

## MARGARITAS

### CLASSIC MARGARITA

NODO Blanco, lime,  
triple sec & salt  
**22**

### MEZCALRITA

Peloton Mezcal, lime, triple sec,  
agave & salt  
**22**

### RAZ-BER-RITA

House made raspberry syrup. NODO Blanco,  
lime, salt rim  
**22**

### SPICY CLASSIC MARGARITA

Chilli infused NODO Blanco, lime, triple  
sec & tajin  
**24**

### SPICY MEZCALRITA

Chilli infused Peloton Mezcal, lime,  
Triple sec, agave & tajin  
**24**

### PEPINO Y JALAPEÑO MARGARITA

Peloton Mezcal, lime, cucumber  
verdita, house made spice mix  
**22**



## LOWS AND NO'S

### VIRGIN MARGARITA

Your choice of margarita made  
with no alcohol.

**15**

### LA MENTIRA

Lyres Italian orange verjus.  
Guava. Orange Juice.

**15**

### EL DIABLO

Tequilla. Cassis. Lime. Spicy  
Ginger Beer.

**17**

### SUNRISE SPRITZ

Pampelle. Orange Juice. House-  
made Raspberry syrup.  
Sparkling wine.

**17**

### HOTEL SANGRIA

Vino tinto. Vermouth. Ginger.  
Orange  
**8/36**

### HORCHATA EXPRESS

House-made horchata. Licor 43.  
Coffee Liqueur

**17**

### HOTEL GIN & TONIC

Gin. Lime. Tonic. Dried seasonal  
fruits and herbs. Star Anise

**17**

### HORCHATA COLADA

Coconut rum. House Horchata.  
Pineapple. Orange Juice. Cinnamon.

**20**

### LA CAPILLA PALOMA

Tequila. Lime. Ruby Grapefruit.  
Grapefruit soda. Agave.

**18**

### JAMAICA SPRITZ

Vodka. Hibiscus Syrup. Lime. Soda

**15**

## COCTELES

### LA JUANITA

Vanilla tequila. Passionfruit  
liqueur. Lime. Passionfruit Puree.  
Orange Blossom.

**20**

### CARAJILLO

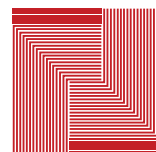
The Grove spiced rum. Coffee  
Liqueur. Cold Brew Coffee.  
Chocolate-Mole bitters. Charred  
coconut salt.

**21**

### BARREL-AGED ROSITA

Corralejo reposado. Dry and sweet  
Vermouth. Campari. Aromatic  
bitters

**25**



## WINE

### SPARKLING

#### NV CASA

##### SPARKLING BRUT

Stone fruit, floral, acidic, light.

King Valley, VIC.

13/65

### WHITE

#### LIQUID ROCK'N'ROLL

##### RIESLING / GEWÜRTZTRAMINER

Lime, lychee, grapefruit and spice

King Valley, VIC

14/60

#### ALPHA BOX N DICE TAROT

##### PINOT GRIGIO

Pears, spice, crisp and acidic

Langhorne Creek, SA

14/58

#### MARESSA

##### CHARDONNAY

Mandarin, citrus blossom, stone fruit, hints of peanut husk.

Mornington Peninsula, VIC.

15/70

### BEER / CIDER

#### LIKE IN MEXICO... ADD TO ANY BEER

##### MICHELADA

served with a spiced tomato sangrita +\$2

##### OR CHELADA

served refreshingly with ice, salt + lime +\$2

### DRAUGHT

HOTEL JESUS LAGER 4.2%

7/14

HAWKERS PALE ALE 4.2%

7/14

FELLR WATERMELON SELTZER 4%

14

### CANS & BOTTLES

TECATE 4.5%

9 DEEDS CIDER 5%

10

CORONA 4.5%

11 DEEDS HARD LEMONADE 4.4%

14

PACIFICO 4.4%

12 BALTER CAPTAIN SENSIBLE 3.5%

10

MODELO ESPECIAL 4.4%

13 HEAPS NORMAL LAGER 0.5%

10

MODELO LA NEGRA 5.4%

13 MOLLY ROSE STRAWBERRY LIME 0.5%

10

LA SIRENE CITRAY SOUR 4.5%

12

### ROSE & CHILLED RED

#### BILLY BUTTON

##### ROSATO - SANGIOVESE & BARBERA

Cherry blossom and blood orange.

Alpine Valleys, VIC.

14/55

#### XO CHERRY PIE

##### LIGHT RED BLEND - PINOT NOIR & GRENACHE

Notes of fruits and spice.

Adelaide Hills, SA.

13/55

### RED

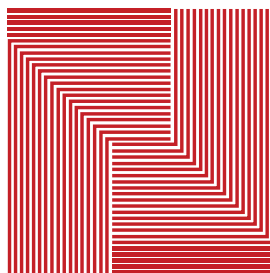
#### CHAIN OF PONDS, SECTION 400

##### PINOT NOIR

Bright cherry, rhubarb, strawberry, hints of pepper and cinnamon.

Adelaide Hills, SA

15/60



### ANGUS & BREMER

#### GSM

Medium bodied, red cherry, orange blossom, hints of raspberry and apricot.

Langhorne Creek. SA

55

#### ITALIAN PLASTIC SUPER GLOU

##### MALBEC/ PINOT MEUNIER

Bright, juicy, progressive.

Cranberry, cherry and plums.

Barossa, SA.

65

#### SWELL SEASON

##### ORGANIC SYRAH/SHIRAZ

Full bodied, dry, leather, tannin, chocolate

Margret River, WA.

15/72



### NON ALCOHOLIC

#### HORCHATA (VG)

Rice milk, coconut condensed milk, vanilla, cinnamon

8

#### JAMAICA (HA-MIKE-AH)

Hibiscus iced tea

8

#### HOUSE-MADE RASPBERRY SODA

House-made raspberry syrup, lime, soda

8

#### SEASONAL AGUA FRESCA

Ask your wait staff

8

#### JARRITOS

Mexican sodas  
cola | lime | mandarin | guava

7

#### COKE/COKE NO SUGAR/SPRITE

5

#### CABI MINERAL WATER 750ML

10

## MEZCAL

MEZCAL - can be made from more than 50 types of agave. Mezcal is considered to be more sophisticated and 'artisan' than tequila due to the much larger varieties of agave that it is produced from, and the technique involved. The heart of the agave is harvested the same way as Tequila, however it is then cooked in fire pits, underground, imparting a smokey flavour. The agave is then crushed to extract the sugars and placed in wooden barrels to ferment. Once fermented, the agave mash is distilled to produce a smooth liquid.

## MEZCAL

<b>PELTON DE LA MUERTE ESPADIN</b> Soft smoke, pepper, light piconcillo	12	30	<b>DE LEYENDA VINATA SOLAR</b> Sweet and fruity, honeycomb, vanilla
<b>PELTON DE LA MUERTE CITRIC PECHUGA</b> Blood orange, mandarin, grapefruit finish	17	30	<b>DE LEYENDA JABALI</b> Sweet chillies, overripe fruits, pepper
<b>PELTON DE LA MUERTE CRIOLLO</b> Light spice, herbal, ripe lemon	18	17	<b>DERRUMBES SALMIANA</b> Floral, fresh chillies, citrus
<b>BURRITO FIESTERO CENIZO</b> Savoury, earthy, tropical fruits	14	17	<b>DERRUMBES CENZIO</b> Cherries, sweet fruits, mineral
<b>BURRITO FIESTERO ENSAMBLE</b> Mint, pineapple, lingering finish	14	17	<b>DERRUMBES ESPADIN</b> Gentle smoke, earthy, tropical fruits
<b>5 SENTIDOS BICUIXE</b> Bright, stone fruits, limestone	25	15	<b>MACHETAZO CUPREATA</b> Bold, caramel, light smoke
<b>5 SENTIDOS ENSAMBLE</b> Tropical fruits, molasses, saffron	25	15	<b>MACHETAZO SALMIANA</b> Green apple, herbal, bright fruits
<b>5 SENTIDOS TOBALA</b> Earthy, slightly sweet, complex	25	15	<b>MAL BIEN ESPADIN</b> Mezquite, hazelnut, green peppers
<b>DE LEYENDA VERDE</b> Herbal, bell pepper, green chillies	28	30	<b>MAYALEN BORREGO</b> Robust, roasted pineapple, cherries

## RAICILLA

Raicilla is a kind of mezcal made in Jalisco, in the area surrounding Puerto Vallarta.

<b>ESTANCIA</b> Citrus, guava, lingering finish	14	<b>ESTANCIA PECHUGA</b> Mild acidity, nectarines, cooked apple	28
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## SOTOL

Technically not a mezcal, Sotol is made from a plant called 'Dasylirion wheeleri' in the states of Chihuahua, Coahuila and Durango.

<b>FLOR DEL DESIERTO SIERRA</b> Mineral, light salinity, pineapple	16
<b>FLOR DEL DESIERTO CARNEI</b> Bold and meaty, sweet spice, savoury	17
<b>FLOR DEL DESIERTO VENENO</b> Sweet chillies, eucalyptus, spearmint	28

## BACANORA

This mezcal is made in the northern part of México, in the state called Sonora, from agave Pacifica.

<b>YOOWE</b> Dried chillies, sweet fruits, gentle BBQ smoke	19
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## TEQUILA

TEQUILA - is a type of Mezcal, but tequila can only be made from the Blue Agave, in 5 states within Mexico. Tequila is taken from the heart of the agave and is steamed in an oven, and then crushed to extract the liquid, then distilled. Some tequilas (reposado and añejo) are then aged in oak barrels. Tequila, like wine will vary greatly depending on where it is grown, soil, climate and altitude.

## BLANCOS

AGED UP TO 60 DAYS

### CORRALEJO

13

Cooked agave, herbal, peppery

11

### HERRADURA

Lemon, pepper, spiced

### TROMBA

15

Slight sweetness, citrus, spearmint

17

### EL CRISTIANO

Tropical fruits, round, lingering finish

## REPOSADOS

AGED FROM 2-12 MONTHS

### CORRALEJO

14

Honey, pine nuts, sweet finish

16

### TROMBA

Caramelised apple, cinnamon, almond

### CORRALEJO TRIPLE DESTILADO

16

Vanilla, toasted almonds, light oak

13

### HERRADURA

Light oak, vanilla slice, cooked agave

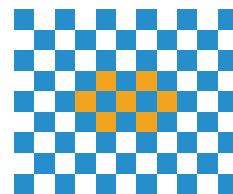
### EL CRISTIANO

20

Velvety on the nose, ripe pineapple, dry fruits



LOS MEJORES CORTES DE LA MEJOR



## AÑEJOS

AGED FROM 1-3 YEARS

### CORRALEJO

16

Baked pears, honey, long finish

15

### HERRADURA

Chocolate, pineapple, dried cherry

### TROMBA

17

Sweet on the nose, cooked apples, peach

21

### GRAN CORRALEJO

Light liquorice, oaky, vanilla

## EXTRA AÑEJO

AGED FOR OVER 3 YEARS

### EL CRISTIANO

26

Oaky, vanilla, cinnamon, sweet finish

35

### HERRADURA ULTRA

White chocolate, walnut, coconut