



COCKTAILS

LOS CÓCTELES



PROSECCO Y PALETITAS

La Gioiosa Prosecco, Paleta

19



EL BURRO

Illegal Mezcal Joven, 1800 Coconut Tequila, Campari, Plantation OFTD Rum, Plantation Pineapple Rum, Passionfruit, Agave Syrup, Pineapple Juice, Orange Juice, Lime

28



MEZCAL NEGRONI

Del Maguey Vida Mezcal, Cynar, Cinzano Rosso, Averna, Aztec Chocolate Bitters

26



STONE WALL

El Jimador Reposado, Del Maguey Vida Mezcal, Pomegranate Liqueur, Habanero Apple Juice

23





MEZCAL SUN-RISA

El Jimador Blanco, Del Maguey Vida Mezcal,
Bitter Orange Juice, Habanero & Hibiscus

22



MEXPRESSO MARTINI

El Jimador Reposado, Kahlua, Coffee, Agave Syrup

22



COMO LA FLOR

Illegal Mezcal Joven, Aperol, Agave Syrup,
Grapefruit Juice, Lime, Habanero Tincture

26



EL DIABLO SWIZZLE

Jose Cuervo Tradicional Silver, Cassis, Lime,
Ginger Beer

22





\$18



FROZEN STEALTH MARGARITA



**El Jimador Blanco, St-Germain Elderflower Liqueur,
Agave Syrup, Lime, Cucumber Purée**





WINE & SPIRITS

TEQUILA



100% Blue Agave

**Tequila made from 100% Blue Agave Plant.
No other sugars are added during fermentation,
this results in more flavour and a stronger agave aroma.**

BLANCO

Unaged to 2 months, expect agave forward, bright citrus & green flavours.

El Jimador Blanco	15
Jose Cuervo Tradicional Silver	17.5
Don Julio Blanco	16.5
Herradura Plata Silver	16.5
Calle 23 Blanco	17.5
Sesion Blanco	17.5
Casamigos Blanco	19.5
Milagro Select Barrel Reserve Silver	19.5
Patron Silver	21
Ocho 8 Blanco	21
Fortaleza Blanco	30
Patron Gran Platinum	71



REPOSADO

Meaning rested, aged from 2 to 11 months most commonly in ex-American oak barrels, golden hues lend to notes of caramel, vanilla & citrus.

El Jimador Reposado	12.5
Herradura Reposado	17.5
Don Julio Reposado	18.5
Casamigos Reposado	19.5
Tromba Tequila Reposado	19.5
Ocho Reposado	20
Calle 23 Reposado	21.5
La Gritona Reposado	22.5
Patron Reposado	23
Siete Leguas Reposado	23
Tequila Blu Reposado	23
Dulce Vida Organic Reposado	32
Tequila Fortaleza Reposado	32.5
Clase Azul Reposado	65.5

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AÑEJO

Translating to aged, aged between 12 months & 3 years in oak barrels (under 600 litres) which lend many characteristics to the spirit, think cognac, complex honyed notes.

Tres Generaciones Añejo	17
Herradura Añejo	18.5
Don Julio Añejo	19.5
Calle 23 Añejo	23
Casamigos Añejo	23
Tromba Añejo	23
Patron Añejo	23
Dulce Vida Organic Añejo	28
Siete Leguas Añejo	29
Jose Cuervo Tequila Reserva de la Familia Añejo	36
Don Julio 1942 Añejo	49
Herradura Seleccion Suprema Extra Añejo	85
Gran Patron Piedra Extra Añejo	78.5
Herradura Legend Añejo	38

OTHERS

1800 Tequila Coconut	16.5
Patron Tequila XO Cafe	21

MEZCAL



100% Artesanal Mezcal

Despite the two spirits coming from the same plant, tequila and mezcal can be like night and day. Mezcal is more smokey, herbaceous, spicy and savoury than tequila as the agaves are roasted underground (rather than cooked in an oven).

JALISCO

Raicilla de Costa las Perlas 24.5
(Amarillo and Verde)

OAXACA

Commonly espadin based, celebrating the central mezcal power house of Mexico.

Del Maguey Vida Mezcal	19.5
Illegal Mezcal Joven	19.5
Gracias A Dios Espadin	20.5
Alipus San Luis Blanco	21.5
Madre Mezcal Ensemble	22
Casamigos Mezcal	23
Del Maguey Chichicapa	26
Los Agaves Cupreata & Espadin Joven	25.5
Los Siete Misterios Espadin Cuishe	33.5

MEZCAL

100% Artesanal Mezcal



AGED

Mezcal rested in oak casks.

Illegal Reposado Mezcal	23
Don Amado Reposado Mezcal	25.5
Don Amado Añejo Mezcal	29.5
Illegal Añejo Mezcal	35

PECHUGA

Translating as breast, spices & protein are added during the second distillation to create a rich spiced profile.

El Jolgorio Pechuga	42.5
Los Siete Misterios Pechuga	50.5

MEZCAL CREMA

Full strength mezcal lengthened with agave nectar.

Del Maguey Crema de Mezcal	18.5
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SPIRITS



VODKA

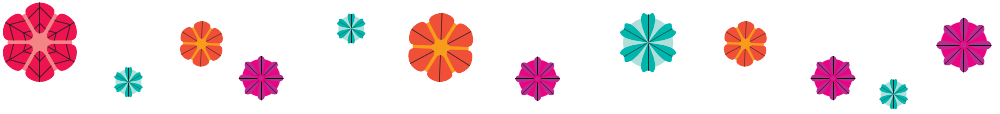
Smirnoff Red	12.5
Belvedere	17.5
Grey Goose	19.5

GIN

Gordon's	12.5
Hendrick's	16.5
Malfy Pink Grapefruit	17.5
Four Pillars Bloody Shiraz	19.5
Gracias A Dios Agave	23

RUM

Bundaberg Rum UP	13
Bacardi	13.5
Captain Morgan Spiced	14.5
Havana Club Años 3yo	15
Havana Club Añejo 7yo	16.5
Plantation Pineapple Original Dark Rum	16.5
Plantation OFTD 'Artisanal' Rum	21.5



SCOTCH

Johnnie Walker Red	12.5
Monkey Shoulder	15
Chivas 13yo Tequila Cask Finish	17.5
Glenfiddich Fire and Cane	17.5
Ardbeg 10yo	18
Talisker GoT House Greyjoy	19.5

BOURBON/WHISKEY

George Dickel The One No.8	12.5
Canadian Club	13.5
Jack Daniel's Tennessee	14.5
Jameson	15.5
Gospel Straight Rye	17.5
Woodford Reserve	17.5
Starward Wine Cask Single Malt	18.5
Michters Single Barrel Rye	20.5

WINE



PROSECCO

La Gioiosa Prosecco Superiore

Veneto, Italy

18/85

WHITE

Mud House Sauvignon Blanc

Marlborough, New Zealand

17/72

Robert Oatley 'Signature Series' Chardonnay

Margaret River, WA

20/85

ROSÉ

Wicks Estate Rosé

Adelaide Hills, SA

18/75

RED

Babich Pinot Noir

Marlborough, New Zealand

17/72

Four In Hand Shiraz

Barossa Valley, SA

20/85

BEER

ON TAP

	schooner
Great Northern Super Crisp Lager	10.1
Carlton Draught	10.6

BOTTLE

Great Northern Zero Alcohol Free	11.5
Corona	13.5
Pacifico Clara	13.5
Stone & Wood Pacific Ale	13.5
Pipsqueak Apple Cider	14.2

CAN

Balter Cerveza	12.5
New Belgium Voodoo Ranger Hazy IPA	13.5
Pirate Life South Coast Pale Ale	13.5

SOFTS/WATER/JUICE

Jarritos (MEXICAN SOFT DRINK)	7
Lime, Mandarin, Watermelon	
Fever Tree Pink Grapefruit Soda	7
Cascade Bottle 330ml	6.8
Soda Water, Tonic Water, Dry Ginger Ale	
Soft Drinks by Bottle 390ml	5.8
Coke, Coke No Sugar, Sprite	
Soft Drinks by Glass	5
Coke, Coke No Sugar, Sprite, Lift, Fanta Raspberry	
Bundaberg Ginger Beer	7
Red Bull	9
Juice	5.8
Orange, Apple, Pineapple	
Mount Franklin Water	4.8



FOOD

FOR THE TABLE

GUACAMOLE & TORTILLA CHIPS

14

CHIPS & 3 SALSAS

Pico de gallo, habanero, tomatillo / 14

JALAPEÑO POPPERS

Agave dip / 15

TACOS

MARINATED HANGER STEAK

Hard & soft tortilla, grilled hanger steak, sherry onions, coriander, black garlic / 20

NACHOS

MOLE CHICKEN

Poached chicken, Oaxacan mole negro, red cabbage, cotija, jalapeño, melted cheese / 23

SWEETCORN

Charred sweetcorn, black garlic crema, cotija, pickled guindilla, corn salsa, coriander, melted cheese / 19

DESSERT

CHURROS

Abuelita chocolate sauce, cinnamon sugar / 12