

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 Reposado tequila, orange, lime, agave, salt, served on ice.	15.0\$
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\$
APPLE PEAR Mezcal, apple, pear, lime, cinnamon sugar rim, served on ice.	18.0\$

NON-ALCOHOLIC

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\$
APPLE PEAR COCO apple, pear, coconut water, lime.	8.0\$
JAMAICA AGUA FRESCA hibiscus, lime.	6.0\$
JESUS COLADA pineapple, coconut, 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 Pacifico	Mexican lager, comes with salt rim.	9.0\$
Negra Modelo	Mexican lager.	10.0\$
Bertie Apple Cider	Mexican dunkel style.	10.0\$
	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

'18 Skigh wines Coda Riesling, Frankland River, WA	11.5/54.00\$
'17 Sassolino Pinot Grigio, Venezia Giulia, It	13.0/60.0\$
'17 ¡Toma! Blanco Viura/Chardonnay, Navarra, Spain	11.0/52.0\$

ROSÉ

'18 Mr Hyde Summer Bod Rose, Clare Valley, SA	12.0/55.0\$
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RED

'18 Between Five Bells Pinot Noir, Lethbridge, VIC	12.5/58.0\$
'16 Vina Ilusion Tempranillo, Rioja, Spain	11.0/52.0\$
'17 Olbieta Negre Grenache / Carignan / Syrah, Priorat, Spain	80.0\$
'17 Masso Antico Appassito Primitivo, Puglia, Italia	49.0\$
'16 Dune Tirari, Shiraz/ Nero / Negroamaro, McLaren Vale, SA,	12.0/55.0\$



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\$

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.	12.0\$
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 Derrumbes San Luis Potosi wet stone, earthy, subtle smoke.	12.0\$
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 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