

DRINKS

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*AGAVE
COCKTAILS
BEERS
SOFTS
OTHER SPIRITS*

temper

Private events, large parties, bespoke dinners & masterclasses available
Speak with our reservations team regarding group bookings or drop us an email
[**sohoreervations@temperrestaurant.com**](mailto:sohoreervations@temperrestaurant.com)

AGAVE

TEQUILA VS MEZCAL

WHAT IS THE DIFFERENCE?

Although technically tequila is a type of mezcal (in the same way that Champagne is to wine), it is different to all other mezcals as it's made from a specific agave variety, blue agave and must be from the state of Jalisco (or in small areas of four other states nearby) but crucially, it is processed and made in a very different way to mezcal.

*Mezcal can be made from up to 30 varieties of **agave**. Much like different grapes give different aromas and flavours in wine, the different types of agave result in very **different tasting mezcals**. Agave varies from state to state and each will have its own flavour profile. This can depend on the terrain and climate.*

*Mezcal is made all over Mexico but **only a few designated places** are allowed to actually call it mezcal. In other areas it has other names but the most common is just '**Destillado de Agave**' - **agave distillate**. Mezcal is made in **8 specific regions of Mexico**: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas and Michoacan.*

We serve our mezcals in traditional clay copitas. They are designed to release the flavours and aromas of the drink.

SIP IT SLOWLY AND ENJOY!

MEZCAL

TEPEZTATE

PIERDE ALMAS

complex, peppery, fruity

13

DEL MAGUEY WILD

bright, candied, cinnamon

11.5

TOBALA

DEL MAGUEY

sweet, fruity, cinnamon

12

PIERDE ALMAS

nutty, floral

12

LOS SIETE MISTERIOS

elegant, floral

12.5

ESPADIN

QUIQUIRIQUI JOVEN

bold, smoky, sweet

4.5

GEM & BOLT WITH DAMIANA

bright, herbaceous

7

PAPADIABLO

earthy, fruity

9

DEL MAGUEY ESPECIAL

floral, citrus, vanilla

11

All our mezcal is served in 25ml servings

MEZCAL

			KARWINSKII		
			EL JOLGORIO MEDRECUIXE		
			<i>vegetal, floral</i>		9.5
			LOS SIETE MISTERIOS BARRIL		
			<i>powerful, spicy</i>		10
			DEL MAGUEY MADRECUIXE		
			<i>elegant, tropical</i>		10.5
			PIERDE ALMAS TOBAZICHE		
			<i>complex, woody</i>		12
			OTHER AGAVES AND SINGLE VARIETIES		
			NUESTRA SOLEDAD EJUTLA		
			<i>fruits, green pepper</i>	6	
			DERRUMBES MICHOACAN		
			<i>oak smoke, pepper</i>	6.5	
			DANGEROUS DON		
			<i>coffee, smoky, chocolate</i>	8	
			ESTANCIA RAICILLA		
			<i>fresh, smoky, floral</i>	6.5	
			LOS SIETE MISTERIOS DOBA-YEJ		
			<i>floral</i>	9	
			ILEGAL ANEJO		
			<i>aged, fruity, sweet</i>	9.5	
			EL JOLGORIO BARRIL		
			<i>balanced, earthy, smoky</i>	10	
			DEL MAGUEY WILD JABALI		
			<i>woody, herbaceous</i>	10	
			PAPADIABLO ESPECIAL		
			<i>complex, sweet, smoky</i>	11	
			DEL MAGUEY SAN PEDRO TAVICHE		
			<i>complex</i>	11.5	
			PIERDE ALMAS BOTANICA +9		
			<i>gin botanicals</i>	12	

All our mezcal is served in 25ml servings

TEQUILA

BLANCO

OLMECA

dry, spice, citrus

5

OCHO

earthy, pepper, citrus

7

OLMECA ALTOS PLATA

buttery, pepper

8

CABRITO

powerful, sweet, citrus

8

CALLE 23

medium, herbaceous

8.5

REPOSADO

OLMECA

sweet, smoky, honey

6

CABRITO

oily, smooth, spicy

7.5

TAPATIO TEQUILA

woody, vegetal, spicy

8

OLMECA ALTOS

aromatic, fruity, sweet

8.5

CALLE 23

light, woody, sweet

9

All our tequila is served in 50ml servings

TEQUILA

ANEJO

CALLE 23

full bodied, woody, vanilla 10

ARETTE

smooth, aromatic, sweet 11

CENTINELA

complex, floral, spicy 13

CASAMIGOS

smooth, caramel, vanilla 16

OTHER TEQUILA

PATRON XO CAFÉ (25ml)

coffee, smooth 6.5

TAPATIO 110 PROOF

fiery 10

OCHO SINGLE BARREL

powerful, spicy, buttery 16

All our tequila is served in 50ml servings

TEMPER COCKTAILS

Our bartenders love a challenge, if you have a drink in mind or you would prefer a classic just let us know.

IRN BRU SPRITZ

tequila, Irn Bru, prosecco 10

PEACH SPRITZ

regal lively white, creme de peche, chivas regal, prosecco 10

SWEET & SPICED SPRITZ

balsazar rose, chille gin, dolin chamberyzette, prosecco 10

MEZCAL NEGRONI

mezcal, antica formula, campari, grapefruit bitters 10

BITTER NEGRONI

antica formula, triple sec, angostura bitters 10

TUMERIC NEGRONI

turmeric gin, campari, cocchi americano rosa 10

PINEAPPLE NEGRONI

tequila, manchino amaro, pineapple campari 10

CHEAPSIDE DATE

rose water gin, campari, pink grapefruit juice 10

ON THE NOSE

gin, blackberry, fennel & black pepper syrup, mezcal spray 10

SAGE ADVICE

pisco, mezcal, chartreuse, sage, pineapple 10

MR FAWLTY

white rum, basil, rice wine vinegar, lime 10

TEMPER MARY

vodka, worcestershire sauce, mustard, horseradish, tabasco 10

FIFTY SHADES OF EARL GREY

thyme infused tequila, pomegranate, earl grey tea, port 10

SEX & VIOLETS

vodka, beetroot, violet, lemon 10

EL GRAN HUMO

pineapple & habenero mezcal, white rum, kamm & sons 10

BADANANAS

dark rum, turmeric, chartreuse, coconut cream 10

SHRUBERRY MAZE

tequila, aperol, mezcal, pineapple 10

STRAWBERRY SOUR

regal rouge bold red, dolin chamberyzette, lemon, egg white 10

MOMMA'S MARGARITA

temper's smoky twist on a tommy's 10

GOODNIGHT NEW YORK

wild turkey rye, bitters, absinthe rinse, quiquiriqui served in the side 12

OTHER DRINKS

BEER & CIDER

<i>Tsingtao 4.8%</i>	4.75
<i>Estrella Inedit</i>	5.95
<i>Redchurch Bethnal Pale Ale 5.5%</i>	5.95
<i>Redchurch Hoxton Stout 6%</i>	5.95
<i>Redchurch Shoreditch Blonde 4.5%</i>	5.95
<i>Orchard Gold Cider</i>	5.5

SOFT DRINKS

<i>Temper shandy 0%</i>	4.5
<i>Earl Grey & raspberry cooler</i>	4.5
<i>Apple & grapefruit spritz</i>	4.5
<i>Green tea dashi lemonade</i>	4.5
<i>Pomegranate & Rose Spritz</i>	5
<i>Barr's Irr Bru</i>	2.8
<i>Fever tree cola</i>	2.8

MIXERS

FEVER-TREE

Indian tonic, Mediterranean tonic, naturally light tonic, aromatic tonic, spring soda, lemonade, ginger ale, ginger beer

2.5

JUICE

apple, cranberry, orange, pineapple, pink grapefruit, tomato

2.8 solo / 2.2 mixer

CHARITY WATER

we use filtered still or sparkling water at £1 per guest with half of all proceeds going to the one foundation charity

PRIVATE HIRE

SOHO

Restaurant: 187

Private Lounge: 42 (standing)

Dining Bar: 37 (dining)

Vibe: classic soho basement, big on theatre & fun

Food & drinks: tacos, tostadas, big cuts of meat, mezcal, cocktails, wine, beer

Music: 90's hip-hop, 80's classics, electro

Bespoke options: butchery & cocktail masterclasses

sohoreservations@temperrestaurant.com

CITY

Restaurant: 200/300

Private Lounge: 60 (dining/standing)

Dining Bar: 34 (dining)

Outside: 30/40 (seated/standing)

Vibe: grand industrial dining room with mezzanine & intimate booths

Food & drinks: tacos, poke, big cuts of meat, gin, cocktails, wine, beer

Music: 80's classics, power ballads, 90's hip-hop

Bespoke options: butchery, gin & cocktail masterclasses

cityreservations@temperrestaurant.com

COVENT GARDEN

Restaurant: 100

Private Lounge: 40 (dining/standing)

Dining Bar: 30 (dining)

Outside: 25

Vibe: open wood oven kitchen, big on theatre & fun

Food & drinks: tacos, wood fired meats and fish, charcuterie, vermouth, wines

Music: Old school hip-hip, funk & soul

Bespoke options: butchery masterclasses & vermouth tastings

cgreservations@temperrestaurant.com

