



DRINKS LIST

Disclaimers

*For all dietary requirements please let our friendly staff know.
All menu items and pricing are subject to change at any given time without notice.
Surcharges apply on Sundays (10%) and Public Holidays (20%).*

COCKTAILS

Chechos classic margarita 24

Tromba blanco // cointreau // house-made lime oleo saccharum // lime

Chechos frozen margarita 17

Ask staff for weekly flavours

Spicy senorita 22

Tromba blanco // cointreau // aperol // guava // house-made jalapeno infused agave // lime

Coco cabana 22

1800 Coconut tequila // house-made lime oleo saccharum // agave // citrus

Mango caliente 23

Tromba blanco // elderflower liqueur // mango // house-made jalapeno infused agave // lemon

La vida verde 23

Tromba blanco // fresh grapes // pineapple // agave // elderflower // lemon juice // aquafaba

Mezcalero 23

La travesia destilado de agave // karu affinity gin // cucumber // house-made ginger infused agave // lime

Tequila sour 23

Tromba blanco // cointreau // pineapple // citrus // aquafaba // house made red wine float

Tommy's margarita 24

Tromba reposado // agave // lime

La mamacita 25

Tromba blanco // passion fruit // grapefruit // sugar // aquafaba

Madre del dragon 25

1800 Coconut // dragon fruit // cucumber // mango // lemon // soda // mint

CLASSIC COCKTAILS AVAILABLE ON REQUEST

WINES BY THE GLASS

WHITE

Nashdale Lane Pinot Gris 14

Orange, NSW

Soho Peggy Sauvignon Blanc 14

Marlborough, New Zealand

McHenry Hohnen Rocky Road Chardonnay 15

Margaret River, WA

SPARKLING & ROSE

Borgo Molino Prosecco DOC 15

Veneto, Italy

Wangolina Moscato 14

Mount Benson, Limestone Coast

Longview Rosato 15

Adelaide Hills, SA

RED

Saint & Scholar Pinot Noir 15

Adelaide Hills, SA

Main and Cherry Caberneet Sauvignon 15

McLaren Vale, SA

WINES BY THE BOTTLE

WHITE

Nashdale Lane Pinot Gris 63
Orange, NSW

Soho Peggy Sauvignon Blanc 57
Marlborough, New Zealand

McHenry Hohnen Rocky Road Chardonnay 64
Margaret River, WA

SPARKLING & ROSE

Borgo Molino Prosecco DOC 61
Veneto, Italy

Wangolina Moscato 54
Mount Benson, Limestone Coast

Longview Rosato 59
Adelaide Hills, SA

RED

Saint & Scholar Pinot Noir 59
Adelaide Hills, SA

Main & Cherry Cabernet Sauvignon 71
McLaren Vale, SA

BEER & CIDER

Mountain Culture Status Quo	13
<i>Pale Ale, Australia</i>	
Pacifico	12
<i>Pilsner, Mexico</i>	
Corona	10
<i>Lager, Mexico</i>	
Tecate	9
<i>Lager, Mexico</i>	
James Boag's Premium Light	8.5
<i>Lager, Australia</i>	
Bilpin Cider	13
<i>NSW, Australia</i>	

NON - ALCOHOLIC

Soda Varieties	6
<i>Coke, coke no sugar, sprite lemon</i>	
Lemon, Lime and Bitters	7
Juice Varieties	7
<i>Cranberry, grapefruit, guava, mango, orange, pineapple</i>	
San Pellegrino	10
<i>Sparkling mineral water (750ml)</i>	

MOCKTAILS

Bebida loca	12
<i>Cranberry // mango // grapefruit</i>	
Yram's spritz	12
<i>Pineapple // guava // lime // sugar // mint // soda water</i>	
Mango pasión	12
<i>Mango // passion fruit // lime</i>	
Guava sour	12
<i>Guava // lemon // vanilla // aquafaba</i>	

BLANCO TEQUILA

Tequila in its purest form; unaged.

Cazadores Blanco <i>spirit, cooked agave, citrus</i>	9.5
Codigo 1530 Rosa <i>floral, cooked agave, lime</i>	24
Volando Tequila Blanco <i>cooked agave, white pepper, pineapple</i>	17
Cascahuin Blanco <i>cooked agave, black pepper, citrus</i>	17
Fortaleza Blanco <i>cooked agave, citrus, earth</i>	24
Don Julio Blanco <i>cooked agave, black pepper, spirit</i>	19
Arette Artesenal Blanco Suave <i>cooked agave, vegetal, black pepper</i>	28
Arquitecto Tequila Blanco <i>black pepper, cooked agave, oak</i>	16
Tequila Tromba Blanco <i>cooked agave, black pepper, citrus</i>	12.5
Ocho Tequila Plata <i>cooked agave, citrus, mint</i>	18

Calle 23 Blanco	16
<i>cooked agave, black pepper, citrus</i>	
Milagro Select Barrel Reserve Silver	20
<i>cooked agave, black pepper, vanilla</i>	
1800 Coconut	16
<i>coconut, cooked agave, spirit</i>	
Herradura Plata	24
<i>cooked agave, black pepper, butter</i>	
El Tesoro Blanco	24
<i>cooked agave, black pepper, citrus</i>	
Casamigos Tequila Blanco	18
<i>vanilla, cooked agave, black pepper</i>	
Avion Silver	15
<i>cooked agave, black pepper, spirit</i>	
Patron Silver	15
<i>cooked agave, black pepper, spirit</i>	

REPOSADO TEQUILA

Tequila aged for up to 1 year.

Rooster Rojo	13
<i>oak, caramel, vanilla</i>	
Batanga Tequila Reposado	12
<i>earthy, caramel, oak</i>	
Cascahuin Reposado	22
<i>cooked agave, caramel, vanilla</i>	
Clase Azul	55
<i>vanilla, caramel, cooked agave</i>	
Don Julio Reposado	22
<i>vanilla, caramel, oak</i>	
Corralejo Reposado	17
<i>cooked agave, black pepper, oak</i>	
Excellia Reposado	17
<i>cooked agave, caramel, cinnamon</i>	
Tequila Tromba Reposado	13
<i>cooked agave, vanilla, caramel</i>	

Ocho Tequila Reposado	20
<i>cooked agave, black pepper, cinnamon</i>	
Herradura Reposado	19
<i>vanilla, cooked agave, caramel</i>	
El Tesoro Tequila Reposado	28
<i>cooked agave, black pepper, oak</i>	
Casamigos Tequila Reposado	22
<i>vanilla, caramel, cooked agave</i>	
Maestro Dobel Diamond	22
<i>cooked agave, spirit, black pepper</i>	
Patron Reposado	18
<i>cooked agave, black pepper, vanilla</i>	

AÑEJO & EXTRA AÑEJO TEQUILA

Anejo: Tequila aged between 1 and 3 years.

Extra Anejo: Tequila aged more than 3 years.

Rooster Rojo Smoked Pineapple	15
<i>dried pineapple, ripe banana, smoky oak</i>	
Greenbar IXA	28
<i>baked apple, wood, caramel</i>	
Fortaleza Añejo	35
<i>cooked agave, oak, vanilla</i>	
Don Julio 1942	38
<i>vanilla, caramel, cooked agave</i>	
Don Julio Añejo	26
<i>vanilla, cooked agave, oak</i>	
Excellia Añejo	19.5
<i>cooked agave, black pepper, oak</i>	
Tequila Tromba Añejo	20
<i>cooked agave, caramel, oak</i>	
Ocho Tequila Extra Añejo	44
<i>cooked agave, oak, vanilla</i>	

Calle 23 Añejo	18
<i>vanilla, oak, cooked agave</i>	
Gran Centenario Añejo	20
<i>cooked agave, black pepper, oak</i>	
1800 Añejo	17
<i>oak, caramel, vanilla</i>	
Casamigos Tequila Añejo	25
<i>caramel, cooked agave, butter</i>	
Avion Añejo	22
<i>cooked agave, caramel, vanilla</i>	
Patron Añejo	19
<i>cooked agave, oak, vanilla</i>	

MEZCAL

Joven (aged 0-2 months), Reposado (aged 2-12 months),

Anejo (aged at least 12 months)

El Jolgorio Tobala, Joven	48
<i>aromatics, mango, roasted agave</i>	
Bruxo No. 2 Pechuga de Maguey	19
<i>roasted agave, smokiness</i>	
Del Maguey Minero, Joven	30
<i>florals, vanilla, burnt honey</i>	
Casamigos Mezcal, Joven	26
<i>smokiness, sugar, lemon peel</i>	
Ilegal Joven Mezcal	15
<i>green apple, citrus, white pepper</i>	
Ilegal Reposado Mezcal	22
<i>bitter orange, toffee, vanilla</i>	
Ilegal Anejo Mezcal	30
<i>maple, clove, sweet agave</i>	
Los Agaves Mezcal	26
<i>agave, roast pepper, cucumber</i>	
Nuestra Soledad San Baltazar	20
<i>fruit, cooked agave, black pepper</i>	

