



DRINK LIST

Sangria

	Glass	Jug 1.5
Blanco	11	45
White wine, hibiscus and rose tea, citrus, honey syrup, orange and cranberry		
Sparkling		
Sparkling wine, grapefruit, mint, lime, sugar and spices		
Tinto		
Red wine, apricot, pomegranate, orange and spices		

COCKTAILS

Suzie Wong	13
Vanilla sake, Black Doris plum, lime, sugar	
Tia Bondad	16
Roasted pineapple & chipotle infused reposado tequila, tequila blanco, strawberry syrup, lime, Angostura bitters	
Oaxacan Dead	17
Mezcal, Falurnum, blood orange, mole bitter, lemon	
Calebassito	17
Mezcal espadín, watermelon, Strega, lime, cardamom, black salt, ginger beer	
Oaxacan Old Fashioned	18
Reposado tequila, mezcal, agave nectar, Angostura bitters, mole bitters	
Rose Paloma	15
Blanco tequila, rose, mint, grapefruit, lime	
Horchata Colada	16
Rum, pineapple, coconut horchata, white chocolate, Angostura bitters, lime	
Mule Noir	16
42 Below feijoa, mint, lime, sugar, pinot noir, cranberry, ginger beer	

Frozen Margarita's

Traditional	16
Tequila Blanco, Cointreau and lime	
Paradiso	16
Vanilla infused Tequila Blanco, passionfruit, mango, lime and cream	

Shaken Margarita's

Traditional	14
Tequila Blanco, Cointreau and lime	
Blood Orange	14
Tequila blanco, Cointreau, blood orange, lime, black smokey salt	
Spiced Pineapple	14
Tequila blanco, Cointreau, spiced pineapple lime, mojito sweet salt	
Mango	14
Tequila Blanco, Cointreau, mango, lime, citrus sugar	
Rosa Roja	15
Tequila Blanco, raspberry, mint, lime	
Durazno Blanco	15
Tequila Blanco, white peach, Midori, lime	
Smokey Rivera Del Río	16
Mezcal, grapefruit, Aperol, lime, rosemary syrup	
Pasión Picante	16
Spiced passionfruit, hibiscus tea, tequila, Mezcal, lime, apricot	
Sin Piernas (Mocktail)	10
White peach, grapefruit, lemon, lemonade, mojito kick	
Sin Mear (Mocktail)	10
Passionfruit, mint, lemon, lime, Angostura bitters, soda	

TEQUILA

Tequila is a distilled spirit made from the Agave tequilana Weber Blue, blue agave or Agave Azul, and produced only in five areas of Mexico: Jalisco (where 99% is made and home to the town Tequila) as well as Guanajuato, Michoacan, Tamaulipas and Nayarit.

The main two types of Tequila are first split into two categories, 100% Blue Agave, and Tequila Mixto (Mixed). Mixto Tequila contains a minimum of 51% Blue Agave, and the remaining 49% from other sugars (typically cane sugars). The additional products allowed in Mixto Tequilas are caramel colour, oak extract flavouring, glycerine, and sugar based syrup. Mixto Tequila can now be bottled outside of the Tequila territory, including other countries, which started January 6, 2006.

By reading the label on the bottle you can tell which classification it is in, as all Tequila that is made from 100% Blue Agave will say "Tequila 100% de agave" or "Tequila 100% puro de agave". All other Mixto Tequila labels will only read "Tequila".

At Libre we only sell 100% Agave Tequila, as we believe it is superior and of the best quality.

TEQUILA BLANCO

This is the Blue Agave spirit in its purest form, the grandfather of all the tequilas. It is clear and typically un-aged, where the true flavours and the intensity of the Agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks. There are some Blanco products that are aged for up to 2 months to provide a smoother or "Suave" spirit.

Name	Origin	Price
El Jimador Blanco	Amatitan- Jalisco	9
Ocho Blanco	Highlands - Los Altos	14
Herradura Blanco	Amatitan- Jalisco	14
Fortaleza Blanco	Tequila- Jalisco	16
Casino Azul Blanco	Los Valles- Jalisco	17

TEQUILA REPOSADO

Unmistakably flavourful, Reposado (Rested Tequila) is tequila that enjoys a process of "resting" or ageing in oak barrels. The resting period for Tequila Reposado is between two to twelve months. Reposado Tequila is intense in spirit with subtle hints of exotic fruits with Agave and slight wood aromas.

Name	Origin	Price
El Jimador Reposado	Amatitan- Jalisco	10
Ocho Reposado	Highlands - Los Altos	15
Herradura Reposado	Amatitan- Jalisco	15
Fortaleza Reposado	Tequila- Jalisco	17
Casino Azul Reposado	Los Valles- Jalisco	18
Dona Celia Reposado	Tequila, Jalisco	20

TEQUILA ANEJO

Anejo, which means "aged", is taken after the distillation process and aged in small quantities in oak barrels for at least one year. When the ageing process is complete, the result is a smooth, well balanced, complex spirit recommended for sipping only.

Name	Origin	Price
Ocho Anejo	Highlands - Los Altos	16
Herradura Anejo	Amatitan- Jalisco	16
Casino Azul Anejo	Los Valles- Jalisco	19
Fortaleza Anejo	Tequila- Jalisco	20
Dona Celie Anejo	Tequila, Jalisco	20

TEQUILA EXTRA ANEJO

Ultra-Aged or Extra Aged Anejo has been aged for a period of at least 3 Years without specifying the ageing time on the label and in direct contact with the Wood of Oak (Holm or Holm Oak) or Encino containers with a maximum of 600 litres.

Name	Origin	Price
Herradura Selección Suprema	Amatitan- Jalisco	33

MEZCAL

Mezcal, or mescal, is a distilled alcoholic beverage made from the maguey plant, a type of agave plant native to Mexico.

Mezcal can be made from more than 30 different types of agave, the most common being Espadin and Tobala. To make Mezcal, agave is traditionally slow roasted in lava rock-lined earth pits which are heated by wood and or charcoal for about three days before being double or occasionally single distilled in pot stills made of either copper or sometimes clay. This gives Mezcal its distinctive smokey aroma.

Name	Agave	Origin	Price
Del Maguey Vida 42%	Espadin	San Luis del Río, Oaxaca	11
Illegal Joven 40%	Espadin	Tlacolula, Oaxaca	14
Illegal Reposado 40%	Espadin	Tlacolula, Oaxaca	16
Del Maguey Chichicapa 46%	Espadin	San Baltazar Chichicapa, Oaxaca	16
Del Maguey			
Santo Domingo Albarradas 48%	Tobala, Espadin	Santo Domingo Albarradas, Oaxaca	16
Gracias a Dios Cuixe Joven 40%	Cuixe	Santiago Matatlan, Oaxaca	16
Gracias a Dios Tepextate 40%	Tepextate	Santiago Matatlan, Oaxaca	16

RUM AND SUGAR CANE SPIRITS

Rum is a distilled alcoholic beverage made from sugarcane by-product, such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels.

Rum can be referred to in Spanish by descriptors such as ron viejo and ron anejo. The majority of the world's rum production occurs in the Caribbean and Latin America.

Name	Origin	Price
Sagatiba Pure Cachaca Blanco	Brazil	10
El Dorado White	Guyana	10
El Dorado 3yo gold	Guyana	10
Bayou Single Barrel	USA	11
Plantation Stiggins Pineapple Rum	Barbados, Trinidad, Jamaica	13
El Dorado 15yo	Guyana	15
Appletons Rare Blend 12yo	Jamaica	14
Plantation 20th Anniversary	Barbados	15
Sailor Jerry Spiced Rum	Caribbean	10

TAP BEER

8

Golden Ale
Pilsner
Stout
Pale Ale
American Pale Ale
Please ask staff about our selection of Guest Taps

BOTTLE BEER

Corona 9
Epic Blue low carb Pale Ale 9
Garage Project Fugazi 2.5% 8

SODAS

4.5

Cola, lemonade, no sugar cola, no sugar lemonade, LLB, sparkling orange, raspberry, orange juice, soda

JUICES

4

Orange, Apple, Pineapple, Cranberry, Tomato

MEXICAN SODA

6.50

Jarritos Grapefruit, Mexican Cola, Pineapple
Mandrin, Guava
East Imperial Ginger Beer

WINE

	Glass	Bottle
Terra Serna Prosecco	11	49
Treviso Italy		
Fortius Chardonnay	11	49
Navarra Spain		
Fortius Rose	11	49
Navarra Spain		
Fortius Tempranillo	12	55
Navarra Spain		

COFFEE & TEA

Espresso, Long Black		3.5
	Small	Large
Latte, Cappuccino, Flat White	4	5
Mocha, Chai, Chocolate	4.5	5.5
Spiced Chocolate	4.5	5.5
Add Tequila to Spiced Choc	7	

Add Syrup (Vanilla, Caramel) 1

Add Alternate Milk 1

Tea Total Teas 4

English Breakfast, Earl Grey, Green (Japanese Lime),
Summer Fruit