

## PRIVATE HIRE

### SOHO

*Restaurant: 190*

*Private Dining: 20*

*Dining Counter: 37 (dining)*

*Vibe: classic soho basement, big on theatre & fun*

*Food & drinks: tacos, steaks, mezcal, cocktails, wine, beer*

*[sohoreservations@temperrestaurant.com](mailto:sohoreservations@temperrestaurant.com)*

### CITY

*Restaurant: 140*

*Private Mezzanine: 60 (dining/standing)*

*Dining Counter: 24 (dining)*

*Outside: 28/40 (seated/standing)*

*Vibe: grand industrial dining room with mezzanine & intimate booths*

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

*[cityreservations@temperrestaurant.com](mailto:cityreservations@temperrestaurant.com)*

### COVENT GARDEN

*Restaurant: 140*

*Private Den: 60 (dining/standing)*

*Dining Counter: 30 (dining)*

*Terrace: 25*

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

*Food & drinks: tacos, wood fired meats, mezcal, wines*

*[cgreservations@temperrestaurant.com](mailto:cgreservations@temperrestaurant.com)*



temper  
**DRINKS**

**CITY**

## TEQUILA V MEZCAL

### WHAT'S THE DIFFERENCE? ... A LOT

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 around 30 varieties of agave. Much like different grape varieties give different aromas and flavours in wine, the different varieties of agave result in very different tasting mezcals. Agave varieties vary 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.

so sip it slowly and enjoy!

## SOMETHING TO CELEBRATE?

We offer  
party packages  
for large groups  
or you can even hire  
the semi-private room.

Ask the team for  
info or visit  
[temperrestaurant.com](http://temperrestaurant.com)



## FLIGHTS

Atequila and mezcal flights offer an enjoyable and educational way to discover the depth and diversity of the spirits. Whether you are a novice or a connoisseur, these flights have been curated to provide an opportunity to expand your palate and gain a deeper understanding of the craftsmanship and artistry behind these celebrated spirits.

### CAZCABEL FLIGHT 14

CAZCABEL BLANCO  
spicy, rustic, earthy  
CAZCABEL HONEY  
honey, sweet  
CAZCABEL COFFEE  
coffee, sweet

### AMORES FLIGHT 20

AMORES VERDE MOMENTO  
grass, soft smoke, fresh peach  
AMORES CUPREATA  
sweet, smoky, tropical fruits  
AMORES JOVEN ESPADIN  
smooth, cherry blossom, mango

### LOST EXPLORER FLIGHT 45

THE LOST EXPLORER ESPADIN  
red apple, ripe fruits, agave  
THE LOST EXPLORER TOBALA  
vanilla, cacao, umani  
THE LOST EXPLORER SALMIANA  
green chilli, grapefruit, fresh agave

All our flights are served in 25ml servings  
*subject to availability, due to international imports*

## TEQUILA

### BLANCO

OLMECA 7  
dry, spicy, citrus  
CAZCABEL 8  
spicy, rustic, earthy  
CODIGO 14  
earthy, citrus, sweet  
CODIGO ROSA 14  
aged in cabernet barrels  
ARTE NOM 1579 14  
buttery, herbal, pepper  
FORTALEZA 15  
vegetal, butter, pepper  
CASA DRAGONES 20  
pepper, aromatic, citrus

### REPOSADO

OLMECA ALTOS 10  
aromatic, fruity, sweet  
Vivir 11.5  
vanilla, caramel, butter  
CAZCABEL REPOSADO 10  
earthy, cinnamon, caramel  
ARTE NOM 1414 16  
salted vanilla, allspice

### AÑEJO

VIVIR AÑEJO 14  
herbal, tropical, mineral  
CASAMIGOS 16  
smooth, caramel, vanilla

All our tequilas are served in 50ml servings  
*subject to availability, due to international imports*

## MEZCAL & OTHER AGAVES

VERDE MEZCAL 5.5

candied nuts, dried fruits, sweet

AMORES ESPADÍN JOVEN 8.5

citrus, cherry blossom, cinnamon

THE LOST EXPLORER ESPADIN 9

red apple, ripe fruits, agave

AMORES CUPREATA 7.5

cacao, spice, herbaceous

DEL MAGUEY TOBALA 12

tropical fruits, cinnamon

THE LOST EXPLORER TOBALA 14.5

vanilla, cacao, umani

ILEGAL AÑEJO 10

aged, fruity, sweet

CAZCABEL HONEY 10

honey, sweet

CAZCABEL COCONUT 10

coconut, sweet

CAZCABEL COFFEE 10

coffee, sweet

PIERDE ALMAS JOVEN TOBALA 13

sweet with a long-lasting floral pattern

PIERDE ALMAS JOVEN TOBAZICHE 13

cedar wood smoke nose with plant sap and eucalyptus

THE LOST EXPLORER SALMIANA 18

green chilli, grapefruit, fresh agave

## WINE BY THE GLASS / BOTTLE

*subject to availability*

### RED 175ML / 750ML

SANGIOVESE CASA VINICOLA BOTTER, ALLEGRI 2023, PUGLIA 8 / 32

MERLOT WHALE POINT, 2024, WESTERN CAPE 9 / 35

THE IMPRESSIONIST, COSMIC CLOUD SHIRAZ 2022, WESTERN CAPE 9.5 / 37

FINCAS DE AZABACHE, RIOJA TUNANTE TEMPRANILLO 2023, 10 / 42

DFJ VINHOS, VEGA TINTO 2020, DOURO 11 / 45

PRIMITIVO DI SALENTO CASA VINICOLA BOTTER, DOPPIO PASSO 2023, PUGLIA 12 / 50

MALBEC FINCA SOPHENIA, ALTOSUR 2023, MENDOZA 13 / 54

PINOT NOIR, PARAISO, SUR EMILIANA ORGANIC 2022, CHILE 55

TANNAT PISANO FAMILY VINEYARDS, CHIMICHURRI RESERVA 2020, PROGRESO 56

BORDEAUX SUPÉRIEUR CHÂTEAU ARGADENS, 2019, BORDEAUX 64

HITO ROSADO BODEGAS CEPA 2022, RIBERA DEL DUERO 71

MALBEC FAMILIA SCHROEDER, SAURUS BARREL FERMENTED 2022, PATAGONIA 79

ZINFANDEL SCOTT FAMILY ESTATE THE PREDATOR OLD VINE 2022, ANDERSON VALLEY 90

NEBBIOLO VIÑA ESTAMPA, INSPIRACIÓN 2021, COLCHAGUA VALLEY 95

### WHITE 175ML / 750ML

GRILLO CASA VINICOLA BOTTER, ALLEGRI 2023, PUGLIA 8 / 32

CHENIN BLANC THE BOATMAN'S DRIFT, 2024, WESTERN CAPE 9 / 34

PINOT GRIGIO CA' LUCA 2023, VENETO 9.5 / 36

RIOJA BLANCO BODEGAS TARÓN 2023, RIOJA 10 / 42

VINHO VERDE AB VALLEY WINES, LOUREIRO 2023, MINHO 11 / 43

SAUVIGNON BLANC HAVOC & HARMONY 2023, MARLBOROUGH 12 / 49

CHARDONNAY FAMILIA SCHROEDER, ALPATACO 2023, PATAGONIA 53

GAVI DI GAVI VITE COLTE, MASSERIA DEI CARMELITANI SINGLE VINEYARD 2024, PIEDMONT 60

SANCERRE DOMAINE ANDRÉ NEVEU, LES LONGUES FINS 2023, LOIRE 67

ALBARIÑO NOELIA BEBELIA 2023, RÍAS BIASAS, GALICIA 73

### ROSÉ 175ML / 750ML

CARIGNAN ROSÉ LA LOUPE 2023, LANGUEDOC 9 / 35

PINOT GRIGIO ROSÉ CASA VINICOLA BOTTER, RAMATO IL BARCO 2023, VENETO 10 / 43

ROSÉ CHÂTEAU DE FONSCOLOMBE, GOLD LABEL 2023, CÔTEAUX D'AIX EN PROVENCE 64

CÔTES DE PROVENCE ROSÉ ULTIMATE PROVENCE 2022, PROVENCE 73

### SPARKLING 125ML / 750ML

PROSECCO EXTRA DRY PORTA NOVA NV, VENETO 9 / 53.5

SHARPHAM CLASSIC CUVÉE 2020, DEVON 12.5 / 68

LOMBARD, BRUT RÉFERENCE NV, CHAMPAGNE 13.5 / 78

VEUVE CLICQUOT, YELLOW LABEL BRUT NV, CHAMPAGNE 113

All our mezcals are served in 25ml servings  
*subject to availability, due to international imports*

125ml glass also available upon request

## BEERS, CIDERS & SOFTS

### BEER / CIDER

#### DRAUGHT

ASAHI 5% 7.20

ORBIT NICO 4.8% 6.5

HACKNEY BREWERY BOOGIE VAN 5.5% 7.20

#### BOTTLE

ASAHI 5.2% 6

MODELO ESPECIAL 4.5% 6

MEANTIME PRIME PALE ALE 4.3% 5.5

CORNISH CIDER 5% 8.5

ASAHI 0.0% 5

### NON-ALCOHOLIC

EARL GREY-RASPBERRY COOLER 4.5

APPLE & GRAPEFRUIT SPRITZ 4.5

LIGHTENING 7

Botivo spirit 0%, ginger ale & lime

### SOFT DRINKS

COCA-COLA & DIET COKE 3.5

DOUBLE DUTCH 3.5

Indian tonic, skinny tonic, ginger beer,  
ginger ale, lemonade, spring soda

## OTHER SPIRITS

### GIN

BEEFEATER DRY, UK 40% 7

BEEFEATER PINK, UK 37.5% 7

BULLDOG, UK 40% 8

EAST LONDON GIN, UK 40% 8.50

HEPPLE, UK 45% 8.50

HENDRICK'S, SCOTLAND 41.4% 9

AVIATION, USA 42% 10

MONKEY 47, GERMANY 47% 12

ELEPHANT SLOE GIN, GER 35% 12

### VODKA

ABSOLUT, SWEDEN 40% 7

KETEL ONE, HOLLAND 40% 8

KETEL CITRON, HOLLAND 40% 9

CHASE, UK 40% 10

GREY GOOSE, FRANCE 40% 11

CRYSTAL HEAD, CANADA 40% 12

### RUM

HAVANA 3YO, CUBA 40% 7

HAVANA ANEJO, CUBA 40% 7

CUT'S SPICED 37.5% 7

### COGNAC

HENNESSY VS 40% 11

### LIQUEURS

APEROL 11% 6

CAMPARI 25% 6

LAZZARONI AMARETTO 24% 6

CHAMBORD 16.5% 7

LIMONCELLO DI CAPRI 30% 7

### JAPANESE WHISKEY

NIKKA DAYS 40% 15

HIBIKI 43% 19

YAMAZAKI 43% 19

### AMERICAN WHISKEY BOURBON

BUFFALO TRACE 40% 7

EVAN WILLIAMS 43% 8

FOUR ROSES SMALL BATCH 45% 10

EAGLE RARE 10YRS 45% 11

ELIJAH CRAIG 47% 13

MITCHER'S 45.7% 15

### AMERICAN WHISKEY RYE

RITTENHOUSE 50% 12

### IRISH WHISKEY

JAMESON BLACK BARREL 40% 11

### SCOTCH WHISKEY

CHIVAS REGAL 12YRS 40% 9

GLASGOW BLEND 43% 10

OBAN 14YRS 43% 19

GLENFARCLAS 15YRS 46% 17

BRUICHLADDICH THE CLASSIC

LADDIE 50% 19

### MEXICAN WHISKY

ABASOLO, JILOTEPEC 40% 10

All our spirits are served in 50ml servings  
*subject to availability, due to international imports*

# COCKTAILS

## CLASSICS

### MOJITO 11.50

white rum, lime, mint, sugar, soda

### COSMOPOLITAN 11.50

Absolut vodka, triple sec, cranberry, lime

### RASPBERRY BELLINI 11.50

raspberry purée, Prosecco

### PALOMA 11.50

tequila, grapefruit juice, soda

### PIÑA COLADA 11.50

white rum, pineapple juice, coconut cream

## TEMPER SIGNATURE

### MEZCAL NEGRONI 13

Amores Verde Momento Mezcal, Antica Formula, Campari, grapefruit bitters

### AMARGO SPRITZ 13

Aperol, Beefeater gin, lychee juice, Vallet Granada amargo, strawberry, lime

### OLD TOM 15

2 years old tequila Vivir Añejo, agave syrup, lime, smoked lime salt

### MOMMA'S MARGARITA 13

Olmecca tequila, lime, agave syrup, temper's smoked black salt

### TEMPER MARY 11

Absolut vodka, tomato juice. Worcestershire sauce, mustard, horseradish, Tabasco

## TEMPER HOUSE

### LYCHILLI MARGARITA 12

Olmecca tequila, lychee juice, lime, drop of Tabasco

### PEPINO PICANTE 15

Amores Verde Momento Mezcal, Empirical Ayuuk, apple juice, agave, lime, cucumber, Tabasco

### SUEÑO DE PIÑA 11

Absolut vodka, Aperol, lime, passion fruit, fermented pineapple

### LIGHT & SMOKY 14

Amores Verde Momento Mezcal, lime, agave syrup, ginger beer

### OAXACA OLD FASHIONED 13

Cazcabel Reposado tequila, Amores Verde Momento Mezcal, agave syrup, orange bitters

### MEZCAL PALOMA 14

Amores Verdes, Mezcal, lime, grapefruit, smoked salt

## SWEET TREATS

### MODENA MANHATTAN 13

Buffalo Trace bourbon, balsamic vinegar, sweet vermouth, vanilla, chocolate bitters

### LE'MON CHERI 13

Buffalo Trace bourbon, lemon curd, lime

### TEMPER SNOG 13

Amores Verde Momento Mezcal, espresso & Caffé Borghetti

### TEMPER ESPRESSO MARTINI 14

Vodka, espresso & Caffé Borghetti