



## SNACKS

**Olives**, salsa macha (GF contains sesame seeds) \$6

**Peanuts & Pepitas**, chilli & lime (GF) \$4

**Guacamole** & corn chips (GF,Veg) \$16

**Padron Peppers**, flame grilled (GF,Veg) \$12

**Nachos** pork or black bean (GF, Veg Option) \$25  
(add guac + \$5)

## BEERS

### ON TAP

**Titus Jones 'Skull' Lager** 4.7% \$10

**Reckless XPA** 4.2% \$12

### Packaged Beers -

Check the board near the bar or QR for a current list

**Corona** 4.2% \$10

**Heaps Normal Lager** \$10

**Michelada** \$15

Clamato, lime, Tapatio, maggi, worcestershire, + Corona

## WINES

	G	B
<b>Mojo</b> Prosecco	\$14	\$56
<b>Doom Juice</b> Rose	\$15	\$60
<b>Doom Juice</b> Weis	\$15	\$60
<b>Mojo</b> Pinot Grigio	\$14	\$56
<b>Mojo</b> Shiraz	\$14	\$56
<b>Doom Juice</b> Rouge (chilled)	\$15	\$60

## TACOS

1 for \$8 3 for \$20

**Grilled Chicken**, guacamole, chipotle mayo, corn, C&O (GF)

**Smoked Pork**, anchoite, pickle onions (GF)

**Slow cooked Lamb +\$1**, green sauce, feta, coriander, onion (GF)

**Fish Skin**, tonnato, cabbage, tomato, coriander & onion

**Smoked zucchini**, guacamole, cabbage, cheddar, tomato, C&O (GF, V)

**Rum spiced Black Beans**, capsicum salsa, fetta, corn, C&O

**Potato**, artichoke, capsicum salsa, spicy vegan mayo, cheddar (GF,V)

For **Vegan tacos** omit cheese

*Hate coriander? Please let us know!*

*Please alert staff of any allergies - nuts used in kitchen*

## TEQUILA FLIGHT

### EL TEQUILENO

\$35

Proudly open in the heart of Tequila since 1959. All the premium 1959 range are made with estate grown blue agave & highlight the flavour development of the aging process

**Blanco Platinum** - naturally fermented via mango tree, mellowed for 14 days in American Oak

**Reposado Gran Reserva** - awarded 'best tequila of the year' (IOC) aged for a minimum of 8 months in American oak and blended with 18 month Añejo

**Anejo Gran Reserva** - aged for a minimum of 18 months in American and French Oak and blended with Extra Añejo

## MEZCAL FLIGHT

### DERRUMBES

\$30

Each bottle represents a different regional style, from plant to process

**San Luis Potosi** - agave Salmiana, sweet, floral and herbaceous

**Durango** - agave Durangensis, summer fruit, nuts & minerality

**Oaxaca** - agave Espadin & Tobala, full body, light smokiness, minerality

**All flights are 20ml and served with Verdita & Sangrita**

# TEQUILA SHOTS W/ VERDITA CHASER \$10

# MARGARITAS

**TJ'S tequila margaritas use:  
El Tequileño reposado with a half salt rim**

**Classic \$21**

Tequila, Manly Spirits triple sec, lime

**Spicy \$22**

Tequila, jalapeño syrup, lime, habanero tincture

**Tommys \$21**

Tequila, agave, lime

**Watermelon \$22**

Tequila, watermelon, agave, lime

**Mezcal \$24**

Agua Mansas mezcal espadin, orange, agave, lime

**All \$15 for happy hour daily till 6pm**

# NON ALCOHOLIC

**Long & Light Margarita**

Lyre's 0% Agave Spirit, agave, lime, soda

**Heaps Normal Lager \$10**

**Luxardo Cherry Coke Slushie \$10**

**Arrive fresh**

Strawberry, grapefruit, lime, habanero

**T 'n' T**

Tamarind, tonic, pineapple, lime

Aloe vera, cucumber, lime, soda

# CLASSICS

We do a range of classic cocktails.

If we can make it, we will!

Please order with our staff at the bar

# COCKTAILS

**Ranch Water \$14**

El Tequileño Grand Reserva Reposado , lime, soda

**Campfire Martini \$24**

G4 blanco tequila, Regal Rogue lively white vermouth, smoked olives, served dirty

**Hurricane Slushie \$24**

White rum, Dark rum, passionfruit, habanero tincture, orange, lime

**Hummingbird \$22**

Karu vodka, sake, Paraiso lychee liqueur, apple, lime

**Cobra Clutch \$24**

El Tequileño reposado, Agua Mansas espadin mezcal, pineapple, lime, sugar cane, absinthe, lime

**Pho Mary \$23**

Karu vodka, Khoi's pho broth beef broth, tomato juice, maggi, sriracha, lemon, coriander, chilli

**Go Go Colada \$23**

Ron Sanitago De Cuba Blanca, Malibu, mango, pineapple, coconut, lime

**Aloe Boys \$22**

Tanqueray gin, cucumber, lime, aloe vera, soda

**Bring Me Flowers \$22**

Ink gin, creme de violette, lavender bitters, sparkling wine, rose water

**Inner West Side \$22**

Tanqueray gin, lemongrass syrup, kaffir lime, lime, egg white

**Ghost of Marrickville \$24**

Planteray peated pineapple rum, Agua Mansas espadin mezcal, Ancho Reyes chile ancho liqueur