

*Served with Superfina Salt Rim  
Swap for regular salt rim or spicy salt rim*

**Slushy Margarita of the Day \$15**

**Classic Margarita**

Tequila Blanco | Lime | Triple Sec | Simple Syrup |  
Superfina Salt Rim \$12

**Tommy's Margarita**

Tequila Blanco | Lime juice | Agave | Superfina Salt Rim  
\$14

**Spicy Jalapeño Margarita**

Tequila Reposado | Triple Sec | Muddled Jalapeños |  
Agave | Lime | Spicy Salt Rim \$16

**Tropical Mango Margarita**

Blanco | Triple Sec | Mango Purée | Lime | Agave |  
Superfina Salt Rim \$16

**Coconut Colada**

1800 Coconut Tequila | Pineapple | Coconut Milk | Lime |  
Agave | Superfina Salt Rim \$18

**Smoky Pineapple Margarita**

Durango Mezcal | Triple Sec | Pineapple | Lime | Agave |  
Superfina Salt Rim \$16

**Blood Orange Margarita**

Tequila Reposado | Triple Sec | Blood Orange Syrup |  
Lime | Agave | Superfina Salt Rim \$16

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All served with El Jimador tequila  
Swap for Calle 23 Blanco \$3  
Or charge it up with Herradura Anejo \$6

# MEZCALITAS

## **Oaxacan Old Fashioned**

Derrumbes Oaxaca Mezcal | Reposado Tequila | Agave | Bitters \$21

## **Mezcal Negroni**

Derrumbes San Luis Potosi Mezcal | 30ml Campari | 30ml Sweet Vermouth \$21

## **Smoky Paloma**

Derrumbes Oaxaca Mezcal | Fevertree Pink Grapefruit Soda | Lime | Agave | Superfina Salt Rim \$18

Charge it up: Le Tribute Mezcal add \$5

## **Mezcal Mule**

Xha Papa Espadí Oaxaca Mezcal | Lime | Ginger beer | Lime Wheel \$19

## **Cuba Street Mezcal Sour**

Derrumbes Michoacán Mezcal | Lime | Simple syrup | Bitters \$21

## **Mezcal Espresso Martini**

Mr Black Mezcal Barrel Aged Coffee Liqueur | Xha Papa Espadín Mezcal | Havana Espresso | Agave \$21

## **Smoky Hibiscus Margarita**

Derrumbes San Luis Potosi Mezcal | Hibiscus Syrup | Lime juice | Triple Sec | Agave | Superfina | Salt Rim \$21

## **Cuba Sunset**

Xha Papa Oaxaca Mezcal | Blood Orange Syrup | Lime | Triple Sec | Grenadine \$19

Mezcal is protected by Mexico's Denomination of Origin, meaning it can only be produced in designated regions such as Oaxaca, Durango, Guerrero, Guanajuato, Michoacán, Puebla, San Luis Potosí, Tamaulipas and Zacatecas, using maguey (agave) native to those areas.



# SUPPLI R FLIGHTS S

## TEQUILA & MEZCAL FLIGHTS

Served with Superfina Salt, soda & house made corn chips

### AGAVE PURO \$30

The pure flavour of agave: unaged spirits showing tequila vs mezcal



#### **Calle 23 Blanco**

Bright highland tequila with citrus & pepper



#### **Illegal Joven Mezcal**

Soft smoke & balanced agave sweetness



#### **Derrumbes San Luis Potosí**

Green, herbal mezcal with light smoke

### TIEMPO Y ROBLE – AGED SPIRITS \$36

How oak ageing changes agave



#### **Calle 23 Reposado**

Rested in bourbon barrels



#### **Herradura Reposado**

Richer agave with vanilla & spice



#### **Illegal Reposado**

*Oak-aged mezcal with gentle smoke*

### LA LEYENDA \$48

A premium tasting showcasing the evolution from tequila to wild mezcal



#### **Derrumbes Oaxaca – Mezcal**

Balanced smoke with tropical fruit & roasted agave



#### **Del Tio Ro Tepeztate – Wild Mezcal**

Rare mountain agave with floral aromatics & deep complexity.



#### **Herradura Plata – Tequila (Jalisco)**

*Bright cooked agave, herbal notes & citrus freshness*

# CLASSICS

## **Daiquiri**

White rum | Lime | Simple Syrup \$15

## **Mojito**

White rum | Lime | Mint Leaves | Sugar | Soda \$15

## **Old Fashioned**

Bourbon | Sugar | Angostura Bitters | Orange Twist \$18

## **Aperol Spritz**

Aperol | Sparkling Wine | Soda | Orange Slice \$16

## **Whiskey Sour**

Bourbon | Lemon Juice | Simple Syrup \$18

## **Paloma**

El Jimador Tequila | Fevertree Pink Grapefruit Soda |  
Lime | Agave \$15

## **Moscow Mule**

Vodka | Lime Juice | Ginger Beer \$15

## **Negroni**

Gin | Campari | Sweet Vermouth \$18

## **Mimosa**

Sparkling Wine | Orange Juice \$12



**8 Wired Hopwired**

Auckland, 440ml can 4.5%  
\$15

**Bayland's Slackline Sour**

Flavours change seasonally,  
Wellington, 330ml can 4%  
\$13

**Corona**

Mexican Lager, 4.5% \$12

**Dos Equis Ambar**

Vienna-style lager, Mexico,  
325ml, 4.7% \$14

**Eddyline Amigo**

Amber Lager, Nelson,  
440ml, 5.2% \$16

**Garage Project Fugazi**

Hoppy Ssession Ale,  
Wellington, 330ml can, 2.2%  
\$12

**Garage Project Pernicious  
Weed**

Monster Hop IIPA,  
Wellington, 330ml can 8%  
\$14

**Garage Project Tiny**

Hazy Non-Alc IPA,  
Wellington, 330ml can, 0.5%  
\$10

**Hallertau Mexican Lager**

Auckland, 330ml can 2.5%  
\$10

**Jabalí Bock Beer**

Dark lager, Mexico, 330ml  
6.3% \$16

**Indio Lager**

Dark Vienna-style lager,  
Mexico, 355ml, 4.1% \$15

**Liberty Brewing Halo**

Pilsner, Auckland, 330ml can  
4% \$13

**Kereru Auro**

GF Pale Ale, Wellington,  
330ml can, 5% \$12

**Kereru For Great Justice**

Coconut Porter Wellington,  
330ml can, 5% \$14

**Panhead Supercharger****ParrotDog Bitterbitch**

Hazy, Wellington, 330ml can,  
5.8% \$13

**ParrotDog Thunderbird**

Bright IPA, Wellington, 330ml  
can, 5.8% \$13

**Morningcider, Auckland**

Apple Cider 330ml, 5%  
\$12

Tropical Cider, 440ml  
4.5% \$14

Habanero & Lime Cider  
440ml can, 4.5% \$14

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# W I N E

## **Bubbles**

Villa Sandi Prosecco, Italy \$12 / \$60

No. 1 Cuvée Méthode Traditionelle \$15 / \$70

Champagne Laurent Perrier La Cuvée, France  
\$120 bottle only

## **White**

Mahi Sauvignon Blanc, Marlborough \$14 / \$65

Durvillea Sauvignon Blanc, Marlborough \$15 / \$68

Man O'War Exiled Pinot Gris, Waiheke \$15 / \$70

Dacey Bannockburn Riesling, Central Otago \$16 / \$75

Tapi Chardonnay, Marlborough \$14 / \$65

Brisebarre Vouvray Chenin Blanc, France \$14 / \$70

## **Rosé**

Escarpment Rosé, Martinborough \$13 / \$62

## **Edenvale Sparkling Brut**

Alcohol removed \$10 / \$45

## **Red**

Quartz Reef 'Loop Rd' Pinot Noir, Central Otago \$16 / \$70

Dune Tirari, McLaren Vale \$14 / \$65

Craggy Range Te Kahu, Gimblett Gravels Hawke's Bay  
\$16 / \$75

Mojo Shiraz, South Australia \$13 / \$62

Quota 29 Primitivo, Puglia, Italy \$14 / \$65



# MOCKTAILS & NONALCS

## **Virgin Margarita**

Fresh lime juice | Orange juice | Agave | Soda water, Superfina  
Salt rim, lime wheel garnish \$12

## **Elta Ego Mocktails**

Passionfruit Margarita, 0% \$12

Mojito, 0% \$12

Strawberry Daiquiri 0% \$1

## **Edenvale Sparkling Brut**

Alcohol removed \$10 / \$45

## **Karma Juices**

Blackcurrant & Apple Juice / Orange Juice /  
Mango, Orange & Apple Juice \$7

## **Karma Cola**

Sugar Free Karma Cola / Lemmy Lemonade  
Pink Razza / Gingerella \$6.5

## **Remedy Kombucha**

Ginger Lemon / Mango Passion \$8.5

## **Sodas**

Coca Cola / Coke Zero / Schweppes Tonic / Sprite /  
Ginger Beer \$5

Quina Fina Tonic \$5

Fever Tree Pink Grapefruit Soda / Lime & Yuzu Soda \$5

## **Libertine's Tea**

Runaway Rose / Kapow / Minty Ohm / Green \$5.5

English Breakfast / Earl Grey tea \$5.5

## **Havana Coffee**

Short Black / Long Black / Americano \$5

Flat White / Latte / Cappucino - regular \$5.5 / large \$6

Mocha / Hot Chocolate / Iced Chocolate / Iced Coffee \$6.5

Chai Latte large \$6

Shott - Vanilla / Chocolate / Chai / Caramel \$1



# AGAVE SPIRITS

## TEQUILA

*30mls serve, with house mixer*

### **El Jimador – Jalisco, Mexico Blanco (38%) \$12**

*Crisp & clean with cooked agave, citrus & a lightly sweet finish.*

### **Reposado (38%) \$12**

*Balanced with vanilla, caramel & soft agave warmth.*

### **Añejo (38%) \$14**

*Smooth & mellow with light oak, caramel & gentle spice*

### **Calle 23 – Jalisco Highlands, Mexico**

#### **Blanco (40%) \$16**

*Bright agave, citrus peel & black pepper*

#### **Reposado (40%) \$16**

*Fresh agave with vanilla, light caramel & baking spice*

#### **Añejo (40%) \$18**

*Caramel, oak spice & dried fruit with a smooth finish*

### **Herradura – Amatitán, Jalisco, Mexico**

#### **Plata (40%) \$16**

*Herbal agave with citrus & a clean, warming finish.*

#### **Reposado (40%)**

*Cooked agave, vanilla, cinnamon & soft oak spice*

#### **Añejo (40%) \$18**

*Rich with caramel, vanilla, oak & dried fruit*

#### **Ultra Añejo (40%) \$20**

*Smooth & refined with honey, vanilla & toasted almond*

### **Patrón – Jalisco, Mexico**

#### **Silver (40%) \$20**

*Clean & crisp with citrus, agave & light pepper*

#### **Reposado (40%) \$20**

*Smooth with honey, vanilla & light oak.*

#### **Añejo (40%) \$22**

*Caramel, vanilla, oak & fruit*

### **NODO Tequilliana – Jalisco, Mexico**

#### **NODO Blanco (40%) \$20**

*Clean & agave-forward with fresh citrus, soft pepper & a light herbal finish*

#### **NODO Reposado (40%) \$20**

*Gentle oak influence with vanilla & toasted agave*

### **Teremana – Jalisco, Mexico**

#### **Blanco (40%) \$16**

*Fresh citrus, agave & light pepper*

#### **Reposado (40%) \$16**

*Vanilla, caramel & soft oak*

#### **Añejo (40%) \$18**

*Oak, caramel, roasted agave & chocolate spice*

### **Other Tequila – Mexico**

#### **Hacienda Añejo (40%) \$18**

*Caramel, cooked agave & soft oak spice.*

#### **1800 Coconut (35%) \$16**

*Sweet coconut, soft agave & a smooth finish*

#### **Sesión Mocha Tequila Cream \$16**

*Coffee, chocolate & creamy vanilla*

Fever Tree Pink Grapefruit Soda /  
Veranda Citrus Tonic add \$2

## MEZCAL

**Derrumbes – Multiple Regions, Mexico**

**Durango (44.8%) \$16**

*Earthy, mineral & lightly smoky*

**Michoacán (45.3%) \$18**

*Roasted agave, soft smoke & rich texture*

**San Luis Potosí (44.4%) \$17**

*Herbal, green & fresh with light smoke.*

**Zacatecas (45.6%) \$18**

*Earthy, structured with spice & mineral notes*

**Tamaulipas (47%) \$18**

*Savoury, wild & herbal, dry finish.*

**Del Tío Ro – Oaxaca, Mexico**

**Derrumbes Oaxaca (46.7%) \$19**

*Balanced smoke, tropical fruit & roasted agave*

**Xha Papa Espadín Joven (38%) \$18**

*Soft smoke, roasted agave*

**Illegal Joven (40%)**

*Light smoke, balanced agave & gentle sweetness*

**Illegal Reposado (40%)**

*Oak, vanilla & soft smoke*

**Illegal Añejo (40%)**

*Rich smoke, caramel & spice*

**Del Maguey Vida (42%) \$20**

*Classic mezcal with smoke, citrus & spice*

**La Tribute Mezcal (48%)**

*Light smoke, herb & citrus*

## SOTOL & OTHER AGAVE SPIRITS

**La Higuera Sotol (47.8%) \$16**

*Grassy, mineral & dry with earthy undertones*

**Mr Black Mezcal Barrel**

**Coffee Liqueur (25%) \$15**

*Rich coffee, dark chocolate & subtle smoky agave*

