

OMEARA
Cartina

COCKTAILS

ALL COCKTAILS

10

PALOMEARA

Ocho Blanco Tequila, Omeara
Grapefruit Sherbet, Soda
Water, Grapefruit Mezcal
Jell-O

NEW CUBAN

Ocho Blanco Tequila, Omeara
Fresh Mint Syrup, Lime Juice.
Our Mojito/Daiquiri Variation

JALISCO SOUR

Ocho Tequila, Lemon, Egg
White, Hibiscus Syrup,
Hibiscus Powder

CHOLO TONIC

Ocho Blanco Juniper Infused,
Mexican Syrup, Lime, Tonic
Water

FLOR DE LA SANGRE

La Puritita Verde Mezcal,
Picon, Strawberry Puree, Lime
Juice, Agave Syrup, Lemon
Foam

PAJERO

House Mezcal, Cynar, Organic
Agave Syrup, Lemon &
Organic Agave Foam

AGED NEGRONI

Ocho Blanco Juniper Infused,
Antica Formula Vermouth,
Campari, Oak Barrel Aged

TEQUILA

Ocho Blanco	4
Fully Ripe Agave Citrus Marzipan & Black pepper	
Ocho Reposado	4.5
Almond Oak Vanilla	
Ocho Blanco Curado	4.5
Smokey Charcoal Caramel Dandelion & Burdock	
Ocho Single Barrel Anejo	7
Medium Spiced Vanilla Oak Light Straw	
Ocho Single Estate Anejo	8
Cooked Agave Dried Fruits White pepper	
Ocho Extra Anejo	8
Caramel Toasted Vanilla Toffee	
Patron Blanco	7
White Pepper Citrus Light Agave	
Patron Reposado	7.5
Oak Citrus Honey	

Patron Anejo	9
Vanilla	
Raisins	
Honey Cantaloupe	
Patron XO Cafe	5
Calle 23 Blanco	4.5
White Pepper	
Citrus	
Green Apples	
Olmecca Altos	4.5
White Pepper	
Full Bodied Agave	
Citrus	
Tapatio 110	4.5
Vanilla	
Lemongrass	
Creme Brûlée	
Tapatio Excelencia	17
Spiced Cocoa	
Toffee Apple	
Sponge Cake	
El Tesoro Reposado	7
Vanilla	
Cinnamon	
Mint	
Fortaleza Blanco	7
Olive	
Citrus	
Black Pepper	

Fortaleza Reposado	8.5
Butterscotch	
Cinnamon	
Caramel	
Fortaleza Anejo	10
Charred Wood	
Black Pepper	
Caramel	
Don Fulano Blanco	7
White pepper	
Spearmint	
Light Olive	
Don Fulano Reposado	7.5
Vanilla	
Butter	
Mineral spices	
Don Fulano Anejo	9
Jasmine	
Velvet	
Dried Fruits	
1800 Jose Cuervo Anejo	8
Oak	
Nutty	
Soft Agave	
Jose Cuervo Reserva De Familia	10
Coffee	
Rich Caramel	
Herbaceous	

Centinela Anejo	8
Oak	
Baked Spice	
Dried Fruits	
Gran Centenario Anejo	8
Dried Peach	
Smooth Agave	
Light Spices	
Chinaco Blanco	7
Pepper	
Citrus	
Crushed Tropical Fruits	
Herradura Anejo	8
Cinnamon	
Dark chocolate	
Baked Spice	
Don Julio 1942	15
Caramel	
Butterscotch	
Light Pepper	

MEZCAL

La Puritita Verda Joven	7
Savoury Smokey Charcoal Earthy Undertones	
Quiquiriqui Matalan Espadim Joven	7
Herbaceous Toffee Apple Black Pepper	
Papa Diablo Especial	7
Espadín Joven Vegetal Savoury Lightly salted	
Siete Misterios Mexicano Joven	10
Butter Raisins Savoury	
Del Maguey Iberico	20
Roast Ham Dark Fig Ripe Pear	
Del Maguey Wild Tepextate	10
Honeysuckle Marzipan Banana	

Del Maguey 100% Tobala **10**

Mango

Cinnamon

Fruity Nose

Del Maguey Wild Papalome **4**

Charred Pineapple

Mesquite

Alipus San Baltazar **7**

Rosemary

Lemon

Watermelon

WHITES

Petit Ballon Blanc **5/7.7/21**

Producteurs Plaimont, Cotes de Gascogne, France 2015
Lemon, green apple and hints of stone fruit combined with vibrant and zesty acidity

Pinot Grigio Montevento **6/9/25**

Veneto, Italy 2015
Well-balanced and refreshing with delicate notes of grilled almonds and a light, citrus finish.

Picpoul de Pinet **7.5/10.5/29.5**

Domaine de Morin Langaran, Languedoc, France 2015
Refreshing with notes of Mediterranean white peach, apricot kernel and zesty lime peel. Crisp & vibrant..

Lofthouse Sauvignon Blanc **32**
Marlborough, New Zealand
2015

Marlborough Sauvignon Blanc at its best. Nettle and citrus character with lovely crisp acidity. Rather too easy to drink!

Sancerre **39**
Domaine du Nozay, Loire,
France 2015

Multi-award winning Sauvignon Blanc from a passionate, winemaking family. Ripe, grassy fruit and complex minerality

Chablis Les Lys 1er Cru **48**
Domaine Vincent Dampf,
Burgundy, France 2014

Age-old vines and a tiny production. Elegant style with soft, honeyed fruit and stony minerality

ROSES

Pinot Grigio Rose 6/9/25
Montevento
Veneto, Italy 2015

A fresh, well balanced and fruity wine with elegant, floral notes and hints of pear and apricot.

Source Gabriel Rose 8/11/31
Cotes de Provence, France
2015

A classic Provence Rose. Floral notes coupled with that kind of rich stone fruit you only get from wines from this part of France.

REDS

Petit Ballon Rouge 5/7.7/21
Celliers Jean d'Alibert, Pays
d'Oc, France 2015

Authentic, local expression of Grenache and Syrah from low-yielding old vines in the sun-baked Languedoc-Roussillon.

Panul Merlot 6/9/25
Vinedos Marchigue, Central
Valley, Chile 2015

Easy drinking, rich and juicy Merlot from the idyllic Colchagua Valley in Central Chile

REDS

Malbec Reserva 7.5/10.5/35
Santa Florentina, Famatina
Valley, Argentina 2015
Fairtrade

A juicy, supple wine with ripe summer fruits, herbs and warm spice.

Pinot Noir Reserva Vina Mar 32
Casablanca, Chile 2015

Purity and freshness are the keywords for this spicy Pinot Noir from Casablanca in Chile.

Belezos Rioja Reserva 32
Bodegas Zugober, Rioja,
Spain 2010

The wine is bursting with ripe, dark fruit balanced by complex savoury notes of leather and tobacco. A light top note of vanilla spice gives lift.

Cote de Nuits-Villages 51
Domaine Gilles Jourdan
Burgundy, France 2013
Black brooding fruit, some
fresh, red berry refreshment.
This is a very pure, very
precise Pinot Noir.

SPARKLING

Prosecco Cecilia Beretta **6.5/35**
Veneto, Italy NV

Light and delicate, with notes of orchard fruit and white flowers

Delamotte NV **65**
Champagne, France NV

The high proportion of Grand Cru Chardonnay grapes allow for a lovely balance of fresh, well-rounded rich fruit and floral notes.

Laurent-Perrier Cuvee **95**
Rose Brut
Champagne, France NV

Cuvée Rosé is acknowledged for its consistency and its high quality. Ripe red fruit aromas, a high intensity and great freshness.

Dom Perignon £200 **200**
Champagne, France 2006

Aromas of brioche and honey tones quickly blend with fresh almonds and apricots. It is round, persistent, vibrant and pure.

DRAUGHTS

MORETTI 5.5/4.2 (2/3)
LAGER
(5% ABV)

CALI 5.5/4.2 (2/3)
AMERICAN PALE ALE
(5.6% ABV)

NECK OIL 6/4 (2/3)
SESSION IPA
(4.3% ABV)

SYMONDS CIDER 4.2/2.9 (2/3)
(5.5% ABV)

GUINNESS 5.7/4 (2/3)
(4.3% ABV)

BOTTLES & CANS DAILY BEERS SELECTION

Please Ask Your Bartender For
More Information