






# Cocktail Menu


## TEQUILA


Tequila's derived from a large rosette shaped plant with fleshy leaves called the blue agave that thrives in the Jalisco province of Mexico. Tequila is much more than the 'Killer Drink', or 'Nasty Shot' of popular party mythology. Tequila is a true classic spirit and is integral to Mexican culture. The Aztecs are thought to have produced alcoholic drinks from agave as early as the third century BC with distillation dating from the 16th century.


**100% TAPATIO SHOT**  £3.75  
Sangrita, (a spicy blend of tomato, pomegranate and citrus juices) it is the perfect accompaniment to the superb Tapatio Tequila. The Tequila and sangrita are poured into separate glasses and can be alternately sipped, as drunk by the locals in Mexico.


**AZUCAR MARGARITA**  £5.50  
This is our own take on this true classic. Using our house Tequila El Jimador Blanco shaken with Lillet Rouge & Citrus juices, finished with Orange bitters and sweetened with Salt & Pepper Agave syrup.


**CLASSIC MARGARITA**  £5.50  
The definitive margarita – zesty, clean and well balanced! Made with the delicious El Jimador Blanco Tequila, which is shaken with Cointreau and lime juice, served straight up with a salt rim


**TOMMY'S MARGARITA**  £6.00  
This is the ultimate Margarita for Tequila lovers made using Arette Blanco tequila. The recipe comes all the way from the legendary Tommy's restaurant in San Francisco. In this recipe we've dropped the orange liqueur in favour of agave syrup.


**PALOMA**  £5.50  
The most popular Tequila cocktail drink in Mexico, the Paloma (meaning 'Dove') is simply a refreshing mix of Cazadores Tequila and Ting (Grapefruit soda similar to Lilt), that always hits the spot.


**RASPBERRY AND PINEAPPLE SMASH**  £6.50  
A taste of this and you'll be transported all the way to the porch of Mexican hacienda. Raspberries and pineapple are smashed with agave syrup and the wonderful Cazadores Blanco Tequila with a hint of Cava.

**DEAR OH DEER**  £6.00  
Cazadores Blanco tequila, shaken with fresh raspberries, pineapple & lemon juice and sweetened with Rhubarb liqueur and passion fruit syrup.


**THE MEXICAN REVOLUTION**  £6.00  
Tapatio Reposado, black Raspberry liqueur, Pamplemousse (Pink grapefruit liqueur), shaken with fresh lime & orange juice sweetened with Agave syrup and a hint of bitters.

**UNIDAS VARGAS**  £7.50  
Highly recommended Cazadores Anejo tequila and Diplomatico Exclusiva rum, stirred with agave syrup, Barenjager honey liqueur and Licor 43. Zested with orange and lemon peel. One to sip.


**EXPRESS YOURSELF**  £6.00  
Our take on the Espresso Martini. Your choice of Rum or Tequila, shaken with Espresso, vanilla sugar and Dark chocolate liqueur.

**THE MEXICAN "HORSE SHOE"**  £6.00  
Named after the horse shoe on the bottle of Herradura. The horse shoe is a symbol of good luck and use this as their choice of charm. Herradura Reposado shaken with homemade Chilli, chocolate orange sauce and a hint of vanilla.


## RUM

**LATINO PASSION**  £6.50

This is Mel's favourite drink. Using 2 types of Santa Teresa, Venezuelan rum, shaken with passion fruit, raspberries, pineapple and a hint of pomegranate. This is a sexy drink!  
If Mel likes it, ladies take heed.

**GIRALDILLA**  £6.50

Havana Especial, Pimm's and cherry liqueur balanced with lime juice and passion fruit syrup. Accompanied with blackberries, pineapple juice and mint. To find out the beautiful story behind the name of this drink just ask the bartender.

**TING WRAY**  £6.25

One for the strong drinkers. Overproof Jamaican rum, Wray & Nephew mixed with 'Ting', a gorgeous Jamaican grapefruit soda and a squeeze of lime. You can't go wrong with this as your first drink of the night to get you in the mood.

**DAIQUIRI NATURALE**  £6.00

The divine Cuban classic cocktail proves that simplicity is best. The wonderful El Dorado 3 rum is shaken with fresh limes and sugar syrup.

**SPICED PINEAPPLE DAIQUIRI**  £6.00


Sumptuous remake of the original classic. This cocktail created by one of Azucar's very bartenders who won first prize at the national Appleton Rum Bartenders Competition. Appleton VX Jamaican rum is muddled with pineapple, lime and aromatic spices.

**DARK 'N' STORMY**  £6.00


This classic cocktail is made with Gosling's Black Seal, spiced with fiery Ginger beer and refreshed with fresh lime.

**MOJITO**  £6.50

The Mojito's combination of sweetness, refreshing citrus and mint flavours combine perfectly. This is one of the most popular summer drinks, and Cuba's most famous. Annoy the bartender and order away!

**CUBA LIBRE**  £5.50

Named after the rough riders battle cry, "Cuba Libre!" (Free Cuba), which they and their Cuban counterparts cried as they swept the Spanish out of Cuba. Havana 3yr, Pepsi and fresh lime.

**MAI TAI**  £6.25

Mai Tai translates to "out of this world" in Tahitian. You be the judge! Using one of our favourite rums Banks VXO, Bacardi 8yr, Cointreau, shaken with Orgeat (Almond syrup), Lime juice and fresh passionfruit and Pineapple puree.

**SIETE ROYAL CRUSTER**  £6.50

The name, Cruster comes from the sugar rim, it was invented in 1852 by Joseph Santina. This is our take on this timeless classic. Havana 7yr, Maraschino liqueur, Campari, lemon & Pink Grapefruit juice and a hint of Peychaud bitters, topped with Cava. Finished with a sugar rim, this should be drunk through the lemon peel garnish.

**ZOMBIE**  £7.50

The Zombie was invented by Donn Beach, he used to limit drinkers to two because they were so strong. Appleton VX and 8yr, Myres's Dark rum, Maraschino liqueur, Velvet Falernum fresh lime and Pineapple juice, fresh passionfruit and Grapefruit bitters finished with flamed Wray & Nephews.


**SANGRIA AZUCAR GLASS** £6.00

Our take on the Spanish classic. Chilean Merlot accompanied with El Dorado home spiced rum, orange juice, with a splash of lemonade.

## CACHACA

**CAIPIRINHA**  £6.50

Caipirinha translates into "Country man" in Portuguese. Premium Leblon Cachaca (Brazilian cane spirit), with muddled limes and caster sugar.

**MADAGASCAN BATIDA**  £6.25

Sagatiba Velha, Madagascan Vanilla liqueur, a splash of cream, fresh Pineapple juice, sugar cane syrup and secret bitters.

**"RIO, RIO"**  £6.00

Sagatiba Pure, Peach liqueur, fresh Apple & lemon juice, Angostura bitters, topped with Rio (Tropical fruit juice)