

COCKTAILS

HOTEL SANGRIA CUP / 1L vino tinto, vermut, ginger, citrus.	8.00/30.0\$
GUAVA BELLINI guava puree, cava.	11.0\$
TROPICAL FIZZ pineapple, mint, lime, cava.	9.0\$
MOJITO plantation white rum, lime, mint, soda.	15.0\$
PALOMA tromba tequila, grapefruit juice, soda, lime, salt rim.	15.0\$
PIÑA COLADA plantation dark rum, coconut, pineapple, lime.	18.0\$

MARGARITAS

CLASSIC Herradura blanco tequila, pierre ferrand dry curaçao, lime, salt. served up, no ice.	20.0\$
JESUS (frozen) Reposado tequila, orange, lime, agave, salt.	14.0\$
CUCUMBER Tromba blanco tequila, cucumber, jalapeño, chili, salt, served on ice.	18.0\$
MEZCAL mezcal, pierre ferrand dry curaçao, orange, agave, lime, salt, served on ice.	20.0\$
WATERMELON mezcal, watermelon, lime, coconut sugar salt rim, served on ice.	18.0\$

NON-ALCOHOLS

Sparkling Water CUP / 1L	2.0/5.0\$
House Sodas grapefruit/ limon	4.0\$
Soft Drinks Coke / Zero / Sprite	4.0\$

MOCKTAILS

HORCHATA Vanilla, rice, condensed milk, almond.	8.0\$
SANDIA COCO Watermelon, coconut water, lime.	8.0\$
JAMAICA AGUA FRESCA Hibiscus, lime.	6.0\$
JESUS COLADA Piña, coco, lime.	8.0\$
ADD ANY HOUSE SPIRIT	+8.0\$

HOTEL JESUS®

PLASTIC STRAW FREE!!!

STRAWS ONLY PROVIDED IF REQUESTED.

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/CIDER

TINS / BOTTLES

Tecate	Mexican lager, comes with salt rim.	8.0\$
Corona Ligera mid strength	Mexican lager, comes with lime.	8.0\$
Corona	Mexican lager, comes with salt rim.	9.0\$
Pacífico	Mexican lager.	10.0\$
Negra Modelo	Mexican dunkel style.	10.0\$
Bertie Apple Cider	Cold pressed.	9.5\$

BEER ON TAP

	Pot	Sch	Jug
Stomping Ground Little Foot IPA mid strength	6.0\$	9.0\$	20.0\$
Colonial Brewing Co draught	7.0\$	10.5\$	22.0\$
Three Ravens tropical pale ale	7.5\$	11.0\$	23.0\$

WINE

BUBBLES

NV Vallformosa Brut MVSA Cava, Penedès, Spain	Gls / Btl	11.0/57.0\$
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WHITE

'17 ¡Toma! Blanco Viura/Chardonnay, Navarra, Spain	11.0/52.0\$
'17 Gilbert Family Sauvignon Blanc Sur Lie, Orange, NSW	58.0\$
'18 Wolf in Sheeps Clothing Pinot Grigio, Sunbury, VIC	12.0/55.0\$
'14 Xabregas Riesling, Mt Barker, WA	70.0\$
'17 Terratlantica Albariño, Rias Baixas, Spain	13.0/60.0\$
'17 Medhurst Chardonnay, Yarra Valley, VIC	64.0\$

ROSÉ

'15 Mr Hyde Summer Bod Rose, Clare Valley, SA	12.0/55.0\$
'16 Honorio Rubio 'Tremendus' Clarete, Rioja, Spain	63.0\$

RED

'18 Between Five Bells Pinot Noir, Lethbridge, VIC	12.5/58.0\$
'16 Vina Ilusion Tempranillo, Rioja, Spain	11.0/52.0\$
'17 Vino Intrepido 'Spanna in the Works' Nebbiolo, Pyrenees, VIC	65.0\$
'17 Masso Antico Appassito Primitivo, Puglia, Italia	49.0\$
'16 Dune Mingha Shan, Shiraz, McLaren Vale, SA,	11.5/52.0\$

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\$
Plantation 5- Yr Dark Rum	12.0\$

MEZCAL & TEQUILA

M Peloton de la Muerte Kiwifruit, Lemon Zest, Green , Peppercorn, Light Smoke.	11.0\$
M Nuestra Soledad Santiago Matatlan Sweet spice, Cherry, Ashy Minerality.	13.0\$
M Bruxo No.1 Floral notes, Red Fruit, Apple and Pepper.	12.0\$
M Del Maguey Minero Musk, Subtle Stonefruit, Mineral Finish.	17.0\$
M Los Danzantes Reposado Oak, Lavender, Cardamom.	14.0\$
M Bruxo No. 2 Bright, Tropical Fruits, Light Caramel.	13.0\$
M Vago Mexicano Silky, Mineral, Toasted Vanilla and Caramel.	18.0\$
M Leyenda San Luis Potosi Herbal, Slightly Sweet, Notes of Bell Pepper.	21.0\$
R La Venenosa Sierra Del Tigre Aged Gouda, Tropical Fruits, Hay.	19.0\$
R Estancia Raicilla White Florals, Subtle Smoke.	14.0\$
T Tromba Blanco Floral, Vanilla, Light Spice.	9.0\$
T Arette Blanco Nutty, Grassy, Sweet Finish.	12.0\$
T Herradura Plata Green Peppercorn, Citrus, Hint of Vanilla.	10.0\$
T Tapatío Blanco 110 Sweet and Savoury Peppers, Cinnamon Toast, Sultana,	13.0\$
T Herradura Reposado Nutmeg, Vanilla, Subtle Spice.	12.0\$
T Herradura Añejo Oak, Orange Peel, Nutmeg.	12.0\$
T Gran Corralejo Añejo Orange Spice, Red Pepper, Vanilla, Milk Chocolate.	17.0\$

M- MEZCAL | R- RAICILLA | T- TEQUILA

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