

HOTEL JESUS[®]



COCKTAILS

HOTEL SANGRIA CUP / 1L vino tinto, vermut, ginger, citrus	8.00/30.0
APRICOT BELLINI apricot puree, cava	11.0
GIN N'ORANGE Hippocampus gin, aperol, burnt orange, lime	16.0
KOMBUCHA MULE vodka, two boys brew kombucha, lime	16.0
FROZEN MOJITO white rum, mint, lime	17.0
PALOMA Tromba tequila, grapefruit, soda, lime, salt rim	15.0
CLASSIC MARGARITA Herradura blanco tequila, pierre ferrand dry cura�ao, lime, salt rim, served up, no ice	20.0
JESUS MARGARITA Reposado tequila, orange, lime, agave, salt rim, served on ice	16.0
CUCUMBER MARGARITA Tromba blanco tequila, cucumber, jalape�o, chili salt rim, served on ice	18.0
MEZCAL MARGARITA Peloton mezcal, pierre ferrand dry cura�ao, orange, agave, lime, salt rim, served on ice	20.0
WATERMELON MARGARITA Peloton mezcal, watermelon, lime, coconut salt rim, served on ice	18.0

WINE

BUBBLES NV Correfox Brut Rose Cava, Pened�s, Spain	Cl's / Btl 11.0/57.0
WHITE '17 Terratlantica Albari�o, Rias, Baixas, Spain	13.0/60.0
'19 Intrepido, Pinot Grigio, Mornington Peninsula, VIC	12.0/56.0
'17 Toma! Blanco Viura/Chardonnay, Navarra, Spain	11.0/52.0
ROS� '18 Casa Lluch Rose, Valencia, Spain	11.0/52.0
RED '19 Between Five Bells Pinot wine, Lethbridge, VIC	13.0/60.0
'18 Toma! Tinto, Tempranillo / Granacha, Navarra, Spain	11.0/52.0
'17 Dodgy Bros GSM, McLaren Vale, SA	55.0
'18 Dune Tirari, Shiraz/ Nero / Negroamaro, McLaren Vale, SA	12.0/56.0

NON-ALCOHOLIC

HORCHATA vanilla, rice, condensed milk, almond	8.0
RHUBARB FIZZ rhubarb syrup, lime, mint, soda	8.0
JAMAICA AGUA FRESCA hibiscus, lime	6.0
KOMBUCHA from two boys brew ginger, lemon myrtle, cinnamon, clove hibiscus, chamomile, lavender, vanilla	7.0
Sparkling Water CUP / 1L	2.0/5.0
SODAS house-made grapefruit house-made burnt orange coke zero sprite	4.0

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HAPPY HOUR 5 - 6PM. HALF PRICE BEERS & SANGRIA & \$10 JESUS MARGARITAS

BEER/CIDER

TINS / BOTTLES

Tecate (served with salt rim & lime)	8.0
Corona Ligera mid strenght	8.0
Corona (served with salt rim & lime)	9.0
Pacifico	10.0
Negra Modelo	10.0
Colonial Pale Ale	10.0
Gararge Project Bliss Lager	10.0
Garage Project White Mischief peach sour	11.0
Coldstream apple cider	9.5

MICHELADAS

(add to any non-tap beer, served with lime on ice)

CHELADA	lime juice, salt rim	+2.0
LA CLÁSICA	tomato, black salsa, chili, salt rim	+2.0
LA NEGRA	black salsa, huitlacoche salt rim	+2.0

BEER ON TAP

	Pot	Sch	Jug
Stomping Ground XPA	6.5	10.0	21.0
Colonial Brewing Co draught	7.0	10.5	22.0
Kaiju Krush tropical pale ale	7.5	11.0	23.0

SPIRITS

Hippocampus vodka	9.0
Hippocampus gin	9.0
Monkey Shoulder blended scotch	9.0
George Dickel sour mash whiskey	9.0
Plantation 3- Star white rum	9.0
Plantation dark rum	9.0

MEXICAN SPIRITS

M Peloton de la Muerte	11.0
M Alipus San Baltazar	10.0
M Derrumbes San Luis Potosi	12.0
M Bruxo No.1	12.0
M Bruxo No. 2	13.0
M Mezcal Eterno	12.0
M Loz Danzantes Añejo	15.0
M Leyenda San Luis Potosi	21.0
M Mezonte Michoacàn	25.0
R La Venenosa Sierra Del Tigre	19.0
R Estancia Raicilla	14.0
T Tromba Blanco	9.0
T Arette Blanco	12.0
T Herradura Plata	10.0
T Herradura Reposado	12.0
T Herradura Añejo	12.0
V Vodka Boker	12.0

M- MEZCAL | R - RAICILLA | T - TEQUILA | V- VODKA

SUNDAY AND PUBLIC HOLIDAY SURCHARGE OF 10% IS APPLICABLE TO ALL TRANSACTIONS