

# TAQUITO



## TO START

### APERITIVOS

VERMUT EN LAS ROCAS ~ SERVED ON ROCKS WITH OLIVES	
MUZ NATURAL PARTIDA CREUS	12
VERMUT NEGRO CASA MARIOL	10
MAIDENII BLANCO DRY	12
PRIMITIVO QUILES	13

### DRINKS - AGUAS FRESCAS, SODAS & MORE

TEPACHE ~ TRADITIONAL SPICED PINEAPPLE KOMBUCHA	7
HORCHATA ~ MADE IN HOUSE WITH RICE & ALMONDS	7
HORCHATA ICED COFFEE	9
BLUEBERRY MINT SODA	7
CUCUMBER CORIANDER SODA	7
HIBISCUS AND CHIA SODA	7
HOUSE LEMONADE WITH CHIA	7
SPICY GINGERBEER WITH FRESH LIME	6
SODAS BY STRANGELOVE; JALAPEÑO LIME, YUZU, MANDARIN OR PEAR	6
JARRITOS MEXICAN SOFT DRINKS	7
DAYLESFORD AND HEPBURN SPRINGS MINERAL WATER	4 glass/7 carafe
COFFEE BY ALLPRESS	

### FUN STUFF WITHOUT THE HANGOVER

SOBAH FINGERLIME CERVEZA 0%	7
SOBAH PEPPERBERRY IPA 0%	7
HEAPS NORMAL LAGER	8
CACTUS WINE ~ GHIDDY PET-NOT	8 glass/ 30 bottle
BAD SHEPHARD PASSIONFRUIT SOUR	8

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## COCTELES DE AUTOR - TAQUITO'S COCKTAILS

<b>MANDARINA</b>	17
Ramsbury Gin, Bitter Curaçao, Sparkling Pet Nat, Citrus, Soda	
<b>TEPACHE COLADA</b>	20
Housemade pineapple tepache, Tarasco mushroom rum, coconut	
<b>TOMMY TAQUITOS</b>	20
Nuestra Soledad Mezcal, seasonal fruit, citrus, chilli, lime	
<b>PISCO MEXICO</b>	20
Barsol Pisco, Hibiscus, lemon, egg white	
<b>MORITA AZUL</b>	18
Tarasco Charanda Rum, Blueberry, Mint, Vanilla & lime	
<b>MEZCAL NEGRONI</b>	20
Mariol Black vermouth, Nuestra Soledad Mezcal, Campari	
<b>SMOKEY CHOLO</b>	20
Chipotle infused Rye whiskey, aromatic bitters, moonshine cherry Ramsbury Gin, watermelon, grapefruit, morita chilli honey, citrus	



## LOS CLÁSICOS - MEXICAN INSPIRED COCKTAILS

<b>CLASSIC MARGARITA</b>	<b>15</b>
Cascahuín Blanco Tequila, Marionette Curaçao, fresh lime, agave nectar	
<b>SPICY MARGARITA</b>	<b>19</b>
Chilli Infused Tromba Tequila blanco, Curaçao, fresh lime, agave nectar	
<b>TOMMY`S MARGARITA</b>	<b>20</b>
Cascahuín Reposado Tequila, dark agave nectar, fresh lime	
<b>MICHELADA</b>	<b>12</b>
The classic cold beer cocktail made our own spicy tomato michy mix	
<b>HOLY PALOMA</b>	<b>20</b>
Platinum Cascahuín Tequila, White Grapefruit, lime, soda	
<b>EL DIABLITO</b>	<b>18</b>
Cascahuín Plata Tequila, habanero shrub, lime & blood orange	
<b>MARGARITA COCO</b>	<b>20</b>
Coconut Tequila, fresh lime, agave nectar, coconut salt	
<b>TAQUITO`S BLOODY MARIA</b>	<b>20</b>
Housemade spicy tomato and tomatillo recipe with mezcal (vodka option avail)	

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## CON CERVEZA ~ NO HAY TRISTEZA

### CERVEZAS - TAP BEERS, SOURS AND SELTZERS

ESTRELLA DAMM (BARCELONA)	330ML (7)	400ML (10)
CERVEZA LAGER MODUS OPERANDI	pot (7)	schooner (11)
LITTLE RAY HAZY IPA	pot (7)	schooner (11)
EL TORO IPA THE MILL BREWERY	pot (7.5)	schooner (12)
AGUABOOGIE PINAPPLE MANGO SETZER	pot (7)	schooner (11)
GUEST TAP (ASK YOUR WAITER)	pot (7)	schooner (11)

### CERVEZAS - BOTTLES & TINS

#### MEXICO - TO MAKE IT A MICHELADA ADD 2

TECATE

VICTORIA

PACIFICO

NEGRA MODELO

#### AUSTRALIAN CRAFTED

CAPITAL BREWING CO. HANG LOOSE JUICE NEIPA	12
BEATNIK XPA	10
BAD SHEPHARD AMERICAN PALE	12
BAD SHEPHARD HAZELNUT BROWN	14
BAD SHEPHARD GIN FIZZ SOUR	14
MODUS OPERANDI PALE ALE	10
KAIJU KRUSH TROPICAL PALE	10
SOUR PLUM GOSE	10
VENOM REFRESHING ALE (LOW ALC)	7

#### SELTZERS & CIDER

AQUABOOGIE COLA	11
AQUABOOGIE GINGER LIME	11
BERTIES APPLE CIDER	8

**TAQUITO**



PARA TODO MAL, MEZCAL - PARA TODO BIEN, TAMBIEN



TAQUITO

PRAISE THE MAIZE & HAIL THE AGAVE



## AGAVE SPIRITS

LONG TIME AGO

THE NATIVE GODS OF MEXICO GAVE THE PEOPLE COUNTLESS GIFTS

ONE OF THESE GIFTS WAS THE AGAVE

MEZCAL MADE FROM AGAVE IS THUS CONSIDERED A GIFT FROM THE GODS

HAIL THE AGAVE

The cultivated agave genus which is part of the asparagus family has been around for thousands of years; naturally, it has developed a rich history during that time. Once a holy plant for the Aztecs, the agave has since become a critical source of food, utilities, and pride for the Mexican population. It also happens to be responsible for the origin of some of the finest spirits in the world.

This incredible plant has adapted well to its rocky, mountainous, semi-arid environment. Spikey leaves protect its sweet center from unwelcome predators. Its long stalk (called the quite) can grow up to 20 feet and keeps the delicate seeds out of harm's way so they can blossom— something that only happens once in an agave's lifetime.

With 252 identified different species, the agave is a true masterpiece of evolution and variety, from this variety we get 5 different types of agave spirits.

### TEQUILA - MEZCAL - RAICILLA - BACANORA - SOTOL

The primary difference between them is region, cooking method and types of agave used in its elaboration. The agave must be cooked first to extract the sweet smoked agave nectar that is fermented to turn into a beverage like Pulque or fermented and distilled to create agave spirits.

At Taquito we strive to find the most interesting and select agave spirits from small independent Maestros - Master agave distillers that bring heritage hundreds of years old to the most delicious of elixirs.

# TAQUITO



## MEZCAL BY NUESTRA SOLEDAD OF OAXACA-

A selection of single village Mezcals that showcase the differences between the villages of Oaxaca region from the Casa Cortez family. Each region is vastly unique and shines through each expression of the batches produced.

**SANTIAGO MATATLAN ESPADIN 12** Taquitos house Mezcal, yet staff and crowd pleaser. A one hitter or thrice sipper, to entice the seasoned veterans to the first step on the wild side. Heaty, fruity, roasty and delish... **MAESTRO MEZCALERO:** Valentin Cortes

**LACHIGUI ESPADIN 13** Silky mouthfeel moving into clay and jalapeño. This banger even finishes with a sweet vanilla gentle touch, For the pechuga an For the pechuga lovers. d heat lover. **MAESTRO MEZCALERO:** Pedro Vasquez

**SAN LUIS DEL RIO 13** Light smoke, yet a creamy custard, vanilla bean and sour cherry aroma. Super fiery palate softened by a creamy, lightly spiced touch and a peppery finish. **MAESTRO MEZCALERO:** Javier Nolasco Diaz, Rafael Méndez Cruz

**SAN BALTAZAR 16** Citrus, spearmint with ground pepper on the sniff, driven by tropical fruit, white pepper and a very minerally palate. Absolute Beauty!  
**MAESTRO MEZCALERO:** Don Gregorio Martinez Garcia

**SANTA MARIA ZOQUITLAN 13** Smokey and fruity aromas, sipping into a peppery, minerally and interesting candy drop. Sharpe quick finish to bring out the subtle sweetness. **MAESTRO MEZCALERO:** Ignacio Parada & Jose Parada Valera

**LA COMPANIA EJUTLA 13** Slight smoke, green peppers and further wood smoke. A ripper hit of sweet almond and blink of melon.  
**MAESTRO MEZCALERO:** Don Gonzalo Hernandez, Gregorio Hernández López,



# TAQUITO



## DERRUMBES - AGAVE SPIRITS FROM SELECT REGIONS

### OAXACA, ESPADÍN & TOBALÁ 15

Espadín and Tobala agave are both used - also known as and Ensamble. A lively number, with smooth dark chocolate, jasmine and cracked pepper. Long and smooth touch of smoke on the finish. You may even experience the hints of pine or resin.

### SAN LUIS POTOSÍ, SALMIANA 14

Smoky and rich with a minerality formed for generations. Sour melons balanced with sweet dried pineapples integrated with smoke on the forefront and back. One you will write home about.

### ZACATECAS TEQUILIANA 14

Made from 100% blue weber agave -the agave used to make Tequila - except cooked in the spirit of mezcal. Whopping hit of gasoline, BBQ smoke and coal, followed by flamed orange zest and fruity agave.

### DURANGO CENIZO 16

Underneath the layer of umami, brings us the pepper- sprinkled strawberry, clapped mint, reduced soy sauce and orange. Another Taquito staple to stand by and one to savour

## MEZCAL VAGO FROM OAXACA

### VAGO ESPADÍN 16

Sweet and savoury, vegetal and herbaceous with a lingering peppery, minty finish

### VAGO TOBALÁ 16

Underneath the layer of umami, brings us the pepper- sprinkled strawberry, clapped

### VAGO ELOTE 16

Infused between distillations with indigenous corn, this Taquito favourite has a balanced aroma of corn and toasted nuts. Sweet body with honeycomb and tropical fruits, all coming back to a nice husky finish that will delight. PRAISE THE MAIZE

# TAQUITO



## EL JOLGORIO - WILD AGAVE MEZCAL FROM OAXACA

Created by the Cortes family, this unique artisanal collection is one to be sipped and savoured. This lineup of wild, semi-wild and cultivated agaves, captures the true flavours of Mexico. Bringing light to the history, indigenous pride, festivities and culture which through this selection. Made in exclusive small batch production with only the best Agave, you can be sure each experience will be unique from the rest.

**ESPADIN - 18** Rested for a minimum of 3 years before bottling, it carries through a gentle smoke, followed with a herbaceous yet slightly minty finish. A finish that lingers pleasantly for a good length. All the agave is wild and grows for a minimum of 8 years

**CUISHE - 25** Luscious, complex and definitely for the inquisitive. A nice needed sweetness carries through vegetal, bitter orange, papaya, chocolate and a large hit of smoke right to the end.

**MADRECUIXE - 25** High minerality mixed with vegetal and floral notes. minerally. Complex, and a sweeter yet satisfying drop. Paired nicely with raw seafood or double parked with a nice crisp riesling.

**TEPEZTATE - 25** Earthy, fruity, floral. Crisp melon blended with soft lavender and stone. A rare agave taking 25 years to mature. Soucred wild and it likes to grow off the cliffs of mountains throughout Oaxaca. Sip away, dont rush it.

**PECHUGA - 25** Double distilled with locally harvested fruits and Turkey breast, the festive, yet silky texture releases a gentle smoked vanilla, dried fruit and peppery body followed by a finish to carry you through the night.

**TOBALA - 20** Nose of bubblegum, pine, and lemon zest. Full bodied rich complexity of cedar, smoke, banana and smarties



## MEZCALES DE LEYENDA - LEGENDARY

### **LEYENDA PUEBLA, TOBALÁ** 20

Made with Tobalá, a variety that prefers to only grow wild in the shade of Oak trees. Notes of caramel, citrus and apple peel. This is one to sip on and discover the complexity of Tobalá, known by many mezcateros as the true king of wild agave Mezcal

### **LEYENDA OAXACA, CUIXE** 25

Limited edition and rare mezcal, made from Cuixe, a sub variety of the Karwinskii known for growing slender, vertically and much more slowly than most agave. It produces an intense and complex mezcal with depth and vigour. One to sip and savour

## ALIPÚS - MEZCAL

### **SAN JUAN, ESPADÍN** 15

Made in San Juan del Rio Oaxaca which characteristically has white and red soils imparting a chalky and mineral with intense up front fruit and spice.

### **SAN BALTAZAR, ESPADÍN** 16

High altitude and fermented in very old pine vats. Soft and well fruited it is one of the most popular of the Alipús range in Mexico and can be difficult to find abroad.

## SIETE MISTERIOS - MEZCAL

### **SIETE MISTERIOS, ARROQUEÑO** 16

Arroqueño agave, also known as Americano is grown predominantly in Oaxaca. This mezcal is entirely milled by hand and distilled in black clay pots. Some of the huge agaves for this one take up to 20 years to grow.

### **SIETE MISTERIOS, ESPADÍN** 16

All hand milled, clay pot distilled in Sola de Vega, Oaxaca. Smooth and distilled to proof

### **SIETE MISTERIOS, PECHUGA** 20

2019 Edition, limited to 500 bottles, Traditional Turkey Pechuga hung in the copper pot still along with fruit and spices that are added in the third distillation. A must try for Mezcal fans



## LAGRIMAS DE DOLORES

### DURANGENSIS, CENIZO

16

Made with Cenizo agave by one of the few female Maestro Mezcaleras in Mexico, this one has a slight smokey flavour with a subtle herbal aroma. A definitive “gateway” mezcal for those new to agave spirits

## CUENTACUENTOS - TRADITIONAL METHOD MEZCAL

### CUENTACUENTOS, COYOTE

18

Made with traditional methods including hand harvested, donkey transported, earthen oven with encino oak wood, horse drawn Tahona/ stone mill, copper and clay stills

### CUENTACUENTOS, ARROQUEÑO ANCESTRAL

30

Not only traditional methods are used in this exquisite mezcal, but even further than that we have Ancestral Method, a process that uses stone age technology, wooden mallets are used to crush the stone pit smoked piñas and all is done by hand using a black clay oven. Deep minerality and depth of flavour enhanced by 15 plus year old agaves

## QQRQ -QUIQUIRQUI MEZCAL

### QQRQ ESPADÍN

14

Casa or House style mezcal, smooth mouth filling palate with juicy and peppery finish

### QQRQ MOLE PECHUGA

16

Vegan version of the traditional Pechuga style Mezcal, using only a house made mole paste to finish the mezcal in the third distillation

## RAICILLA

### LAS PERLAS DE JALISCO

14

Made with single origin Rhodacantha and Espadín Angustifolia agaves grown for over 12 years on hilly, coastal semi arid terrain. Stone pit roasted and double distilled with copper and wood Higuera stills. The result is a floral and vegetal Raicilla with hints of melon and green pepper



## TEQUILA

### CASCAHUÍN

#### CASCAHUÍN BLANCO

12

Taquito's house tequila, this is what Tequila tasted like 100 years ago before mass production and the Rosales family that makes it looking to the roots and origin of Tequila itself. Earthy, sweet, oven cooked agave gives a hint of citrus, white pepper and anise

#### CASCAHUÍN REPOSADO

13

Small batch distilled and aged 6-8 months in american oak barrels. Cascahuín uses only the finest and well matured agaves. Water is sourced from deep natural springs in the mountains of Jalisco

#### CASCAHUÍN AÑEJO

14

True family owned Tequila since 1904. Using traditional methods and small batch production this añejo is aged for 14-16 months in American White Oak barrels. Aroma of caramelised agave, butter and fresh baked bread. Taste is sweet but balanced with a hint of black pepper. Premium sipper and value

#### CASCAHUÍN TAHONA BLANCO

16

Premium blanco made with only the best agaves from each production. These are stone pit smoked and then crushed using a Tahona - a carved volcanic stone wheel that is drawn by a horse. This Tequila highlights the true flavours of Blue Weber agave and wild yeast ferment - an excellent and highly recommended by Taquito

#### CASCAHUÍN EXTRA AÑEJO

20

True family owned Tequila since 1904. Using traditional methods and small batch production this añejo is aged for 14-16 months in American White Oak barrels. Aroma of caramelised agave, butter and fresh baked bread. Taste is sweet but balanced with a hint of black pepper. Premium sipper and value



## TEQUILA

### LA GRITONA REPOSADO

13

Made by one of the handful of femal Master Tequila Distillers, this great little number is smooth and subtle but plays homage to the true “Screamer” of Tequila the blue agave. La Gritona means screamer fyi and Melly Barajas and her female staff make a screamer to get around

## FORTALEZA TEQUILA

### FORTALEZA BLANCO

14

Using traditional methods like stone crushing and coppert pots this Tequila Distillery stands out for quality and tradition. The Blanco is no exception for it is one our favourite Blanco (or unaged) tequilas. Citrus Aromas, rich cooked agave notes and hint of black pepper and earthiness

### FORTALEZA REPOSADO

16

Taking care to single barrel age the tequila, meaning that each barrel will be aged for different amounts of time in American Oak. It's up to the Master Distiller to pick when its ready for bottling and usually around 12 months. Citrus hints, caramel, sage, SMOOTH

### FORTALEZA AÑEJO

21

This is truly one of the great Añejos from Tequila, aged for a minimum of 14 months in American Oak, Fortaleza grows all their own agave and oversees the Traditional method process from start to finish and hand made is an understatement. Even the bottle is hand-blown. This one is for Tequila, cognac and fine scotch lovers. Big hits of caramel, butterscotch, vanilla, cooked agave, rich and complex and some palates can detect subtle hints of stone fruits, nutmeg and raisins. Thick in texture and flavour and a true delight to finish the night

**TAQUITO**



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PRAISE THE MAIZE & HAIL THE AGAVE



## VINO

### by the glass

NV MVSA de Vallformosa Cava, Spain	12
NV Goody Goody Gum Drops Pet Nat, King Valley	11
2021 Brave New Wine Riot Girl, Sauvignon Blanc. Great Southern WA	14
2019 Telmo Rodriguez 'Basa' Verdejo, Rueda SPA	12
2019 Valentine Greco, Heathcote, VIC	12
2021 Regis et Sylvain La Foret Chenin Blanc, Val de Loire FRA	15
2018 Precipice Willow Lake Chardonnay, Yarra Valley	15
2019 Taquito Rose, Yarra Valley VIC	11
2019 Delatite Hell's Window, Field Blend Bio, Org, Un, Wild	13
2021 Promise Schioppettino, Blood moon wines Heathcote VIC CHILLED	13
2020 Principio Moristel, Somontano Pirineos, SPA	13
2018 Enguera Reserva Monastrell Tempranillo, Valencia SPA	14
2012 Forza Nebbiolo, Adelaide Hills SA	15
2021 Blood Moon Wines STORM Cab Sauv Cab Franc, Yarra Valley VIC	13

## BOTTLES

### SPARKLING SPANISH CIDER

Pomarina Sidra de Asturias 7% alc 750ml	36
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### SPARKLING

NV MVSA de Vallformosa Cava, Spain	55
NV CRUZAT Brut Nature, Argentina	80

### PETILLANT NATUREL

NV Goody Goody Gum Drops Pet Nat, King Valley	52
2020 Blood Moon Wines RISE Fiano Vermentino Pet Nat, Murray Darling	70
2021 Trutta Shiraz Cabernet Franc Pet Nat, Harcourt VIC	60

### LITTLE FIZZY

2019 Artomaña Xarmant Txakoli, Txakolina de Alava SPA	70
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**DIXE  
BE  
SALUD  
CHEERS**
**VINO BLANCO ~ WHITE WINE**
**FROM LIGHTER TO FULLER BODIED**

2018 J. Cattin Pinot Blanc, Alsace FRA	48
2019 Amalaya Torrenetes Riesling, Salta ARG	60
2020 Charquiño Albariño, Rías Baixas SPA	65
2021 Brave New Wine Riot Girl, Sauvignon Blanc. Great Southern WA	70
2019 Telmo Rodriguez 'Basa' Verdejo, Rueda SPA	55
2019 Minius Godello, Monterrei SPA	64
2019 Valentine Greco, Heathcote, VIC	55
2018 Aucala Garnacha Blanca, Terra Alta ESP	75
2021 Moonrise Fiano Vermentino, Murray Darling	65
2021 Brave New Wine Andiamo! Vermentino, Great Southern WA	70
2021 Regis et Sylvain La Foret Chenin Blanc, Val de Loire FRA	75
2021 Dormilona Chenin Blanc, Margaret River WA	60
2020 Blood moon wines Peau De Lune Chardonnay, Sunbury VIC	60
2020 Yugen Chardonnay, Mornington VIC	65
2018 Precipice Chardonnay, Yarra Valley	68

**AMPHORA WHITE**

2018 Celler del Roure 'Cullerot' Verdil-PX-Chardonnay, Valencia ESP, Amp	75
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**AMPHORA RED**

2019 GP/Kindeli Santa Sangre Cabernet Merlot, Hawke's Bay NZ AMP Un	75
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# TAQUITO



## ROSE

2019 Taquito Rose, Yarra Valley VIC	48
made for us from Shiraz grapes from the Yarra Valley	
2020 XO Games Night Rosé SA Org	60
2021 POOL Blush, Shiraz Merlot Cab Rosé, Redesdale VIC	55
2021 Dirty Black Denim Rosé, Yarra Valley VIC	56
2019 Mas Donis Capçanes Rosat, Monsant Spain Bio	65
2021 Trutta Rosé Mourvedre, Axedale VIC	60
2019 Guttarolo Violet Rosato, Gioia del Colle Puglia ITA Org	105

## AMBER ~ SKIN CONTACT ~ ORANGE

Taquito collection of funky skinsy wines we recommend for our food

2021 Defialy Cloud Catcher Sauv Blanc, Macedon VIC	65
2019 Delatite Hell's Window, Field Blend Bio, Org, Un, Wild	55
2019 Parera Fin Als Kullons, Sumoll Garnatxa Xarel-lo, Sant Llorenç ESP 1ltr	65
2021 Orange Sauvignon Marsanne by DBD, Heathcote & Nagambie VIC	56
2020 XO Games Night Skin Contact Pinot Gris, McLaren Vale SA	60
2021 Arfion Smokestack Lightning SCGZ, Yarra Valley VIC	76
2021 Logan Clementine Skin Contact Pinot Gris, Orange NSW	50
2021 Brave New Wine Ambergris, Pinot Gris Great Southern WA	70
2021 Brave New Wine Pystopia, Great Southern WA	70
2019 Maccioca Monocromo Passerina Bianco, Lazio ITA Un, Bio, Wild	70
2019 Escoda Els Bassottets Macabeo Chenin, Conca de Barbero Catalunya	80
2020 Y&P Second Take Roussanne, Barossa SA, Un Min Wild	70
2019 Partida Creus VN Vinel-lo Blanco, Penedes Catalunya	100

# TAQUITO



## TINTO ~ RED WINE

CHILLERS ~ best served chilled, just like revenge	
2021 Promise Schioppettino, Blood moon wines Heathcote VIC CHILLED	60
2021 Defialy Little Red Lights, Macedon VIC ~ CHILLED	65
2020 XO Grenache, McLaren Vale SA Org ~ CHILLED	60
2019 Trutta Streamside Carbonic Shiraz, Harcourt VIC ~ CHILLED	60
2020 Cloud Cuckoo Land Nero D'Avola Montepulciano, Riverland SA CHILLED	50
FROM LIGHTER TO FULLER BODIED	
2020 Principio Moristel, Somontano Pirineos, SPA	60
2015 Merricks Estate Pinot Noir, Mornington Peninsula	75
2019 Rabasco Cancelli Montepulciano, Abruzzo ITA	70
2019 Lunar Apogé GSM, Cotes du Rhone, FRA Bio	50
2020 Moraza Tempranillo, Rioja Alta, SPA	65
2019 T.R. Dehesa Gago Tempranillo, Toro SPA	70
2018 A. Rodda Tempranillo, Beechworth VIC	70
2016 Enguera Reserva Monastrell Tempranillo, Valencia SPA Bio Org	65
2018 Colome Estate Malbec, Salta ARG	70
2018 Valentine Montepulciano, Heathcote VIC	65
2020 First Drop "Mother's Milk" Shiraz, Barossa SA	60
2012 Forza Nebbiolo, Adelaide Hills SA	75
2019 Caravaglio Salina Rosso, Corinto Nero Nerello Mescalense, Sicilia ITA	77
2018 La Calmette Serpent a Plumes Malbec Merlot, Cahors FRA	105

## TO FINISH

CARDENAL CISNEROS PX SHERRY, SPAIN	13
PARANUBES AGUARDIENTE, OAXACA	12
STARWARD TWO FOLD WHISKEY, MELBS	13
MICHTERS RYE WHISKEY	13
MICHEL COUVREUR UNIQUE WHISKEY, FRANCE	15
TOKINOKA WHISKEY, JAPAN	16
ABASOLO CACAHUAZINTLE CORN WHISKEY	13

**DIXE  
SALUD  
CHEERS**



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