

TAQUITO'S DRINKS

TO START

HOUSEMADE NON ALCOHOLIC ELIXIRS

TEPACHE	8
HORCHATA	8
HORCHATA ICED COFFEE	9
BLUEBERRY MINT SODA	7
CUCUMBER & CORI SODA	7
HIBISCUS & CHIA SODA	7
SPICY GINGERBEER & LIME	7.5

JARRITOS	7.5
STRANGELOVE SODAS	7
Jalapeño lime, mandarin, HEPBURN SPRINGS MINERAL	
4 GLASS / 7 CARAFE	
COFFEE BY ALLPRESS	5

SOME FUN WITHOUT THE HANGOVER

NON ALC BEER

HEAPS NORMAL LAGER, XPA	8
PASSIONFRUIT SOUR	8
BREW TROPIC TROPICAL	9

VINO NON ALC	10/38
Fresa ~ strawberry tomato "aperitif"	
Vermenti-not ~ melon, chamomile, agave, pineapple	
Pet Not ~ Agave and fruit wine	

CERVEZAS ~ BEERS

Estrella Damm	7/12
Modus Operandi Cerveza	7/11
Little Ray Hazy IPA by Fixation	7.5/12
The Mill Pale Ale	7/11
Guest Tap & more beers in the fridge ask your amigo taquito	

MEXICAN CLASSICS

MARGARITA	16
Cascahuín tequila, Marionette curaçao, fresh lime, agave nectar	

SPICY MEZCAL MARGARITA	19
Pineapple, arbol and jalapeño chilli infused Oaxacan Mezcal, lime, agave nectar	

TOMMY'S MARGARITA	20
Tierra Noble Reposado Tequila, dark agave, fresh lime and of course no salt rim	

PALOMA	20
The original but done better with Cascahuín Tahona Tequila, grapefruit, soda and grapefruit salt	

MAMA COCO MARGARITA	24
Coconut washed Cascahuín Tequila, condensed coconut, lime, coconut salt	

SANDIA MARGARITA	24
Tierra Noble cristalino reposado tequila, dark charred watermelon, lime and agave	

MICHELADA	14
Crisp lager beer, taquito's spicy sangrita mix or choose your own beer add 4	

TAQUITO'S BLOODY MARIA	21
Housemade spicy tomato sangrita recipe with oaxacan mezcal and pickles. Vodka option available	

TAQUITO'S SIGNATURE

TAQUITO'S TOMMY'S	20
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TOMATINA	20
Mezcal Verde Momento, house smoked green tomato. Clean crisp refreshing and a great way to start a fiesta	

CLARA COLADA	25
Plantation dark rum, housemade tepache, sichuan pepper, coconut. Clarified tepache colada via a lacto punch process	

TRES DIAS DESPUES	22
Abasolo corn whisky, housemade tepache, tamarind, lime and agave nectar	

THANK GOD MARTINI	24
Gracias a dios "thank god" Gin from Oaxaca, taquito pickle mix, dry vermouth. The gibbon but mexican, savoury sipper for breakfast lunch and dinner	

SUPER FRESA NEGRONI	24
Crushed cacao nibs, campari, MUZ vermut by Partida Creus, fermented strawberry	

AGUA DE MELONES	24
Katún Mexcian Gin, Clarified watermel- on, lime and lemon verbena. Sophistica- tion in a tall glass	

CARAJILLO	24
Reposado Tequila, allpress coffee, vanilla and cinamon honey, Nixta corn liqueur	

WINE BY THE GLASS

Azimut Brut Sparkling, Cava Spain	13
Konpira Maru Midoriyama Pet Nat Vic	15

Electrico Vinho Verde, Escolha Portugal	14
Charquiño Albariño, Rias Baixas Spain	16
Valentine Greco, Heathcote Victoria	14
Raig d Raim Garnacha Blanca, Alta Spain	15

Trutta Skinsy Pinot Gris Victoria	15
Taquito's Rosé, single vinyard made for us in the Yarra Valley Victoria	12

Merricks Reserve Pinot Noir, Mornington	16
Pyren Malbec, Pyrenees Victoria	16
Enguera Monastrell Tempranillo, Rioja	15
Viceroy Syrah, Adelaide Hills	15

TASTING

Let us take you on a little mexican journey

PAIRED DRINKS CHEFS MENU 50 PP

MEZCAL TASTING	26
three fantastic Oaxacan Mezcales served with chilli grasshoppers, verdita & fruit	
TEQUILA TASTING	28
Our selection of one of each, Blanco, Reposado and Añejo Tequilas served with sangrita, verdita & fruit	
OUR FAVOURITES	32
Trio of Taquito's favourite agave spirits	