



MARGARITAS

LUCHA MARGARITA (frozen / on the rocks / frozen jug)	15/16/55
Cimarrón Blanco tequila – agave – lime	
PIÑA CALAMANSI MARGARITA (frozen / frozen jug)	16/59
Cimarrón Blanco tequila – pineapple – calamansi – lime	
BLUEBERRY & AÇAÍ MARGARITA (frozen / mezcal)	17/18
Cimarrón Blanco tequila – blueberry – açai berry – lime – mint	
LYCHEE MARGARITA (frozen)	17
Cimarrón Blanco tequila – lychee – lime	
MANGO MARGARITA (frozen / on the rocks)	17
Cimarrón Blanco tequila – mango – lime	
BLOOD ORANGE & GUAVA MARGARITA	16
Cimarrón Blanco tequila – blood orange – guava – lime	
TAMARIND MARGARITA	18
Peach & Apple Crumble tequila – tamarind – lemongrass agave – lime – sour candy	
PRIMA MARGARITA (Tequila / Mezcal)	19
Purasangre Reposado tequilla / Alipus Joven mezcal – Cointreau – agave – lime	
MARGARITA ÚLTIMO	17
Cimarrón Blanco tequila – Rinomato – egg white – lime – orange zest – flamed bitters	

ESPECIALES

MAYAN MULE (Mezcal / Tequila)	18
Alipus San Luis Blanco Mezcal / Cimarrón Blanco tequila- ginger – cilantro- toasted ancho – lime	
EL PEPINO	18
Alipus Joven mezcal – cucumber juice – jalapeño agave – lime	
LOCO PISCO SOUR	18
Encanto pisco – Alipus Joven mezcal – yuzu – lime – egg white – orange zest	
SUPER MICHELADA	19
Draught beer – spiced tomato juice – a shot of Cimarrón Blanco tequila	
EL MEGRONI	18
Alipus Joven mezcal – Mancino Rosso vermouth – Rinomato	
AFFOGATO MEXICANO (Dessert Cóctel)	12
Los Danzantes Reposado mezcal – Cynar liqueur – espresso – cinnamon clove agave – cocoa – vanilla ice cream	

FAVORITOS

PRIMA PALOMA (Tequila / Mezcal)	19
Purasangre Reposado tequila / Alipus Joven mezcal – Rinomato – grapefruit juice – soda	
PASSIONFRUIT SMASHITO	18
42 Below vodka – passionfruit – vanilla	
MUCHO MOJITO	18
Mount Gay Eclipse rum – lemongrass agave – lime – mint	
SANGRIA ROJO	17/59
Red wine – Cimarrón Blanco tequila – apple – guava – currants – orange – cinnamon clove agave	
SPARKLING SANGRIA	17/59
Delapierre Brut cava – Cimarrón Blanco tequila – yuzu – apple – white peach – mint	



CHUPITOS

Get the fiesta started!

- MEXICAN LOVER** 2 shooters for 12
Cimarrón Blanco tequila - Rinomato - passionfruit
- DIRTY SANCHEZ** 2 shooters for 12
Cimarrón Blanco tequila - Kahlua - Baileys - chocolate rim
- HOT CHICA** 2 shooters for 12
Cimarrón Blanco tequila - cherry liqueur - strawberry - jalapeño
- 9-JUAN-JUAN** 2 shooters for 12
Cimarrón Blanco tequila - Midori - cucumber - lemongrass
- UP IN SMOKE** 2 shooters for 12
Alipus Joven mezcal - Midori - mango

NO ADDED SUGAR! WE ONLY USE ORGANIC AGAVE NECTAR IN OUR BEVERAGES.

CERVEZAS

- MEXICAN BEERS**
- Sol 13
- Corona 14
- MICHELADA** **+2**
Your choice of beer served with lime and spiced tomato juice
- OTHER BEERS**
- Archipelago Summer IPA Draught - Half Pint 10
- Kirin Draught - Half Pint 10
- Asahi 15
- Estrella Damm 15
- Little Creatures Pale Ale 16
- Little Creatures Bright Ale 15

AGUA FRESCAS

- WATERMELON & BASIL** 9
- SPARKLING PASSIONFRUIT & MINT** 9
- SPARKLING WHITE PEACH & GINGER** 9



TEQUILAS & MEZCAL

Cimarrón Blanco tequila	12 or 9ea for 6+
Patrón Reposado tequila	16
Siete Leguas Añejo tequila	18
Fuenteseca Aged tequila (7, 9, 12, 18, 21 years)	26/30/35/66/88
Don Amado Rustico mezcal	15
Los Danzantes Añejo mezcal	20

SEE OVER FOR OUR FULL LIST OF MORE THAN 70 ARTISINAL TEQUILAS & MEZCAL

CUSTOMISED LUCHA MARGARITA +5

Your choice of tequila or mezcal (<\$19) – agave – lime

OAXACAN OLD FASHIONED +5

Your choice of mezcal – cinnamon clove agave – caramelised orange – bitters

TASTING FLIGHT OF TEQUILA & MEZCAL 35

Let us take you on a journey across Mexico with our 4 favourite tequilas and mezcal

Ask our friendly staff for more information on the tequilas & mezcal.

DESTILADOS

GIN

Fords	13/220
Tanqueray 10	15/260
Hendrick's	17/299
Botanist	17/299

VODKA

Ketel One	13/220
Grey Goose	15/270
Belvedere Pure	16/270

RUM

Mount Gay Eclipse	13/220
Plantation 3 Star	15
Plantation Original Dark	17/240
Captain Morgan Spiced	15/245
Cachaca 61	15/245
Mount Gay Black Barrel	17/260
Diplomatico Reserva	17/290
Ron Zacapa 23	17/290
Mount Gay XO	19/350

WHISKY / BOURBON / COGNAC

J&B Rare	13
Bulleit Bourbon	13/220
Bulleit Rye	15/220
Monkey Shoulder	17/258
Kavalan Single Malt	18/280
Johnnie Walker Gold Label	17/299
Remy Martin VSOP	17/299
Singleton Single Malt	17/299
Macallan 12yrs Single Malt	18/320
Balvenie 12yrs	20/324
Balvenie 14yrs	25/480



VINOS & CHAMPAÑA

SPARKLING

Anna De Codorniu Blanc de Blancs Cava, Catalunya ESP (200ml)	19
Delapierre Brut Cava, Catalunya ESP	15/70
Anna De Codorniu Brut Rosado Cava, Catalunya ESP	90
Veuve Clicquot Yellow Label, Reims FRA	190
Laurent Perrier Champagne	160
Dom Pérignon, Épernay FRA	380
Louis Roederer Cristal, Reims FRA	490

WHITE

Canepa Classico, Chardonnay, D.O. Valle Central CHL	15/70
Santa Rita Heros, Sauvignon Blanc, D.O. Valle Central CHL	16/80
Morgans Bay, Sauvignon Blanc, Victoria AUS	80
Flor de Vetus, Verdejo, D.O. Toro-Zamora ESP	88
Bilbanías Viña Pomal Rioja Blanco, Viura Malvasía, Rioja ESP	88
Gabbiano Promessa, Pinot Grigio IGT, Delle Venezie ITA	88
Maycas del Limari Sumaq, Chardonnay, D.O. Valle De Limari CHL	98
La Boheme Act 1, Riesling, Yarra Valley AUS	110
Greywacke, Sauvignon Blanc Marlborough NZL	120
Hervé Kerliann Chablis, Chardonnay, Burgundy FRA	120

ROSÉ

Masía Bach Viña Extrísima, Rosado Seco, Catalunya ESP	15/70
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RED

Canepa Classico, Cabernet Sauvignon, D.O. Valle Central CHL	16/78
Masía Bach Viña Extrísima Tinto, Cabernet Sauvignon Merlot Trempranillo, Catalunya ESP	16/78
Castel Côtes du Rhône, Grenache Syrah AOC, Rhône Valley FRA	88
Maycas del Limari Sumaq, Pinot Noir, D.O. Valle De Limari CHL	98
La Chamiza Polo Professional, Malbec, Mendoza ARG	98
Flor de Vetus, Tinta de Toro, D.O. Toro-Zamora ESP	98
La Bohème Act 4, Syrah Gamay, Yarra Valley AUS	110
Marqués de Cárceres, Crianza, Rioja ESP	160
Bilbanías Viña Pomal Gran Reserva, Tempranillo Garnacha, Rioja ESP	180

SIN ALCOHOL

SOFT DRINKS

Coke Coke Zero Sprite Ginger Ale Tonic	6
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JUICES

Orange Apple Pineapple Lime Cranberry Mango	7
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MINERAL WATER

S. Pellegrino (750ml) Perrier (750ml) Acqua Panna (750ml)	8
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MEXICAN MOCHA (Allpress Coffee, Mexican Chilli Spiced Chocolate, Cinnamon)

Hot Mocha Iced Mocha	5.5 / 7.5
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MEXICAN CHOCOLATE (Mexican Chilli Spiced Chocolate)

Hot Chocolate Iced Chocolate	5.5 / 7.5
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ALLPRESS COFFEE

Long Black Espresso Macchiato	4.5
Latte Cappuccino Flat White Piccolo	5.5
Mocha Iced Coffee	6
Extra coffee shot	1
Soy milk Almond milk	0.5

TEA – Hot or Iced

English Breakfast Early Grey Mango Citrus Green Chamomile Peach & Vanilla	7
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BLANCO TEQUILAS

(UN-AGED)

CIMARRÓN – Highlands	\$12 or \$9ea for 6+ shots
Earthy, herbaceous, spices, raw agave, dry, round finish	
PURASANGRE – Highlands	\$14
Clean, fruity & floral notes, subtle sweet agave, citrus finish	
MEXICAN LOVER PAIR (2 Shots)	12
Cimarrón Blanco tequila – Rinomato – passionfruit – chilli chocolate	

CALLE 23 – Highlands (500ml) 14/180
Agave, apple, pear, citrus & floral notes, medium-bodied finish

DON JULIO – Highlands 14/280
Crisp agave, citrus notes, black pepper, clean finish

GRAN CENTENARIO PLATA – Highlands 16/280
Herbaceous agave, fruity, rich, sweet finish

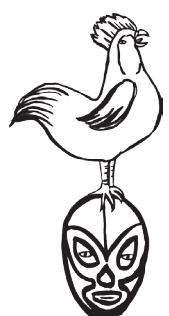
MILAGRO SILVER CORE RANGE – Highlands 17/260
Citrus, herbal, earthy, medium long finish

OCHO EL PUERTECITO – Highlands (500ml) 14/190
Tropical fruits, citrus, menthol, peppercorns, spices, fruity finish

PATRÓN SILVER – Highlands 14/280
Young agave, fruit & citrus, smooth & sweet, light pepper finish

SIETE LEGUAS – Highlands 16/310
Cooked agave, pepper, slightly herbaceous, vanilla, spices, long finish

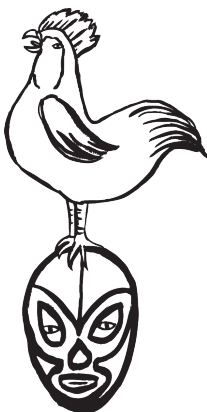
TAPATIO – Highlands (500ml) 14/180
Mint, white pepper, spices, citrus, slightly herbaceous, spicy, sweet finish



REPOSADO TEQUILAS

(AGED BETWEEN 2 TO 12 MONTHS)

ARTENOM 1414 - Highlands	16/320
Agave, honey, citrus, vanilla, smooth finish	
CALLE 23 - Highlands (500ml)	16/210
Agave, wood, spices, roasted peppers, fresh figs, medium-bodied finish	
DON JULIO - Highlands	14/280
Citrus, stone fruits, dark chocolate, vanilla, cinnamon, silky & warm finish	
GRAN CENTENARIO - Highlands	18/310
Sweet & spicy agave, caramel, cinnamon, smooth finish	
MILAGRO CORE RANGE - Highlands	18/280
Agave forward, caramel, toast, spicy finish	
MILAGRO SINGLE BARREL RESERVE - Highlands	21/420
Vanilla, light oak notes, white pepper, cinnamon, spices, dry finish	
OCHO SAN AUGUSTIN - Highlands (500ml)	16/210
Citrus notes, stone fruits, black pepper, toasted bread, fruity, floral finish	
PATRÓN - Highlands	16/320
Oak wood, notes of fruit, citrus & honey, light floral & vanilla finish	
PURASANGRE - Highlands	14/280
Cooked agave, nutty tones, raisins, stone fruits, elegant finish	
TAPATIO - Highlands (500ml)	14/180
Fruity, vanilla, caramel, smoky peppers, nuts, spices, smooth, spicy finish	





AÑEJO TEQUILAS

(AGED BETWEEN 1 TO 3 YEARS)

- ARTENOM 1146** – Highlands 18/360
Oak, almonds, vanilla, dried fruit, spices, caramel, earthy finish
- DON JULIO** – Highlands 16/320
Citrus, caramel, honey, oak, butterscotch, lightly spiced finish
- DON JULIO 1942** – Highlands 22/440
Rich caramel, chocolate, roasted agave, lingering oak & vanilla finish
- GRAN CENTENARIO AÑEJO** – Highlands 20/350
Toasted agave, smoky oak, caramel, ginseng, spices, smooth, medium finish
- JOSE CUERVO RESERVA DE LA FAMILIA** – Lowlands 24/480
Rich oak, olives, toasted almonds, cinnamon, vanilla, silky finish
- MILAGRO CORE RANGE**– Highlands 20/300
Caramel, coconut, chocolate, banana, sweet finish
- PATRÓN** – Highlands 18/360
Oak wood, vanilla, raisins, honey, caramel, smoky finish
- PURASANGRE** – Highlands 16/320
Roasted nuts, American oak, almonds, vanilla, roasted coffee beans
- SIETE LEGUAS** – Highlands 18/350
Slow-cooked agave, oak, spices, nuts, creamy texture, warm caramel finish

TEQUILA INFUSIONS

- 1800 COCONUT** 14/280
Coconut, sweet agave, fruity finish
- PATRÓN XO CAFÉ** 14/280
Fresh coffee, light vanilla, tequila, smooth, dry finish
- PATRÓN INCENDIO** 14/280
Fresh coffee, chocolate, hints of arbol chili, smooth, warming finish
- PATRÓN DARK COCOA** 14/280
Criollo chocolate, fresh coffee, cacao, smooth sweet finish

TEQUILA ESPECIALES

(LIMITED, RARE, ULTRA AGED & SUPER PREMIUM)

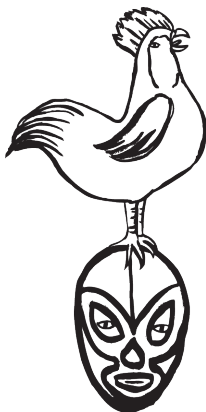
FUENTESECA AGED 7 YEARS - Highlands	26
Tasting notes & pricing required	
FUENTESECA AGED 9 YEARS - Highlands	30
Demerara sugar & honey, forward agave, earthy finish	
FUENTESECA AGED 12 YEARS - Highlands	35
Fruity, woody, clean agave, sweet finish	
FUENTESECA AGED 18 YEARS - Highlands	66
Woody leather, heavy agave, honey, cognac-esk, heavy-bodied finish	
FUENTESECA AGED 21 YEARS - Highlands	88
Woody leather, heavy agave, honey, cognac-esk, heavy-bodied finish	

OCHO EXTRA AÑEJO - Highlands 22/410
Cognac, tropical fruits, spices, hints of toffee, cacao, & coffee

OCHO EXTRA AÑEJO SINGLE BARREL - Highlands 22/410
Butterscotch, dry, cacao, mint, French oak finish

PATRÓN - GRAN PATRÓN PLATINUM - Highlands 800
Fresh agave, citrus & fruit, oak wood, black pepper, long finish

PURASANGRE EXTRA AÑEJO - Highlands 20/400
Intense ripe agave, wood, caramel, nuts, vanilla, succulent finish





MEZCAL

- ALIPUS SAN BALTAZAR GUELAVILA JOVEN** – Highlands 14/280
Citrusy, floral, sugar cane sweetness, smokey, smooth finish
- ALIPUS SAN LUIS BLANCO** – Lowlands 14/280
Applewood bacon, red pepper, spicy, gentle round finish
- ALIPUS SPECIAL EDITION SAN JUAN** – Lowlands 15/280
Herbaceous, slight sweetness, smoky, crisp bacon
- DEL MAGUEY CHICHICAPA** – Lowlands 18
Candied fruits, prune, dates
- DEL MAGUEY VIDA MEZCAL** – Lowlands 16/290
Roasted agave, honey, vanilla, ginger, cinnamon, sandalwood, soft finish
- DEL MAGUEY CREMA DE MEZCAL** – Lowlands 16
Creamy almond, apple, coffee, pineapple, smoky citrus finish
- DEL MAGUEY MINERO** – Lowlands 18
Fresh mint, pepper, lemon
- DON AMADO AÑEJO** – Highlands 16/320
Smokey, honey sweetness, grassy freshness
- DON AMADO REPOSADO** – Highlands 15/300
Umami, light smoke, caramel
- DON AMADO RUSTICO** – Highlands 15/300
Light smoke, fruity, salted caramel, green pepper
- ILEGAL JOVEN** – Lowlands (500ml) 16/210
Un-aged, green apple, citrus, white pepper, sweet agave finish
- ILEGAL REPOSADO** – Lowlands (500ml) 18/230
Caramelised pear, bitter orange, cloves, toffee, vanilla, velvety finish
- ILEGAL AÑEJO** – Lowlands (500ml) 18/230
Oak, spices, vanilla, dried fruits, gentle smoke, chocolate leathery finish
- LOS DANZANTES BLANCO** – Lowlands 16/320
Slightly sweet, smoked agave, vanilla, lime
- LOS DANZANTES REPOSADO** – Lowlands 18/360
Cigar, nutty, herbal, caramel, vanilla, leather, light smoky finish
- LOS DANZANTES AÑEJO MEZCAL** – Lowlands 20/380
Herbaceous agave, coffee & cacao, oak, smoky cedar wood finish
- LA VENENOSA RAICILLA SIERRA** – Highlands 16
Vegetal agave, citrus, grapes, icing sugar, dry apple, hint of spice creamy finish

OAXACAN OLD FASHIONED +5
Your choice of mezcal – cinnamon clove agave – caramelised orange – bitters



TEQUILA FACTS

WHAT IS TEQUILA?

Tequila is a pure, unadulterated reflection of Mexico, the only place in the world where it can be made & bottled. To sip tequila is to drink in the beauty of Mexico & to celebrate the passion of its people.

All tequila is distilled from the Weber blue agave plant, also known as maguey. While there are hundreds of varieties of agave, only the Agave Tequilana Weber, Variedad Azul is allowed in the production of tequila.

In tequila production, the heart of the agave, known as the "piña", is cooked for 24 - 48 hours under high pressure. After cooking, the juice or "aguamiel" is extracted, fermented & then distilled using a variety of different methods. Once distilled, the tequila can then be aged in oak barrels.

Similar to Champagne in France, tequila may only be produced in the state of Jalisco & limited regions in the states of Guanajuato, Michoacán, Nayarit & Tamaulipas. Lowland tequilas are more vegetal & herbaceous, while Highland tequilas are sweeter & more floral due to longer maturation time of the agave.

There are 2 basic categories of tequila: 100% agave & mixtos. Mixtos are tequilas made with up to 49% of their sugars being derived from sugarcane or other sources. These are cheap, terrible tequilas that will give you a bad hangover & should never be taken seriously. Always look for "100% de agave" or "puro de agave" on the label. We are proud to serve only 100% pure agave tequila.

THE TYPES OF TEQUILA

BLANCO - A white (or silver) tequila is unaged, it is the purest, cleanest expression of tequila which makes it ideal for Margaritas. There are tremendous ranges in flavor profiles; from bright & crisp with flavors of celery, fresh mint, green peppers, flowers & cut grass to creamy & rich with lush tropical fruit flavors & deep spicy notes.

REPOSADO - Translated to "rested," a reposado tequila is one that has been aged in an oak barrel for 2 to 11 months. As a result it will be warmer & smoother, with much-desired touches of spice, vanilla, toast & oak.

AÑEJO - Pronounced notes of caramel, honey & oak are de rigueur for an añejo, which ages in an oak barrel for at least one year but no more than three. This one should be savored neat, or reserved for luxurious, spirit-forward cocktails.

EXTRA AÑEJO - A tequila that has been aged for over three years. Extra añejo tequila can be exquisite & very rare as there are only a handful of distillers crafting this category well. We are pleased to have a very exclusive selection of the best extra añejo tequilas for you to try.

MEZCAL: TEQUILA'S SULTRY & SMOKY COUSIN

Thanks to the growing interest in tequila, its sultry, smoky, & oft-misunderstood cousin has come to the forefront. The word mezcal comes from Metl, the pre-Hispanic language used by the Zapotecs, & means "oven-cooked agave"; it spans any distillate from the agave plant. It is important to remember that all tequila is mezcal, but not all mezcal is tequila.

Mezcal can be made from one of over 25 different agave varieties & while 70% of all mezcal is crafted in the state of Oaxaca, it is also made throughout the country in the states of Guerrero, Durango, San Luis Potosi, Guanajuato, Tamaulipas, Zacatecas and Michoacan.

There are extreme differences in flavour profile based on the producers, villages, & types of agave used in mezcal production, therefore the products are all uniquely distinct.

For mezcal, the piñas are roasted, often in pit ovens, for 3 to 5 days. These ovens are earthen mounds over pits of hot rocks. This underground roasting gives mezcal its intense, smoky flavour.

TEQUILA TROLLEY ESPECIALES

(ENJOY 20% OFF LOCO FAVOURITE ARTISANAL TEQUILAS & MEZCAL)

1800 COCONUT	11
Coconut, sweet agave, fruity finish Great for sipping or as a shot with a lychee or strawberry	
PATRÓN XO CAFÉ DARK CACAO	11
Fresh coffee & cocoa, Criollo chocolate, smooth, dry finish Great for sipping	
PURASANGRE BLANCO – Highlands	11
Clean, fruity & floral notes, subtle sweet agave, citrus finish Great for sipping or as a shot with a cinnamon orange slice	
TAPATIO BLANCO – Highlands	11
Mint, white pepper, spices, citrus notes, herbaceous, spicy, sweet finish Great for sipping or as a shot with our house-made sangrita	
ARTENOM 1414 REPOSADO – Highlands	12
Agave, honey, citrus, vanilla, smooth finish Great for sipping with our house-made sangrita	
MILAGRO RESERVE BARREL REPOSADO – Highlands	16
Vanilla, light oak notes, white pepper, cinnamon, spices, dry finish Great for sipping with our house-made sangrita	
DON JULIO 1942 AÑEJO – Highlands	17
Rich caramel, chocolate, roasted agave, lingering oak & vanilla finish Great for sipping or on the rocks	
OCHO-EXTRA AÑEJO – Highlands	17
Cognac, tropical fruits, spices, hints of toffee, cacao, & coffee Great for sipping or on the rocks	
ILEGAL REPOSADO MEZCAL – Lowlands	14
Caramelised pear, bitter orange, cloves, toffee, vanilla, velvety finish Great for sipping or on the rocks with a slice of orange	

