MEZCAL LOVE

TASTING NIGHTCAP

A little nightcap with your amigo? Kickstart or end your perfect evening with our thoughtfully curated selection of mezcal tasting shots. Serving size: 2 x 20ml serves (available as a full 40ml serves on request)





DUO 1

Codigo 1530 espadin + tobala vs dulce infierno cenizo Smooth & easy

18

DUO 2

DUO 3

Topanito tobala vs rey campero jabali Alipus espadin vs koch madrecuishe Fruity & floral

Green & funky

25

20

DESSERTS

SUPER CHURROS (V) 14 BLUE CORN CAKE (V) 14

Crispy churros, mexican chocolate sauce, coconut dulce de leche

Sweetcorn, walnuts, agave, lime creme fraiche, berry compote, vanilla ice cream

MEZCAL SORBET 8

Orange, grapefruit, lime, mezcal, tequila salt

MEZCALERÍA

SALON AMIGO





First, a frozen. Followed by something fancy. Finally, a flight.

The familiar and the not-so familiar. We have shaken up classic

cocktails with an

agave-based twist.

PARA
TODO BIEN
TAMBIEN

Why mezcal?
We believe its versatility,
diversity and depth of
flavour adds colour and
character to any drink.

FOR EVERYTHING BAD, MEZCAL, FOR EVERYTHING GOOD TOO.







MARGARITAS

THE WORLD'S MOST POPULAR COCKTAIL - MADE WITH FRESH & ORGANIC INGREDIENTS.



EL CLASSICO MEZCAL 21/35 double shots La travesía espadin, ferrand dry curacao, fresh lime

PRIMA MEZCAL 23

La venenosa raicilla, fresh lime, organic agave nectar

SUPER MACHO TOMMY 23

Arquitecto blanco tequila, fresh lime, organic agave nectar, firewater bitters

TRIVIA TIME!



/ 1 / The origin of mezcal is deeply rooted in mexican tradition.

Mezcal comes from "mexcalli" which means "cooked agave" in
aztec. It is believed that spanish conquerors taught distilling
techniques to the mexican natives around 400 years ago.

Why did the spaniards teach the aztecs how to distill spirits?









MEZZY MARGARITA 19/65 jug

Mezcal, tequila, fresh lime, organic agave nectar

WATERMELON MARGARITA 19/65jug

Mezcal, tequila, fresh watermelon, fresh lime

LA MARGARITA ESPECIAL

19/65 jug

Mezcal, tequila, fruit of the day, fresh lime

PALOMA FROZÉ 20

Mezcal, tequila, campari, grapefruit

EL FINALE 20

Mezcal, tequila, green chartreuse, luxardo maraschino, fresh lime



GET THE FIESTA STARTED RIGHT WITH OUR PERFECT INTRO TO MEZCAL.





LOS CLASSICOS

SPLENDID SHAKEN COCKTAILS FOR THOSE SEEKING SOMETHING A LITTLE MORE REFINED.



SOUTHSIDE 21

Wild cupreata mezcal, butterfly pea gin, fresh lime & mint, organic agave nectar

EL NACIONAL 23

Blue lotus infused mezcal, plantation dark rum, apricot liqueur, piña verdita, fresh lime

PIÑA MONSTER COLADA 23

Wild cupreata mezcal, plantation pineapple rum, coconut milk, pineapple, calamansi

TRIVIA TIME!







MEZOCANO 23

Salmiana mezcal, vermouth, strawberry & hibiscus infused apertivo, soda

PLAYA HIBALL 22

Blueberry infused mezcal, fresh lime, sparkling tropical green tea & botanical

MEXICAN MOJITO 18

Plantation dark rum, la travesía espadin, fresh lime, ginger, mint, soda



HIGHLY ENJOYABLE HIGHBALLS TO ORDER OVER AND OVER AGAIN ...AND AGAIN.





LIQUID PARADISO



BANANA OLD FASHIONED 24

Banana honey infused mezcal, rebel yell bourbon, crème de cacao, mole & orange bitters

MEZPRESSO MARTINI 25

La travesía espadin, fresh espresso, dark cacao liqueur, cinnamon agave, infused coconut cream

OAXACAN NEGRONI 23

Sherry finished mezcal, widges gin, campari, vermouth chinato, dark cacao liqueur

SOMETHING A LITTLE SWEETER.
PERFECT TO ENJOY WITH OR AS - A DESSERT.

TRIVIA TIME!









MEZCAL MISCHIEF



DID SOMEONE SAY SHOTS? FOR THOSE FIESTA NIGHTS.

OAXACA MI AMOR 20 FOR 4

Mezcal, cherry & peach liqueur, citrus

MEET ME IN TULUM 20 FOR 4

Mezcal, tequila, prickly pear, firewater bitters

JUNGLE FEVER 20 FOR 4

Mezcal, tequila, açaí berry, blueberry, firewater bitters

We hope you love our mezcal cocteles as much as we do, but if you prefer your cocteles less adventurous then let us know. All our classics can be made without mezcal.

SIPPING TONS

BLUEBERRY INFUSED MEZCAL 14

House infused koch elemental mezcal, blueberries

BLUE LOTUS & MINT INFUSED MEZCAL 14

House infused la travesía espadin, blue lotus flower, mint

DANGEROUS DON CAFÉ MEZCAL 14

Mineral-rich, smoky, dark chocolate, earthy agave, espresso bean

INFUSION FLIGHT 24

3 x 20ml serves



→ SHOT → SPECIALS

LA TRAVESÍA BLANCO 12

Espadin, santa catarina minas, sustainable mezcal. 42.5%

KOCH ELEMENTAL MEZCAL 12

Espadin, oaxaca, 40%

LOS ARCOS BLANCO 12

Blue weber, jalisco, sustainable tequila, 42.5%

(any of the above, 10 each for six shots or more)

ARQUITECTO TEQUILA BLANCO 14

Blue weber, atotonilco, jalisco, 42.5%

MACHETAZO CUPREATA MEZCAL 14

Wild cupreata, guerrero, 45%

(any of the above, 12 each for six shots or more)





CERVEZA

TULUM SUMMER ALE DRAUGHT 15

Light, crisp, tangy. Served with a squeeze of calamansi

PESADO PILSNER DRAUGHT 15

Our signature. Balanced, earthy & robust

NORTH COAST PACIFIC MAGIC IPA 18

6.8%, aromatic & hoppy.
Tropical, citrus

KURTZ'S INSANE IPA 18

7.1%, big & beautifully balanced.
Grapefruit & pine

KURTZ'S MELLOW POMELO IPA 18

5.8%, assertive & smooth.
Pomelo, mango & blackcurrant tones

CORONA 15/65 bucket

Mexico's most famous lager

*spike your cerveza with mezcal & a squeeze of lime + 6

TRIVIA TIME!









VINO

MASI PASSO BLANCO 18/85

2022 organic pinot grigio, torrontes, mendoza, arg

MASI PASSO DOBLE RED 18/85

2020 organic malbec, corvina, mendoza, arg

DORMILONA PINKU ROSE 19/90

2022 organic rose, margaret river, aus

DORMILONA TINTO RED 19/90

2023 organic shiraz, margaret river, aus

CASA CANEVEL PROSECCO 17/80

NV glera, veneto, ita

LOCO HOUR

MON - FRI | 5PM - 7PM

FROZEN MARGARITAS 15/56

DRAUGHT BEER & CORONA 13

.⁺ NO ⁺↓ ALCOHÓLICO

MEXICAN FRUIT SODAS 9

Watermelon & basil / Pineapple, cilantro & mint /
Prickly pear, ginger & lemongrass

ZEEL SUPERTEA 9

Sparkling mango green tea, uplifting superfood botanicals

SAN PELLEGRINO SPARKLING 8

One litre

FREE FLOW FILTERED STILL WATER 1

Support sustainability & grow trees

COFFEE 5

Nespresso vertuo

TRIVIA TIME!



/ 5 / Where did the practice of adding a worm to a mezcal bottle come from?



WELCOME TO

SALON AMIGO Y MEZCALERÍA



IN THE REALM OF MEZCAL, HERE'S THE WAY, TO SAVOR LIKE A MEZCALERO, THEY SAY.

Lift the glass, a gentle tilt applied, No need to swirl, let it reside.

A sniff from bottom to top, flavors unfold, Repeat as desired, let the tale be told.



Take a small sip, hold it on your tongue, Then another, flavourful song is sung.

After swallowing, exhale through your nose, Senses awakened, in mezcal's throes.

Appreciate the tapestry of flavors, so wide, In this mezcal journey, we confide.

Perfecto, this ritual, complete and profound, In the world of mezcal, we're spellbound.

TRIVIA ANSWERS

/1/

Because they ran out of booze.

12/

According to aztec legend, those who drunk agave spirits were occupied by one of 400 drunk rabbits, each with different personalities.

/3/

Ancestral mezcal producers often use a donkey-drawn stone wheel called a "tahona" to crush the roasted agave.

/4/

Lightning struck an agave plant, opening and cooking it, and ultimately releasing its inner liquids. This is why people refer to mezcal as the elixir of the gods.

/5/

The practice came from an advertising campaign in the 1950s and never really existed.

