

MEXICAN BEERS

MEXICAN BEER DATES BACK TO BEFORE THE ARRIVAL OF EUROPEAN CONQUISTADORS IN AMERICA. MAYANS AND AZTECS WERE BREWING GRAIN-BASED ALCOHOLIC BEVERAGES (PRIMARILY FROM CORN) LONG BEFORE THE SPANISH ARRIVED IN MEXICO. IT WAS THE INFLUX OF GERMAN IMMIGRANTS AND THE INFLUENCE OF A BRIEF HABSBURG RULE OVER THE COUNTRY IN THE MIDDLE OF THE 19TH CENTURY THAT HELPED CEMENT THE ART OF BREWING AS AN ALL-MEXICAN ENDEAVOUR. MEXICO SPENT FOUR YEARS UNDER AUSTRO-GERMAN EMPEROR MAXIMILIAN, SO MUCH OF THE EARLY DEVELOPMENT IN THE BREWING INDUSTRY WAS DONE BY IMMIGRANTS OF GERMANIC BACKGROUND, WHICH SHOWS IN THE DIFFERENT TYPE OF BEERS BEING BREWED.

- SOL PILSNER, PALE LAGER 4.5% £3.95
- PACIFICO PILSNER, PALE LAGER 4.5% £4.00
- NEGRA MODELO DARK VIENNA, MUNICH STYLE LAGER 5.3% £4.50
 - DOS XX LAGER PALE LAGER 4.45% £4.15
 - MODELO ESPECIAL PALE LAGER 4.5% £4.50

ASK FOR YOUR BEERS SERVED AS:

MICHELADA: BEER AND SPICES, SALSA INGLESA (WORCESTERSHIRE SAUCE), MAGGIE SAUCE, PEPPER, SALT, HOT SAUCES AND FRESH LIME JUICE. SERVED WITH SALT RIM. ADD £0.75

CHELADA: BEER AND LIME JUICE, SERVED WITH SALT RIM. ADD £0.75



MARGARITAS

THE MARGARITA IS A CLASSIC DRINK THAT CONTAINS TEQUILA, LIME OR LEMON JUICE AND TRIPLE SEC ORANGE LIQUOR.

"THE ORIGINAL DRINK WHICH WOULD BECOME THE MARGARITA—THE PICADOR—WAS INVENTED IN ENGLAND AROUND 1936. THE BOOK WHICH FEATURED IT—WJ TARLING'S "THE CAFÉ ROYAL COCKTAIL BOOK"—WAS PUBLISHED IN 1937. THE PICADOR CALLS FOR ¼ FRESH LIME (OR LEMON) JUICE, ¼ COINTREAU, ½ TEOUILA—SHAKEN.

THIS IS THE BASIC MARGARITA RECIPE."
TED HAIG - COCKTAIL HISTORIAN.

WE SERVE THE CLASSIC HOUSE MARGARITA OVER ROCKS, 'STRAIGHT-UP' OR FROZEN, WITH OR WITHOUT SALT. IF YOU LIKE YOUR MARGARITA SWEETER TRY OUR TOMMY'S, MADE WITH AGAVE SYRUP.

WE MAKE ALL OUR MARGARITAS WITH FRESH PRESSED LIME JUICE; WE BELIEVE THIS MAKES THE BEST MARGARITA.

- CLASSIC MARGARITA: OLMECA ALTOS BLANCO TEQUILA, FRESH LIME JUICE
 AND TRIPLE SEC. £8.00
- TOMMY'S MARGARITA: OLMECA ALTOS BLANCO TEQUILA, FRESH LIME JUICE AND AGAVE SYRUP. THIS CLASSIC WAS CREATED BY JULIO BERMEJO AT HIS BAR TOMMY'S IN SAN FRANCISCO. £8.00
- CADILLAC MARGARITA: OLMECA ALTOS REPOSADO TEQUILA, LEMON JUICE, TRIPLE SEC AND GRAND MARINER FLOAT. £9.50
- POMEGRANATE MARGARITA: OLMECA ALTOS BLANCO TEQUILA, POMEGRANATE JUICE, FRESH LIME JUICE, GRENADINE AND TRIPLE SEC. £9.00
 - APRICOT JAM MARGARITA: TEQUILA ALTOS BLANCO, FRESH LEMON JUICE, AGAVE SYRUP, APRICOT LIQUEUR, APRICOT JAM, SHAKEN OVER ICE. £8.00
 - SILVER COIN MARGARITA: TEQUILA HERRADURA SILVER, COINTREAU AND FRESH LIME JUICE. £9.00
 - OR TRY A SILVER COIN MADE WITH ONE THESE TEQUILAS: TAPATIO BLANCO£9.50, SIETE LEGUAS BLANCO £10.75, OCHO BLANCO £9.00. EL TESORO BLANCO £12.75

TEQUILA BASED DRINKS

- BATANGA: OLMECA ALTOS BLANCO TEQUILA, FRESH LIME JUICE AND COCA COLA, SERVED WITH A SALTED RIM. DON JAVIERS DRINK FROM LA CAPILLA, IN TEQUILA TOWN. £8.00
- PALOMA: OLMECA ALTOS BLANCO TEQUILA, FRESH LIME JUICE AND GRAPEFRUIT SODA, SERVED WITH A SALTED RIM. ANOTHER CREATION OF DON JAVIERS. £8.00
 - TEQUILA SUNRISE: OLMECA ALTOS BLANCO TEQUILA AND ORANGE JUICE, WITH A GRENADINE FLOAT, SERVED LONG. £8.00
 - BLOODY MARIA: A BLOODY MARY SERVED WITH OLMECA ALTOS BLANCO TEQUILA RATHER THAN VODKA. IF YOU LIKE IT EXTRA SPICY JUST ASK. £8.00

TEQUILA

- OLMECA ALTOS BLANCO, UN-AGED, 38%, £3.50 BOTTLE 700ML £85
- OLMECA ALTOS REPOSADO, AGED 6 TO 8 MONTHS, 38%. £4.00 BOTTLE 700ML £100
 - TAPATIO BLANCO, UN-AGED, 40%. £4.25 BOTTLE SOOML £85
- TAPATIO REPOSADO, 4 MONTHS IN BOURBON CASKS, 38%. £4.75 BOTTLE 500ML £95
- TAPATIO AÑEJO, 18 MONTHS IN FIRST-FILL EX-BOURBON CASKS, 38%. £5.50 BOTTLE 500ML £105
 - 7 LEGUAS BLANCO, UN-AGED, 40%. £5.75
 - 7 LEGUAS REPOSADO, 6 MONTHS AGED IN WHITE OAK, 38%. £6.25
 - 7 LEGUAS AÑEJO, 18 MONTHS AGED IN WHITE OAK, 38%. £6.75
 - CALLE 23 BLANCO, UN-AGED, 40%. £3.75 BOTTLE SOOML £75
 - CALLE 23 REPOSADO, AGED 8 MONTHS IN EX-BOURBON, 40%, £4.25 BOTTLE 500ML £80
 - CALLE 23 AÑEJO, AGED 16 MONTHS IN EX-BOURBON, 40%. 5.25 BOTTLE 500ML £90
 - OCHO BLANCO, UN-AGED, 40%. £3.75 BOTTLE 500ML £75
 - OCHO REPOSADO, 2 MONTHS, 40%. £4.25 BOTTLE 500ML 95
 - OCHO AÑEJO, AGED FOR EXACT 1 YEAR, 40%. £6.75 BOTTLE 700ML £130

SOFT DRINKS

SODAS

COCA COLA £1.95, DIET COLA £1.95, 7-UP £1.95, GINGER BEER £1.95, FANTA £1.95, TING (GRAPEFRUIT SODA) £1.95, STILL WATER £1.25/£2.60, SPARKLING WATER £1.25/£2.60

JUICES

ORANGE £1.85, PINEAPPLE £1.85, POMEGRANATE £1.85, GRAPEFRUIT £1.85, CRANBERRY £1.85, MANGO £2.00, LYCHEE £1.85, PASSION FRUIT £2.00, TOMATO £1.85, GUAVA £2.00.

US SODAS

ROOT BEER £2.95, CREAM SODA £2.95, MOUNTAIN DEW - VOLTAGE/CODE RED £2.95, WELCH'S GRAPE SODA £2.95, MELLO YELLO £2.95.

MEXICAN SODAS - JARRITOS

GRAPEFRUIT (TORONJA) £2.95, HIBISCUS (JAMAICA) £2.95, LIME (LIMÓN) £2.95, MANDARIN (MANDARINA) £2.95, PINEAPPLE (PIÑA) £2.95, STRAWBERRY (FRESA) £2.95, TAMARIND (TAMARINDO) £2.95, LEMON - LIME ("LIMA-LIMÓN") £2.95, MANGO (MANGO) £2.95.

WINE

BOTTLE 750 ML GLASS 175 ML

FINCA CERRADA VIURA 2009, LA MANCHA, SPAIN £19.00 / £5.00 INU SAUVIGNON BLANC 2012, VALLE MAULE, CHILE £21.00 / £5.50 PEDRONCELLI CHARDONNAY 2009, SONOMA, USA £30.00

FINCA CERRADA TEMPRANILLO ROSE 2009, LA MANCHA, SPAIN £19.00 / £5.00 LATITUD 34 CABERNET/MERLOT ROSE 2010. MENDOZA, ARGENTINA £25.00

CAMALEON CABERNET SAUVIGNON 2009, CENTRAL VALLEY, CHILE £19.00 / £5.00

LATITUD 34 MALBEC 2010, MENDOZA, ARGENTINA £23.00 / £6.25

SANTA DIGNA CARMENERE 2009, CENTRAL VALLEY, CHILE £25.50

PEDRONCELLI FRIENDS RED 2009, SONOMA, USA £26.50

SPARKLING WINE AND CHAMPAGNE
PERRIER-JOUËT GRAND BRUT NV, REIMES, FRANCE £9 / £50
DOM PÉRIGNON, ÉPERNAY, FRANCE £165
SPARKLING WINE, £5.50 / £21

ALL WINES ARE SUBJECT TO VINTAGES AND AVAILABILITY.

ALL TEQUILAS ARE SUBJECT TO AVAILABILITY.

ALL TEQUILAS AND MEZCAL ARE SERVED 25ML. SPIRITS AND LIQUORS ARE SERVED 50ML























OPEN 7 DAYS A WEEK 12:00 - 23:00 (14:00 - 22:30 SUNDAY)

VISIT OUR COCKTAIL BAR - THE PINK CHIHUAHUA 18:00 - 03:00 MONDAY - SATURDAY

25 - 27 BREWER STREET
WIF ORR
(020) 7734 7711
WWW.ELCAMION.CO.UK

AN OPTIONAL 12.5% SERVICE IS ADDED TO YOUR BILL