



# **GOLD STEP**

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**Tequila & Mezcal**

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# **Goldstep Signature's Cocktails** £9.50

## **Margarita**

Blanco Tequila, Prickly Pear, Enchanted Lime,  
Coriander Infused Agave, Saline Solution.

## **Negroni**

Mezcal, Martini Riserva Bitter, Vermouth Blend,  
Blackcurrant, Hibiscus.

## **Spritz**

Blanco Tequila, Aperol, Falernum, Passion Fruit,  
Mango, Prosecco.

## **Martini**

Sotol, Ambrato Vermouth, Apricot, Mandarinine

## **Sazerac**

Mezcal, Cynar,  
Angostura & Peychaud's Bitters, Absinthe.

## **Highball**

Anejo Tequila, Banana Oleo  
Coconut Kefir Soda.

## **Last Word**

Mezcal, Chartreuse, Avocado, Lime.

## **Micheladas**

Lacto-fermented Tomatillo, Tabasco, Mexican Lager,

# **Gold Step Experience**

**£25**

Go on a journey through the agave world by testing different agave spirits alongside our bartender knowledge ending with one of our bespoke cocktail

## **Bespoke Cocktails**

**£10**

Discussing your preferences and taste of the moment, we will create a unique cocktail tailor-made for you, on a agave base.

## **Sipping Platters**

### **Discovery**

**£25**

Cazcabel Blanco, El Rayo Reposado, Don Julio Anejo,  
Montelobos Joven

### **Premium**

**£35**

Fortaleza Blanco, Código 1530, Casamigos Anejo,  
Del Maguey Chichicapa

### **Adventurous**

**£30**

Hacienda de Chihuahua Sotol Plata, Curado Cupreata,  
Enemigo 89 Cristalino, Gem&Bolt

# Blanco Tequila

## Cazcabel

Fresh, smooth and well balanced with note of earthy agave and citrus.

£5.40

## Curado Cupreata

Rich, smoky Tequila with notes of white pepper and cooked chillis.

£6.95

## UWA

Smooth and sweet with fresh agave and citrus.

£8.00

## Fortaleza

Flavors include cooked agave, vanilla, basil, olive, and lime. True aficionado's tequila.

£9.10

## Senor Artisano

Sweet agave with floral, tropical fruit and lemon zest aromas and a hint of pepper.

£9.25

## Dona Celia

Refined floral notes are the name of the game here, with touches of roasted fruit behind it.

£10.20

## Calle 23 Criollo

Limited edition made of criollo blue agave. Honey, orange pith, peppercorn, slightly vegetal in spots, stem ginger.

£12.20

# Reposado Tequila

## Espolon

Brown sugar, yet more roasted agave, joined by vanilla from the maturation and vibrant fruit.

£5.40

## Corazon

Fruity notes, a touch of vanilla with spicy undertones of white pepper and almonds on the finish.

£5.50

## El Rayo

Soft caramel notes with underlying orange and cooked agave vegetal hints.

£7.10

## Maracame

Spiced notes of cinnamon and pepper, as well as sweeter notes of honey and vanilla.

£7.20

## Codigo 1530

Rounded agave and green pepper followed by cacao and caramelised nut notes.

£8.40

## KAH

Spiced fruit and cooked peppers, with a light caramel glaze.

£9.95

## Riazul

Lots of peppery spice, tempered by vanilla and white-chocolate sweetness on the long finish.

£11.90

# Anejo & Extra Anejo

## Ocho Anejo

£8.10

Bright and fruity, with sweet vanilla developing underneath. A hint of oak-y spice gives it some warmth.

## Don Julio

£8.10

18 month aged in white oak for a great citrusy and fruity tequila.

## Cenote

£9.10

Chocolate truffle, clove, anise, green pepper, orange oil, tree sap, honey.

## Gran Centario

£9.20

Complex, smooth with subtle spices and earth tones.

## Enemigos 89 Cristalino

£9.60

Toasted coconut flakes, earthy oak and green peppercorn. Lip-smacking vanilla persists throughout.

## Casamigos

£10.00

Perfect balance of sweetness from the Blue Weber agaves, with subtle hints of spice and barrel oak, with a lingering smooth finish.

## Casino Azul

£10.10

Sweet aroma reminiscent of the smell of fine leather with vanilla highlights and a hint of fruit.

## Gran Orendain

£12.85

Roasted pepper, golden syrup, cedar, a hint of cereal, Cayenne pepper.

## Grand Maya Ultra Anejo

£12.90

Notes of nuts, pepper, caramel and spice. An exceptional sipping spirit .

## Tapatio Excelencia Gran Reserva

£19.20

Peppery agave character, with buttery grilled veg and a spicy kick.

# SotoI & Raicilla

## Hacienda de Chihuahua SotoI Plata

£7.90

Smooth and full flavoured spirit which has a zesty aroma of vegetables and mint.

## Estancia Racialla

£8.90

Soft citrus and floral notes on the nose, with richer, riper notes of tropical fruit on the palate.

# Mezcal

## Quiquiriqui

£5.95

A spectacular starter Mezcal for those looking to get into the traditional spirit.

## Montelobos

£7.20

Well-balanced blend of roasted agave notes, herbaceous elements and a classic whiff of smoke.

## Del Maguey Crema De Mezcal

£7.40

Blend of 80% San Luis del Rio Mezcal, and 20% pure agave syrup, resulting in a sweet and unusual spirit.

## Meteoro

£7.65

A typically smoky and complex Mezcal.

## Creyente

£7.90

Light, mineral-y smoke as it opens, leading towards grilled pineapple and roasted agave.

## Derrumbes Durrango

£8.20

Very well composed, with sweet dark fruit flavors, wood ash, agave pepperiness and dry minerality.

## Gem&Bolt

£9.00

Sweet, floral spirit with an undercurrent of bitter herb and savoury notes, featuring aphrodisiac Damiana.

## Illegal Reposado

£9.30

Butterscotch and caramel. Soft smoke, cedar, pipe tobacco and agave. Dried herbs. Award winner.

## Bozal Cuixe

£9.90

Sugarcane, black pepper, pine resin and soft smoke.

## Marca Negra Ensemble

£11.20

Flinty smoke, roasted bell pepper, a subtle sweetness of white chocolate.

## Del Maguey Chichicapa

£11.75

Hefty notes of citrus, roasted agave, a sprinkle of salt, a big smokiness and a hint of refreshing mint chocolate.

## Del Maguey San Luis Del Rio Azul

£17.70

A limited edition, small batch, from the remote town of San Luis del Rio. This is a mature, robust spirit from Del Maguey, with a lovely fruity, earthy flavour.

## El Destilado Bicuixe Madrecuixe

£19.50

Mineral, peanut skin nuttiness, green pine, cucumber and the unique flavour of smoked watermelon.

# Facts About Tequila

## — The origins

Far back into the Mesoamerican period Aztec where drink during rituals an alcoholic beverage made out of the sap of agave plant. In the 20th century, the drink fell into decline, mostly because of competition from beer brought by European immigrants.

## — The difference

Mezcal produced in the specific region of Jalisco in Mexico can be considered as Tequila, if constitute at least 51% blue agave.

## — The worm

It is actually a larva from one of two types of moths, known as maguey worms, that live on the agave plant. You won't find worms in any tequila. Only mezcal may have one, it only came out as a marketing tool to differentiate Mezcal from Tequila.

## — Drunkenness

It's all in your head, scientists believe that it's down to "drunk expectancies" that we feel more drunk, and feel different emotions when we drink certain things.

## — Hangover free?

Due to its really low sugar content and the fact that it doesn't have any carbohydrates, tequila and mezcal are some of the most clean spirits and are less likely to give you hangovers.

## — Digestion

The agave plant contains high levels of inulin, which helps the digestive system by growing good bacteria.

## — Bones

Blue agave contains substances that enhance the absorption of calcium and magnesium in the body, both of which are essential minerals for maintaining bone health.

## —Shortage

Caused by mounting demand for the liquor from New York to Tokyo, the agave spirits will be facing a shortage until 2021. The agave plant takes seven to eight years to mature and the growing demand wasn't anticipated.

