

# TACOS

ANY 3 FOR \$25

\$6 EVERY TUESDAY

## BEANS TACO (GF/V)

BLACK BEANS WITH JALAPEÑOS  
AIOLI, PICO, CACTUS

\$9

## ZUCCHINI TACO (GF/V)

SAUTÉED ZUCCHINI, GUACAMOLE,  
GREEN APPLE SALSA, PICO

\$9

## SWEET POTATO TACO (GF/V)

SWEET POTATO, GUACAMOLE  
, JALAPENO CREME, PICO, PEPITA SEEDS

\$9

## CHICKEN TACO (GF)

ROASTED CHICKEN, SALSA, SOUR  
CREAM, CHIPOTLE AIOLI, PICO

\$9

## PORK TACO (GF)

PULLED PORK, ROJA SALSA,  
FENNEL, PICO

\$9



## FISH TACO (GF)

FRIED FISH, GUACAMOLE,  
CHIPOTLE MAYO, CABBAGE

\$9

## CHORIZO TACO (GF)

PAN FRIED CHORIZOS WITH  
PAPAS IN SPECIAL SAUCE

\$9

## BEEF TACO (GF)

PULLED BEEF, SALSA, SOUR  
CREAM, CHIPOTLE AIOLI, PICO

\$9

# ENTREES

## TOTOPOS WITH GUACAMOLE (GF/V)

CORN CHIPS, GUACAMOLE, SALSA, PICO  
ADD CHEESE OR SOUR CREAM – \$2

\$12

## FRIED WINGS (GF)

\$14

CHICKEN WINGS, CARAMELIZED  
CHIPOTLE SAUCE, SESAME SEEDS  
SPRING ONION

## ELOTES (GF/V)

CORN COBS, CHIPOTLE AIOLI, RICOTTA  
SALATA CHEESE OR VEGAN CHEESE

\$8

## PAPAS (GF/V)

\$10

FRIES COVERED WITH GARLIC CHIPOTLE  
DRESSING, SPRING ONION

## CHILLI FRIES (GF)

CHIPS, CHEESE, CHILLI CORN CARNE/ VEGGIES  
JALAPENOS CREME, PICO.

\$17

## TAQUITOS

2 FOR \$12

4 FOR \$20

FRIED TACOS FILLED WITH THE  
CHOICE OF FILLING. SERVED WITH  
SOUR CREAM AND SALSA



## PRawn TOSTADA (GF)

\$14

EMULSIFIED PRAWNS COOKED WITH  
MEZCAL'S HOT SAUCE, GUACAMOLE,  
COS LETTUCE AND CHIPOTLE AIOLI

## MUSHROOM TOSTADA (GF/V)

\$12

WILD MUSHROOM, MEXICAN  
CHOCOLATE HOT SAUCE,  
JALAPEÑOS CREME AND JALAPENOS

# MAINS

## CLASSIC BURRITO

\$18 / \$20

CHOICE OF FILLING WITH LETTUCE, CHEESE, PICO, BLACK BEANS AND RICE  
WITH SALSA, SOUR CREAM AND CHIPOTLE MAYO

## CALIFORNIA BURRITO

\$22

CHOICE OF FILLING WITH CHIPS AND JALAPENOS, LETTUCE, CHEESE, PICO, BLACK  
BEANS AND RICE WITH SALSA, SOUR CREAM AND CHIPOTLE MAYO

## CHIMICHANGA

\$22

DEEP FRIED BURRITO WITH CHOICE OF FILLING WITH SOURCREAM, SALSA, CHIPOTLE  
AIOLI SERVED WITH RICE AND PICO.

## CHILAQUELES (GF)

\$23

CHOICE OF FILLING, TORTILLA CHIPS IN ROJA SAUCE, RICOTTA SALATA, SOUR CREAM,  
SPRING ONION, RED CABBAGE AND FRIED EGG

## BIRRIA TACOS (GF)

\$18 / \$24

4 PIECES OF BRAISED BEEF TACOS WITH CHEESE, FINELY CHOPPED ONION AND  
CORIANDER AND MEZCAL'S SPECIAL BEEF BROTH

## SPANISH PAELLA (GF)

\$18 / \$24

MEXICAN RICE COOKED WITH SALSA ROJA, SAUTEED ONION, CAPSICUM, GREEN PEAS  
AND CARROT

(CHICKEN & CHORIZO, CHICKEN & PRAWN, PRAWN & CHORIZO)

## QUESDILLA

\$22

TOASTED MEXICAN WRAP WITH CHEESE, SALSA ROJA, CHIPOTLE CRÈME AND SOUR  
CREAM WITH YOUR CHOICE OF FILLING

## BURRITO BOWL (GF)

\$20

LETTUCE WITH MEXICAN RICE, BEANS, PICO DE GALLO, SALSA ROJA, SOUR CREAM  
AND AIOLI WITH YOUR CHOICE OF FILLINGS

## NACHOS (GF)

\$18 / \$22

CORNCHIPS WITH TOASTED CHEESE AND CHOICE OF FILLING TOPPED WITH BEANS,  
PICO, SALSA, SOUR CREAM, CHIPOTLE MAYO AND GARNISHED WITH RED CABBAGE

## FAJITA (GF)

\$26

SAUTED VEGGIES WITH BEEF/CHICKEN/ MUSHROOMS IN SALSA AND SPECIAL HERBS  
& SPICES SERVED WITH RICE, PICO, TORTILLAS AND SOUR CREAM

**CHOICE OF FILLING** CHICKEN, BEEF, PORK, VEGGIES, CHORIZO, CHILLI CORN CARNE  
(ASK FOR VEGAN)

# KIDS MENU

ONLY FOR KIDS UNDER 13 YEARS OLD

**KIDS TACO (GF)** \$7

CHICKEN/PORK/BEEF/FISH/BEANS

**KIDS QUESADILLA** \$10

CHICKEN/PORK/BEEF

**KIDS NACHOS (GF)** \$10

CHICKEN/PORK/BEEF

**FISH & CHIPS (GF)** \$10

CORN BATTERED FISH WITH FRIES

**PINEAPPLE JUICE** \$5

**ORANGE JUICE** \$5



# DESSERT

**CHURROS (GF/V)** \$10

HOMEMADE CHURROS WITH DULCE DE LECHE OR CHOCOLATE SAUCE

**CINNAMON NACHOS** \$12

FRIED TORTILLA CHIPS WITH ICE CREAM, STRAWBERRY AND BLUEBERRIES AND TOPPED WITH SWEET SAUCES

**SIZZLING BROWNIE** \$12

HOUSEMADE CHOCOLATE BROWNIE SERVED WITH ICE CREAM, CHOCOLATE SAUCE AND STRAWBERRY

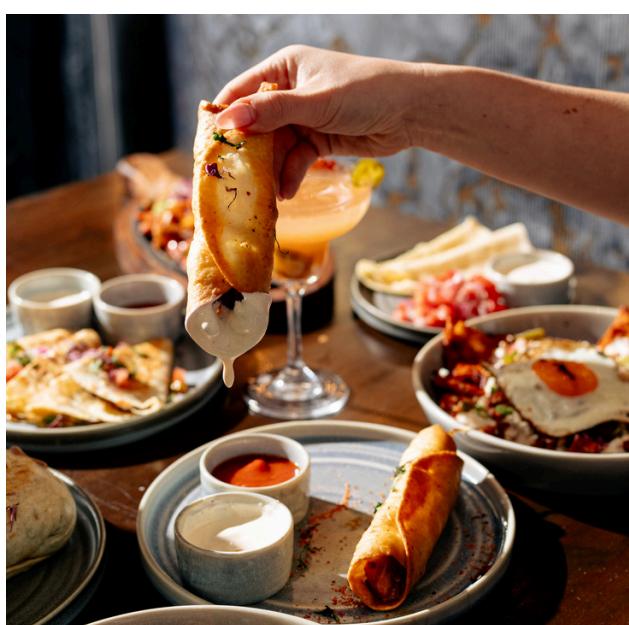
# EXTRAS

**GUACAMOLE** \$4

**SAUCES** \$2

**TORTILLA** \$3

**CORNCHIPS** \$5



# MAGARITAS

## CLASSIC MARGARITA

TEQUILA, COINTREU, FRESH LIME, AGAVE  
WITH TAJIN

**\$21/\$70**

## QUEEN MARGARITA

TEQUILA, CHAMBOARD, FRESH LIME, AGAVE  
WITH BLACK SALT

**\$24/\$73**

## SMOKY MEZCAL

MEZCAL, BLUE CURACAO, FRESH LIME, AGAVE  
WITH BLACK SALT

**\$24/\$73**

## GHOST MARGARITA

TEQUILA, HOUSE MADE SPICY SALSA, FRESH LIME,  
AGAVE WITH TAJIN

**\$24/\$73**

## CORONITA

TEQUILA, COINTREU, FRESH LIME, AGAVE  
WITH TAJIN WITH CORONA BEER

**\$25/\$75**



# FROZEN

## STRAWBERRY MINT

**\$24/\$73**

TEQUILA, COINTREU, FRESH LIME, AGAVE  
WITH FRESH STRAWBERRIES AND MINT

## COCONUT LYCHEE

**\$24/\$73**

TEQUILA, COINTREU, FRESH LIME, AGAVE  
WITH FRESH COCONUT CREAM AND LYCHEE

## WATERMELON MINT

**\$24/\$73**

TEQUILA, COINTREU, FRESH LIME, AGAVE,  
WATERMELON AND FRESH MINT

## MANGO PEACH

**\$24/\$73**

TEQUILA, COINTREU, FRESH LIME, AGAVE, FRESH  
MANGO AND PEACH AND TAJIN



# COCKTAIL

## OJ MOJITO

WHITE RUM, FRESH LIME, MINT,  
AGAVE WITH TAJIN RIM

**\$17 / \$60**

## COSMO

TEQUILA, FRESH LIME, AGAVE,  
CRANBERRY JUICE WITH ORANGE PEEL

**\$17 / \$60**

## PALOMA

TEQUILA, GRAPEFRUIT, FRESH LIME,  
AGAVE WITH CINNAMON SUGAR

**\$17 / \$60**

## CUBA LIBRE

DARK RUM, LIME, AGAVE TOPPED  
WITH COLA GARNISH WITH MINT

**\$17 / \$60**

## PINA COLADA

WHITE RUM, LIME, AGAVE, COCONUT,  
PINEAPPLE WITH CINNAMON SUGAR RIM

**\$17 / \$60**

## HIBISCUS FRESCO

TEQUILA, LIME, AGAVE, HIBISCUS  
WITH FRUITS +\$2 FOR MEZCAL

**\$17 / \$60**

## MICHELADA

FRESH TOMATO JUICE, LIME, AGAVE,  
HOUSEMADE SPICY SALSA, MEXICAN  
SPICE AND BEER +\$8 FOR TEQUILA

**\$17 / \$60**

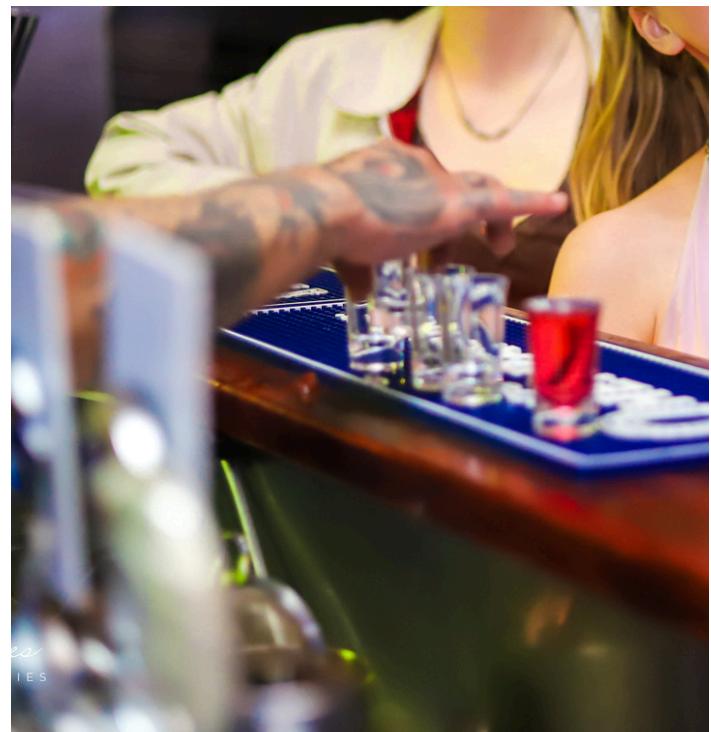


# BEERS

TECATE	\$8
SOL	\$8.5
CALAVERITA	\$9.5
CORONA	\$9.5
DOS EQUIS	\$12
NEGRA MODELO	\$12

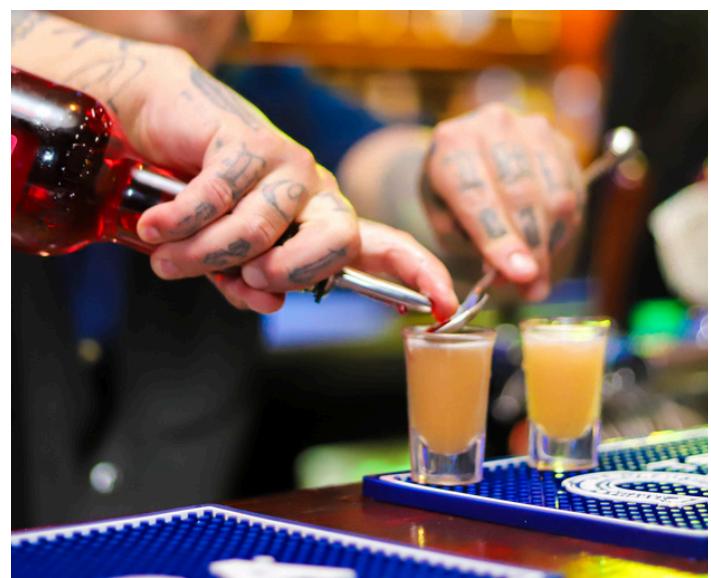
# TEQUILA SHOT

PATRON	\$13
HERRADURA	\$13
JOSE CUERVO	\$11
1800	\$13
TEQUILA FLIGHT	\$30
INFUSED SHOT STRAWBERRY, KIWI, MANGO, JALAPENO, PEACH	\$12
INFUSED FLIGHT ALL 5 FLAVOUR SHOTS	\$45



# MEZCAL SHOT

DEL MAGUAY VIDA	\$13
PELTON DE LA MUERTE	\$11
MONTE ALBAN	\$11
DON JUAN ESCOBAR	\$12
TEQUILA FLIGHT 3 MEZCAL SHOTS	\$30



# DIRTY SHOTS

TEQUILA SUNRISE	\$14
TEQUILA, ORANGE JUICE, GRENADINE	
CANCUN COLADA	\$14
PINEAPPLE, COCONUT, TEQUILA	
XO CAFE	\$14
SPICY SALSA, TEQUILA, LIME, SPICE	
FUEGO	\$14
SPICY SALSA, TEQUILA, LIME, SPICE	

ASK ANY STAFF FOR OUR PREMIUM TEQUILA AND MEZCAL SELECTION

# WINE LIST

## RED

**STUDIO SERIES SHIRAZ** \$11/\$32  
RIVERLAND, SA

**STUDIO SERIES CABERNET SAUVIGNON** \$11/\$32  
RIVERLAND, SA

**CHALK HILL BLUE CABERNET MERLOT** \$11/\$32  
RIVERLAND, SA

## WHITE

**MOUNT RILEY SAUVIGNON BLANC** \$13/\$38  
MARLBOROUGH, NZ

**STUDIO SERIES PINOT GRIGIO** \$12/\$35  
RIVERLAND, SA

**LONG ROW RIESLING** \$12/\$35  
RIVERLAND, SA

## ROSE

**RHYTHM & RHYME ROSE** \$11/\$32  
RIVERLAND, SA

## SPARKLING

**CHALK HILL BLUE BUBBLES** \$12/\$32  
RIVERLAND, SA

**STUDIO SERIES CUVEE BRUT** \$12/\$32  
RIVERLAND, SA

**CHARLES PELLETIER BRUT** \$45  
BURGUNDY, FRANCE

## PREMIUM

**MACARTHUR RIDGE SOUTHERN TOR  
PINOT NOIR** \$70  
CENTRAL OTAGO

**ANGOVE THE MEDHYK SHIRAZ** \$85  
MCLAREN VALE



## SANGRIA

**ROJO SANGRIA** \$15/\$45  
HOUSE WINE, ORANGE JUICE,  
FRESH FRUITS, AGAVE

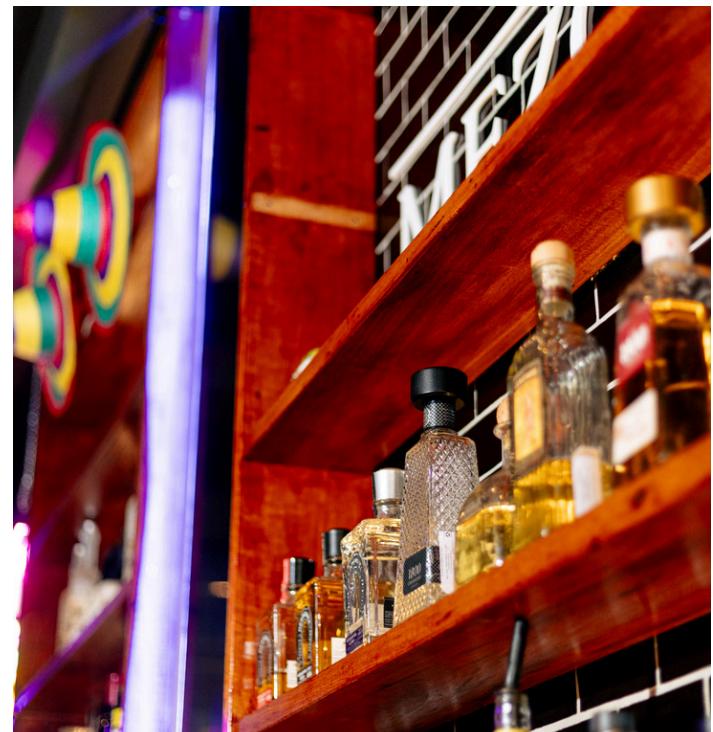
**BLANCO SANGRIA** \$15/\$45  
HOUSE WHITE WINE, PINEAPPLE  
JUICE, MINT, FRUITS

**ROSE SANGRIA** \$15/\$45  
HOUSE ROSE, TROPICAL JUICE,  
MINT, GRAPEFRUIT, FRUITS

**BYO CROCKAGE \$6 PER BOTTLE**

# SPIRITS

JAMESON IRISH WHISKEY	\$13
HENNESSY VS	\$13
JACK DANIELS BURBON	\$11
FOUR PILLARS GIN	\$13
BELVEDERE VODKA	\$13
JAGERMEISTER	\$13
FIREBALL	\$11
COINTREU	\$12



## MOCKTAILS

<b>MEXICOLADA</b>	\$12
PINEAPPLE, COCONUT, LIME, AGAVE	
<b>JAMAICA</b>	\$12
HIBISCUS, LIME, AGAVE, SODA,FRUITS	
<b>VIRGIN MOJITO</b>	\$12
LIME, MINT, AGAVE, LEMONADE	
<b>HORCHATA</b>	\$12
RICE BASED CINNAMON, SOY MILK	



## SOFTIES

<b>SOFT DRINKS</b>	\$5
COKE, FANTA, LEMONADE, SOLO	
<b>JARRITOS</b>	\$6
MEXICAN COLA, LIME, WATERMELON, GUAVA, MANGO, MANDARIN	
<b>LEMON LIME BITTER</b>	\$9
LEMON, LIME, BITTERS, SODA	
<b>SPARKLING WATER</b>	\$4