

# AGAVE

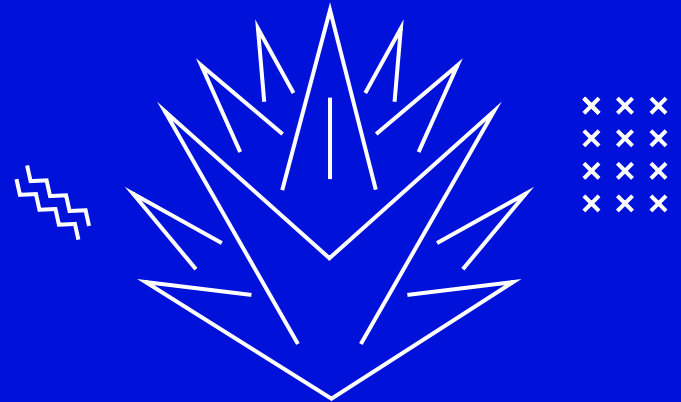
AGAVE, MAGUEY, CENTURY PLANT: A SUCCULENT NATIVE TO MEXICO. THE HEART OF THE PLANT IS HARVESTED, COOKED, FERMENTED AND DISTILLED INTO ALCOHOL.

# MEZCAL

MEZCAL IS ANY DISTILLED SPIRIT MADE FROM THE COOKED AND FERMENTED JUICE OF THE AGAVE PLANT. OVER 50 DIFFERENT SPECIES OF AGAVE CAN BE USED IN MEZCAL PRODUCTION.

# TEQUILA

TEQUILA IS A SUB-CATEGORY OF MEZCAL NAMED AFTER THE TOWN WITH THE SAME NAME. TEQUILA CAN ONLY BE MADE FROM AGAVE TEQUILANA WEBER. VAR. AZUL AND IN FIVE MEXICAN STATES.



"SHE'S FROM MEXICO,  
SEÑORES,  
SHE IS LOVELY  
TO LOOK AT,  
EXCITING AND  
PROVOCATIVE"

ESQUIRE » 1953



## MARGARITAS

-  **CLASSIC** / 7.50  
OCHO BLANCO TEQUILA. TRIPLE SEC.  
LIME. SALT RIM OPTIONAL.
- TOMMY'S** / 7.50   
OCHO BLANCO TEQUILA. AGAVE. LIME.
-  **CACTUS** / 7.50  
OCHO REPOSADO. AGAVE. HOUSE-MADE  
SPICY GINGER. GRAPE JUICE.
- MEZCAL** / 7.95   
MONTELOBOS MEZCAL. AGAVE SYRUP.  
TANGERINE. BASIL.
-  **SLUSHY** / 6.50  
CABRITO BLANCO TEQUILA. FRUIT.  
CITRON. FROZEN.



## AGAVE

A COLLECTION OF OUR FAVOURITE  
COCKTAILS DESIGNED TO  
CELEBRATE ALL THINGS AGAVE



-  **HALLEY'S COMET** / 7.95  
METEORO MEZCAL. LICOR 43. CRÈME DE MÛRE.
- EL SALTAMONTES (THE GRASSHOPPER)** / 7.95   
EL JIMADOR REPOSADO TEQUILA.  
TOMATO JUICE. CACTUS SPICES.
-  **CLOSE ENCOUNTER** / 8.50  
CALLE 23 ANEJO TEQUILA. AGAVE SYRUP.  
PICON AMER.
- I LOVE YOU LIKE XO** / 7.50   
PATRÓN XO CAFE TEQUILA. BLACK COW VODKA. ESPRESSO.
-  **YELLOW, IS IT ME YOU'RE LOOKING FOR?** / 7.50  
PIERDE ALMAS MEZCAL. CRÈME DE BANANE. LIME.
- ELECTRIC DAISY** / 7.95   
JARAL DE BERRIO MEZCAL. SOTOL HACIENDA  
DE CHIHUAHUA. VIMTO.
-  **PROPERBERG ELDERFLOWER** / 7.50  
AQUARIVA REPOSADO. ELDERFLOWER LIQUEUR. APPLE JUICE.
- ROSA ROSA** / 7.50   
HERRADURA PLATA. CRÈME DE CASSIS. CAVA.
-  **ZOMBRERO** / 8.50  
EL JIMADOR TEQUILA THREE WAYS.  
PASSION FRUIT. PINEAPPLE.
- BLUE SEÑORITA** / 7.50   
AQUARIVA REPOSADO TEQUILA. BLUE CURAÇAO.  
LEMON. EGG WHITE.



"THIS DAIQUIRI, SO WELL BEATEN AS IT IS, LOOKS LIKE THE SEA WHERE THE WAVE FALLS AWAY FROM THE BOW OF A SHIP WHEN SHE IS DOING THIRTY KNOTS"

ERNEST HEMINGWAY

## DAIQUIRI



**CLASSIC** / 7.50  
CAÑA BRAVA RUM. LIME. SUGAR.

**HEMINGWAY** / 7.50  
SANTA TERESA CLARO. MARASCHINO. GRAPEFRUIT.



**NUCLEAR** / 8.00  
WRAY & NEPHEW RUM. CHARTREUSE. LIME.

**SLUSHY** / 6.50  
RON MONTERO PLATA. SEASONAL FRUIT. CITRON. FROZEN.



## NON AGAVE

FOR THE UNCONVERTED



**DONKEY PUNCH NO.2** / 7.50  
IN-HOUSE-RAISIN-INFUSED SANTA TERESA LINAJE.  
PIMENTO DRAM. GINGER BEER.

**HMS BOUNTY** / 8.00  
BLACKWELL JAMAICAN RUM. COCONUT CREAM. MANGO.



**SALTY SNOOP DOGG** / 8.00  
PORTOBELLO ROAD GIN. PAMPLEMOUSSE LIQUEUR. GRAPEFRUIT.

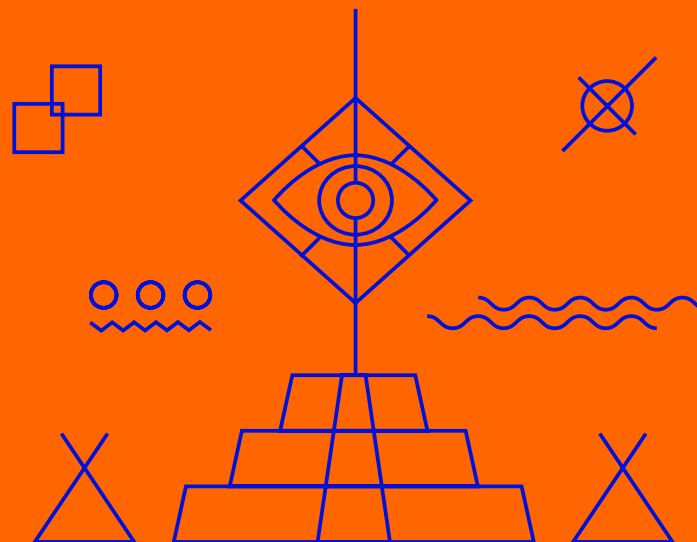
**PISCO DISCO** / 8.00  
PISCO ABA. COCONUT WATER. PASSION FRUIT.



**SCORCHIO!!!** / 7.50  
VELHO BARREIRO CACHACA. PASSION FRUIT. PINEAPPLE JUICE.



**CRYSTAL HEAD PUNCH** / 22.00  
CRYSTAL HEAD VODKA. LYCHEE LIQUEUR.  
FRESH WATERMELON JUICE.  
TWO OR MORE TO SHARE.



# ≡ SANGRIA ≡

## SANGRIA TINTO / 14.95

SANTA TERESA GRAN RESERVA. RIOJA. ORANGE. CACTUS SPICES.

## SANGRIA BLANCO / 14.95

EL JIMADOR REPOSADO. SAUVIGNON BLANC. APPLE JUICE. CACTUS SPICES.

# 🍷 BOTTLES 🍷

## SOL / 4.00

PALE LAGER. LIGHT. REFRESHING. CITRUS NOTES.

## MODELO ESPECIAL / 4.20

PALE LAGER. CRISP CITRUS. SWEET MALTS + HAY.

## NEGRA MODELO / 4.20

VIENNA LAGER. BITTERSWEET. BUTTERSCOTCH. CARAMEL NOTES.

## CERVEZA PACIFICO CLARA / 4.20

PALE LAGER. LIGHT BODY. CRISP LEMONADE. SESSION BEER.

## RED PIG / 4.40

AMBER ALE. INTENSELY FLORAL. HOPPY.  
LIGHTLY SWEET + MALTY.

## DAY OF THE DEAD PALE ALE / 4.80

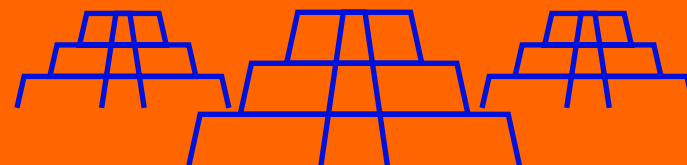
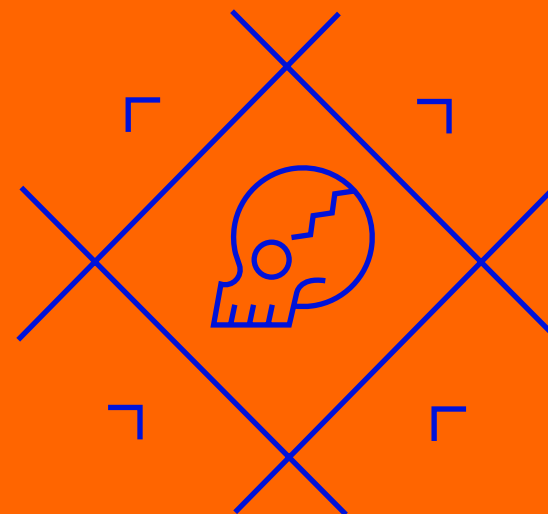
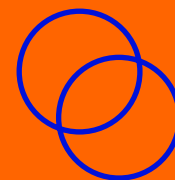
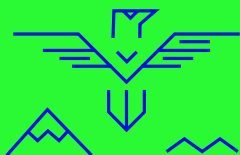
AMERICAN PALE ALE. CARAMEL MALT. COOKED APPLES. BREAD.

## DAY OF THE DEAD IPA / 5.20

INDIAN PALE ALE. CARAMEL HOBNOS. BITTER HOPS. TOAST.

## DOS EQUIS / 4.40

PALE LAGER. ROASTED BARLEY + CORN.



# BOOKINGS

OUR BASEMENT BAR CAN BE USED AS AN INTIMATE PRIVATE DINING ROOM FOR LARGE GROUPS OR AS A FANTASTIC DRINKS AREA FOR UP TO 75.



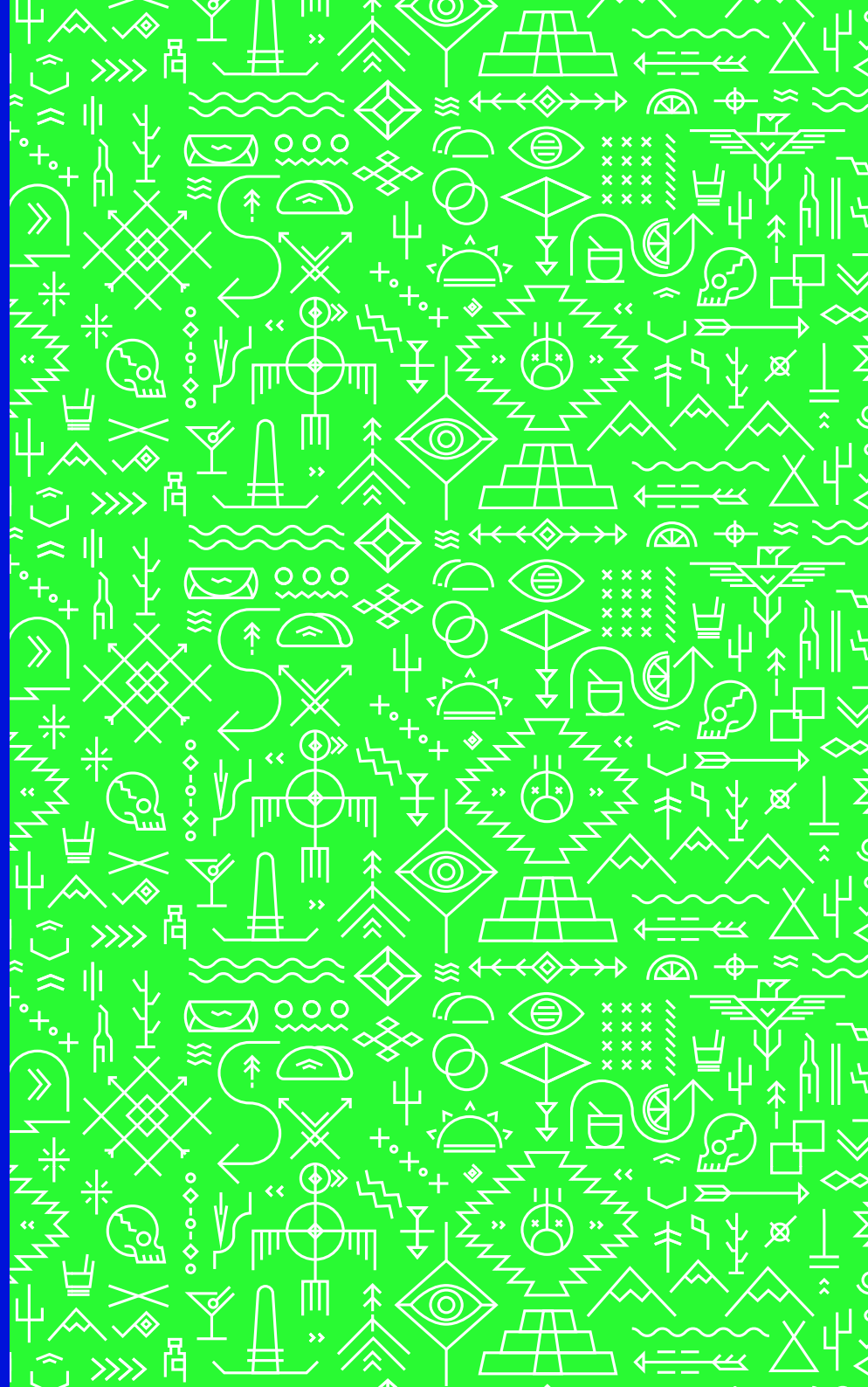
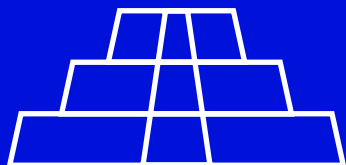
OUR BUFFET MENUS FOR LARGER PARTIES START FROM ONLY 10.95 PER PERSON

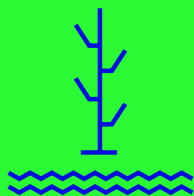


# GET IN TOUCH

01132 458 400  
INFO@NEONCACTUS.CO.UK

xxx





NEON CACTUS



NEONCACTUS.CO.UK

f NEONCACTUSLEEDS t NEONCACTUS