

SPECIALS

When they're gone... they are gone!!

STEAK FRITES TACO 12
with pommes allumettes, beef-fat béarnaise

SNACKS

AGED BEEF NACHOS 6.5
BEEF-FAT CORNBREAD, GOCHUJANG BUTTER 5.5
CARAMELISED SPICY CORN 3
GUACAMOLE 6.5
with tortilla chips
BORLOTTI, ANCHOVIES & PICKLED CHILLI 6
TEMPER TARAMA, KETA CAVIAR 6.5

BARBECUE, SMOKED MEATS & SEAFOOD

AGED BEEF SKEWERS 15.5
BEEF BRISKET, TAJIN CARNITAS 15
LAMB, KIMCHI ONION CARNITAS 16
PORK RIB, SWEET & SOUR 15.5
HERITAGE CAULIFLOWER, MOLE 13
MEZCAL PRAWNS 18
SOUR MACHA MUSSELS 15
SALMON GOOSEBERRY CEVICHE 18

TACOS

CHEESEBURGER 10
GOAT'S CHEESE 8.5
SMOKED GOAT 16
SOBER PIG 12 / DRUNKEN PIG 18
BURNT ENDS 12.5
YELLOWFIN TUNA TOSTADA 14

FOR MORE MEAT, SEE PRIME CUTS CARD

SIDES

BURRATA, LIME & JALAPEÑO 10
HOUSE SALAD 5.5
BEEF-FAT POTATOES, GARLIC RACLETTE 7.5
GRILLED HISPI CABBAGE 7
with beef fat béarnaise, corn
SWEET POTATO, SALSA MACHA 7.5
with tahini dressing, peanuts, pomegranate
TOMATO, PEACH & FENNEL SALAD 8.5

SAUCES 2.75

Beef-fat béarnaise
Chipotle sour cream
Korean barbecue
Green sauce
Bourbon pepper
Aji Amarillo mayo

SOHO

SPECIAL COCKTAILS

SUEÑO DE PIÑA 10
Absolut vodka, Aperol, lime,
passion fruit, fermented pineapple
LIGHT & SMOKY 12.5
Amores Verde Momento Mezcal,
lime, agave syrup, ginger beer
OAXACA OLD FASHIONED 12.5
Olmeca Altos Reposado tequila,
Amores Verde Momento Mezcal,
agave syrup, orange bitters
MEZCAL PALOMA 12.5
Amores Verde Momento Mezcal,
lime, grapefruit, smoked salt

MARGARITAS

MOMMA'S MARGARITA 12
Olmeca tequila, lime, agave syrup,
temper's smoked black salt
OLD TOM 15
2 years old tequila Vivir Añejo,
agave syrup, orange liqueur, lime
smoked lime salt
LYCHILLI MARGARITA 11
Olmeca tequila, lychee juice,
drop of Tabasco
PEPINO PICANTE 15
Verde Mezcal, Empirical Ayuuk,
apple juice, agave, lime,
cucumber, Tabasco

TEMPER HOUSE

PASADO DE MODA 13
Mexican Old Fashioned:
Abasolo Mexican whiskey,
Nixta corn liqueur, toffee popcorn
MENAGE A TROIS 13
Buffalo Trace bourbon, amaretto,
Vallet amaro, vanilla
MEZCAL NEGRONI 11
Mezcal Verde, Antica Formula,
Campari, grapefruit bitters
BEET THAT! 12
Havana 3yo, beetroot,
pineapple, caramel
AMARGO SPRITZ 12
Aperol, Beefeater gin, lychee juice,
Vallet Granada amaro, strawberry, lime
GRANDE HUMO 13
Habenero-pineapple infused Verde
mezcal, Havana Especial rum
aperitif, lime, soda

Please ensure you inform your server of any allergies you may have. all allergens are present in our kitchens so we cannot guarantee the absence of trace elements in any of our dishes. An optional 12.5% service charge will be added to the bill, which is split between our team

temper



t e m p e r