

House Cocktails

COCODRILO / 22

MEZCAL, PEAR, ALMOND, FRESH PINEAPPLE

TROPICAL, FRESH, CRUSHED ICE

CRY BABY / 22

TEQUILA, CACTUS FRUIT, COCONUT, GINGER, SODA

FRUIT DRIVEN, LIVELY, EFFERVESCENT

GREEN TELEPHONE / 24

GIN, TOMATILLO, LIME, BLACK PEPPER

BRIGHT, REFRESHING, SAVOURY BUT SOUR

MOTEL TAN / 24

MEZCAL, LIMONCELLO, YUZUSHU,

PASSIONFRUIT, MORITA CHILLI

SHORT, SHARP & TROPICAL

LIZARD SUIT / 24

TEQUILA, SUZE, MANDARIN, LIME

BITTER, SOUR, SPIRIT FORWARD

NOT TODAY! / 26

RAICILLA, FRESH PINEAPPLE, GOCHUJANG, LEMON

TROPICAL, SPICY, CRUSHED ICE

L.D.R / 26

GIN, CAMPARI, ROSE VERMOUTH, GRENADINE,

HABANERO, GRAPEFRUIT OIL

NEGRONI BUT MAKE IT SPICY

TEN OF CUPS / 26

APPLEJACK, PEACH APERITIF WINE,

HOT HONEY, WORM SALT

FLORAL, WARMING, SPIRIT FORWARD

HAITIAN DIVORCE / 26

RUM, MEZCAL, SWEET SHERRY, BITTERS

RICH, AFTER DINNER, SPIRIT FORWARD

(D. GREENBAUM, THE BEAGLE, NYC 2012)

Classic Cocktails

MARGARITA / 24

CLASSIC, SPICY, TOMMY'S OR MEZCAL

PALOMA / 18

TEQUILA, GRAPEFRUIT, SODA, LIME

BLOODY MARIA / 24

TEQUILA WITH A BLEND OF SPICES AND TOMATO



Cerveza

MODELO ESPECIAL / 12 4.4%

PACIFICO CLARA / 12 4.4%

VICTORIA / 12 4.1%

BOHEMIA PILSNER / 12 4.7%

MODELO NEGRA / 12 5.4%

BOHEMIA VIENNA / 12 4.6%

PACIFICO SUAVE / 12 3.5%

MAKE IT A MICHELADA FOR 16

LARGE FORMAT

VICKY CON CHAMOY / 12 2.5% (473ML)

CORONA EXTRA / 16 4.6% (473ML)

VICTORIA / 29 4% (1.2L)

ALCOHOL FREE

HEAPS NORMAL QUIET XPA / 9

PARC PILSNER / 9

Wine

SPARKLING

2022 MAISON SOLEIL PROSECCO 16/60

KING VALLEY, VIC

2022 MOONLIGHT SUPER TRANQUIL

WHITE PET NAT 14/50

MURRAY DARLING

2023 DELIQUENTE WEEPING JUAN

PINK PET NAT 16/60

RIVERLAND, SA

WHITE

2023 SOMOS ¡FIANO Y AMIGOS!

FIANO BLEND 14/50

MCCLAREN VALE, SA

2023 FIN WINES NOT TOO BAD

VERMENTINO 16/60

GOULBURN VALLEY, VIC



Wine

ROSÉ

2022 TIDY TOWN SHIRAZ ROSATO 15/55
GRAMPIANS, VIC

2022 ONDESA SYRAH ROSE 17/65
YARRA VALLEY, VIC

RED

**2022 SOMOS ¡GARNACHA Y AMIGOS! GRENACHE
BLEND 14/55**
MCCLAREN VALE, SA

2023 DEFIALY ZIBIBBO DOLCETTO 14/55
(SERVED CHILLED)
MACEDON, VIC

2022 MAISON SOLEIL PINOT NOIR 16/60
KING VALLEY, VIC

No Booze

GATO MAXIMO / 18
SWEET "VERMOUTH", GINGER, LIME, SODA

VIRGIN PIÑA COLADA / 15

VIRGIN COCODRILO / 15

**WE ARE HAPPY TO MAKE A VARIETY OF NON
ALCOHOLIC COCKTAILS UPON REQUEST**

Soft Drink

MEXICAN COKE / 9
JARRITOS GRAPEFRUIT / 8
JARRITOS MANDARIN / 8
JARRITOS PINEAPPLE / 8
JARRITOS FRUIT PUNCH / 8



Snacks

ESCABECHE / 8.5

MIXED PICKLES OF CAULIFLOWER,
CARROT, ONION AND CHILLIES

VG, GF, DF

ELOTE / 9

CLASSIC STREET CORN, CHARRED AND DRESSED
WITH MAYONNAISE, COTIJA & TAJIN

VE, GF

ENSALADA / 16

SALAD OF CUCUMBERS MARINATED IN VINEGAR
AND SALSA MACHA WITH WHIPPED GOATS CHEESE
AND A RASPBERRY JALAPEÑO DRESSING TOPPED WITH
TOASTED PEPITAS

VE, GF - DF/VG ON REQUEST

TRIO OF SALSAS / 19

A TASTING SELECTION OF THREE SALSAS WITH
FRESHLY COOKED TOTOPOS.

FULL SERVES OF EACH SALSA AVAILABLE SEPERATELY
FOR 14 EACH. (VE, GF, VG/DF ON REQUEST)

GUACAMOLE CLASSIC REFRESHING MIX OF AVOCADO,
TOMATO, ONION, CORIANDER

SALSA VERDE BLEND OF MILD GREEN CHILLIES,
TOMATILLO, CHOPPED AVOCADO AND FRESH CHEESE

PAPAYA XNIPEC PAPAYA, HABANERO, ONION, TOMATO, CORIANDER

STRACCIATELLA DIVORCIADOS / 14.5

SOFT STRANDS OF CHEESE AND CREAM SERVED WITH A
SPICY SALSA NEGRA, TANGY TOMATILLO SALSA AND POACHED
TOMATO, SERVED WITH TOTOPOS (ADD CHORIZO 4.5)

VE

KINGFISH TOSTADITAS 3^{PCS} / 16

SASHIMI GRADE HIRAMASA KINGFISH LIGHTLY CURED AND DRESSED
IN A SPICY HERBED BLACK GARLIC CREMA WITH CUCUMBER,
WATERMELON RADISH AND POPCORN SHOOTS

GF

SMOKED CHEESE BALLS 5^{PCS} / 21

BEECHWOOD SMOKED CHEESE WRAPPED IN MASA DOUGH & FRIED
UNTIL GOLDEN AND DELICIOUS, SERVED ON PINTO BEAN PUREE
WITH PICKLED CACTUS, PEQUIN CHILLI OIL & HERBS

VE GF

PRAWN COCKTAIL / 21

COLD AND FRESH MEXICAN PRAWN COCKTAIL, MADE WITH CLAMATO
& SERVED WITH MICHELADA MAYO & SALTINES

GF ON REQUEST

VE - VEGETARIAN

VG - VEGAN

DF - DAIRY FREE

GF - GLUTEN FREE



Tamales

RED PORK / 16

PORK NECK SLOWCOOKED IN PASILLA, ANCHO AND MORITA INSIDE A TAMAL WITH A SPICY VINEGAR BASED SAUCE OF TOMATOES, HABANERO AND PLENTY OF PICKLED ONIONS
GF, DF

CHICKEN & BLACK BEAN / 16

SHREDDED CHICKEN BREAST AND BLACK BEAN PASTE TAMAL DRESSED IN A SALSA VERDE OF TOMATILLO AND SMOKY CHIPOTLE WITH FRESH ONION, CHEESE, CREMA AND CORIANDER
GF

BLACK BEAN AND CHEESE / 16

BLACK BEAN PASTE AND SOFT CHEESE INSIDE A TAMAL DRESSED WITH A MILD SALSA ROJO
GF, VE

MUSHROOM / 16

SLOWCOOKED MUSHROOMS INSIDE A SAVOURY MASA TAMAL, DRESSED WITH BRIGHT RED SALSA, CORIANDER,
GF, VE - VG ON REQUEST

Tacos

POLLO VERDE / 8^{EA}

CHICKEN COOKED IN A GREEN SAUCE OF POBLANO CHILLIES SERVED WITH CORIANDER AND ONION
GF

GUAJILLO SHORT RIB / 9^{EA}

SHREDDED BEEF IN A RICH SAUCE OF ROASTED TOMATOES, GUAJILLO AND MULATO CHILLIES TOPPED WITH XNIPPEC AND PICKLED ONIONS
GF, DF

CHORIZO POTATO CHEESE / 8EA

SHOUSEMADE MEXICAN PORK CHORIZO SERVED WITH POTATOES, QUESILLO, MILD SALSA ROJO, CORIANDER AND ONION
GF

BAJA FISH TACO / 9^{EA}

TEMPURA FISH, CRUNCHY LIME SOAKED CABBAGE, SPICY CREMA
GF NO ONION OR GARLIC

JACKFRUIT TINGA / 8^{EA}

PURELY PLANTBASED TINGA, SPICY MORITA CHILLIES AND CARAMELISED ONIONS IN A RICH TOMATO SAUCE WITH COOLING VEGAN CREMA AND AVOCADO
VG, GF, DF

Sweet

CARROT & CINNAMON PIE / 12

CARROTS COOKED IN SWEET SHERRY, CINNAMON AND MILK TOPPED WITH A BRÛLÉD ORANGE CUSTARD SERVED WITH COINTREAU SPIKED WHIPPED CREAM
VE

COFFEE FLAN / 12

MEXICAN STYLE FLAN FLAVOURED WITH COFFEE AND TOPPED WITH CAJETA (GOAT MILK CARAMEL) - SERVED WITH CRUSHED CANDIED PECANS
VE

