

TOPOLABAMBA  
PROUDLY PRESENT

TEQUILA

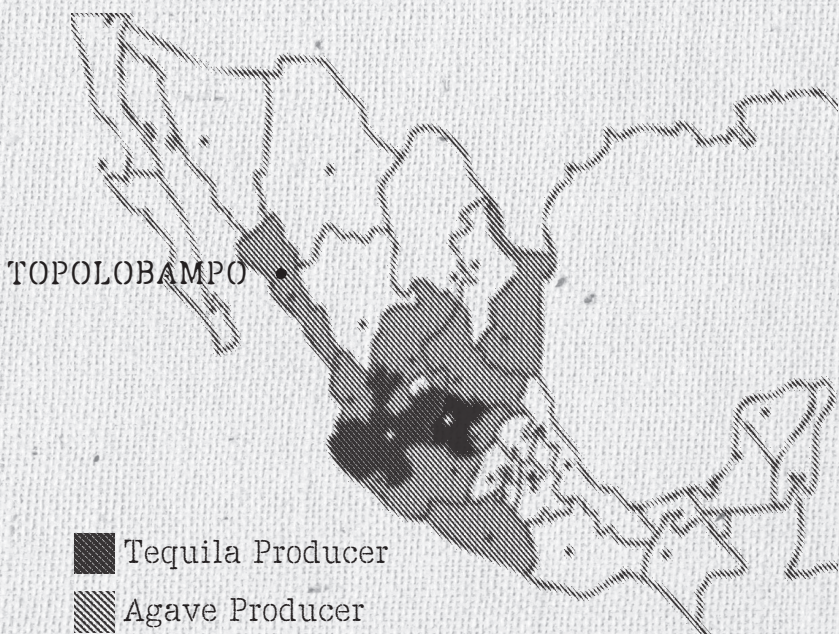


ARETTE

100% de *Agave*®

AS OUR HOUSE TEQUILA

REGIONS



# TEQUILA COCKTAILS

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TEQUILA SUNRISE 7.25

Arette Reposado orange juice, Funkin grenadine

TIJUANA SUNSET 7.25

Arette Blanco, Triple Sec, Fresh Lime and Tropical Juices

PALOMA 55 7.50

Tapatio B110 55% ABV, Ting grapefruit soda, fresh lime juice & grapefruit bitters

JALISCO BLUE 7.50

El Jimador reposado, LeJay Blue Curacao, fresh lime juice & agave syrup, topped with Fanta orange

EL DIABLO 7.95

Aqua Riva 38%, LeJay Crème de Cassis & fresh lime juice, topped with ginger beer

# CLASSIC COCKTAILS

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FRENCH MARTINI 7.25

Cariel Vanilla Vodka, LeJay Crème de Mure & pineapple juice

MATUSALEM MOJITO 7.75

Matusalem Platino, sugar syrup, fresh lime juice & mint. Served over crushed ice

PINA COLADA 7.25

Kalani Coconut Rum, single cream, sugar syrup & pineapple juice. Served over crushed ice

CAIPIRINHA 7.75

Bem Bom Cachaça Rum, muddled fresh lime & sugar syrup Served over crushed ice

KALANI ESPRESSO MARTINI 7.25

Kalani Coconut Rum, Koskenkorva Vodka, espresso & agave syrup

STRAWBERRY DAIQUIRI 7.75

Matusalem Platino Rum, Funkin strawberry puree, grenadine & fresh lime juice. Served over crushed ice

COCONUT WHITE RUSSIAN 7.25

A chocolaty twist on the classic white russian, using Kalani coconut liqueur, Kahlua and choc syrup. House favourite.

COSMOPOLITAN 7.25

A classic favorite for the ladies, using Koskenkorva vodka, LeJay triple sec, lime and cranberry juice

KRAKEN DARK N STORMY 7.25

Kraken spiced rum, lime juice and ginger beer, angostura bitters

# MARGARITAS

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**CUERVO MARGARITAS (ON THE ROCKS) ALL 5.25**

Classic, Fresh Watermelon or Green Apple

**1800 MARGARITAS (ON THE ROCKS) ALL 5.75**

Passion fruit & Coconut, Caramelised Pineapple or Margarita of the Month

**FROZEN MARGARITAS ALL 6.65**

Classic, Strawberry or Mango

Why not try a trio of layered flavours? 9.65

**BEERGARITAS ALL 4.95**

Margarita topped with our very own El Borracho

Classic, Passion fruit & Coconut or Caramelised Pineapple

# HOUSE SPECIAL MARGARITAS

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Try one of our hand shaken and blended house special margaritas, designed with the soul purpose to get you get into that fiesta mood.

**TOMMY'S MARGARITA 8.45**

The True Taste of Agave! Arette Reposado shaken with Beso

Agave syrup and fresh lime juice served straight up with a salt rim

**HERRADURA BLOOD ORANGE MARGARITA 8.95**

A bold citric Margarita with a sharp twist created by the key ingredients of Herradura Plata and Solerno Blood Orange Liqueur, served with a salted rim

**UNION MEZCAL OLD FASHIONED MARGARITA 9.45**

100% Handcrafted Union Uno Mezcal gives this Mexican take on an Old Fashioned Margarita its Smoky aroma and a muddle of bitters completes the finishing kick, served with a salted rim

**DELUXE MARGARITA TAPATIO REPOSADO 9.55**

6 month aged Tapatio Reposado with Organic Agave syrup,

fresh lime and triple sec, served straight up with a salted rim

**MAESTRO DOBEL PALOMARITA 9.95**

Made for you, only you, but also everyone else with Maestro

Dobel Diamante unique blend of Extra Anejo, Anejo and Reposado

Tequila hand mixed with Pampelle Ruby L'Apero Grapefruit

Liqueur and served with a salted rim. Just enjoy

# SPIRITS



## MIXERS:

Tonic Water, Slimline Tonic (150ml)	ALL 1.75
Ginger Beer (200ml)	1.95

## LIQUEURS (25ML)

Pampelle Grapefruit L'Apero	2.40
Agavero (Damiana Flower)	2.95
Mariposa (Agave Nectar)	3.60
Cazcabel Honey	2.80
Patron Café XO (Coffee)	3.85
Patron Citronage (Orange)	3.20
Gozio Amaretto (Apricot / Almonds)	2.20
Kahlua (Coffee)	2.30
Pama (Pomegranate)	2.70
1800 Coconut	3.30
Kalani (Coconut)	2.40
XTA (Aniseed / Honey)	2.90
Huana (Guanabana)	2.50
Crèma de Mezcal (Mezcal & Agave Syrup)	4.40
Ancho Reyes Chilli liqueur	3.65
Barsol Pisco	3.60

## RUM

El Ron Prohibido (Mexican)	2.50
Matusalem Platino	3.20
Matusalem Anejo	3.50
La Hechicera Extra Anejo 12-21years	4.60
Kraken	2.50
Ron Abuelo 12 year	3.60
Ron De Jeremy Spiced	3.20
Bem Bom Cachaça	3.00
Matusalem Gran Reserva 15 Year old	9.50

## VODKA

Koskenkorva	2.50
Cariel Vanilla	3.00

## GIN

Puerto De Indias Black Edition	3.65
Puerto De Indias Strawberry	3.65

## BOURBON

Buffalo Trace	2.80
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# WINE, BEER & SOFT

HOUSE WINES:	(ml) 175 / 250 / 500 / 750 / Ltr
HOUSE WHITE (Airen)	3.95 / 5.55 / 11.00 / 16.45 / 21.90
PINOT GRIGIO (White)	4.95 / 6.45 / 12.70 / 18.95 / 24.85
HOUSE RED (Tempranillo)	3.95 / 5.55 / 11.00 / 16.45 / 21.90
MALBEC (Red)	4.95 / 6.75 / 12.95 / 19.55 / 25.75
ROSE (Rosada)	3.95 / 5.55 / 11.00 / 16.45 / 21.90
COL BRIOSO PROSECCO	125ml 4.65 / 750ml 26.95

BEERS ON TAP	PINT
El Borracho 4% ABV	3.95
East Coast IPA 4% ABV	4.75

BOTTLED BEERS & CIDERS 330ml	
Sol	3.00
Corona	4.25
Pacifico Clara	3.95
Dos Equis XX - Premium Lager	4.25
Savanna Cider	4.15
BUCKET OF SOL (4 BOTTLES)	10.00
BUCKET OF SOL WITH 4 SHOTS OF JOSE CUERVO TRADICIONAL	20.00



PREMIUM BOTTLED BEERS	
Loba Negra 5.5%	5.75
Loba Blanca 4.8%	5.75

SOFT DRINKS	
JARRITOS	
MEXICO'S NUMBER 1 SOFT DRINK	
Please ask your server for selection of flavours	4.20

STILL / SPARKLING WATER (330ml)	2.00
CANS (330ml):	2.65

Coke, Diet Coke, Fanta Orange, Sprite,	
Irn Bru, Diet Irn Bru, Ting Grapefruit	
DRAUGHT SOFTS:	small: 1.80 / pint: 2.80
DRAUGHT: DASH:	85P

VIRGIN MARGARITA	3.50
Alcohol-free shaken margarita:	Classic, Strawberry, Mango

HOT DRINKS:	
Mexican Hot Chocolate, Americano, Cappuccino, Latte	1.95
Espresso (sgl / dbl)	1.50 / 1.95
Macchiato (sgl / dbl)	1.60 / 1.95
Tea (Breakfast, Green, Peppermint)	1.75
Bountiful Hot Chocolate	5.95
Mexican hot chocolate with a shot of 1800 coconut	

# TOPO-TEQUILERIA

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If you flick to the last page, you will find some Topo words about Tequilas, Mezcal & Sotol.

As per below, you will find the range we decided to offer you, based on months of experiments and tastings, just to ensure we offer you none but the best! It was hard to remember after a few of them, but we worked hard!

In this section, our tequilas are separated by aging process, which adds different tasting notes to the basic spirit and distinguish one from another with a great offering of stunning flavours. And remember: we are here to help! If you would like any assistance with a recommendation, just give us a shout!

You can also choose any of our tequilas and ask us to make into a freshly shaken mouth-watering straight up salt rimmed margarita

Treat yourself!

Let's stop all this blah blah blah and list the tasty stuff:

## PALATE CLEANSERS

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The traditional way to drink tequila in Mexico is not with salt and lime, but with sangrita and verdita. This started on their flag day where one would take a shot of the verdita, followed by the tequila, and finishing with the sangrita, representing the colours of the Mexican flag.

**SANGRITA** 0.75

Homemade sangrita: tomato juice, orange juice, tabasco, red chillis, mint, lime & grenadine

**VERDITA** 0.75

Homemade Verdita: pineapple juice, coriander, mint & jalapeno peppers

**THE FLAG OF MEXICO** 1.00

Add both to any shot.

## TEQUILAS PLATA - BLANCO - SILVER

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The most known type outside Mexico and the original form of tequila, it's considered un-aged and, most of the time, it has seen no wood at all. However there are a few exceptions..

**SHOT / MARGARITA**

**ARETTE BLANCO** 2.90 / 5.80

Subtle and mellow blanco, light floral, pleasantly sweet with no bitterness.

**1800 SILVER** 3.10 / 6.20

Clean agave notes, hints of sweet fruit & pepper

**TAPATIO BLANCO** 3.30 / 6.60

Light spicy earthiness, almost salty, ideal with our Verdita!

**SHOT / MARGARITA**

**GRAN CENTENARIO PLATA** 3.40 / 6.80

Lightly rested in new American oak, making it softer and giving it a subtle woody note.

**JOSE CUERVO TRADICIONAL SILVER** 3.25 / 6.50

Cooked agave, Background of toffee and vanilla.

**JOSE CUERVO ESPECIAL SILVER** 2.40 / 4.80

Agave and green grass background, not rested at all

**CASCO VIEJO SILVER** 2.60 / 5.20

Traditional distillation method adds unique vanilla notes for a silver.

**AQUA RIVA** 2.60 / 5.20

Rested for 2-3 weeks prior to bottling which brings a flash of sweet citrus fruit, a hint of white pepper.

**HERRADURA PLATA** 3.90 / 7.80

Aged for 45 days, distinctly citric, full of green & cooked agave, pulling slightly woody notes from the barrel.

**CORRALEJO BLANCO** 3.80 / 7.60

Fresh agave notes with hints of citrus and fresh herbs. One of the few tequilas from outside Jalisco area.

**CABRITO BLANCO** 2.90 / 5.80

Slight sweetness to start, revealing hints of caramel and camomile that extend into a long finish.

**FORTALEZA BLANCO** 6.80 / 13.60

Flavours include citrus, cooked agave, vanilla, basil, olive, and lime. The finish is long and deep, complex yet easy to drink.

**LUNAZUL BLANCO** 3.25 / 6.50

Refreshing fruity nose exhibiting tropical and apple notes with a healthy dose of salt and citrus, similar to that of fresh agave. The palate is semi-viscous and peppery with ripe fruit tones giving way to crisp citrus notes and a hint of vanilla.

**DON FULANO BLANCO** 5.20 / 10.40

Cooked agave fully expresses itself with delicate notes of butterscotch and olive.

**PATRON SILVER** 5.50 / 11.00

Flavours of fresh agave with hints of citrus, great balance of smooth & sweetness.

**EL JIMADOR BLANCO** 2.40 / 4.80

Young and fresh, el Jimador Blanco tequila steps up with truly authentic character. It's made with 100% hand-harvested blue Weber agave and double distilled with sparkling clarity. Crisp and buzzing with citrus flavours.

# TEQUILAS REPOSADO

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These are rested for no less than 2 months and no more than a year in oak casks or smaller barrels. The longer the ageing the darker the colour and more woody, vanilla notes will appear. It is the most consumed type of tequila so we suggest to follow the locals, they know what they are doing! And again, you can choose any of them and ask us to make it into a freshly-shaken margarita!

## SHOT / MARGARITA

**ARETTE REPOSADO** 3.10 / 6.20

Aged for 6 months, earthy agave notes with a light pepper linger.

**1800 REPOSADO** 3.50 / 7.00

Light dry apricot and date flavour, really good in classic cocktails like an old fashion or just neat.

**TAPATIO REPOSADO** 3.75 / 7.50

Aged for 8 months, hints of spiced caramel, wood & earthy vegetables.

**DON FULANO REPOSADO** 5.40 / 10.80

Aged between 8 months-2 years in French Limousine casks. Gentle notes of cooked agave, hints of dark chocolate and nutmeg.

**JOSE CUERVO ESPECIAL REPOSADO** 2.30 / 4.60

Subtle honey notes and smokiness.

**JOSE CUERVO TRADICIONAL REPOSADO** 3.25 / 6.50

The original tequila from Jose Cuervo, with notes of olives, banana and perfect balance with a light woody flavour.

**GRAN CENTENARIO REPOSADO** 3.65 / 7.30

Rested in charred American oak, like a roasted sweet potato.

**CASCO VIEJO REPOSADO** 2.65 / 5.30

The taste reminds of mashed currant, grilled pepper, sweet pickling spicy flavours, cloves & fresh ground spices.

**CENTINELA REPOSADO** 5.15 / 10.30

White pepper aromas, with good fruit and oak.

**EL JIMADOR REPOSADO** 2.40 / 4.80

Rested for 2 months in American whiskey casks, notes of rich toasted agave, vanilla & caramel.

**AQUARIVA REPOSADO 38%** 2.70 / 5.40

This is gorgeously smooth and perfectly balanced. Hints of caramel biscuit and delicate ripe fruit tones, no burn, with a long finish.



# TEQUILAS REPOSADO

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SHOT / MARGARITA

**FORTALEZA REPOSADO** 8.10 / 16.20

The finish is long and rich, delicately spicy, and it has an oily texture that make this a joy to drink.

**LUNAZUL REPOSADO** 3.25 / 6.50

Bright golden colour, with subtle oak and vanilla notes. The nose is delicate and fruity offering aromatics reminiscent of baked or grilled pineapple, but is best identified as pure, baked agave.

**CABRITO REPOSADO** 3.25 / 6.50

Subtle earthiness and orange aromas. Agave throughout with hints of pepper and a smooth finish.

**DON JULIO REPOSADO** 5.75 / 11.50

Aged for 8 months in white American oaks, which provides notes of mellow citrus, hints of dark chocolate & light cinnamon.

**PATRON REPOSADO** 5.85 / 11.70

Aged in oak for 2 months. Honey notes balanced with oaky & vanilla notes.

# TEQUILAS ANEJO

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Stored in barrels no bigger than 600 litres for a minimum of 1 year and a maximum of 3 years. Anejos become quite dark and the influence of the wood becomes very apparent. Many connoisseurs compare anejo tequilas to Scotch whisky or cognac in terms of their complexity.

SHOT / MARGARITA

**ARETTE ANEJO** 3.95 / 7.90

Aged for 18 months, smoke aromas blend perfectly well with fruity & floral scents providing a long finish.

**SAUZA COMMEMORATIVO ANEJO** 3.50 / 7.00

Powerful and intense taste and subtle color from ageing during 18 months in oak Bourbon casks.

**CENTINELA ANEJO** 5.45 / 10.90

Rested in barrels for 2 years, which brings plenty of delicate, earthy agave aromas and flavors. Flavors are a nice balance of fruit, floral, and oak elements. Caramel, vanilla, and smoke mix together for a long-lasting, gentle finish.

# TEQUILAS ANEJO

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## SHOT / MARGARITA

**DON JULIO ANEJO** 6.10 / 12.20

Aged for 18 months in white American oak; full-bodied and complex with expressions of cooked agave, wild honey and oak-infused butterscotch.

**PATRON ANEJO** 6.45 / 12.90

Smooth and sweet. Distinct oak wood complemented by vanilla, raisins and honey, with a hint of melon.

**JOSE CUERVO 1800 ANEJO** 4.30 / 8.60

The richness of the colour says it all, complex tequila with chocolate notes and toast wood, perfect to be sipped after dinner.

**FORTAZELA ANEJO** 12.45 / 24.90

Caramel, butterscotch, vanilla and cooked agave practically jump from the glass in this highly praised and perfectly aged anejo. The fully cooked agave experience continues with a thick and oily texture that coats your mouth in a very soothing way.

# MEZCAL

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## SHOT / MARGARITA

**ILLEGAL MEZCAL JOVEN** 5.65 / 11.30

Unaged. Deep agave aromas. Hints of green apple, citrus and white pepper. Lingering heat and sweet agave.

**ILLEGAL MEZCAL REPOSADO** 6.85 / 13.70

Aged for 4 months in American oak barrels. Caramelized pear and bitter orange on the nose. Clove, toffee and hints of vanilla on the palate. Velvety throughout.

**ILLEGAL MEZCAL ANEJO** 8.50 / 17.00

Aged for 13 months in a blend of American and French oak. A gorgeous spirit rivaling the world's finest Scotches and Cognacs. Maple, clove and bitter orange aromas. Dark chocolate and sweet agave on the palate. Rounded. Full.

**ZIGNUM BLANCO** 3.85 / 7.70

Very polished and modern styled, along the lines of an artisan white rum.

**DERRUMBES MICHOACAN** 6.25 / 12.50

Made using a combination of Cupreata and Cenizo agave, cooked in an underground pit, this shows excellent balance between fruity and herbal notes.

# MEZCAL

SHOT / MARGARITA

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## DERRUMBES SAN LUIS POTOSI 5.25 / 10.50

Initial investigation reveals fresh jasmine, citrus and jalapeno peppers aromas before more pungent notes of pine and acacia honey are highlighted by a gentle smokiness.

## DERRUMBES OAXACA 5.45 / 10.90

The perfect example of a mezcal from the Central Valley of Oaxaca. Made using Espadin agave, cooked in an underground pit, it is double-distilled and rested for 3 months before bottling. Citrus and sweetness combine with light smoke on the palate

## BRUXO NO. 1 4.50 / 9.00

Joven (young) mezcal made entirely from Espadin Agave, produced in Oaxaca, it is double distilled for a slightly smoky style of mezcal

## MONTELOBOS - MEZCAL 4.50 / 9.00

Montelobos meticulously integrates all the botanical complexities of agave with the smoke and wild fermentation notes that come from centuries old artisanal techniques used to make this unique spirit.

## MEZCAL UNION UNO - MEZCAL 4.55 / 9.10

Mezcal Union Uno is 100% handcrafted. It has a distinctive sweet and smooth finish, with hints of smoke and earth. Created through collaboration with Mezcal producer families, Mezcal Union helps contribute to these farmers social and economic progress.

## AMORES CUPREATA 5.35 / 10.70

The Cupreata is a smoky, smooth and balanced mezcal from the Guerrero region and is made using agave plants which have grown for 13 years. Notes of roasted pumpkin seeds, leather and cocoa on the nose. Bold, bright, vegetal flavours with a hint of bell pepper and spice.

## CREYENTE 5.55 / 11.10

Elegant and lingering smoky note that blends subtly with sweet fruity traces, fresh oak wood, mesquite, and light herbal hints.

# SOTOL

SHOT / MARGARITA

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## HACIENDA DE CHIHUAHUA BLANCO 3.45 / 6.90

No aging involved in the process, resulting in a natural sweetness and a delicious herbal / floral character. A great combination with tonic.

## HACIENDA DE CHIHUAHUA REPOSADO 4.10 / 8.20

Rested in French oak barrels from 6 months to 1 year, adding some light oak flavour, with touches of vanilla and dried fruits. Brilliant on the rocks!

# SELECCIÓN ESPECIAL (subject to availability) DE TEQUILAS

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A carefully selected range of tequilas that go the extra mile to provide the best balance in quality and taste, as well as special editions which Topolabamba is pleased to make available at our bar. Enjoy it while stock lasts!

## SHOT / MARGARITA

**MAESTRO DOBEL DIAMANTE** 5.75 / 11.50

This is a unique blend of Extra- Añejo, Añejo and Reposado Tequila blended and filtered to produce a crystal clear liquid. The aroma holds subtle, baked agave with the slightest sweetness mixed with earthy aspects. The palate is full bodied and super smooth with complex and bold oak and vanilla and butterscotch notes with a little herbal spice balanced by agave sweetness.

**RESERVA DE LA FAMILIA** 12.50 / 25.00

Extra anejo, aged in French and American oak barrels for a minimum of 3 years. Soft combination in between cooked agave and wood, subtle balance of oak, smokiness, dried fruits and a very long finish.

**CODIGO 1530 ROSA** 5.55 / 11.10

rested for 1 month in uncharred Napa Cabernet French White Oak Barrels. The Rosa has rested just long enough in their fine Cabernet Barrels to enrich the natural agave juice, without overpowering its delicate floral notes

**TAPATIO B110 55%** 4.85 / 9.70

Aged for 6 months, it is the only tequila on the menu with ABV of 55%, which means: less water, more flavour! Mineral & sea salt flavours, smooth finish.

**DON FULANO BLANCO FUERTO (50% ABV)**  
4.95 / 9.90

Inexplicably full of spice and flavour, and yet, absolutely mellow with floral notes

**DON FULANO IMPERIAL** 12.50 / 25.00

Extra anejo, abundant in fruity notes and spices like clove, tobacco, dark chocolate & black cherries. A pleasant long finish.

**TAPATIO EXCELENCIA EXTRA ANEJO** 15.00 / 30.00

Reserva de la Excelencia is aged for around four years in new French oak. The intensity of the cooked agave flavour is soothed by the delicious creamy oak and combined into an extraordinarily complex, rounded palate.

**UWA REPOSADO TEQUILA** 5.85 / 11.70

Our rebellious Reposado takes a torch to tradition. Born in Mexico and raised over seven months in Scottish Speyside whisky barrels, it's the best of both worlds. Salud! Or should we say Slainte!

# RAICILLA

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The indie version of the spirits of Mexico, made using similar techniques of the Mezcal and produced in the Tequila region but on a very small scale, so Topolabamba is extremely proud to have been chosen to bring this exquisite offering to our guests

## SHOT / MARGARITA

### LA VENENOSA COSTA 6.10 / 12.20

A beautiful balance of smoked cedar and pine flavors with a floral and vegetal agave quality. Produced by Maestro Tabernero Don Alberto Hernández in the village of Llano Grande of the coastal region Cabo Corrientes

### LA VENENOSA SUR 6.90 / 13.80

Dusty earth, herbs and game. The finish is dry and pleasantly bitter. Produced by Maestro Tabernero Don Marcario Partida in the village of Zapotitlan de Vadillo

# TEQUILA FLIGHTS

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Want to be introduced to some of the finest Mexican spirits but don't want to spend time picking them amongst our selection? Let us help you! We have grouped them into trios of our choice that will take you through a proper viaje de degustacion!

### HORIZONTAL ANEJO 14.00

1800 Anejo, Arette Anejo, Don Julio Anejo

### HORIZONTAL REPOSADO 11.00

Aqua Riva 38 Reposado, Don Fulano Reposado, Arette Reposado

### HORIZONTAL BLANCO 11.00

Tapatio Blanco, Don Fulano Blanco, Arette Blanco

### VERTICAL 13.00

Tapatio Blanco, Tapatio Reposado, Don Julio Anejo

### SPIRIT OF MEXICO 15.00

Hacienda de Chihuahua Sotol Blanco, Mezcal Union Uno, Don Julio Anejo

### EL REY DEL TOPO 14.60

Tapatio B110, Maestro Dobel, Hacienda de Chihuahua Sotol Reposado

# TEQUILA

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Tequila is the distilled spirit from the heart of the agave (ah-GAH-vay) - a spiky succulent plant of the lily family. Tequila comes from the states of Jalisco, Nayarit, Tamaulipas, Michoacan and Guanajuato. Mexico claims exclusive global use of the word "Tequila" and only alcoholic beverages made with Blue Weber Agave, grown in the officially demarcated area within Mexico, and under the rules of the Official Norma of Tequila, can be labelled as "Tequila". Forget what you know about shooting it with salt & lime, and try it with one of our homemade chasers: verdita (for blanco/silver tequilas) or sangrita (for reposado or anejo tequilas).

# MEZCAL

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Most commercial Mezcal is produced around the city of Oaxaca (wa-ha-ka) in the mountainous southern part of Mexico. There are more than 500 producers of Mezcal in the state of Oaxaca, run by Zapotec Indians using traditional methods. The Agave is grilled or roasted in underground pits which impart a smoky flavour to the Mezcal, similar to peated Scotch Whisky. Mezcal is made from a form of Agave called Magey. Mezcal literally means 'oven cooked Agave'. So if you like it smokey, Mezcal all the way!

# SOTOL

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One regional option is Sotol, produced in the North Eastern State of Chihuahua, made from the Dasilydron, a short stemmed succulent plant with large thorns and serrated leaves. It takes 15 years to reach maturity and takes an entire plant to produce one bottle of Sotol. The plants are wild harvested, which makes Sotol a natural organic spirit. Expect an earthy spirit with hints of creamy sweetness. We highly recommend the Sotol Reposado over ice, perfect after your meal

# RAICILLA

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The indie version of the spirits of Mexico, made using similar techniques of the Mezcal and produced in the Tequila region but on a very small scale, so Topolabamba is extremely proud to have been chosen to bring this exquisite offering to you.

Use #TOPOLABAMBA on your pics/posts & our staff will select the most creative/fun/Top'o post to win a bottle of 1800 Tequila

#TOPOLABAMBA

#WHATSYOURPOISON?

Or follow us on :



: topolabamba



topolabamba

**HOME OF THE**

**£1**

**TACO**

**HAPPY HOUR**

4PM TILL 6PM — MON TO FRI

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# EXPRESS LUNCH

3 DISHES INCLUDING  
SALT & CHILLI FRIES OR RICE FOR

**£9.95**

PER PERSON - AVAILABLE MON TO FRI

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## THANK YOU FOR YOUR CUSTOM!

IF YOU ENJOYED YOUR EXPERIENCE  
PLEASE LEAVE US A REVIEW ON TRIPADVISOR.



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