

MEZCAL

MEZCAL TEPEXTATE

Very large mountain agave. Often takes 25+ years to reach maturity, with piñas reaching 400kg in size. Increasingly rare, and are intensely herbal and spicy.

Pensador Especial	Miahuatlán, Oaxaca 47%	£7
Banhez	San Augustin Amatengo 47%	£9.5
Pescador de Suenos	San Juan del Rio, Oaxaca, 50.24%	£18

MEZCAL ENSAMBLE

Ensamblés are blends made to attain diverse flavour profiles and help increase production with hard to work with and delicious agave varieties.

Banhez	Various Locations,	
(Espadín / Barril)	Oaxaca, 44%	£5.5

MEZCAL PECHUGA

Traditionally produced for village celebrations, these are distilled a third time, with seasonal fruits, and the hanging of some meat in the still, most commonly a chicken or turkey breast. This results in a mezcal bursting with fruit intensity, but balanced by some savoury and saline notes.

El Jolgorio (Espadín)	Santiago Matatlán, Oaxaca 48%	£17
-----------------------	-------------------------------	-----

¿Acompañamientos?

We recommend you try:

Orange slices, Sangrita or Verdita

~Or treat Mezcal as wine, sipped alongside your tacos~

OTHER AGAVE SPIRITS

RAICILLA

Similar to early Single Malt production, clandestine Raicilla production was born high in the mountains of Jalisco, and hidden away from prying eyes, some 500 years ago. Truly wild agaves, ancestral production methods using clay stills(!), and incredibly diverse flavour profiles.

La Venenosa 'Tabernas'	Various locations, Jalisco, 44.5%	£5.5
La Venenosa 'Costa'	Various locations, Jalisco, 47.4%	£9

SOTOL

Native to Chihuahua and Durango States in the far north of México, these are spirits made in the style of Mezcal, but not using the agave plant – rather, these savoury, robust, peppery spirits are made from a succulent called Desert Spoon.

La Higuera	Janos, Sierra Madre, Chihuahua, 43%	£5
SotoMayor Ensemble	Sierra Madre, Chihuahua, 48%	£8.5

¿Acompañamientos?

We recommend you try:

Orange slices, Sangrita or Verdita

~Or treat Mezcal as wine, sipped alongside your tacos~

TEQUILA • MEZCAL RAICILLA • SOTOL



PAZ
- TAQUERIA -

We live in an exciting time in the world of agave spirits — each bottle with its own unique story to tell.

Listed within is an ever-changing representation of the immense diversity of the world of Mexican spirits.

¡Saludos!

TEQUILA

All our Tequila is 100% Blue Agave. We only stock products from producers we know, love, & respect.

Age Classifications for Tequila:

- Blanco/Joven/Plata, aged <2 months
- Reposado, aged 2-24 months
- Añejo aged 12-36 months in <600L vessels
- Extra Añejo: >36 months in <600L vessels

BLANCO TEQUILA

Jalisco El Valle

Casachuín	El Arenal, Jalisco, 40%	£5.5
Fortaleza	Tequila, Jalisco, 40%	£7
El Jimador	Amatitán, Jalisco, 38%	£5
Cabeza	Arandas, Jalisco, 43%	£5.5
El Tequileño	Tequila, Jalisco, 40%	£5

Jalisco Los Altos

Desdeya	Arandas, Jalisco 40%	£5.5
Don Julio	Atotonilco el Alto, Jalisco, 40%	£6.5
2024 Ocho ‘Mirandillas’	Arandas, Jalisco, 40%	£5
2022 Ocho ‘La Estancia’	Arandas, Jalisco, 40%	£5
2023 Ocho ‘Corralillos’	Arandas, Jalisco, 40%	£5
Tapatio	Arandas, Jalisco, 40%	£5
Milagro ‘Single Barrel’	Tepatitlán de Morelos, Jalisco, 40%	£7

OVERPROOF TEQUILA

Fortaleza ‘Still Strength’	Blanco, 45%	£8
Tapatio ‘110 ^e ’	Blanco, 55%	£6
Don Fulano		
‘Fuerte’ Blanco	Blanco, 50%	£9

REPOSADA TEQUILA

Jalisco El Valle

Casachuín	El Arenal, Jalisco, 40%	£6
Fortaleza	Tequila, Jalisco, 40%	£8
El Tequileño	Tequila, Jalisco, 40%	£5
Arette ‘Suave’	Tequila, Jalisco, 40%	£10

Jalisco Los Altos

2023 Ocho ‘Potrero..’	Arandas, Jalisco, 40%	£6
2023 Ocho ‘Corralillos’	Arandas, Jalisco, 40%	£6
Tapatio	Arandas, Jalisco, 40%	£6
Don Fulano	Tequila, Jalisco, 40%	£9

AÑEJO TEQUILA

Jalisco El Valle

El Jimador	Amatitán, Jalisco, 38%	£5.5
Herradura	Amatitán, Jalisco, 40%	£7
Fortaleza	Tequila, Jalisco, 40%	£10

Jalisco Los Altos

Don Julio	Atotonilco el Alto, Jalisco, 40%	£9.5
Don Julio 1942	Atotonilco el Alto, Jalisco, 40%	£21
2015 Ocho, ‘La Latilla’	Arandas, Jalisco, 40%	£13
Patron Sherry Cask	Atotonilco, Jalisco, 40%	£14

EXTRA AÑEJO TEQUILA

Jalisco Los Altos

2007 Ocho, ‘El Vergel’	Arandas, Jalisco, 40%	£19
------------------------	-----------------------	-----

MEZCAL

MEZCAL ESPADÍN

Espadín is the workhorse maguey of the mezcal world. It is robust, easily cultivatable and relatively quick to reach full maturity (approx. 8 years). An agave which shows off the hand of the mezcalero & the terroir which creates such diverse flavour profiles

Del Maguey

‘Vida Classico’	San Luis del Rio, Oaxaca, 42%	£5.5
La Travesía	Santa Caterina, Oaxaca, 42.5%	£5.5
Alipus ‘San Andres’	Santa María La Pila, Oaxaca, 47.5%	£7
Vago Joel Barriga	Sierra Sur, Oaxaca 50.5%	£7.5
7 Misterios		
‘Doba Yej’	Matatlán & others, Oaxaca, 44%	£6.5
Del Maguey		
‘Chichicapa’	Chichicapa, Oaxaca,, 48%	£9
Momento Verde	Tlacolula, Oaxaca, 43%	£5.5
Amaras		
Illegal Joven	Santiago Matatlán, Oaxaca, 40%	£6.5

MEZCAL MADRECUIXE

A rare species of agave that tends to produce dry, tannic and vegetal mezcals, produced in tiny quantities and not for the faint-hearted!

Koch	S. Baltazar Guélavila, Oaxaca, 46.1%	£7
------	--------------------------------------	----

MEZCAL Maguey Verde

Maguey Verde can refer to several types of agave, and therefore, multiple types of mezcal. It's often used interchangeably to mean “green agave” or a specific agave species, depending on the region. These two are Agave Salmiana, specifically..

Leyendas

‘Maguey Verde’	Sta Isabel, San Luis Potosi, 42.1%	£8
Derrumbes		
‘San Luis Potosi’	Charcas, San Luis Potosi, 44.1%	£7