



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

CLASSIC COCKTAILS AVAILABLE ON REQUEST

Checho's classic margarita	24
<i>Tromba blanco // cointreau // lime oleo saccharum // lime</i>	
Checho's frozen margarita	17
<i>Ask staff for flavours</i>	
Spicy senorita	22
<i>Tromba blanco // cointreau // aperol // guava // jalapeno infused agave // lime</i>	
Coco cabana	22
<i>1800 coconut // lime oleo saccharum // agave // citrus</i>	
Mango caliente	23
<i>Tromba blanco // elderflower liqueur // mango // jalapeno infused agave // lemon</i>	
Checho's lychee martini	20
<i>Gin // lychee liqueur // guava // lemon</i>	
Mango pasiona	20
<i>Vodka // passionfruit liqueur // passionfruit pulp // mango</i>	
Tequila sour	23
<i>Tromba blanco // cointreau // pineapple // citrus // red wine float</i>	
Tommy's margarita	24
<i>Tromba reposado // agave // lime</i>	
Checho's kombucha	20
<i>Tepache // prosecco // pineapple // vanilla syrup</i>	
Madre del dragon	25
<i>1800 coconut // dragon fruit // cucumber // mango // lemon // soda // mint</i>	
The hola lola "Lemon Cookie"	22
<i>Cazadores blanco // Frangelico // lemon // pineapple // grapefruit // vanilla syrup // yuzu syrup</i>	

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

Checho's x Mountain Culture 'Rude Not To'	10
<i>Cerveza, Katoomba</i>	
Mountain Culture Status Quo	13
<i>Pale Ale, Katoomba</i>	
Pacifico	12
<i>Pilsner, Mexico</i>	
Corona	11
<i>Lager, Mexico</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

aromatics, mango, roasted agave

Bruxo No. 2 Pechuga de Maguey 19

roasted agave, smokiness

Del Maguey Minero, Joven 30

florals, vanilla, burnt honey

Casamigos Mezcal, Joven 26

smokiness, sugar, lemon peel

Ilegal Joven Mezcal 15

green apple, citrus, white pepper

Ilegal Reposado Mezcal 22

bitter orange, toffee, vanilla

Ilegal Anejo Mezcal 30

maple, clove, sweet agave

Los Agaves Mezcal 26

agave, roast pepper, cucumber

Nuestra Soledad San Baltazar 20

fruit, cooked agave, black pepper

