

## MEZCAL 0.75oz/1.5oz

DEL MAGUEY – ESPADIN 10/18

SANTA DOMINGO ALBARRADAS, OAXACA - 48% - COPPER  
• SPICY AND TROPICAL WITH A LONG FINISH

BOSSCAL – DURANGENSIS 12/22

DURANGO - 42% - STAINLESS STEEL  
• HERBAL WITH PASSION FRUIT

MARCA NEGRA – ENSAMBLE 14/26

SANTA MARIA LA PILA, OAXACA - 48.1% - COPPER  
• TROPICAL FRUIT WITH A SAVORY EDGE

DEL MAGUEY – ESPADIN 13/24

S. CATERINA MINAS, OAXACA - 48% - CLAY  
• EARTHY WITH DRIED STONE FRUIT

DEL MAGUEY – ESPADIN 13/24

CHICHICAPA, OAXACA - 49% - COPPER  
• RICH MOUTH FEEL WITH BLACK TEA AND CITRUS

YUU BAAL – TOBALA 20/36

SAN JUAN DEL RIO, OAXACA - 45% - COPPER  
• WILD FLOWER WITH STONE FRUIT - SMOOTH

EL JOLGORIO – TEPEZTATE 15/28

SAN BALTAZAR GUELAVILA, OAXACA - 47.9% - COPPER  
• RICH BANANA - 25 YEARS OF FLAVOUR

MARCA NEGRA – TOBALA 17/30

SAN LUIS DEL RIO, OAXACA - 48.8% - COPPER  
• FRUITY WITH A PETROL KICK

YUU BAAL – MADRECUIXE 20/36

SANTA MARIA LA PIA, OAXACA - 45% - COPPER  
• HERBAL PEPPERY AND EARTHY



LOTS TO BE DISCOVERED. ASK TO FIND OUT HOW DEEP THE RABBIT HOLE GOES.

# El Rey

FEATURE MEZCAL  
\$16/1oz  
ASK YOUR SERVER

## TOSTADAS 1PC

BEAN + CHEESE 5.95  
REFRIED BEAN,  
COTIJA, ICEBERG LETTUCE,  
TOMATILLO SALSA

CHICKEN 5.95  
CHIPOTLE, QUESO FRESCO, SEA ASPARAGUS,  
JALAPEÑO CREMA

SMOKED MARLIN 5.95  
CUCUMBER, MAYO, HABANERO

## TACOS 1PC

BEEF BRISKET 4.95  
ANCHO ADOBO,  
PINEAPPLE, CREMA, PEANUT

AL PASTOR 4.95  
GRILLED PORK, SALSA VERDE CRUDA,  
PINEAPPLE RELISH

CRISPY SQUID 4.95  
TAMARIND, COCONUT, SLAW

## MORE

QUESADILLA (2PC) 10  
QUESILLO + REFRIED BEANS  
OR QUESILLO + WILD MUSHROOM

EMPANADA (2PC) 10  
WILD MUSHROOM, QUESILLO,  
HOJA SANTA CREMA

FRIES AND CHORIZO 10  
TOCINO MAYO, BEAN SAUCE

## SNACKS

GUACAMOLE AND CHIPS 10  
COTIJA, POMEGRANATE,  
HOUSE TORTILLA CHIPS

MARINATED CUCUMBER 5  
ARBOL SALSA, CHAPULINE SALT

SHISHITOS 6.5  
ARBOL, SALT

CARAMEL PALOMITAS 6  
PILONCILLO CARAMEL  
POPCORN WITH PEANUTS

ALL TORTILLAS  
MADE WITH 100%  
FRESHLY GROUND CORN

@ELREYMEZCALBAR

BEER  
DRAUGHT \$8/16oz  
ACE HILL PILSNER  
2 X ROTATIONAL TAPS

HALF BEER AND COPITA 12  
ACE HILL PILSNER AND .75OZ OF  
MEZCAL

## BOTTLES & CANS

MOLSON STOCK ALE 5  
ONTARIO ALE, 5% 341ML

PILSNER URQUELL 6.5  
CZECH PILSNER, 4.4% 355ML

MODELO ESPECIAL 7  
MEXICAN LAGER, 4.5% 355ML  
MICHELADA + 2

NEGRA MODELO 7  
MEXICAN DUNKEL-STYLE LAGER,  
5.3% 355ML MICHELADA + 2

BLOOD BROS INNER EYE 14  
ONTARIO PALE ALE, 5.5% 500ML

DE LA SANNE TARAS BOULBA 10  
BELGIAN HOPPY ALE, 4.5% 330ML

EVIL TWIN DON NO 19  
BERLINER WEISS MANGO  
PINEAPPLE ALE, 4% 650ML

WINE  
SPARKLING  
PARES BALTA 11/55  
CAVA, PENEDES, SPAIN, N/V  
(PARELLADA, MACABEO, XARELLO)

WHITE  
ZARATE 12/60  
RAIS BAIXES, SPAIN 2015  
(ALBARIÑO)  
NORTE SUR ROSÉ 10/50  
LA MANCHA, SPAIN 2016  
(BOBAL)

RED  
KEW VINEYARDS 9/45  
"GAMAY NOIR"  
BEAMSVILLE, CANADA 2014  
(GAMAY)

EL PEDAL 11/55  
RIOJA, SPAIN, 2016  
(TEMPRANILLO)

CIDER  
FORBIDDEN CIDER 8  
ONTARIO CIDER, 6.5% 473ML  
WEST AVENUE HERITAGE DRY 12  
ONTARIO CIDER, 6.5% 500ML

EL REY

## AGAVE FAVOURITES

MARGARITA 13(+2 WITH MEZCAL)  
TEQUILA, CURACAO, LIME, SALT 2 OZ

EL REY PALOMA 13  
BLANCO TEQUILA, GRAPEFRUIT,  
PHONEZONE, PEYCHAUDS 2 OZ

ROSITA 14  
RESPOSADO, VERMOUTH,  
CAMPARI, ANGOSTURA  
3 OZ

OAXACA OLD FASHIONED 14  
TEQUILA, MEZCAL, ORANGE,  
MOLE 2 OZ

## HOUSE COCKTAILS

OPEN WINDOWS 15  
TEQUILA, MEZCAL, LIME,  
PINEAPPLE, CHILI 2 OZ

EL COCINERO 15  
DARK CUBAN RUM, MAPLE,  
SPANISH VERMOUTH,  
SALTED ANISE, ORANGE OILS  
2.75 OZ

EL NITO 14  
FINO, MEZCAL, LIME,  
PAMPLEMOUSSE, KAFFIR,  
HABANARO 2.25 OZ

THE NEW WHEELHOUSE 15  
DARK RUM, APRICOT, HONEY,  
ALLSPICE, LEMON, GRAPEFRUIT  
2.25 OZ

SCOTTISH HULA DANCER 15  
SCOTCH, MEZCAL, VERMOUTH,  
COCONUT CAMPARI 2.75 OZ

THE CARMEN SANDIEGO 14  
SCOTCH, SHERRY, BANANA,  
VANILLA, ABSINTHE 2.25 OZ



MORE BOTTLES ON OUR EXTENDED LIST!

@ELREYMEZCALBAR



SOMETHING ELSE IN MIND? LET US BUILD IT FOR YOU

@ELREYMEZCALBAR