COCKTAILS

LOS CÓCTELES

IMPERIAL PALOMA

Los Arcos, Lime Juice, Grapefruit Soda, Salt Rim **18**

COCO LOCO

Coconut washed Arette Blanco, Coconut Liqueur, Hibiscus infused Mezcal blend, Strawberry **19**

MEXPRESSO MARTINI

Arette Reposado, Gracias a Dios Espadin Joven, Cointreau, Quick Brown Fox, Cold Brew **20**

PISTOLERO

Habanero spiced Los Arcos, Pineapple & Poblano Syrup, Fresh Citrus, Agave Nectar **20**

STONE WALL

Reposado, Del Maguey Vida, Pomegranate, Spiced Apple Juice **21**

SPICY SIPPER

Coriander infused Los Arcos, Vermouth, Jalapeno & Cucumber **21**

FROZEN

STEALTH MARGARITA

Los Arcos, St Germain, Cucumber, Lime Juice, Agave **18**

Did you have a mucho good time?

MEZCAL SUN-RISA

Los Arcos, Gracias a Dios Espadin Joven, Hibiscus & Habanero, Bitter OJ **18**

LA MAÑANA

Vanilla infused Los Arcos, Cassis, Apple & Blackberry, Fresh Citrus, Egg Whites **20**

"GHOST DONKEY HORCHATA"

Spiced Rum, Aged Tequila, Cinnamon, Vanilla, leche **20**

MOLE NEGRONI

Del Maguey Vida, PX Sherry, Amaro blend, Mole Bitters **21**

DONKEY FIX

Gracias a Dios Espadin Joven, Yellow Chartreuse, Pineapple Rosemary Shrub, Lemon, Agave Nectar **22**

EL BURRO

Del Maguey Vida, Pineapple Rum, Spiced Rum, Pineapple, Apple, Sweet Spices, Fresh Citrus **23**

FROZEN

SEASONA MARGARITA

A blend of seasonal fruits, spices and a selection of our most delicious Tequila **18**

We'd love to hear about it on Google, Instagram or Facebook!

WINE & SPIRITS

TEQUILA

100% Blue Agave

An agave plant from Jalisco, Mexico, that is a key ingredient in the popular drink tequila.

What we're drinking

HERADURA REPOSADO

orange, vanilla,
black peppercorn

12

BLANCO

Unaged to 2 months
Expect Agave forward, bright Citrus & green flavours.

Arette Blanco	11
Arette Artesanal Blanco	12
Calle 23 Blanco	12
Cazcabel Blanco	12
Casa Dragones Blanco	23
Casamigos Blanco	13
Clase Azul Plata	35
Espolon Blanco	11
Fortaleza Blanco	16
Herradura Blanco	12
Ocho Plata	12
Olmeca Altos Plata	12
Patron Roca Plata	17
Patron Silver	14

PER 30ML. SERVED WITH SEASONAL FRUITS AND SALTS.

REPOSADO

Meaning rested, Aged from 2 to 11months most commonly in Ex American oak barrels, Golden hues lend to notes of caramel, vanilla & citrus

Arette Reposado	12
Arette Artesanal Reposado	13
Calle 23 Reposado	13
Casamigos Reposado	16
Espolon Reposado	11
Fortaleza Reposado	18
Herradura Reposado	12
Kah Reposado	15
Ocho Reposado	13
Olmeca Altos Reposado	13
Patron Reposado	15
Patron Roca Reposado	19

PER 30ML. SERVED WITH SEASONAL FRUITS AND SALTS.

TEQUILA

100% Blue Agave

ANEJO

Translating to Aged, Aged between aged between 12months & 3 years in Oak barrels under 600litres which lend many characteristics to the spirit, Think cognac, complex honied notes.

Arette Anejo	15
Arette Artesanal Anejo	15
Calle 23 Anejo	14
Casamigos Anejo	17
Corazon Anejo Ex Rip Van Winkle Barrel	35
Fortaleza Anejo	24
Herradura Anejo	13
Kah Anejo	16
Ocho Anejo	15
Patron Anejo	16
Patron Roca Anejo	19

ULTRA ANEJO

A relatively new premium tequila category Aged for over 3 year in oak barrels

Herradura Ultra Anejo	14
Jose Cuervo Platino	18
Jose Cuervo Reserva Da La Familia	23

FLIGHTS

THE PERFECT WAY TO EMBRACE OUR AGAVE OFFERING

AGAVE SPIRITS

tequila, mezcal, pechuga

45

MEZCAL INTRODUCTION

espadin, tobala, reposado, crema

50

TEQUILA INTRODUCTION

blanco, reposado, anejo, ultra anejo

50

SUPER PREMIUM

Clase Azul, Patron Roca, Corazon, Platino

70

MEZCAL

100% Artisanal Mezcal

Artisanal mezcals and other agave-based distillates are widely considered to be the finest indigenous spirits produced in the New World.

OAXACA

Commonly espadin based, celebrating the central mezcal power house of mexico

Alipus San Luis Blanco Mezcal	13
Casamigos Mezcal	15
Del Maguey Vida	11
Del Maguey Chichicapa	18
Del Maguey San Luis Del Rio	18
Del Maguey Santo Domingo Albarradas	18
Del Maguey Tobala	27
Del Maguey Tepextate	27
Derrumbes Oaxaca	13
Don Amado Arroqueno Blanco Mezcal	21
Don Amado Blanco Mezcal	16
Don Amado Largo Blanco Mezcal	21
Gracias A Dios Arroqueno Joven	17
Gracias A Dios Espadin Joven	11
Gracias A Dios Tepextate Joven	17
Gracias A Dios Tobala Joven	17
Ilegal Joven	15

PER 30ML. SERVED WITH SEASONAL FRUITS AND SALTS.

OAXACA

Marca Negra Espadin	17
Marca Negra San Martin	22
Marca Negra Tepeztate	24
Marca Negra Tobala	25
Palenqueros Madre Cruishe	28

OTHER REGIONS

Expessions for regions outside of oaxaca

DERRUMBES SAN LUIS POTOSI

DERRUMBES DURANGO

DERRUMBES ZACATECAS

MEZCAL CREMA

Full strength mezcal lengthened with agave nectar

DEL MAGUEY CREMA DEL MEZCAL	11

PER 30ML. SERVED WITH SEASONAL FRUITS AND SALTS.

MEZCAL

100% Artisanal Mezcal

Artisanal mezcals and other agave-based distillates are widely considered to be the finest indigenous spirits produced in the New World.

AGED

Mezcal rested in oak casks

Don Amado Anejo Mezcal	15
Don Amado Reposado Mezcal	16
Gracias A Dios Espadin Reposado	14
Ilegal Reposado	17
Los Dazantes Reposado Mezcal	23

WEIRD & WONDERFUL

Special expressions that stand out for their individuality

ALIPUS SAN JUAN DEL RIO BLANCO MEZCAL	13
DEL MAGUEY JABALI	
DEL MAGUEY MADRECUIXE	
GRACIAS A DIOS ESPADIN MANGO	12
GRACIAS A DIOS ESPADIN PINA	12
GRACIAS A DIOS ESPADIN HIGO	12

PER 30ML. SERVED WITH SEASONAL FRUITS AND SALTS.

HAND CRUSHED

Mezcal, which have a more personal touch

ALIPUS SAN ANDRES BLANCO MEZCAL	13
DEL MAGUEY MINERO	

PECHUGA

Translating as breast, spices & protein are added during the second distillation to create a rich spiced profile

DON AMADO PECHUGA MEZCAL	21
MONTELOBOS PECHUGA	34

Ask About Our Bespoke Tasting Panels

PER 30ML. SERVED WITH SEASONAL FRUITS AND SALTS.

WINE

CHAMPAGNE

Laurent Perrier Brut La Cuvee 25/125
NV Champagne, France

PROSECCO

Bandini, NV Prosecco, 11/60
Italy

WHITE

Dog Point Sauvignon Blanc 14/67
2022 Marlborough

Spy Valley Pinot Gris 12/60
2020 Marlborough

TW Estate Chardonnay 13/65
2019 Gisborne

ROSÉ

Man O War 'Pinque' Rose 14/67
2021 Waiheke Island

RED

Muddy Water 'Deliverance' Pinot Noir 12/60
2019 Waipara

El Gringo Tempranillo 11/55
2018 Castilla, Spain

Carmen Carmenére 12/60
2019 Santiago, Chile

Penny's Hill Cracking Black Shiraz 14/67
2021 McLaren Vale, Australia

CERVEZA & BEBIDAS

BEER

Sawmill Pilsner 10
335ml 4.8% ABV, Wellington

Parrotdog Yellow Hammer Hazy Pale 12
335ml 5.5% ABV Matakana

Garage Project Cereal Milk Stout (CAN) 13
330ml 4.7% ABV Wellington

Garage Project Ghost Light Hazy IPA 13
330ml IPA 5% ABV, Wellington

Brave Brewing Co Tiger Milk IPA (BTL) 13
330ml 6.6% ABV Hastings

Deep Creek Brewing Co Lagerita Lime Sour 11
330ml 3.8% ABV Silverdale

Garage Project Fugazi Hoppy Session Ale 10
330ml 2.2% ABV Wellington

Carta Blanca Lager 10
330ml, 4.5%, Mexico

SOFTS/WATER/JUICE

Good Sh*t Soda Cola, Ginger or Citrus 6

Coca Cola, Coke Zero, Lemonade, Ginger Ale 6

Jarritos 7
Grapefruit, Pineapple, Lime, Cola, Mango, Watermelon

Otakiri Sparkling Water 750ml 10

Otakiri Still Water 750ml 10

FOOD

FOR THE TABLE

TORTILLA CHIPS & GUACAMOLE $12

CHIPS & 3 SALSAS $12
Pico de gallo, habanero orange, tomatillo

QUESO FUNDIDO $15
add Beef con carne $5

TACOS $16 for two

CRUMBED MARKET FISH
Crispy caper, slaw, tartare sauce, coriander

AL PASTOR 🌶
Spiced pork, pineapple salsa, chipotle mayo

CHIPOTLE JACKFRUIT 🌶
Papaya slaw, spiced peanuts

SLOW COOKED BEEF BRISKET 🌶🌶
Chipotle mayo, slaw, pickled onion, coriander

MEXICAN FRIED CHICKEN 🌶🌶🌶
Jalapeño mayo, slaw, red chilli, coriander

BRAISED LAMB TACO 🌶🌶
Jalapeño, chipotle mayo, slaw, coriander

ALL TACOS ARE SERVED WITH FLOUR TORTILLA SHELL.
FOR GLUTEN FREE OPTIONS, PLEASE ASK STAFF.

NOT TACOS

JALAPEÑO POPPERS $14 🌶🌶🌶

Habanero cheese sauce

CHICKEN BURRITO $14 🌶🌶

Pico de gallo, chipotle mayo, black beans, mozzarella, slaw

MEXICAN FRIED CHICKEN $16 🌶🌶🌶

Jalapeño mayo, red chili, coriander

GHOST DONKEY BOWL $16 🌶/🌶🌶🌶

Chickpea & bean fritters, charred pineapple, Sikkil Pak, guacamole, black rice, black beans, slaw

add Chipotle jackfruit | Slow cooked beef brisket | Braised lamb birria $5

CEVICHE VERA CRUZ $18 🌶

Market fish, clams, squid, prawns, piquillo dressing

TO SHARE

QUESADILLA CON CARNE $17 🌶🌶🌶

Slow cooked beef mince, chilli beans, mozzarella, jalapeño mayo

QUESADILLA VERDE $17 🌶

Roasted capsicum, spinach, corn, charred spring onion, mozzarella

CARROT NACHOS $20 🌶🌶🌶

Carrot "chilli", mezcal pickled carrots, carrot habanero hot sauce, mozzarella, sour cream, corn chips

NACHOS CON CARNE $24 🌶🌶🌶

Slow cooked beef mince, chilli beans, sour cream, guacamole, mozzarella, corn chips

DULCE

Don't forget dessert!

CHURROS $12
Cinnamon sugar, chocolate sauce

Did you have a mucho good time?

We'd love to hear about it on Google, Instagram or Facebook!

ALLERGY DISCLAIMER: PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES. WHILE WE TAKE STEPS TO MINIMISE THE RISK AND SAFELY HANDLE THE FOODS THAT CONTAIN POTENTIAL ALLERGENS, PLEASE BE ADVISED THAT CROSS CONTAMINATION MAY OCCUR.