

Wagtail
ROOFTOP BAR & RESTAURANT



CASAMIGOS SHOTS & BOTTLE SERVES

CASAMIGOS BLANCO

Casamigos Blanco Tequila, rests for 2 months and is crisp and clean with subtle hints of citrus, vanilla, and sweet agave with a smooth finish.

Shot (50ml) £20.50 ✕ Bottle £282

CASAMIGOS AÑEJO

Casamigos Añejo Tequila, aged 14 months, has a beautifully pure and refined complex aroma with soft caramel and vanilla notes. It's the perfect balance of sweetness from the Blue Weber agaves, layered with barrel oak and subtle hints of spice with a lingering smooth finish.

Shot (50ml) £22.50 ✕ Bottle £310

CASAMIGOS MEZCAL

Casamigos Mezcal is made using the artisanal method. Once harvested, the piñas are split and laid to cook for 4-6 days in earthen pits lined with volcanic or river rock. Produced in Oaxaca by a 4th generation family of Mezcaleros, it has notes of smoke and black pepper lead to a long silky finish.

Shot (50ml) £24 ✕ Bottle £331

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CASAMIGOS COCKTAILS

£18

FUEGO

Casamigos Añejo tequila, Antica Formula, Carpano Dry, Luxardo Maraschino, Angostura bitters, Bitters Truth Aztec chocolate bitter, maraschino cherry

CALOR

A twist on the spicy marg. Casamigos mezcal infused with fresh chilli, coriander, agave syrup and lime juice served on the rocks

OXÍGENO

Passion fruit Martini with Casamigos Blanco tequila



CASAMIGOS

Brought to you by those who drink it. Casamigos was founded by long-time friends and it's best enjoyed in good company. Launched in 2013, these ultra-premium tequilas are made from the finest hand-selected 100% Blue Weber agaves grown in the rich red clay soil and cool climate of Mexico's Jalisco Highlands for a minimum of seven years

HOUSE OF FRIENDS