

Titus Jones



EATS



SNACKS

Spicy Olives *gf* \$7

Guacamole & corn chips *gf* \$16

Queso & corn chips \$16
Warm cheese dip

TACOS

1 for \$8
3 for \$20

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 +\$1 per taco

Slow cooked lamb, green chilli sauce, feta, coriander, onion (GF)

All vegetarian tacos can be made vegan by either omitting cheese or WITH vegan cheddar

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



MEZCAL & TEQUILA COCKTAILS



Classic Margarita \$21

El Tequileño blanco, Cointreau, lime,

Tommys Margarita \$21

El Tequileño blanco, agave, lime,

Spicy Margarita \$21

*El Tequileño blanco, jalapeno
syrup, habanero bitters, lime, chilli
salt*

TJ's Watermelon Margarita \$22

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

Mezcal Margarita \$24

*Los Siete Misterios mezcal, fresh
squeezed orange, lime, agave, tom yum
bitters*

Batanga \$22

El Tequileño blanco, salted cola, lime

Drop That Beat \$22

*El Tequileño blanco, jalapeno
syrup, lime, habanero bitters, beetroot
& ginger ice*

Ghost of Marrickville \$24

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

Campfire Martini \$24

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

Paloma \$22

*El Tequileño blanco, lime, grapefruit
soda*

TJ COCKTAILS

Passion for Smashin' \$23

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

Peachy Colada \$23

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

Inner West Side \$22

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

Hummingbird \$22

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

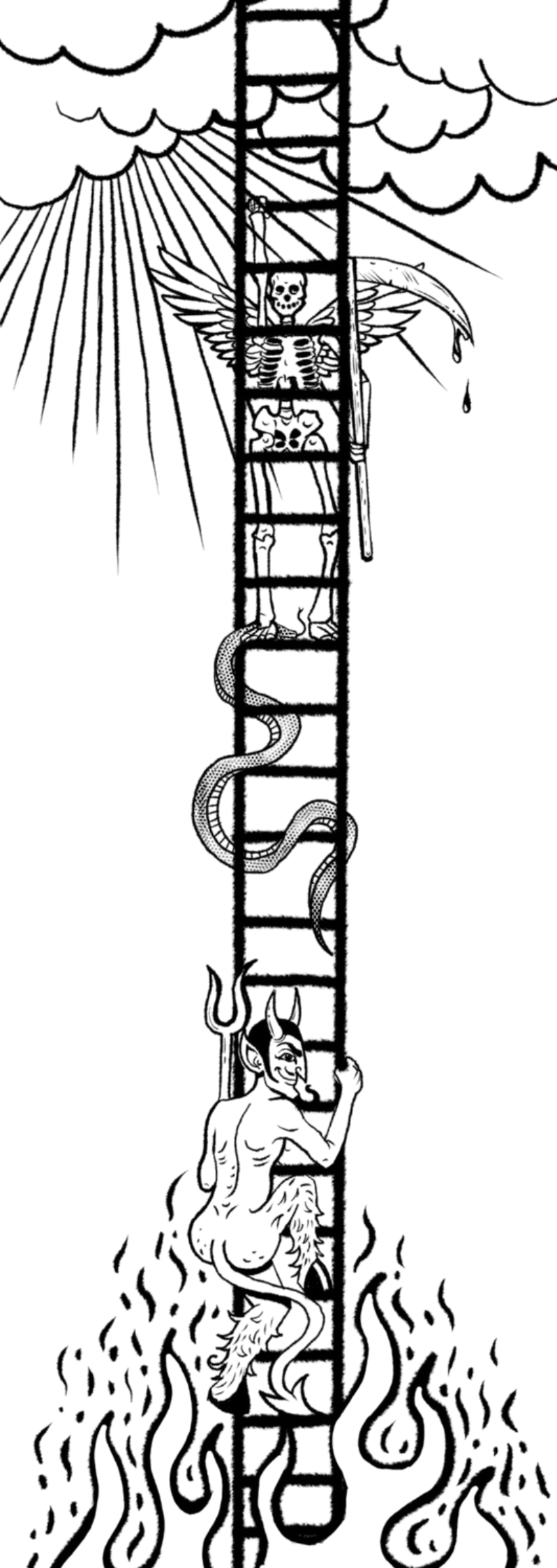
Pho Mary \$22

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

Bring Me Flowers \$22

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





WINE

Mojo Prosecco \$14
South Australia

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

Mojo Pinot Grigio \$14
Adelaide Hills

Doom Juice Rose 2023 \$15
Riverland, South Australia
Organic Shiraz

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

Mojo Shiraz \$16
Barossa Valley

BEER

We rotate our beers regularly –
check with our bartenders or QR for
current range

Tap Lager \$11

Tap Pale \$12

Corona. \$11

Hazy IPA Tin

IPA Tin

Sour Tin

Dark Tin

0% Tin

W

Heaps Normal 0% \$10

Hungry Caterpillar \$17

*Seedlip Garden, Lemongrass, kaffir
lime, eggwhite*

Pash Rash \$9

*Pineapple, passionfruit, lime,
Capi ginger beer*

Kickin' Mule \$9

*Jalapeno syrup, habanero
bitters, Capi ginger beer, lime*

Capi Sodas \$7

*grapefruit, ginger beer, lemonade,
ginger ale or tonic*