

Drinks



Tecate Tin	\$7.5
Sol	\$8.0
Corona	\$8.5
Pacifico	\$9.0
Negra Modelo	\$9.0
Light	\$7.5
VB (South of the border) Tin	\$7.5
Michelada	+\$2

(salty, spicy stuff Mexicans put in their beers)

Wine is fine

Sparkling
Montara Prosecco - Grampians Vic 10 48

White
821 Sauvignon Blanc - Marlborough NZ 39
Bleasdale Pinot Gris - Adelaide Hills SA 10 42
Bellvale Chardonnay - Gippsland Vic 52

Rose
Torres Tempranillo Rosé - Spain 10 42
Nuits Folles Grenache Rosé - France 49

Red
San Pietro Pinot Noir - Mornington Vic 52
'Sangre de Torro' Grenache - Spain 10 42
Boucher Shiraz - Heathcote Vic 49



COCKTAILS

MARGARITAS

- Classic - lime, tequila, agave \$16
- Spicy - add some jalapeño \$16
- Frozen - rotating flavours - ask us! \$17
- Orange and Passionfruit \$16
- 1800 Coconut and Pineapple \$18

MEZCAL-ARICA

Mezcal, lemon, agave \$18

PALOMA (Mexican classic!)

Grapefruit Soda, lime + Herradura Blanco \$16 / \$42 Jug

HORCHATA AND RUM

Horchata with Spiced Rum \$15

ESPRESSO MARCINI

Kahlua is from Mexico... so yeah!! \$18

BLOODY JOSE

Hair of the dog! tomato, jalapeño, tequila \$16

Sangria FRESH AS ⁱⁱⁱ

\$10 / \$29 Jug

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

HORCHATA

Rice water, milk, cinnamon, vanilla \$5

Kinda like a watery milkshake but tastes heaps better than it sounds hahaha!

SOFTIES

Jarritos - Mexican soda \$6
Ask us which flavours we've got...

MARGARITA Mocktail \$8
Coke, Diet, Sprite, Fanta \$3.5



Chase ya tequila with a delicious Chaser!

	EL JIMADOR	HERRADURA	ESPOLON	TROMBA
BLANCO "white" tequila Aged for less than 2 months	\$10 agave / fruit / spice	\$13 agave nose / pepper / salt	\$10 agave / fruit / light finish	\$12 floral / sweet / sharp
REPOSADO "rested" tequila Aged from 2 months - 1 year	\$9 olives / smoke / light vanilla	\$14 floral nose / sweet / oak / pepper	\$10 caramel / tropical fruit / spicy finish	\$13 oak / cacao / tropical fruit
AÑEJO "mature" tequila Aged for 1 - 3 years	\$11 vanilla / caramel / roasted fruit / spices	\$15 sweet / oak / pepper / vanilla	\$14 wood / dried fruits / butterscotch	\$16 sweet / chocolate / fruit

AGE

REGION
Lowlands HIGHLANDS

CHASERS \$2

SANGRICA
think tomato, orange and spicy.

EL VOCHO
think pineapple, mint and sweet

MEZCAL and more TEQUILA

Ask us to see José's extended menu of delicious agave nectar!!



Patron

You know it!
Sweet, sweet liqueur
\$12
> Café Patrón
> Cocoa Patrón