

# TAQUITO'S DRINKS

## TO START

### HOUSEMADE NON ALCOHOLIC ELIXIRS

TEPACHE	9
HORCHATA	9
HORCHATA ICED COFFEE	10
BLUEBERRY MINT SODA	8
STRAWBERRY LIME SODA	8
CUCUMBER & CORI SODA	8
HIBISCUS & CHIA SODA	8
SPICY GINGERBEER & LIME	9

JARRITOS	7.5
STRANGELOVE SODAS	7

Jalapeño lime, mandarin, HEPBURN SPRINGS MINERAL 4 GLASS / 7 CARAFE COFFEE BY ALLPRESS	5
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### SOME FUN WITHOUT THE HANGOVER

NON ALC BEER	
HEAPS NORMAL LAGER, XPA	10
PASSIONFRUIT SOUR	8
BREW TROPIC TROPICAL	9

VINO NON ALC	10/38
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## CERVEZAS ~ BEERS

On tap, pots and schooners

Estrella Damm	7/12
Fixation IPA by Fixation	8/13
The Mill Pale Ale	7/12
Philter XPA	7.5/12.5
Bodriggy Grapefruit Paloma	7.5/12.5

More beers in the cerveza fridge.....

## MEXICAN COCKTAILS

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

MANGO RUM & AGAVE DAIQUIRI	22
Mango, Tarasco Rum, Mango infused mezcal, lime	

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

TOMMY'S MARGARITA	22
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	

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	15
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	

## TAQUITO'S SIGNATURE

TAQUITO'S TOMMY'S	20
Our original and most beloved creation	

JUANITA PEACHES	20
Housemade Peach iced tea lovingly spiced with a little Vodka	

CEREZA CHERRY MARGARITA	24
Bendigo cherries fermented with habanero and lemon verbena, Siete misterios mezcal, jalapeño ash salt rim	

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	

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

## WINE BY THE GLASS

Peach Bellini	14
Taquito's Berry Sangria	17

Azimut Brut Sparkling, Cava Spain	13
Konpira Maru Pet Nat Yarra Valley	15

Electrico Vinho Verde, Escolha Portugal	14
Panopticon Riesling Gewurtz, King Valley	14
Basa Blanco, Rueda Spain	14
Ephemera Chardonnay, Yarra Valley	15

Brave New Wine, Riot Girl blend, WA	15
Taquito's Rose, made for us by legends in the yarra valley, Grenache	12

~Chilled ~SFERA Rosso Nebbiolo, Italy	16
Charlotte Dalton Pinot Noir, Adelaide Hills	16
Pyren Malbec, Pyrenees Victoria	16
Tinto Garnacha Blend, Rioja, Spain	15

## TASTING

Let us take you on a little mexican journey

PAIRED DRINKS CHEFS MENU 50 PP

MEZCAL TASTING	35
three fantastic Oaxacan Mezcales served with chilli grasshoppers, verdita & fruit	
TEQUILA TASTING	32

Our selection of one of each, Blanco, Reposado and Añejo Tequilas served with sangrita, verdita & fruit	
OUR FAVOURITES	36
Trio of Taquito's favourite agave spirits	