

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)

TACOS 1 for \$8 3 for \$20

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

Smoked Pork, anchiote, 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

BEERS

ON TAP

Titus Jones 'Skull' Lager 4.7% \$10

Reckless XPA 4.2% \$11

Packaged Beers - Check the QR for a current list or ask one of our staff

Corona 4.2% \$10

Heaps Normal Lager \$10

Largarita \$25

Tommy's margarita, topped with lager

Michelada \$15

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

WINES

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

TEQUILA & MEZCAL

Our back bar houses over 50 tequilas & mezcals, all proudly additive & celebrity free. Look for a favourite, ask for a recommendation or jump on one our custom monthly flights. For a full list of our current holdings please scan the QR at your table

We proudly serve El Tequileño reposado as our house pour. After visiting their distillery in early 2024, we can assure you their product is exceptional and their passion is unmatched. We have also chosen to introduce our flights with their premium Gran Reserva Range.

SHOTS \$10

EL TEQUILENO REPOSADO

Choice of Lime & Salt, Orange & Cinnamon Sugar or VERDITA!

FLIGHTS

TEQUILA

EL TEQUILENO

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

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

\$35

MEZCAL

DERRUMBES

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

\$30

All flights are 20ml and served with Verdita & Sangrita

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

El Tequileño blanco, watermelon, jasmine tincture, agave, lime

Mezcal \$24

Aguas Mansas mezcal espadin, blood orange, agave, lime,

All \$15 for happy hour daily till 6pm

NON ALCOHOLIC

Lyre's 0% Agave Spirit, can be substituted into any of our
Margaritas \$18

Heaps Normal Lager \$10

AQUA FRESCAS \$10

Cucumber, lime, chia

Watermelon, raspberry, hibiscus

Passionfruit, jalapeno

CLASSICS

We do a range of classic cocktails. If we can make it, we will!
Please order with our staff at the bar

SLOSHED



PUPPIES

Boozey slushies - check the qr or with staff for the current
flavours

COCKTAILS

TEQUILA

Lolita \$23

El Tequileño Reposado, Licor 43, passionfruit, strawberry, hibiscus, lime, bergamont, eggwhite

Campfire Martini \$24

Tierra Noble blanco, Regal Rogue lively white vermouth, smoked olives, served dirty

Cobra Clutch \$24

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

VODKA

Hummingbird \$22

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

Pink Dynamite \$23

Karu Morita rested chipotle vodka, strawberry, hibiscus, pineapple, lime, clarified

Pho Mary \$22

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

GIN

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

RUM

Go Go Colada \$23

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

Passion for Smashin' \$23

Wray & Nephews jamaican rum, Aperol, passionfruit, lime

Ghost of Marrickville \$24

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