20 INTERESTING FACTS ABOUT MEXICO

1. The official name of Mexico is Estados Únidos Mexicanos (United Mexican States).
2. A Mexican tamale called the Zacahuil is three feet long and weighs about 150 pounds.
3. Mexico introduced chocolate, corn, and chillies to the world.
4. Mexico is home to a very rare rabbit called the Volcano Rabbit which lives near Mexican volcanoes.
5. The largest wildcat in North America is the Jaguar, which can be found in Mexico's southern jungles.
6. The first printing press in North America was used in Mexico City in 1539.
7. The National University of Mexico was founded in 1551 by Charles V of Spain and is the oldest university in North America.
8 Millions of Monarch butterflies migrate to Mexico every year from the U.S. and Canada, though logging operations are rapidly destroying their habitat.
9 The border between Mexico and the United States is the second largest border in the world (only the U.S.-Canadian border is longer).
10 Mexico is second only to Brazil in the number of Catholic citizens.
11 The red Poinsettia (which the Aztecs called Cuetlaxochitl) originated in Mexico and is named after Joel Roberts Poinsett, the first United States ambassador to Mexico (in the 1820s).
12 Mexican children do not receive presents on Christmas Day. They receive gifts on January 6, the day on which Mexicans celebrate the arrival of the Three Wise Men.
13 Mexico is located in the "Ring of Fire", one of the Earth's most violent earthquake and volcano zones.
14 Mexico City is built over the ruins of a great Aztec city, Tenochtitlán. Because it is built on a lake, Mexico City is sinking at a rate of 6 to 8 inches a year as pumps draw water out for the city's growing population.
15 Mexico's flag is made up three vertical stripes. The left green stripe stands for hope, the middle white stripe represents purity, and the right red stripe represents the blood of the Mexican people. The picture of an eagle eating a snake is based on an Aztec legend.
16 The Chihuahua is the world's smallest dog and is named for a Mexican state.
17 Mexico's size is 756,066 square miles, which is almost three times larger than Texas.
18 Only ten countries in the world have a larger population than Mexico's 109,955,400 million people.
19 Mexico City has the highest elevation and is the oldest city in North America. It is also one of the largest cities in the world.
20 Mexico is the 14th largest country in the world by total area.

PREMIUM
TEQUILA
TASTING PADDLE
GRAN CENTENARIO PLATA
GRAN CENTENARIO REPOSADO
GRAN CENTENARIO ANEJO
JOSE CUERVO RESERVA PLATINO
JOSE CUERVO RESERVA EXTRA ANEJO
$35 FOR 5 x 15ml SHOTS!
SALT & SLICES OF LEMON AND LIME INCLUDED!
WE SUGGEST THESE BE SHARED BETWEEN 5 AMIGOS
** Prices subject to change without notice.
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WHAT IS TEQUILA ANYWAY?

Tequila is a Mexican distillate from the Agave plant. By law, in order to be called tequila, at least 51% of the material must be from the Agave plant, and the rest (water, sugar, oil, gasoline etc.) can be added at the discretion of the distiller. This is one reason why "100% agave"is a good thing to look for on the label.

TEQUILA SILVER – BLANCO

This is the Blue Agave spirit in its purest form. 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.

TEQUILA REPOSADO

A Reposado tequila is the first stage of "rested and aged". The tequila is aged in wooden barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the agave and wood flavours. Many different types of wood barrels are used for aging, with the most common being American or French oak. Some tequilas are aged in used bourbon/ whiskey, cognac or wine barrels and will inherit unique flavours from the previous spirit.

TEQUILA ANEJO `AGED´

After aging for at least one year, tequila can then be classified as an "Anejo". The distillers are required to age Anejo tequila in barrels that do not exceed 600 litres. This aging process darkens the tequila to an amber colour and the flavour can become smoother, richer and more complex.

TEQUILA AGAVERO

Is a liqueur created from a blend of 100% Blue Agave Anejo and Reposado tequilas hand blended with the essence of Damiana, a flower indigenous to the mountains of Jalisco.

MEZCAL – THE WORM

Mezcal, or Mescal, is a distilled alcoholic beverage made from the Maguey plant (a form of agave, Agave Americana) native to Mexico. The word Mezcal comes from Nahuatl Metl and Ixcalli which means "oven cooked Agave". Certain Mezcals, usually from the state of Oaxaca, are sold *con gusano,* a practice that began as a marketing gimmick in the 1940s. The worm is actually the larval form of the moth Hypopta Agavis that lives on the Agave plant. In Mexico, Mezcal is generally drunk straight, not mixed in a cocktail.

HOW TO DRINK TEQUILA

There are a couple of rituals associated with drinking Tequila. One is saying "Arriba, abajo, al centro y pa ´dentro", (up, down, centre and in) before the first shot. The other involves spilling a small portion onto the ground as an offering to the Mayahuel, the goddess of Maguey and the fertility of the earth (we don't encourage this!!!!). While Tequila is generally not mixed with any other liquids, some add salt, or eat lime or lemon slices with it.

	30ml SHOTS
1800 SILVER	$9
1800 COCONUT	$10
1800 REPOSADO	$10
1800 ANEJO	$11
AGAVERO	$10
ESPOLON BLANCO	$9
ESPOLON REPOSADO	$10
HERRADURA BLANCO	$10
HERRADURA REPOSADO	$11
HERRADURA ANEJO	$12
HERRADURA SELECCIÒN SUPREMA	$55
JOSE CUERVO SILVER	$8
JOSE CUERVO ESPESIAL (HOUSE TQ)	$8
JOSE CUERVO RESERVA PLATINO	$15
JOSE CUERVO RESERVA EXTRA ANEJO	$25
MEZCAL WORM	$8
MEZCAL SCORPION	$8
PATRON INCENDIO	$9
PATRON CAFÉ	$10
PATRON SILVER	$12
PATRON REPOSADO	$14
PATRON ANEJO	$16
PATRON PLATINUM	$45
GRAN CENTENARIO PLATA	$9
GRAN CENTENARIO REPOSADO	$10
GRAN CENTENARIO ANEJO	$11
CAZADORES BLANCO	$8
CAZADORES REPOSADO	$9
CAZADORES ANEJO	$10

All tequila is served with a slice of lemon, salt and a glass of ice' ARRIBA!

* Pics for illustration purpose only