

Sit back, order up and vibe with us!

Our food and drinks are a fresh, modern approach to Mexican cuisine. We can cater to all tastes, and will try to accommodate any dietary requirements you may have. Please let your server know if you have any questions.

No More Plastic Straws!

Please note, that we are no longer serving drinks with plastic straws.

Nobody sucks here anymore!

Our drinks are all designed around this, however if you would like to purchase a reusable take-home metal straw, they are available for purchase for \$1.

Join the movement!

Visit thelastplasticstraw.org to learn more

Margaritas

Classic Margarita 17

Tequila + Lime + Triple Sec

Tommy Margarita 17

Tequila + Lime + Agave

Bonita Margarita 17

Tequila + Lime + Candied Jalapeños + Lemon
Fresh Cucumber Juice + Chipotle Salt Rim

Coconut Margarita 17

Tequila + Coconut Liqueur + Lime + Agave

Mezcal Margarita 17

Mezcal + Triple Sec + Lime + Agave + Rosemary Salt Rim

Tom Yum Margarita 18

1800 Coconut Tequila + Lime + Kaffir Lime + Fresh Chilli
Lemon Grass + Ginger + Grapefruit

Sangria

Bonita Sangria Glass 9 Jug 32

Tinto • Blanco • Rosada

w Seasonal Fruits

Uno

Feet, what do I need you for when I have wings to fly?

Cócteles

Tiny Dancer 17

Fruity & fabulous like the Rocketman himself, this little number will have your toes a twinklin'!

Vodka + Vanilla Liqueur + Raspberry + Lemon + Egg White

Mama Cass 17

Make your own kind of music with this delightful, full bodied baby!

Vodka + Passionfruit + Elderflower Liqueur + Fresh Mint + Pineapple Juice

Gin-dependent Woman 17

A man's money will never excite an independent woman... Except if there's gin involved!

Gin + Pomegranate Liqueur + Cranberry + Lemon + Cava

A Bloody Good Thyme! 17

Need we say more?! Cool off with this fresh & zesty mix!

Gin + Blood Orange + Grapefruit + Rosemary + Thyme + Lime

Agave You My Heart 18

This Mezcal sour really knows how to tickle your pickle... One sip and you'll be hooked on her heart strings!

Casamigos Mezcal + Lemon + Agave + Egg White

Spicy Sailor 18

Sea turtles, mate...

Sailor Jerry Spiced Rum + Kraken Dark Spiced + Lime + Triple Sec + Orgeat

Pretty Boy 20

Strap on your vagabond shoes and start spreadin' the news, this twist on a Manhattan is bound to make your little town blues melt away!

Woodford Reserve Bourbon + Licor 43 + Dry Vermouth + Chocolate Bitters

Do

Cerveza

Tap Beers 9

Ask about our rotating selection of locally made craft beers from



By the bottle/can

| | |
|--|---|
| Balter Captain Sensible 8 Currumbin | Dos Equis 8 Mexico |
| Burleigh Bighead 9 Burleigh Heads | Corona 8 Mexico |
| Stone & Wood Pacific Ale 9 Byron Bay | Monteiths Apple Cider 9 New Zealand |

*I tried to drown my sorrows,
but the bastards learned how to swim,
and now i am overwhelmed by this
decent and good feeling.*

*Espumoso y
Vino Rosado*

Lonia 11/48

Cava Brut - Catalonia, Spain

Conde Valdemar 9/44

Rosé - Rioja, Spain

Vina San Juan 8/40

Chardonnay + Verdejo + Viura - La Mancha, Spain

Saint Clair 11/48

Sauvignon Blanc - Marlborough, NZ

La La Land 10/46

Pinot Gris - Melbourne, Vic

Fat Bastard 9/42

Chardonnay - California, USA

Jim Barry 9/44

Riesling - Clare Valley, SA

Torres Vina Esmeralda 9/44

Moscato - Catalonia, Spain

*They thought I was a Surrealist,
but I wasn't. I never painted dreams.*

I painted my own reality.

Vino

Vina San Juan 8/40

Merlot + Syrah + Tempranillo - Le Mancha, Spain

Earthworks 9/44

Shiraz - Barossa, SA

Snake + Herring 12/54

Pinot Noir - Wide Open Road, WA

Sister's Run 11/48

Cabernet Sauvignon - Coonawarra, SA

Torres Altos Ibericos 13/58

Tempranillo - Labastida, Spain

Tinto

Vodka

| | |
|------------|----|
| Eristoff | 8 |
| Stoli | 9 |
| Zubrowka | 10 |
| Belvedere | 11 |
| Grey Goose | 12 |

Gin

| | |
|-----------------|----|
| Bombay Dry | 8 |
| Bombay Sapphire | 9 |
| Four Pillars | 11 |
| Ink | 12 |
| The Botanist | 13 |
| Hendrick's | 14 |

Rum

| | |
|------------------------|----|
| Bacardi Carta Blanca | 8 |
| Mount Gay Black Barrel | 8 |
| Sailor Jerry - Spiced | 10 |
| Kraken Dark - Spiced | 11 |
| Flor De Cana 7 yr | 12 |

Bourbon

| | |
|------------------|----|
| Jack Daniels | 8 |
| Makers Mark | 10 |
| Gentleman Jack | 11 |
| Woodford Reserve | 12 |

Scotch - Whisky

| | |
|---------------------|----|
| Dewar's 12yo | 8 |
| Canadian Club | 9 |
| Jameson Irish | 9 |
| Johnny Walker Black | 10 |
| Glenmorangie 10yo | 12 |
| Chivas Regal 12yo | 13 |

Flip through to see our huge range of 100+

Tequila y Mezcal

Delicious after dinner treats to round your meal off

Kahlua

7

Tia Maria

8

Disaronno

9

Limoncello

8

Chambord

9

Baileys

8

Montenegro

9

No Alcohólico

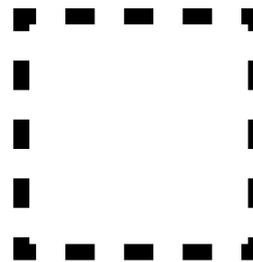
The Usual Suspects 4

- Coke
- Coke Zero
- Diet Coke
- Sprite
- Solo
- Ginger Beer

Ripe 'n' Juicy 4

- Orange
- Pineapple
- Apple
- Grapefruit
- Cranberry

Te:



amo



quila

The History of Tequila

The Agave plant uses can be dated as far back as 12,000 years ago by ancient Mesoamericans who would use the agave fibres to make their cloths, tools and construction material.

The Aztecs were the first to use the Agave plant as an edible good, fermenting the sap from the agave plant to create their ceremonial wine they called "Pulque". The nectar was so important to the Aztecs that they worshipped The Mayahuel, Goddess of the Maguey plant and her husband Patecatl, God of the Pulque. The Aztecs claimed that drinking the beloved nectar gave them visions or brought them closer to the Gods - or what we now call

"getting smashed"

The art of distillation to the Agave plant first occurred when the Spanish arrived to what is now Mexico. This was originally called "Vino de Mezcal" and has now evolved into what we know today as Tequila.

Mexican law dictates that Tequila can only be made from one specific type of Agave plant, the Blue Agave, native to the central Western Highlands of Mexico, predominantly Jalisco, which is typically grown for at least 8 years before the plant is then harvested to make tequila.

Tequila

Generally unnamed to highlight zesty flavours of sweet agave.

If you're looking for a classic bitch-slap across the face, a good old Blanco will never let you down! Blanco Tequilas are aged up to 60 days in either a stainless steel or oak barrel. The short ageing process is what gives the Blanco tequilas a harsh, fiery rage from your lips all the way down to the pit of your stomach, often conveying vegetal, fruity and floral flavours with a peppery sharpness.

Blanco

Silver

Plata

Once

Doc

TASTING NOTES

| | | | |
|-------------------|--|-----|----|
| <i>1800</i> | AROMA - rich, fruity, floral PALATE - angelica root, floral, clean | 38% | 10 |
| <i>Arette</i> | AROMA - lemongrass, fresh herbs, baked agave PALATE - citrus, blossoms & vanilla | 40% | 9 |
| <i>Avion</i> | AROMA - roasted agave PALATE - grapefruit, pineapple, black pepper, lemon zest | 40% | 10 |
| <i>Casamigos</i> | AROMA - creamy vanilla, earthy agave, mossy PALATE - lemon meringue, mint, basil FUN FACT - George Clooney's own brand | 40% | 10 |
| <i>Cazadores</i> | AROMA - fresh agave, lemon, rosemary PALATE - black pepper, grapefruit, lemon pith, lingering | 40% | 8 |
| <i>Cenote</i> | AROMA - citrus, pepper PALATE - spices, cooked agave, wood, green vegetables, refreshing FUN FACT - the water used for Cenote's tequilas are sourced from a volcanic artesian well on their property | 40% | 12 |
| <i>Corazon</i> | AROMA - baked pineapple, roasted jalapeno, tangerine PALATE - pineapple, pepper, spice | 40% | 9 |
| <i>Don Fulano</i> | AROMA - herbs, black pepper PALATE - cooked agave, butterscotch, aniseed, spearmint, pepper | 40% | 13 |
| <i>Don Julio</i> | AROMA - refined agave, lime, grapefruit PALATE - citrus, pear, honey | 38% | 11 |

TASTING NOTES

| | | | |
|----------------------------|---|-----|----|
| <i>Espolon</i> | AROMA - light, floral, agave, black pepper PALATE - agave, lime zest, vanilla, pepper FUN FACT - each label's artwork tells a tale of a different moment within Mexico's history | 40% | 13 |
| <i>Fortaleza</i> | AROMA - herbaceous agave PALATE - citrus, green olive brine, butter | 40% | 8 |
| <i>Herradura</i> | AROMA - roasted agave, cedar, honey, dried herbs PALATE - creamy, oak, spice, balanced FUN FACT - home to the world's first female master distiller and is the world's most gold medal awarded tequila ever. | 40% | 14 |
| <i>Kah</i> | AROMA - subtle, grass, sugared almonds, herbal agave PALATE - developing nuttiness, citrus, cinnamon, pepper, herbs FUN FACT - this sugar skull-designed bottle represents a Bolivian Day of the Dead tradition where the skulls of loved ones are brought out, taken to the cemetery and fed cigarettes and tequila - the Bolivians believe this immortalises the dead who, in turn, help to protect the living from evil spirits. | 38% | 11 |
| <i>Los Azulejos</i> | AROMA - lime, pineapple, salts PALATE - olive brine, lime, salts | 40% | 11 |
| <i>Los Azulejos Skelly</i> | AROMA - cooked agave, pepper, aniseed PALATE - pepper, citrus, honey, caramel FUN FACT - skeleton bottles are an ode to 'day of the dead', where Mexican locals gather and pray for passed friends and family | 40% | 12 |

| | TASTING NOTES | | |
|--------------------------------|---|-----|----|
| <i>Milagro Select Barrel</i> | <p>AROMA - citrus, vanilla, cinnamon, wood</p> <p>PALATE - vanilla, cacao, earthy agave</p> <p>FUN FACT - hand blown glass bottles feature an agave plant inside</p> | 40% | 13 |
| <i>Ocho</i> | <p>AROMA - herbaceous agave, olive oil, citrus zest</p> <p>PALATE - citrus zest, pepper, green olives, pine, spice</p> | 40% | 13 |
| <i>Patron</i> | <p>AROMA - earthy, soft spice, citrus</p> <p>PALATE - butterscotch, nutmeg, cedar, white pepper</p> | 40% | 10 |
| <i>Rooster Rojo</i> | <p>AROMA fresh, lively, citrus</p> <p>PALATE sweet, pepper, strong</p> | 38% | 9 |
| <i>Seleccion Arte Nom 1580</i> | <p>AROMA spring rain, mint, roasted agave</p> <p>PALATE spearmint, white pepper, chilli, sage, thyme</p> | 40% | 15 |
| <i>Siete Leguas</i> | <p>AROMA sweet agave, earth</p> <p>PALATE earthy, rich, vanilla, pepper</p> | 38% | 14 |
| <i>Tromba</i> | <p>AROMA fairy floss, candle wax, sweet smoke, pepper</p> <p>PALATE pepper, lime zest, fresh mint</p> | 40% | 10 |

Tequila

Reposado, meaning restful, is the most popular type of tequila. Reposado is aged in oak barrels from two to twelve months, giving the tequila a soft golden hue and allowing the agave to take on soft earthy undertones. All reposados are better after giving them a few minutes of rest, allowing them time to breathe and relax their flavours. But none the less, always be prepared for a harsh shove from the devil himself...

Reposado

| | TASTING NOTES | | |
|-------------------|---|-----|----|
| <i>1800</i> | AROMA vanilla, lemon PALATE butterscotch, cinnamon, nutmeg, allspice, cocoa, soft smoke | 38% | 11 |
| <i>Arette</i> | AROMA sea salt, flowers, vanilla PALATE salt, spice, vanilla, black pepper | 38% | 12 |
| <i>Avion</i> | AROMA roasted agave, oak, vanilla PALATE cherry, pear, pineapple, roasted agave, stone fruit, cacao, dry | 38% | 14 |
| <i>Casamigos</i> | AROMA soft oak PALATE agave, cacao, oak, caramel, silky FUN FACT George Clooney's own brand | 40% | 11 |
| <i>Cazadores</i> | AROMA oak PALATE roasted agave, oak, citrus, tropical fruits, vanilla | 40% | 10 |
| <i>Cenote</i> | AROMA vanilla, woody PALATE vanilla, wood, spices, green vegetables, balanced FUN FACT the water used for Cenote's tequilas are sourced from a volcanic artesian well on their property | 40% | 13 |
| <i>Corazon</i> | AROMA thyme, green grass, agave nectar PALATE vanilla, white pepper, earthy, fresh herbs, almonds | 40% | 9 |
| <i>Don Fulano</i> | AROMA grass, green apples, aniseed, juniper PALATE baked clay, gherkin brine, capers, green olives, bright, fresh | 40% | 10 |
| <i>Don Julio</i> | AROMA lemon, fruits, spice PALATE vanilla, cinnamon, sweet | 38% | 12 |

| | TASTING NOTES | | |
|------------------------------|---|-----|----|
| <i>El Jimador</i> | AROMA butter, toffee apple, roasted agave, spice PALATE caramel, vanilla, cedar, soft spice | 38% | 8 |
| <i>Espolon</i> | AROMA warming spice, roasted agave, caramel PALATE brown sugar, roasted agave, vanilla, long FUN FACT each label's artwork tells a tale of a different moment within Mexico's history | 40% | 8 |
| <i>Fortaleza</i> | AROMA citrus, caramel, butter, sage PALATE earth, cinnamon, vanilla, apple, pepper | 40% | 16 |
| <i>Herradura</i> | AROMA toffee, ginger biscuits, dill, sage PALATE tangy, dry oak, sandalwood, roasted agave, beeswax, linseed oil, white pepper FUN FACT home to the world's first female master distiller and is the world's most gold medal-awarded tequila ever | 40% | 12 |
| <i>Los Azulejos</i> | AROMA citrus, pineapple, pepper PALATE oak, olive brine, lime, nutmeg | 40% | 12 |
| <i>Los Azulejos Skelly</i> | AROMA cooked agave, oak, citrus PALATE pepper, oak, leather, vanilla FUN FACT skeleton bottles are an ode to 'day of the dead', where Mexican locals gather and pray for passed friends and family | 40% | 14 |
| <i>Milagro Select Barrel</i> | AROMA grass, oak PALATE caramel, sweet spice, lemon FUN FACT hand blown glass bottles feature an agave plant inside | 40% | 15 |
| <i>Ocho</i> | AROMA new leather, eucalyptus PALATE black tea, macadamia nuts, papaya, eucalyptus, dried grass | 40% | 13 |

TASTING NOTES

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|------------------------------------|--|-----|----|
| <i>Patron</i> | AROMA oak wood, fresh agave PALATE agave, oak, citrus, honey, floral | 40% | 11 |
| <i>Quinta De Gomez</i> | AROMA beeswax, pine sap, pepper, brine PALATE brine, pepper, vanilla | 40% | 12 |
| <i>Rooster Rojo</i> | AROMA oak, ripe fruit, cooked agave PALATE vanilla, caramel, cooked agave | 38% | 9 |
| <i>Seleccion Arte Nom 1414</i> | AROMA banana, orange blossom, honey, nutmeg PALATE salted vanilla cookie, allspice, chilli, cinnamon, clove, wood | 40% | 17 |
| <i>Siete Leguas</i> | AROMA vanilla, citrus, pepper PALATE toasted agave, caramel, oak | 38% | 15 |
| <i>Tequila Blu</i> | AROMA eucalyptus, white pepper, spice PALATE roast capsicum, dried fruits | 38% | 8 |
| <i>Tromba</i> | AROMA tomato vine, chilli, beeswax, white pepper PALATE grilled pineapple, capsicum, menthol | 40% | 11 |

Anejo

Tequila

Don't be fooled, Anejos are sneaky bastards! Aged for one to three years, this type of tequila is the most complex and refined, which makes Anejo the most popular for sipping due to the rich flavour profile they take on from the ageing process. AKA these bad boys have layers of flavour and oh so smooth moves... addicts, including our boss, are what we like to call ane-HOES!

TASTING NOTES

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|--------------------------|---|-----|----|
| <i>1800</i> | <p>AROMA roasted agave</p> <p>PALATE oak, chocolate malt, vanilla, cinnamon, hot chilli, spearmint</p> | 38% | 12 |
| <i>Arette Gran Clase</i> | <p>AROMA orange zest, bitter chocolate, fino sherry</p> <p>PALATE chocolate, vanilla, grapefruit, banana, oak, cinnamon</p> <p>FUN FACT each bottle is uniquely hand-decorated</p> | 43% | 25 |
| <i>Avion</i> | <p>AROMA roasted agave, wood, peach, cherry</p> <p>PALATE sugared almond, vanilla, caramel, coconut, maple, tropical fruit</p> | 40% | 15 |
| <i>Casamigos</i> | <p>AROMA soft caramel, vanilla</p> <p>PALATE toffee, roasted agave, dark chocolate, spiced oak, lingering</p> <p>FUN FACT George Clooney's own brand</p> | 40% | 12 |
| <i>Cazadores</i> | <p>AROMA tangerine, orange, chocolate, baking spice, pepper</p> <p>PALATE red apple, black pepper, caramel, dark chocolate, lemon zest, wood</p> | 40% | 11 |
| <i>Cenote</i> | <p>AROMA smoked, woody</p> <p>PALATE vanilla, spice, cacao, complex</p> <p>FUN FACT the water used for Cenote's tequilas are sourced from a volcanic artesian well on their property</p> | 40% | 14 |
| <i>Corazon</i> | <p>AROMA green forest, spice</p> <p>PALATE spiced tobacco, charred moss, coffee, subtle</p> | 40% | 10 |
| <i>Don Fulano</i> | <p>AROMA coffee, cocoa</p> <p>PALATE dark chocolate, black cherry, almonds, roasted agave, spearmint</p> | 40% | 15 |

TASTING NOTES

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|-----------------------|--|-----|----|
| <i>Don Julio</i> | <p>AROMA vanilla, caramel, roasted agave</p> <p>PALATE honey, agave nectar, pepper</p> | 38% | 13 |
| <i>Don Julio 1942</i> | <p>AROMA vanilla, butterscotch, dried grass</p> <p>PALATE pepper, chocolate, cinnamon</p> | 38% | 21 |
| <i>Espolon</i> | <p>AROMA cut grass, asparagus, butterscotch, roasted agave</p> <p>PALATE black pepper, baking spices, cinnamon, mango, orchids, honey, bay leaf, menthol</p> <p>FUN FACT each label's artwork tells a tale of a different moment within Mexico's history</p> | 40% | 10 |
| <i>Fortaleza</i> | <p>AROMA vanilla, butterscotch, cooked agave</p> <p>PALATE caramel, citrus, hazelnuts, toffee</p> | 40% | 20 |
| <i>Herradura</i> | <p>AROMA chocolate, pineapple, cherry, oak, vanilla</p> <p>PALATE smoke, grilled pineapple, citrus, cinnamon, caramel, green chartreuse</p> <p>FUN FACT home to the world's first female master distiller and is the world's most gold medal-awarded tequila ever</p> | 38% | 13 |
| <i>Kah Anejo</i> | <p>AROMA sweet caramel, vanilla, well-roasted agave</p> <p>PALATE tobacco, milk chocolate, toffee</p> <p>FUN FACT this bottle is designed like a sugar skull and is inspired by Nicaraguan Day of the Dead traditions where, instead of going home after the graveside celebrations, many sleep overnight in the graveyard, believing this re-enforces the emotional connection between them and the deceased</p> | 40% | 15 |

TASTING NOTES

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|--|--|-----|----|
| <i>Kah Extra Anejo</i> | <p>AROMA pepper, smoked wood</p> <p>PALATE smoked wood, spice, vanilla, maple, caramel</p> <p>FUN FACT this super limited edition bottle is designed like a sugar skull featuring over 700 Swarovski crystals and was inspired by the royal Mayan burial rituals that placing a jade or stone bead in the deceased's mouth paid for the journey to the beyond</p> | 40% | 17 |
| <i>Los Azulejos Masterpiece Collection</i> | <p>AROMA olive brine</p> <p>PALATE pepper, pineapple, chocolate, orange, sugar cookies, long</p> <p>FUN FACT we stock 4 out of 6 limited edition hand-painted Talavera bottles, each with their own Picasso inspired design – check them out!</p> | 40% | 21 |
| <i>Los Azulejos Skelly</i> | <p>AROMA salt, toffee, vanilla, lemon</p> <p>PALATE oak, vanilla, brine, pepper, lemon verbena, lingering</p> <p>FUN FACT skeleton bottles are an ode to 'day of the dead', where Mexican locals gather and pray for passed friends and family</p> | 40% | 15 |
| <i>Milagro Select Barrel</i> | <p>AROMA citrus, butterscotch</p> <p>PALATE black pepper, tobacco, caramelised banana, oak, tobacco</p> <p>FUN FACT hand blown glass bottles feature an agave plant inside</p> | 40% | 18 |
| <i>Ocho</i> | <p>AROMA cocoa, wood, cinnamon, caramel</p> <p>PALATE cinnamon, brown sugar, apricot, toasted almond, long</p> | 40% | 17 |
| <i>Ocho Extra</i> | <p>AROMA cooked agave, rose, citrus blossom</p> <p>PALATE maple, toasted oak, popcorn, dark chocolate, floral, coffee, cacao</p> | 40% | 23 |

TASTING NOTES

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|--------------------------------|--|-----|----|
| <i>Patron</i> | <p>AROMA oak, vanilla, raisins</p> <p>PALATE honey, vanilla, raisins, caramel</p> | 40% | 12 |
| <i>Rooster Rojo</i> | <p>AROMA oaky, chocolate, tobacco, coffee</p> <p>PALATE caramel, oak, vanilla, roasted agave, smooth, rich</p> | 38% | 10 |
| <i>Seleccion Arte Nom 1146</i> | <p>AROMA butterscotch, citrus, baking spices, vanilla</p> <p>PALATE toffee, walnut candy, custard, orange zest, cacao, honey, butter</p> | 40% | 19 |
| <i>Siete Leguas</i> | <p>AROMA roasted agave, spice</p> <p>PALATE oak, caramel, dry, warm</p> | 38% | 16 |
| <i>Tromba</i> | <p>AROMA lime juice, white pepper, mustard pickle</p> <p>PALATE capsicum, black pepper, walnut, vanilla</p> | 40% | 15 |

Mezcal

There is nothing quite like the enigmatic spirit infused with culture and mythology, that of the Mezcal. According to legend, Mezcal was discovered when an agave plant was struck by lightning, essentially ‘cooking’ the plant’s inside, or heart, called the “piñas”. The plant was soon discovered by locals, and from there onward the precious Maguey plant was dubbed sacred, with the Mezcal that resulted from this dubbed as

“the elixir of the Gods”

Compared to that of its sister spirit Tequila, Mezcal is characteristically known for its rich, smoky flavour and has less constraints placed around its production compared to Tequila. Most varieties of Mezcal are extracted from 11 subspecies of Agave native to Oaxaca, allowing Mezcal to have quite a diverse flavour range.

TASTING NOTES

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|---|--|-----|----|
| <i>Agave de Cortes Anejo</i> | AROMA smoke, ash, agave PALATE butterscotch, herbs, roasted corn, black pepper, orange zest, nuts | 43% | 14 |
| <i>Autentico Reposado</i> | AROMA dried herbs, mustard, white pepper, sap PALATE menthol, beeswax, spice, pepper, soft smoke | 40% | 11 |
| <i>Casamigos</i> | AROMA tamarind, pomegranate, smoke PALATE cucumber, exotic fruit, white pepper, fresh mint, oregano, smoke FUN FACT George Clooney’s own brand | 40% | 12 |
| <i>Delerio Joven</i> | AROMA wet vinyl, wax PALATE green olive, brine, beeswax | 40% | 15 |
| <i>Del Maguey San Luis del Rio Azul</i> | AROMA spiced fruit, wood smoke, crème caramel, potpourri PALATE nutmeg, stewed apricot, toffee | 47% | 17 |
| <i>Del Maguey Chichicapa</i> | AROMA citrus, smoke PALATE roasted agave, citrus, salt, mint, chocolate | 48% | 17 |
| <i>Del Maguey Espadin Especial</i> | AROMA black olive, smoked meats, BBQ char, tarragon PALATE butterscotch, pineapple, dill pickle, brine, beeswax, warming spice | 45% | 17 |
| <i>Del Maguey Tobala</i> | AROMA burnt rubber, mango, vanilla ice cream PALATE mango, smoke, cinnamon | 45% | 23 |
| <i>Del Maguey Vida</i> | AROMA spice, smoke, citrus, hazelnut PALATE spiced fruit, smoked almond, peach, potpourri, tobacco, cinnamon | 42% | 11 |

| | TASTING NOTES | | |
|----------------------------------|--|-----|----|
| <i>Del Maguey Wild Tepextate</i> | AROMA dill pickle, brine, dried herbs PALATE soft smoke, pepper, herbs, beeswax, brine | 45% | 17 |
| <i>Derrumbes Durango</i> | AROMA oak PALATE dark fruits, citrus, wood ash, pepper | 45% | 15 |
| <i>Derrumbes Lacatecas</i> | AROMA pepper, leafy greens PALATE black pepper, smoked agave, roasted fruits, pine resin, burnt wood | 49% | 13 |
| <i>El Jolgorio Barril</i> | AROMA caraway, cumin, herbs PALATE oregano, bergamot, sake | 47% | 22 |
| <i>El Jolgorio Cuixe</i> | AROMA wet clay PALATE smoke-dried grass, green apples, spice | 47% | 21 |
| <i>El Jolgorio Espadin</i> | AROMA agave, mint PALATE citrus, basil, rosemary, smoke | 48% | 18 |
| <i>El Jolgorio Madrecuixe</i> | AROMA bell peppers PALATE green vegetables, soft smoke, earth, heat | 47% | 25 |
| <i>Enmascarado 45</i> | AROMA citrus, charcoal, toffee PALATE wood smoke, lime zest, salt, caramel | 45% | 14 |
| <i>Legal Joven</i> | AROMA fresh flowers, tobacco, peppermint, smoked agave PALATE caramel, raisins, dried herbs, black pepper, floral, smoke | 40% | 12 |
| <i>Legal Reposado</i> | AROMA woody, caramel, baked agave, casia bark, chilli PALATE butterscotch, caramel, smoked cedar, tobacco, dried herbs, orange zest | 40% | 14 |

| | TASTING NOTES | | |
|---|--|-----|----|
| <i>Los Siete Misterios Arroqueno</i> | AROMA lemon, passionfruit, pineapple, juniper PALATE cedar, coriander, sage, marjoram, vibrant | 47% | 21 |
| <i>Los Siete Misterios Doba Yej</i> | AROMA oak, pear, brine PALATE cinnamon, brown sugar, oak, charred lemon, pepper, cherry | 45% | 14 |
| <i>Mina Real Blanco</i> | AROMA beetroot, leek, olives, clay PALATE balsamic, cacao, olives, clay | 46% | 14 |
| <i>Mina Real Reposado</i> | AROMA grass, beeswax PALATE wild honey, menthol tobacco, vanilla, beeswax | 42% | 15 |
| <i>Nuestra Soledad La Compania Ejutla</i> | AROMA minerals, mango, pear, black pepper PALATE tropical fruit, strawberry, slate, strong alcohol, stone fruit, soft smoke | 46% | 12 |
| <i>Nuestra Soledad San Baltazar</i> | AROMA vanilla, lavender, citrus, coriander PALATE orange zest, lemon, tropical fruits, volcanic ash | 47% | 12 |
| <i>Nuestra Soledad Santiago Matatlan</i> | AROMA tropical fruit PALATE light smoke, roasted pepper, glazed fruits, smoked sea salt | 45% | 12 |
| <i>Tio Pesca Arroqueno</i> | AROMA smoke PALATE wood, clay, minerals FUN FACT super rare, with only 30 bottles made, we've got our hands on one! | 47% | 25 |
| <i>Ven A Mi Joven</i> | AROMA stewed raspberries, pot pourri, strawberries PALATE thick charcoal, citrus, stewed raspberries, floral | 40% | 15 |
| <i>Ven A Mi Reposado</i> | AROMA golden syrup, cinnamon, charcoal PALATE barbecue, baked pears, gentle smoke, cinnamon, whipped cream | 38% | 16 |

Sotol

Sotol, the “crazy, uncomfortable little brother” of Tequila, is made from a desert spoon plant found in the state of Chihuahua, Mexico, which, until the 1990s, was thought to be a part of the agave family... it’s not, but actually part of the asparagus family. Sotol “curados” is like a liqueur, often sipped upon after dinner and can be flavoured with raisins, cinnamon, pecans, or even snake venom.

| | TASTING NOTES | | |
|---------------------------------------|---|-----|----|
| <i>Hacienda de Chihuahua Plata</i> | AROMA beeswax PALATE mustard, green olive, pepper, soft smoke | 38% | 14 |
| <i>Hacienda de Chihuahua Reposado</i> | AROMA beeswax, lemongrass, butter menthol PALATE subdued smoke, dark sugar, citrus, sap, spice, oak, beeswax, pepper | 38% | 16 |
| <i>Hacienda de Chihuahua Anejo</i> | AROMA beeswax, capsicum PALATE sap, sweet smoke, lanolin, green capsicum | 38% | 18 |

TEQUILA

- FOR DUMMIES -

FLAVOURED

TRADITIONAL



COFFEE

CHILLI

COCONUT

Patron

Patron

1800

Xo

Incendio

Coconut

Cafe

DRY

VIBRANT

SMOKEY

TART

WOODY

PEPPER

Avion

Arette

Rooster

Cenote

Rooster

Reposado

Blanco

Rojo

Anejo

Rojo

Blanco

Reposado

MEZCAL

COMMERCIALISED

TRADITIONAL

RARE/ANCESTRAL

Casamigos

Nuestra Soledad

Tio Pesca

San Baltazar

Arroqueno

Agave

A perfect way to sample premium Tequila and Mezcal is through our agave flight boards. With a range of different combinations, it's a great way to experience all the wonderful flavours Agave has to offer. Salut!

{ 3 x 15ml tastes }

Flights

Treinta y uno

Mezcal

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Casamigos Mezcal – Derrumbes Zacatecas – Illegal Joven

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El Jolgorio Espadin – Del Maguey Chichicapa – Illegal Reposado

Del Maguey 26

Showcases unique family-made products from different regions and terroirs
Chichicapa – San Luis del Rio Azul – Tobala

Nuestra Soledad 18

A celebration of the unique terroir and distillation traditions of six different villages in the Oaxaca region

La Compania – San Baltazar – Santiago Matatlan

El Jolgorio 30

Showcases a range of artisanal mezcal from Oaxaca, made from a wide variety of rare, unique agave species

Barril – Cuixe – Espadin

Oaxaca to Jalisco

Mezcal & Tequila

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Ocho Blanco – Nuestra Soledad Santiago Matatlan – Illegal Joven 17

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Treinta y do

Tequila

| | |
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