



Tequila

LA BONITA MARGARITA

The Classic tequila cocktail, served on the rocks.

Fresh lime, Tromba tequila blanco, Triple Sec

+ dash of Agave Nectar to make your
day or night a celebration!

— \$17 —

EL MACHO TOMMY'S MARGARITA

This sibling of the classic Margarita replaces

Triple Sec liquor with Agave Nectar

which boosts the Tromba tequila...

turning it into a sweet + sour delight!

— \$17 —

EL FUEGO SPICY MARGARITA

Signature Cocktail

Choose mild or hot if you dare! Your fave Margarita

but with Chile infused Tromba tequila blanco...

it will warm you from the inside out!

— \$18 —





Tequila

LA MUY PALOMA

Served straight up, this is a traditional drink,
served at any street corner in Mexico...

It's a refreshing combination of Fortaleza tequila
blanco, tart + dry pink grapefruit soda + freshness
of lime, simple syrup + rosemary is a
little extra, but just enough!

— \$16 —

JALISCO MULE

This fiery ginger with a twist of Tequila
is the perfect winter warmer

— \$17 —





Mezcal

MEZCAL SOUR

Oh what a night! A combination of Xicaru Mezcal,
lemon juice, agave nectar, egg white + a dash
of bitters for good measure

— \$18 —

OAXACA OLD FASHIONED

Show them how it's done. Tromba Tequila reposado
+ Xicaru Mezcal, agave nectar for sweetness
+ bitters served over ice + orange peel.

— \$20 —





Rum

LA DULCITA CAIPIRINHA

Sweet pineapple + spicy chile flavours
with a splash of rum....winter just turned
into a Rio De Janeiro summer

— \$17 —

EL CUBANO HIGHBALL

It's all good...muy bueno with Rum Diaries
Spiced Rum, Ginger beer, bitters

— \$17 —





Pisco

EL POETA PISCO SOUR

The taste of Pisco is like a delicate + fine rose,
mixed in with all the other ingredients,
it's like a beautiful poem

— \$17 —

Vodka

LA FIESTA STRAWBERRY DAIQUIRI

Get the party started with this sweetie...
Wybrowka Vodka, fresh strawberries,
strawberry syrup with a dash of lime juice

— \$18 —





Gin

MEXICAN COLLINS

For the ones who like something traditional...

Tanqueray gin, soda water + simple syrup.

It's fresh + hits the spot every time!

— \$17 —

EL MORENO ESPRESSO MARTINI

Two words: amazing + strong

— \$20 —





BEER & CIDER

MEXICAN

TECATE - LAGER (BAJA CALIFORNIA)	\$6
PACIFICO - MEXICAN PILSNER (MAZATLÁN)	\$10
CORONA - PALE LAGER (MEXICO CITY)	\$9
DOS EQUIS - LAGER (MONTERREY)	\$9
NEGRA MODELO - DUNKEL-STYLE LAGER (MEXICO CITY)	\$11
MAKE ANY BEER INTO A MICHELADA A GREAT HANGOVER CURE	+\$4

LOCAL

Rotating local craft beer, check your friendly
waiter whats in the fridge





SOFT DRINKS

BÚHO SODA - 355ML

Tamarind / Chilli \$6

Cola \$6

Mango / Maracuyá \$6

Orange / Mandarin \$6

Lemon / Mint \$6

CABI SODA - 250ML

Grapefruit \$5

Lemon \$5

Ginger beer \$5

MINERAL WATER - 650ML

Agua de Piedra \$8





NON ALCOHOLIC

Lemon, Lime and Bitters	\$6
Agua fresca Jamaica flower	\$7.5

COFFEE

A Latin American full strength ground coffee, roasted in locally served in the traditional way. This simple 'pour over' style coffee is brewed with hot water, infused with cinnamon, star annise + other spices. This beautiful aromatic blend of flavours is a great way to end your meal with dessert or on its own.

1 Cup	\$4
4 Cup Carafe	\$10





WINE

REDS

	GL	BT
JED MALBEC (Mendoza, Argentina)	\$11.5	\$49
CASA LLUCH TEMPRANILLO (Valencia, Spain)	\$10.5	\$42
PINTO PINOT NOIR (Patagonia, Argentina)	\$12	\$52
FOXKEYS HANGOUT PINOT NOIR (Mornington Peninsula, Victoria)	\$13	\$59
TREVELEN FARM CABERNET SAUVIGNON (Cranbrook, Western Australia)	\$11	\$45
HITHER & YON SHIRAZ (McLaren Vale South Australia)	\$11.5	\$49





WINE

WHITES

	GL	BT
FOXKEYS HANGOUT CHARDONNAY (Mornington Peninsula, Victoria)	\$12.5	\$57
JED PINOT GRIGIO (Mendoza, Argentina)	\$11	\$47
MRS BOND SAUVIGNON BLANC (Malborough, New Zealand)	\$10.5	\$42
TERRATLANTICA ALBARIÑO (Rias Baixas, Spain)	\$12	\$52

ROSÉ / SPARKLING

	GL	BT
CASA LLUCH ROSÉ (Valencia, Spain)	\$10	\$40
LOUIS GRANGE SPARKLING ROSÉ (Mornington Peninsula, Victoria)	\$11	\$45





TEQUILA / MEZCAL

Tromba Blanco Add a Sangrita or Verdita chaser	\$10
Tromba Reposado	\$12
Tromba Añejo	\$14
Calle 23 Blanco	\$14
Calle 23 Reposado	\$14
Calle 23 Añejo	\$16
Fortaleza Blanco	\$16
Fortaleza Reposado	\$19
Fortaleza Añejo	\$21
Jose Cuervo Familia Blanco	\$18
Patrón Silver	\$13
Patrón Reposado	\$15
Patrón Añejo	\$17
Patrón XO cafe	\$12
Xicaru Mezcal	\$12
Vago Mezcal	\$16





TEQUILA FLIGHTS

Enjoy a selection of the best tequilas
from our favourite tequilerias

TROMBA

\$28

Highlands of Jalisco, Mexico

Steam cooked for 25 to 30 hours

BLANCO: Caramelised agave, pineapple, white pepper

REPOSADO: Pure cacao, walnut and almond

AÑEJO: Chocolate, buttered popcorn, apple and peach

CALLE 23

\$30

Tepatitlán - Highlands of Jalisco, Mexico

Double distilled in pot stills with copper steamers

BLANCO: Agave, Granny Smith apples, pears

REPOSADO: Roasted peppers, fresh figs, spices

AÑEJO: Cracked coffee, tobacco, vanilla





TEQUILA FLIGHTS

Enjoy a selection of the best tequilas
from our favourite tequilerias

FORTALEZA

\$45

Tequila, Lowlands of Jalisco, Mexico

100% stone crushed, double distilled

BLANCO: Citrus, vanilla, basil

REPOSADO: Cooked agave, apple, cinnamon

AÑEJO: Butterscotch, caramel, hazelnut

PATRÓN

\$35

Atotonilco - Highlands of Jalisco, Mexico

Fermented for 3 days, distilled and aged
in handmade barrels.

SILVER: Agave, smooth & sweet, hint of citrus

REPOSADO: Agave, oak wood, honey

AÑEJO: Vanilla, raisins, chocolate





SPIRITS

All spirits are served with your choice of Cola,
Lemon Squash, Soda Water, Ginger Ale or Tonic.

Ezra Brooks Bourbon	\$10
Naked Grouse Scotch	\$10
Rum Diary Spiced Rum	\$12
Wybrowka Vodka	\$10
Bombay Sapphire Gin	\$10
Tanqueray Gin	\$10
Monkey 47 Gin	\$14
Pimms	\$10

