

# Drinks



**CERVEZA** ★

Tacate Tin	\$6.5
Sol	\$7.0
Pacifico	\$8.5
Negra Modelo	\$8.5
Light	\$6.0
VB (South of the border) Tin	\$6.5
Michelada	+\$1

(salty, spicy stuff Mexicans put in their beers)

## HORCHATA

Rice water, milk, cinnamon, vanilla. Kinda like a watery milkshake but tastes heaps better than it sounds hahaha! \$5

Def's add Spiced Rum \$12

## SOFTIES

Coke	\$3.5
Diet Coke	\$3.5
Fanta	\$3.5
Sprite	\$3.5



## COCKTAILS

YYY

**MARGARITAS** 🍹

- Classic - lime, tequila, agave \$15
- Spicy - add some jalapeño \$15
- Frozen - either of the above flavours \$15
- Orange and Passionfruit \$15

**PALOMA**

Grapefruit Soda + Tromba Blanco \$14

**ESPRESSO MARCINI**

Kahlua is from Mexico... so yeah!! \$16

**VINTAGE TEQUILA SUNRISE**

no OJ; we're sketchy on the exact history, but this version is good. \$13

**BLOODY JOSE**

Hair of the dog! tomato, jalapeño, tequila \$13

## Sangria FRESH AS iii \$9

- > Red wine - cinnamon + citrus
- > White wine - pineapple, ginger + mint

## Wine is fine

<b>Sparkling</b>		
Lana Prosecco - King Valley Vic	7	36
<b>White</b>		
MVO Pinot Grigio - Mornington Peninsula Vic	7.5	30
<b>Rose</b>		
Kennedy 'Pink Hills' Rosé - Heathcote Vic	8	32
<b>Red</b>		
Yering Station 'Village' Pinot Noir - Yarra Valley Vic	9.5	39



Tequila's name is derived from a town in the state of Jalisco, central Mexico. Similar to Champagne in France, tequila may only be produced in the state of Jalisco. Tequila is made from the heart of the blue agave plant (piña) and is harvested by workers called jimadores.

Hand icon, Mustache icon, Agave bottle icon

AGE ↑ ↑ ↑ ↑ ↓ ↓ ↓ ↓

	<<<< BRAND >>>>			
	EL JIMADOR	HERRADURA	ESPOLON	TROMBA
<b>BLANCO</b> "white" tequila Aged for less than 2 months	<b>\$9</b> agave / fruit / spice	<b>\$13</b> agave nose / pepper / salt	<b>\$8</b> agave / fruit / light finish	<b>\$11</b> floral / sweet / sharp
<b>REPOSADO</b> "rested" tequila Aged from 2 months - 1 year	<b>\$7</b> olives / smoke / light vanilla	<b>\$14</b> floral nose / sweet / oak / pepper	<b>\$8</b> caramel / tropical fruit / spicy finish	<b>\$13</b> oak / cacao / tropical fruit
<b>ANEJO</b> "mature" tequila Aged for 1 - 3 years	<b>\$10</b> vanilla / caramel / roasted fruit / spices	<b>\$15</b> sweet / oak / pepper / vanilla	<b>\$13</b> wood / dried fruits / butterscotch	<b>\$16</b> sweet / chocolate / fruit

<<<< REGION >>>>

<b>Lowlands</b>	<b>HIGHLANDS</b>
← Lowlands - black volcanic soil, warmer climate, agave plants grow faster and have less sugar content.	→ Highlands - nutrient rich red clay soil, cooler climate, agave plants grow slower and develop a higher sugar content.

## CHASERS

MAKES TEQUILA EVEN AWESOMER!  
**\$1.50**

**SANGRICA**  
think tomato, orange and spicy.

**EL VOCHO**  
think pineapple, mint - next level

## MEZCAL

The word Mezcal is derived from a saying which means 'oven cooked agave'. It's production is not regulated like Tequila (José grabs his unmarked bottles in the local back streets!). Mezcal is made from the maguey plant - a type of agave.

> Mezcal Amores Espadi \$12

## Patron

**\$10**

- > Café
- > Cocola