

Titus
Jones

EATS

SNACKS

Spicy Olives \$5
(GF, Ve)

Guacamole & corn chips \$16
(GF, V)

Queso & corn chips \$16
Warm cheese dip
(GF, V)

TACOS

1 for \$7
3 for \$19

Pork
Slow smoked pork shoulder, pickled onions (GF)

Chicken
Smoked chicken thigh, guacamole, chipotle mayo, corn, coriander & onion (GF)

Zucchini
Grilled zucchini, guacamole, cabbage, cheddar, tomato, coriander & onion (GF, VOA)

Bean
Spiced rum black beans, capsicum salsa, feta, corn, coriander & onion (GF, VOA)

Potato
Spiced potatoes, artichoke, capsicum salsa, spicy mayo, grated cheddar (GF, VOA)

Fish Skin
Crispy fish skin, tonnato, cabbage, tomato, coriander & onion (fish skin contains gluten)

Lamb +\$2 per taco
Slow cooked lamb, green chilli sauce, feta, coriander, onion (GF)

*Hate Coriander? No worries!
Please let us know*

TJ COCKTAILS

TJ's Watermelon Margarita \$20

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

Passion for Smashin' \$21

*Wray & Nephew white overproof rum,
Aperol, passionfruit, lime*

Campfire Martini \$24

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

Ghost of Marrickville \$24

*Plantation peated pineapple rum,
Los Siete Misterios mezcal, Ancho
Reyes chile ancho liqueur*

Peachy Colada \$23

*Havana 3, Malibu, peach, pineapple,
coconut, lime*

Inner West Side \$21

*OCD Mary St Gin, lemongrass syrup,
kaffir lime, lime, egg white*

Hummingbird \$21

*Vodka One vodka, sake, Paraiso lychee
liqueur, apple, lime*

Pho Mary \$21

*Vodka One, Khoi's pho broth (**beef or
vegan**), tomato juice, maggi, sriracha,
lemon, coriander, chilli*

Bring Me Flowers \$21

*Ink gin, violette liqueur, sparkling
wine, soda, flowers*

CLASSICS

CLASSICS
WE



*Can't find your favourite?
Ask our friendly crew*

Margarita \$20
*El Tequileño blanco,
Cointreau.lime, salt*

Spicy Margarita \$20
*El Tequileño blanco, jalapeño
syrup, lime, habanero tincture*

Mai Tai \$22
*rumbar silver rum, orgeat, lime,
sugar*

Paloma \$21
*El Tequileño blanco, Capi
grapefruit soda, lime*

Rosita \$22
*El Tequileño reposado, Campari,
Regal Rogue daring dry vermouth,
Regal Rogue bold red vermouth*

Long Island Iced Tea! \$25
*Vodka One, OCD Mary St gin, El
Tequileño blanco, Havana 3 rum
Cointreau, lemon, coke*

Caipirinha \$21
Thoquino Cachaça, lime, demarara

Espresso Martini \$21
Vodka One, Kahlua, coffee

Mojito \$22
Havana 3, mint, lime, sugar

Corpse Reviver #2 \$22
*OCD Mary St gin, Lillet blanc,
Cointreau, La Fee absinthe, lemon*

0%

WINE

WINE

BUBBLES

Saint & Scholar \$14
*Adelaide Hills
Sparkling NV*

ROSE

Doom Juice Rose 2023 \$15
*Riverland, South Australia
Cabernet Sauvignon X Shiraz*

WHITE

Doom Juice Weiss 2023 \$15
*Riverland, South Australia
Gewurztraminer X Vermetino*

Saint & Scholar \$14
*Adelaide Hills
Sauvignon Blanc*

RED

Doom Juice Rouge 2023 \$16
*Riverland, South Australia
Cabernet Sauvignon X Shiraz
Served chilled*

Guest Shiraz
Check in with our bar staff

0%

London Essence \$8
roasted pineapple soda, tajin rim

Capi Sodas \$7
*grapefruit, ginger beer, lemonade,
ginger ale, tonic*

Heaps Normal 0% \$10
Lager

MOCKTAILS

Hungry Caterpillar \$18
*Seedlip Garden, Lemongrass, kaffir
lime, eggwhite*

Punchy Go-Go Juice! \$12
*Pineapple, passionfruit, lime,
Capi ginger beer*

BEEER

**BEER
TAPS**

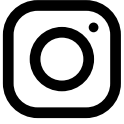
Titus Jones 'Skull' Lager 4% . . \$10
Crisp and easy drinking, brewed with the help of Banga Brewery

Banga Pale Ale 4.8% . . \$11
Pumped full of American hops, this pale ale strikes a fine balance between uncompromising character and sessionability

**BEER
BOTTLE
&
CANS**

Our range of packaged beer changes often - please check with our bartenders or hit the QR below for our current stock





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@TITUSJONESBAR

LIKE WHAT WE DO?
LEAVE A REVIEW!

