i> mineral, white pepper, salami	18
MILAGRO <i>Jalisco - Los Altos Southern 40%</i> cake batter, lime zest, oil	18
OLMECA ALTOS <i>Jalisco - Los Altos Southern 40%</i> citrus, pepper, roasted agave	16
PARTIDA <i>Jalisco - Los Valles 40%</i> stone, black pepper, kumquat	16

SEXY FISH

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

TEQUILA BY AGE

BLANCO

PASOTE <i>Jalisco - Los Altos Southern 40%</i> skinny dip, lemongrass, pepper	16
PATRON <i>Jalisco - Cienega, Los Altos 40%</i> lemon, honey, limes zest	18
PATRON EL CIELO <i>Jalisco - Cienega, Los Altos 40%</i> mineral, mint, oasis	38
PATRON GRAN PLATINUM <i>Jalisco - Cienega, Los Altos 40%</i> light, agave, tangy	45
SANTO FINO <i>Jalisco - Cienega, Los Altos 40%</i> melon, toffee, grass	16
SIEMBRA AZUL <i>Jalisco - Los Altos Southern 40%</i> agave, chocolate, cinnamon	18
SIEMBRA VALLES ANCESTRAL LOTE 3 <i>Jalisco - Los Valles 50%</i> unicorn juice, celery, licorice	42
SIETE LEGUAS <i>Jalisco - Cienega, Los Altos 40%</i> hay, pepper, lime zest	16
SIETE LEGUAS DECADAS <i>Jalisco - Cienega, Los Altos 40%</i> lemon zest, chile pepper, olives	40
TAPATIO <i>Jalisco - Los Altos Southern 40%</i> pepper, lemon, wet stonet	18
TAPATIO 110 <i>Jalisco - Los Altos Southern 55%</i> pinch me, tangerine, green apple	20
TEPOZAN <i>Jalisco - Los Altos Southern 40%</i> pear, pepper, almonds	18
TEQUILA OCHO <i>Jalisco - Los Altos Southern 40%</i> roasted sweet potato, vanilla, allspice	16
TERRALTA <i>Jalisco - Los Altos Southern 40%</i> pineapple, smoked pepper, licorice	18
VOLANS <i>Jalisco - Los Altos Southern 40%</i> almond, white pepper	22
VOLCAN DE MI TIERRA <i>Jalisco - Los Altos 40%</i> cardamom, allspice, basil	22
WILD COMMON <i>Jalisco - Los Valles 40%</i> slate, anise, tangerine	25
YEYO <i>Jalisco - Los Valles 40%</i> bell pepper, yuzu, anise	18

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	22
ARTENOM 1414 <i>Jalisco - Los Altos Southern 40%</i> hazelnut, red chile, cream	24
ATANASIO <i>Jalisco - Los Valles 40%</i> creme brulee, nutmeg, tangerine	30

SEXY FISH

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TEQUILA BY AGE

REPOSADO

AVION <i>Jalisco - Los Altos Southern 40%</i> cherry pie, peach fuzz, oak	18
CABAL <i>Jalisco - Los Valles 40%</i> grape, cayenne, oily	35
CASA DRAGONES <i>Jalisco - Los Valles 40%</i> sandalwood, butterscotch, apricot	60
CASSA NOBLE <i>Jalisco - Los Valles 40%</i> cream soda, wood, agave	20
CASCAHUIN <i>Jalisco - Los Valles 40%</i> white pepper, caramel, pineapple	18
CAZCANES NO. 7 <i>Jalisco - Los Valles 40%</i> banana, tapioca, pudding	35
CENTINELA <i>Jalisco - Los Altos Southern 40%</i> cooked agave, anise, minty	22
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> caramel, butter, maple	70
CÓDIGO 1530 <i>Jalisco - Los Valles 40%</i> orange peel, earth, agave	22
CÓDIGO 1530 SEXY FISH EDITION <i>Jalisco - Los Valles 40%</i> mineral, citrus, a touch of funk	26
DON FULANO <i>Jalisco - Los Valles 40%</i> honey, pepper, cinnamon	24
DON JULIO <i>Jalisco - Los Altos 40%</i> vanilla custard, black pepper, honey	22
DON JULIO PRIMAVERA <i>Jalisco - Los Altos 40%</i> crème brûlée, orange, citrus peel	50
DON JULIO ROSADO <i>Jalisco - Los Altos 40%</i> vanilla, spice, cakey	50
EL TEQUILEÑO ESPECIAL GRAN RESERVA <i>Jalisco - Los Valles 40%</i> straw, apple, cherry	18
EL TESORO DE DON FELIPE <i>Jalisco - Los Valles 40%</i> lemon oil, vanilla, vegetal	21
G4 <i>Jalisco - Los Altos Southern 40%</i> your first kiss, allepo pepper, butterscotch	22
G4 DIA DE LOS MUERTOS <i>Jalisco - Los Altos Southern 40%</i> your first kiss, allepo pepper, butterscotch	65

SEXY FISH

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TEQUILA BY AGE

REPOSADO

GRAND MAYAN <i>Jalisco - Guadalajara 40%</i> oak staves, black pepper, vanilla bean	30
KOMOS ROSA <i>Jalisco - Los Valles 40%</i> cake batter, strawberry, lime zest	40
LA GRITONA <i>Jalisco - Los Altos Southern 40%</i> vanilla, cinnamon, cider	18
LAGRIMAS DEL VALLE <i>Jalisco - Los Valles 46%</i> tropical flowers, cinnamon, jalapeño	24
LOBOS 1707 <i>Jalisco - Los Altos Southern 40%</i> nutty, mellow, tamarind	20
MIJENTA <i>Jalisco - Los Altos Southern 40%</i> toasted sugar, banana, cardamom	23
PATRON <i>Jalisco - Cienega, Los Altos 40%</i> ripe red fruit, lemon, limes zest	22
PATRON EL ALTO <i>Jalisco - Cienega, Los Altos 40%</i> orange, agave, oak	60
SIEMBRA VALLES <i>Jalisco - Los Valles 40%</i> cream, yuzu, mint	25
SIETE LEGUAS <i>Jalisco - Cienega, Los Altos 40%</i> vanilla, caramel, leather	18
TAPATIO <i>Jalisco - Los Altos Southern 40%</i> agave, raisins, oak	19
TEPOZAN <i>Jalisco - Los Altos Southern 40%</i> lime, mint, pineapple	20
TEQUILA OCHO <i>Jalisco - Los Altos Southern 40%</i> butterscotch, custard, dark chocolate	22
TERRALTA <i>Jalisco - Los Altos Southern 40%</i> toffee, croissant, peach	18
VOLANS <i>Jalisco - Los Altos Southern 40%</i> orange blossom, walnuts, lemon zest	26
VOLCAN DE MI TIERRA <i>Jalisco - Los Altos 40%</i> orange peel, custard, dried fruit	25
VOLCAN DE MI TIERRA XA <i>Jalisco - Los Altos 40%</i> raisin, butter, dried fruit	75
WILD COMMON <i>Jalisco - Los Valles 40%</i> banana, walnut, lemon zest	24

JOVEN

Blanco Tequila blended with a small amount of aged Tequila.

CASA DRAGONES <i>Jalisco - Los Valles 40%</i> pineapple, pepper, mineral	100
CLASE AZUL GOLD <i>Jalisco - Central 40%</i> caramel, butter, agave	95
LOBOS 1707 <i>Jalisco - Los Altos Southern 40%</i> 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	22
ARTENOM 1146 <i>Jalisco - Los Valles 40%</i> toffee, pepper, lemon zest	30
ATANASIO <i>Jalisco - Los Valles 40%</i> butterscotch, allspice, cherry	38
CABAL <i>Jalisco - Los Valles 40%</i> cherry oak, green apple, cinnamon	45
CASCAHUIN <i>Jalisco - Los Valles 40%</i> toffee, butter, anise	20
CAZCANES NO. 7 <i>Jalisco - Los Valles 40%</i> toasted almonds, char, roasted pepper	42
CENTINELA <i>Jalisco - Los Altos Southern 40%</i> hazelnut, cinnamon, cherries	26
CLASE AZUL <i>Jalisco - Central 40%</i> vanilla, caramel, anise	220
CLASE AZUL DIA DE LOS MUERTOS <i>Jalisco - Central 40%</i> vanilla, caramel, anise	225
CODIGO 1530 <i>Jalisco - Los Valles 40%</i> fig jam, melon, chile	40
DON FULANO <i>Jalisco - Los Valles 40%</i> oak, cinnamon, caramel	32
DON FULANO 20TH ANNIVERSARY <i>Jalisco - Los Valles 40%</i> sherry, dried figs, macadamia	70
DON JULIO 1942 <i>Jalisco - Los Altos 40%</i> oak, toffee, orange	70
DON JULIO 2000 MAG <i>Jalisco - Los Altos 40%</i> Y2K, dulce de leche, candied orange	150
DON JULIO <i>Jalisco - Cienega, Los Altos 40%</i> almond, pepper, orange zest	27
EL TESORO DE DON FELIPE <i>Jalisco - Los Altos Southern 40%</i> oak, toffee, cinnamon	26
EXCELLIA <i>Jalisco - Los Valles 40%</i> black pepper, cedar, nutmeg	28
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
KOMOS <i>Jalisco - Los Altos Southern 40%</i> popcorn, toffee, butterscotch	50

SEXY FISH

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

TEQUILA BY AGE

AÑEJO

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
PASOTE <i>Jalisco - Los Altos Southern 40%</i> heavenly, jasmine, pepper	20
MILAGRO <i>Jalisco - Los Altos Southern 40%</i> butter, toffee, faint oak	24
MIJENTA GRAN RESERVA <i>Jalisco - Los Altos Southern 40%</i> butterscotch, prune, floral	50
PATRON <i>Jalisco - Cienega, Los Altos 40%</i> vanilla, oak, orange zest	25
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	22
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



SEXY FISH

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TEQUILA BY AGE

EXTRA AÑEJO

Aged at least three years.

1800 MILENIO <i>Jalisco - Los Valles 40%</i> caramel, vanilla, black pepper	76
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	55
CABAL <i>Jalisco - Los Valles 40%</i> mocha, berries, nutmeg	85
CHAMUCOS <i>Jalisco - Los Valles 40%</i> apple, vanilla, raisin	60
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	50
EL TESORO DE DON FELIPE <i>Jalisco - Los Altos Southern 40%</i> licorice, honey, almond	40
EL TESORO DE DON FELIPE PARADISO 5YR <i>Jalisco - Los Altos Southern 40%</i> butterscotch, cherry, mocha	55
EL TESORO DE DON FELIPE 85TH ANNIVERSARY <i>Jalisco - Los Altos Southern 40%</i> wood, tobacco, dark chocolate	100
FUENTESECA 7YO <i>Jalisco - Los Valles 42%</i> agave, pepper, butterscotch	75
FUENTESECA 11YO <i>Jalisco - Los Valles 43%</i> honey, marzipan, peach	115
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	200



SEXY FISH

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TEQUILA BY AGE

EXTRA AÑEJO

FUENTESECA 21YO <i>Jalisco - Los Valles 43.5%</i> rainsinnettes, lavender, YOLO	280
GRAN PATRON PIEDRA <i>Jalisco - Cienega, Los Altos 40%</i> butterscotch, black pepper, cinnamon	100
G4 EXTRA AÑEJO 5YR <i>Jalisco - Los Altos 40%</i> euphoric, roasted pecans, honey	65
G4 6YR RESERVA ESPECIAL <i>Jalisco - Los Altos 43%</i> dried cherries, bitter oak, walnut shell	120
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
KOMOS <i>Jalisco - Cienega, Los Altos 40%</i> apricots, white chocolate, figs	125
LA ADELITA <i>Jalisco - Los Altos Southern 40%</i> leather, mango, coffee	30
PASOTE <i>Jalisco - Los Altos Southern 45%</i> pear, mineral, creamy	30
PATRON <i>Jalisco - Cienega, Los Altos 40%</i> almond, butterscotch, toffee	35
PATRON LALIQUE SERIES 3 <i>Jalisco - Cienega, Los Altos 40%</i> crème brulee, leather, liquid gold	1550
TEARS OF LLORONA <i>Jalisco - Los Valles 43%</i> anise, wood, sherry	75
TEQUILA OCHO 2018 <i>Jalisco - Los Altos Southern 40%</i> honeysuckle, wood, tannins	65
TEQUILA OCHO 2015 <i>Jalisco - Los Altos Southern 40%</i> papaya, honey, pepper	70



SEXY FISH

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TEQUILA BY AGE

CRISTALINO

Aged Tequila that has been charcoal filtered as to appear clear whilst maintaining

AVION RESERVA CRISTALINO <i>Jalisco - Los Valles 40%</i> bell pepper, lean, apple	35
DON JULIO 70 ANNIVERSARIO <i>Jalisco - Cienega, Los Altos 35%</i> vanilla, toast, lillies	30
KOMOS <i>Jalisco - Los Altos Southern 40%</i> fruit, pepper, toffee	48
LA ADELITA BLACK <i>Jalisco - Los Altos Southern 40%</i> fruit, pepper, toffee	28
MAESTRO DOBEL 50 <i>Jalisco - Los Valles 40%</i> coffee, apricot, vanilla	50



SEXY FISH

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

MEZCAL BY REGION

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.

SEXY FISH

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

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.

AKUL <i>Cirial</i> 45% cilantro, pineapple, thyme	22
AKUL <i>Espadin, Tepeztate</i> 45% dried apple, lime leaf, tobacco	22
AKUL <i>Madrecuish, Tobala, Arroqueño</i> 45% green apple, passion fruit, flower	25
ALIPUS, SAN BALTHAZAR GUELAVILA <i>Espadin</i> 48% freshia, lemon zest, ash	20
ALIPUS, SAN JUAN DEL RIO <i>Espadin</i> 42% rose water, mint, chipotle	20
ALIPUS, XX SANTA ANA ANIVERSARIO <i>Espadin, Tepeztate, Tobala</i> 48% melon, caliche, thyme	35
AMARAS <i>Cupreata</i> 40% capers, blue cheese, pepper	24
ÁNIMAS PAPALOMETL <i>Cupreata</i> 48% mango, chocolate chip mint, jalapeño	38
BOZAL <i>Coyote, Ancestral</i> 52.8% pineapple, chocolate, clay	30
BOZAL, BORREGO SACRIFICIO <i>Castilla</i> 52% pineapple, smoked lamb, lemongrass	30
BOZAL, IBERICO SACRIFICIO <i>Tobaziche, Espadin, Mexicano</i> 47% country ham, dried sage, lemon juice	30
BOZAL RESERVA <i>Tobala, Ancestral</i> 46.2% smoked meat, mango, brine	32
CODIGO 1530 <i>Papalome, Ancestral</i> 43.1% blue cheese, leather, tobacco	50
CONTRALUZ <i>Espadin</i> 40% baking spice, honey, lavender	22
CRUZ DE FUEGO <i>Tepeztate</i> 47% green peppers, canteloupe, sea spray	32
DEL MAGUEY, ARROQUEÑO <i>Arroqueño</i> , 49% honeysuckle, poached fruit, ginger	40
DEL MAGUEY, CHICHICAPA <i>Espadin</i> 46% lime zest, nutmeg, ash	24
DEL MAGUEY, MINERO <i>Espadin</i> , 46% papaya, clay, charred wood	40
DEL MAGUEY, PECHUGA <i>Espadin; Ancestral</i> 46% lychee, tarragon, chicken broth	60

MEZCAL BY REGION

OAXACA

DEL MAGUEY, SAN LUIS DEL RIO 2003 <i>Espadin</i> 46% butter, green pepper, eucalyptus	65
DEL MAGUEY, SAN PEDRO TAVICHE <i>Espadin, Tepeztate, Tobala, Tobaziche</i> 49% raisins, chocolate, cedar	40
DEL MAGUEY, TOBALA <i>Tobala</i> , 46% ripe banana, leather, cinnamon	40
DEL MAGUEY, VIDA <i>Espadin</i> , 42% bonfire, green, pineapple	18
DEL MAGUEY, WILD JABALI <i>Jabali</i> 45% tarragon, parmesan, peach pits	50
DON AMADO <i>Largo, Ancestral</i> 46% strawberries & cream, tobacco leaf, thyme	32
DON AMADO, RUSTICO <i>Espadin, Ancestral</i> 47% peach jam, spearmint, wet clay	20
DON MATEO <i>Alto</i> 46% pine, citrus, cream cheese	32
DOS HOMBRES <i>Espadin</i> 42% agave, pepper, floral	32
EL JOLGORIO <i>Barril</i> 47% grilled banana, jasmine, leather	40
EL JOLGORIO <i>Mexicano</i> 47% poblano, tangerine, campfire	42
EL JOLGORIO DOÑA JUSTINA <i>Coyote, Ancestral</i> 53% Islay sea spray, tutti frutti, roasted yams	65
EL JOLGORIO, PECHUGA NAVIDEÑA <i>Espadin</i> 48% candied orange, creme brulee, copper	50
FIDENCIO UNICO <i>Espadin</i> 40% green apple, pear, charcoal	16
LOS NAHUALES, STILL PROOF <i>Tobala</i> 53% plum, peppercorn, allspice	38
LOS NAHUALES, METODO ANTIGUO <i>Espadin</i> 48.3% sponge cake, sawdust, green grape	24
LOS NAHUALES, SE #5 <i>Cirial, Espadin</i> 47% lemon cream, clove, mesquite	28
MEZCAL DE LEYENDAS <i>Cuixe</i> 48.8% green apple, peat, cinnamon	35
MEZCAL DE LEYENDAS <i>Tobala</i> 48.7% caramel, lemon, apple	32
MEZCAL VERDE MOMENTO <i>Espadin</i> 43% grass, soft smoke, peach	18

SEXY FISH

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SEXY FISH

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MEZCAL BY REGION

OAXACA

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>Barril, Ancestral 50%</i> mango, wet clay, allspice	65
REY CAMPERO <i>Cuixe 48%</i> apple, smoldering, peppercorn	28
REY CAMPERO <i>Espadin 48%</i> lily of the valley, grapefruit, charcoal	16
REY CAMPERO <i>Jabali 48%</i> sweet soy, guajillo chili, tarragon	38
REY CAMPERO <i>Mexicano 48%</i> smoked wood, dry grass, espresso	26
REY CAMPERO <i>Tepeztate 48%</i> cinnamon candy, celery, cold campfire	38
THE LOST EXPLORER <i>Espadin 42%</i> apple sauce, apricot, char	18
THE LOST EXPLORER <i>Jabali 45%</i> pink peppercorn, wet clay, pomegranate	38
THE LOST EXPLORER <i>Salmiana 42%</i> green chile, grapefruit, fresh agave	55
THE LOST EXPLORER <i>Tobala 42%</i> leather, cocoa, tobacco	40
TILEÑO <i>Espadin, 42%</i> green apple, grass, baking spices	22
TILEÑO <i>Tepeztate, 45%</i> sweet pepper, vegetal, hearty smoke	35
TILEÑO <i>Tobala, 45%</i> lavander, dried citrus, minerals	35
VAGO <i>Espadin 50%</i> soft grass, rock candy, lime custard	18
VAGO <i>Madrecuishe 50.9%</i> artichoke, raspberry, cayenne	32
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

SEXY FISH

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MEZCAL BY REGION

OAXACA

VAGO, EN BARRO 2013 <i>Coyote, Ancestral 51%</i> licorice root, apple skin, lava rock	70
VAGO, PECHUGA EN BARRO - TIO REY <i>Espadin, Ancestral 49.8%</i> apples, raisins, cinnamon rice	70
VAGO, PECHUGA - EMIGDIO JURAQUIN <i>Espadin 51.6%</i> lime zest, guava, dark chocolate	60
VAGO, PECHUGA - JOEL BARRIGA <i>52.6%</i> grilled bananas, salted corn, pineapple	60

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>Castilla, Ancestral, 50%</i> black cherry, eucalyptus, honey	35
BURRITO FIESTERO <i>Masparillo, Ancestral, 50.2%</i> dried mint, clay, orange candy	35
MEZCAL DE LEYENDAS <i>Cenizo 47.2%</i> yogurt, blackberry, peanuts	35
CLASE AZUL <i>Cenizo 40%</i> orange, mineral, light	140
MEZCALEROS #5 <i>Cenizo, 47%</i> prune, sawdust, salt	42

SEXY FISH

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MEZCAL BY REGION

GUERRERO

Guerrero is a state on Mexico's Pacific coast. Is the Wild West - the Last Frontier. Known for their Agave Cupreata.

MEZCAL DE LEYENDAS <i>Ancho</i> 46.9% green plantain, paya, black pepper	28
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PUEBLA

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

MONTELOBOS <i>Tobala</i> , 46.8% fresh tar, pine, meadow dew	35
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SEXY FISH

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AGAVE SPECIES & STYLES

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</i> 43% jalapeno poppers, honey, salt	16
MEZCAL DE LEYENDAS <i>Salmiana</i> 45% 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</i> , <i>Estoquillo</i> 45% 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</i> , <i>Alto</i> 45% fresh peach, white pepper, croissant	24
SIEMBRA METL <i>Cupreata</i> 46% fresh tar, pine, meadow dew	28
SIEMBRA METL 2013 <i>Cenizo</i> 48% peach, pine, mineral	65
LA LUNA <i>Bruto</i> , 50.62% key lime, spearmint, champagne	37
LA LUNA <i>Espadincillo</i> 48% churros, peppermint, pear	20
LA LUNA <i>Manso Sahuayo</i> 48.3% cream soda, mineral, orange	29
LA LUNA SEXY FISH EXCLUSIVE <i>Cupreata</i> , <i>Tequiliana</i> 48.51% tepache, pine, burnt wood	36

SEXY FISH

AGAVE SPECIES & STYLES

A.AMERICANA

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

A. ANGUSTIFOLIA

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 Ancho, 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, Cirial, 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.

SEXY FISH

OTHER MEXICAN SPIRITS

OTHER MEXICAN SPIRITS

IN ADDITION TO TEQUILA AND MEZCAL ARE OTHER VERY NOTEWORTHY SPIRITS PRODUCED FROM AGAVE. THEY INCLUDE DESTILADOS DE AGAVE, WHICH ARE MEZCAL 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.

SEXY FISH

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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 49%</i> green pepper, gouda, caramalized onions	24
5 SENTIDOS <i>Jabali, Tabala, Ancestral 48%</i> vanilla milkshake, pineapple, leather	38
5 SENTIDOS <i>Papalometl, Ancestral 44.4%</i> pineapple, brine, melon	28
5 SENTIDOS <i>Pechuga Mole Poblano, Espadin 48%</i> umami, tomato soup, chile	38
5 SENTIDOS <i>Sierra Negra, Ancestral 50%</i> green apple, clotted cream	38
5 SENTIDOS <i>Tobala 50.15%</i> fresh peach, fennel, chicory	32
BALANCAN <i>Papalome 46%</i> apple cider, sweet cream, pepperjack	34
BALANCAN <i>Angustifolia 46%</i> coriander, lime zest, wet stone	39
CABALLITO CERRERO <i>Chato 46%</i> firecracker, green olive, sweet melon	26
CUENTACUENTOS <i>Arroqueno, Ancestral 50%</i> burnt sugar, orange zest, sandalwood	38
CUENTACUENTOS <i>Madrecuixe 45%</i> unripe peach, grassy, green plantain	32
CUENTACUENTOS <i>Papalote 49%</i> fresh plum, rose, copper	32
CUENTACUENTOS <i>Tobala 46%</i> papaya, green apple, strawberry yogurt	38
CUENTACUENTOS, EL BARRO <i>Espadin 46%</i> papaya, green apple, strawberry yogurt	15
LOS ARCOS BLANCO <i>Blue Webber 42.5%</i> roasted pineapple, olive, cayenne	15
MEZONTTE JORGE <i>47%</i> Caraway, spearmint, lactic peach	50
NETA <i>Bicuixe 45.9%</i> cedar, cool whip, clove	48
NETA <i>Espadin, Ancestral 49%</i> grilled pineapple, strawberry marshmallow, pencil lead	45
NETA <i>Espadin Capón 50.5%</i> floral perfume, old leather, roasted nuts	50
NETA, ENSAMBLE <i>Bicuixe, Espadin 46.8%</i> apricot, jalapeño, leather	42
REAL MINERO, SEXY FISH EXCLUSIVE <i>San Martinero 48%</i> passionfruit, cheesecake, fire	50

SEXY FISH

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OTHER MEXICAN SPIRITS

DESTILADO DE AGAVE

REAL MINERO, PECHUGA ESPECIAL <i>Espadin, Ancestral 50%</i> light smoke, plantains, broth	70
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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

LA VENENOSA, SIERRA DEL TIGRE <i>Inaequidens, Ancestral 46.5%</i> strawberry yogurt, cherry tomatoes, cacao	35
LA VENENOSA, SUR DE JALISCO <i>Angustifolia, Ancestral 47%</i> papaya, lily, mountain rain	30
LAS PERLAS DE JALISCO COSTA <i>Amarillo, Verde 48%</i> melon, salt, smoke	28
MEZONTE JAPO <i>Rhodacantha 47%</i> greek yogurt, dill, lemongrass	50
MEZONTE LORENZO <i>Angustifolia - Alineno & Cimarrón 46%</i> cinnamon roll, macadamia, elderflower	50
MEZONTE TEPE ANCIANO <i>Bicuixe 45.9%</i> cedar, cool whip, clove	50

BACANORA

Bacanora is produced only in the Mexican state of Sonora and is made from Agave *Angustifolia* AKA *Pacifica*. 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, Pacifica 42%</i> 5 spice pork, talc, red licorice	22
MAZOT, BLANCO <i>Angustifolia, Pacifica 42%</i> fruit salad, licorice, half n half	22
MAZOT, UVALAMA <i>Angustifolia, Pacifica 45%</i> 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 <i>43%</i> wild grass, lavender, dry earth	28
BALAM DURANGO <i>47%</i> ripe peach, strawberries & cream	28
MAZOT, PALMILLA <i>47%</i> fudge, dates, rootbeer	22
NOCHELUNA <i>43%</i> eucalyptus, fennel, cream soda	25
SOTOL POR SIEMPRE <i>45%</i> white flowers, black pepper, wet stone	16

SEXY FISH

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AGAVE SPECIES & STYLES

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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OTHER SPIRITS

OTHER SPIRITS



SEXY FISH

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SEXY FISH

OTHER SPIRITS
VODKA

ABSOLUT ELYX	18
BELVEDERE 10	40
CHOPIN FAMILY RESERVE	40
CRYSTAL HEAD	18
CRYSTAL HEAD ONYX	18
GREY GOOSE	18
HAKU	15
KETEL ONE	18
NIKKA COFFEY	18
REYKA	18

GIN

BEEFEATER	15
HENDRICK'S	19
KI NO BI SEI	24
KI NOH BI SEXY FISH EDITION	28
MONKEY 47	22
NIKKA COFFEY	16
PLYMOUTH	16
ROKU	16
TANQUERY NO. TEN	16

SEXY FISH

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OTHER SPIRITS
RUM / CACHACA

APPLETON ESTATE 8YR	18
APPLETON ESTATES HEARTS COLLECTION 1995 VINTAGE	65
BRUGAL 1888	18
BRUGAL COLLECCION VISIONARIA ED 01	35
CLAIRIN VAVAL	18
CRUZAN BLACKSTRAP	16
FLOR DE CANA 30 YO	280
NOVO FOGO BAR STRENGTH	16
REAL MCCOY 14YR	30
RHUM JM BLANC 100	16
SMITH & CROSS	16

SCOTCH

ARBEG CORRYVRECKAN	48
BALVENIE 14YO	34
CHIVAS 18	32
CHIVAS MIZUNARA	22
GLENFIDDICH 15YO	28
GLENFIDDICH 23YO GRAND CRU	100
GLENLIVET 18YO	60
JOHNNIE WALKER BLACK LABEL	20
JOHNNIE WALKER BLUE LABEL	84
LAPHROAIG 10YO	22
MACALLAN 12YO	34
MACALLAN 18YO	130
MACALLAN 25YO	500
ROYAL SALUTE 21YO	75

SEXY FISH

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OTHER SPIRITS
AMERICAN WHISKEY

ANGEL'S ENVY BOURBON	18
BASIL HAYDEN	18
COLONEL E.H. TAYLOR JR.	24
GEORGE T STAGG	240
J. RIEGER & CO. KANSAS CITY WHISKEY	16
J. RIEGER & CO. BOTTLED IN BOND BOURBON	24
J. RIEGER & CO. MONOGRAM WHISKEY	45
RITTENHOUSE RYE	15
THOMAS H HANDY SAZERAC RYE	300
WHISTLEPIG 10YO RYE	28
WHISTLEPIG BOSS HOG VIII LAPULAPU'S PACIFIC	130

BRANDY

CARAVEDO PISCO	18
CASTAREDE RÉSERVE DE LA FAMILLE BAS-ARMAGNAC	30
COGANC PARK MIZUNARA CASK	22
FRAPIN COGNAC XO CHATEAU DE FONTPINOT	40
HENNESSY PARADIS	400
HENNESSY XO COGNAC	82
L'OR DE JEAN MARTELL	500
LOUIS XIII	900
PO' DI POLI MORBIDA GRAPPA	16
REMY MARTIN 1738 COGNAC	22
ROCHELT WACHAU APRICOT EAU DE VIE	100
ROCHELT WACHAU BLACK ELDERBERRY EAU DE VIE	100
ROGER GROULT 3YO CALVADOS	16
SEVEN TAILS XO	20

OTHER SPIRITS
AMARI / APERITIF / DIGESTIF

APEROL	15
CAMPARI	15
CYNAR	15
GRAND MARNIER	15
GRAND MARNIER CENTENAIRE	50
FERNET BRANCA	15
FERNET BRANCA MENTA	15
J. RIEGER & CO. CAFE AMARO	15
LO-FI GENTIAN	14
MONTENEGRO	15
NONINO	18
PERNOD ABSINTHE	20
SKINOS MASTIHA	15
SUZE	15

VERMOUTH & FORTIFIED

CARPANO ANTICA	16
COCCHI AMERICANO	15
COCCHI DI TORINO	15
DOLIN BLANC	15
LUSTAU AMONTILLADO	15
LUSTAU EAST INDIAN SOLERA	16
LUSTAU MANZANILLA	15
MULASSANO ROSSO	15
NOILLY PRAT DRY	15
PUNT E MES	15

SEXY FISH

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SEXY FISH

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OTHER SPIRITS
ALCOHOL FREE

EVERLEAF FOREST	15
EVERLEAF MARINE	12
EVERLEAF MOUNTAIN	15
LYRE'S ROSSO APERITIF	14
MARTINI & ROSSI FLOREALE	12
SEEDLIP GARDEN	12
SEEDLIP GROVE	14
SEEDLIP SPICE	12



SEXY FISH

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OTHER SPIRITS
JAPANESE WHISKY

AKASHI WHITE OAK	16
CHICHIBU ICHIRO'S MALT & GRAIN	38
CHICHIBU ICHIRO'S MALT & GRAIN LIMITED EDITION 2019	60
CHICHIBU LONDON EDITION 2019	90
CHICHIBU LONDON EDITION 2020	90
CHICHIBU RED WINE CASK 2023	75
CHICHIBU THE PEATED 2018	80
CHICHIBU US EDITION 2023	65
HAKUSHU 12YO	75
HAKUSHU 18YO	225
HAKUSHU 18YO 100TH ANNIVERSARY EDITION	320
HANYU 16YO #362 BOURBON CASK 2000	350
HIBIKI JAPANESE HARMONY	34
HIBIKI 21YO	200
HIBIKI 30YO	1000
KAIYO CASK STRENGTH	30
KANOSUKE SINGLE MALT 2021	55
KANOSUKE SINGLE MALT 2022	58
KARUIZAWA 42YO #8183 BOURBON CASK 1969	1200
KARUIZAWA BOUTIQUEY BATCH #1	700
KIKORI THE WOODSMAN	18
MARS SHINSHU IWAI	16
MARS SHINSHU IWAI 45	16
MARS SHINSHU IWAI TRADITION	20
MARS SHINSHU THE LUCKY CAT	45

SEXY FISH

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OTHER SPIRITS
JAPANESE WHISKY

MARS SHINSHU KOMAGATAKE 2020 LIMITED EDITION	60
MARS SHINSHU KOMAGATAKE 2021 LIMITED EDITION	60
MARS SHINSHU KOMAGATAKE MALT DUO	120
MARS TSUNUKI PEATED	80
MARS TSUNUKI SINGLE MALT 2022	65
MARS 'THE Y.A. #1 PURE MALT	50
NIKKA DAYS BLENDED	20
NIKKA FROM THE BARREL	25
NIKKA COFFEY GRAIN	26
NIKKA COFFEY MALT	28
NIKKA TAKETSURU PURE MALT	28
NIKKA TAKETSURU PURE MALT 21YO	200
SUNTORY WORLD WHISKY AO	26
TAKAMINE 8YO	28
TOKI	14
YAMAZAKI DISTILLER'S RESERVE	50
YAMAZAKI 12YO	65
YAMAZAKI 12YO	65
YAMAZAKI 18YO	225
YAMAZAKI 18YO MIZUNARA 100TH ANNIVERSARY EDITION	320
YAMAZAKI MIZUNARA CASK 2022	275
YAMAZAKY PEATED MALT 2022	225
YAMAZAKI PUNCHEON CASK 2022	225
YAMAZAKI SPANISH OAK 2022	225



SEXY FISH
セクシーフィッシュ



SEXY FISH

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