





## COGNAC

<b>St Remy VSOP</b>	<b>10</b>
<b>Hennessy VSOP</b>	<b>14</b>
<b>Martell Cordon Blue</b>	<b>47</b>

## RUM

<b>Kraken</b>	<b>10</b>
<b>Plantation Original</b>	<b>13</b>
<b>Plantation O.F.T.D</b>	<b>31</b>
<b>English Harbour 5yr</b>	<b>13</b>
<b>Captain Morgan</b>	<b>10</b>
<b>Havana Club 3yr</b>	<b>11</b>

## SIGNATURE COCKTAILS

<b>Checho's Lychee Martini</b>	<b>20</b>
<i>gin // lychee liqueur // guava // lemon</i>	
<b>Mango Passiona</b>	<b>23</b>
<i>vodka // passionfruit liqueur // passionfruit // mango</i>	
<b>Kir Royale</b>	<b>20</b>
<i>CremeDeCassis // Prosecco</i>	
<b>Chechos Frozen Margarita</b>	<b>22</b>
<i>Ask staff for weekly flavours</i>	
<b>Spicy Señorita</b>	<b>22</b>
<i>blanco tequila // cointreau // aperol // guava // jalapeño infused agave // lime</i>	
<b>Mango Caliente</b>	<b>23</b>
<i>blanco tequila // elderflower liqueur // mango // jalapeño infused agave // lemon</i>	
<b>Tequila Sour</b>	<b>23</b>
<i>blanco tequila // cointreau // pineapple // citrus // red wine float</i>	
<b>El Diablo</b>	<b>23</b>
<i>blanco tequila // CremeDeCassis // lime // ginger ale</i>	
<b>Chechos Tommy's Margarita</b>	<b>24</b>
<i>blanco tequila // cointreau // lime oleo saccharum</i>	
<b>Pink Panther Margarita</b>	<b>24</b>
<i>reposado tequila // Cointreau // lime // spicy agave // strawberry liqueur</i>	
<b>Madre Del Dragon</b>	<b>25</b>
<i>1800 Coconut // dragon fruit // cucumber // mango // lemon // soda // mint</i>	
<b>ON TAP</b>	
<b>Bloody Shiraz Gin Spritz</b>	<b>17</b>
<b>Spicy Pineappla Margarita</b>	<b>17</b>

## CLASSIC COCKTAILS

<b>Sex On The Beach</b>	20
<i>vodka // peach schnapps // orange // cranberry // lemon</i>	
<b>Caprioska</b>	20
<i>vodka // brown sugar // lime</i>	
<b>Amaretto Sour</b>	20
<i>Amaretto // angostura bitters // lemon // brown sugar</i>	
<b>Whisky Sour</b>	20
<i>whisky // cherry // sugar // lemon juice</i>	
<b>Chambord Sour</b>	20
<i>chambord // lemon juice // sugar // aquafaba</i>	
<b>Cosmopolitan</b>	20
<i>vodka // cointreau // cranberry // lime // brown sugar</i>	
<b>Lychee Martini</b>	20
<i>vodka // lychee liqueur // lemon // lychee // brown sugar</i>	
<b>Espresso Martini</b>	20
<i>vodka // kahlua // fresh coffee // brown sugar</i>	
<b>Mojito</b>	23
<i>rum // lime // mint // brown sugar // soda</i>	
<b>Negroni</b>	23
<i>campari // gin // antica formula</i>	
<b>Old Fashioned</b>	23
<i>bourbon // angostura bitters // orange bitters // brown sugar</i>	
<b>Pornstar Martini</b>	24
<i>vanilla vodka // passionfruit puree // lime // passionfruit liqueur // aquafaba</i>	
<b>Long Island Ice Tea</b>	24
<i>vodka // rum // tequila // gin // cointreau // coca cola // lemon // sugar</i>	
<b>Tommy's Margarita</b>	24
<i>reposada tequila // agave // lime</i>	

## SPIRITS

30ml

### VODKA

<b>Belvedere</b>	12
<b>Grey Goose</b>	14
<b>Crystal Head</b>	17
<b>Morita Chipotle</b>	13

### GIN

<b>Never Never Oyster Shell</b>	16
<b>Never Never Triple Sniper</b>	15
<b>Lightning Gin</b>	18
<b>Hendricks</b>	14
<b>Generous Gin</b>	18
<b>Four Pillars Rare Dry</b>	15
<b>Bombay Sapphire</b>	12
<b>Bombay London Dry Gin</b>	13
<b>Gordons London Dry</b>	12

### BOURBON

<b>Fireball</b>	11
<b>Candian Club</b>	12
<b>Jim Beam White</b>	11
<b>Jack Daniels</b>	12
<b>Jefferson's</b>	14
<b>Koval</b>	16
<b>Maker's Mark</b>	12
<b>Knob Creek</b>	12
<b>Woodford Reserve</b>	14
<b>Eagle Rare</b>	16
<b>Willett</b>	20

### APERITIF | DIGESTIF

<b>Fernet Branca</b>	10
<b>Barsol Pisco</b>	11
<b>Campari</b>	10
<b>Cointreau</b>	11
<b>Grand Manier</b>	11
<b>Alize</b>	11

### LIQUOR

<b>Malibu</b>	10
<b>Frangelico</b>	10
<b>Chambord</b>	12

### WHISK(E)Y

<b>Chivas</b>	12
<b>Chivas Royal Salute 21yr</b>	45
<b>Johnnie Walker Black</b>	12
<b>Johnnie Walker Gold</b>	15
<b>Johnnie Walker Blue</b>	45
<b>Macallan Quest</b>	17
<b>Aberlour 12yr</b>	19
<b>Laphoag 10yr</b>	16
<b>Highland Park 15yr</b>	32
<b>Proper Twelve</b>	14
<b>Jameson's Triple</b>	12
<b>Jameson's Black Barrel</b>	15

## MEZCAL

*Joven (aged 0-2 months), Reposado (aged 2-12 months),  
Anejo (aged at least 12 months)*

<b>Illegal Joven Mezcal</b>	15
<i>green apple, citrus, white pepper</i>	
<b>Illegal Anejo Mezcal</b>	15
<i>maple, clove, sweet agave</i>	
<b>El Jolgorio Tobala, Joven</b>	48
<i>aromatics, mango, roasted agave</i>	
<b>Bruxo No. 2 Pechuga de Maguey</b>	19
<i>roasted agave, smokiness</i>	
<b>Del Maguey Minero, Joven</b>	30
<i>florals, vanilla, burnt honey</i>	
<b>Casamigos Mezcal, Joven</b>	26
<i>smokiness, sugar, lemon peel</i>	
<b>Los Agaves Mezcal</b>	26
<i>agave, roast pepper, cucumber</i>	
<b>Mezcal Derrumbes Zacatecas</b>	24
<i>Fresh fruits, grass, ginger, citrus, magic marker and hickory smoke</i>	

## LICOR & INFUSED TEQUILA

<b>Agavero Licor de Tequila</b>	15
<b>Patron XO Cafe</b>	16
<b>Herencia Licor de Cafe</b>	14

## WINES

### SPARKLING

**Farina Extra Dry Prosecco DOC** GLS 15 BTL 63  
*Veneto, Italy (VF)*  
*a delicious Prosecco with Golden apple hints of pear & lively citrus notes to please the palette.*

**Wangolina Moscato** GLS 15 BTL 56  
*Mt Benson, SA (VF)*  
*fresh vibrant Elderflower & stone fruit citrus makes this an amazing Moscato with layered flavour & restrained sweetness.*

**Veuve Clicquot Champagne** BTL 149  
*Remis, France*

### WHITE

**Soho Peggy Sauvignon Blanc** GLS 15 BTL 59  
*Marlborough, NZ (VF)*  
*passion fruit, stone & tropical fruit are layered with a delicious citrus finish.*

**Nashdale Lane Pinot Gris** GLS 15 BTL 64  
*Orange, NSW (Org,VF)*  
*textural Peach & stone fruit with layered hints of lemongrass & ginger give this amazing coloured wine generous flavour, length & drinkability.*

**McHenry Hohnen Rocky Road Chardonnay** GLS 16 BTL 64  
*Margaret River, WA*  
*an amazing Chardonnay from Margaret River medium bodied not heavily oaked with hints of peach & vanilla.*

## ROSE

### Domaine de Cantarelle Rose

GLS \$15 BTL \$59

Provence, France (VF)

Elegant Strawberry & peach notes with a lovely citrus undertones give this Provence Rose excellent drinkability.

## RED

### Corduoy Pinot Noir

GLS \$15 BTL \$59

Adelaide Hills, SA (VF)

Lovely Strawberry & Red Cherry notes with lovely, savoury notes giving it great length & detail.

### Hewitson Ned & Henry's Shiraz

GLS \$15 BTL \$59

Barossa Valley, SA (VF)

Barossa in a glass, Dark red berry with Christmas spice & loads of ripe red berry fruit.

### Main & Cherry Cabernet Sauvignon

GLS \$16 BTL \$71

McLaren Vale, SA (VF)

Ripe Dark berries with dark chocolate & hints of purple fruit, seriously good.

## AÑEJO & EXTRA AÑEJO TEQUILA

**Anejo:** Tequila aged between 1 and 3 years.

**Extra Anejo:** Tequila aged more than 3 years.

### Herencia de Plata Añejo

15

grassy sweet fruit, herbaceous agave, caramel, citrus, lime, pepper

### Espolon Añejo

15

cooked agave, oak, vanilla

### Rooster Rojo Smoked Pineapple

15

dried pineapple, ripe banana, smoky oak

### 1800 Añejo

18

toasty oak, vanilla, butterscotch

### 1800 Coconut

18

toasty coconut, tropical fruit

### Tequila Tromba Añejo

20

cooked agave, caramel, oak

### Don Julio 1942

38

vanilla, caramel, cooked agave

### Patron Añejo

21

oak wood, vanilla, raisin, honey

### 818 tequila Añejo

23

vanilla, sweet agave, and crisp herbal notes

### 1800 Milenio Extra Añejo

58

vanilla, red fruit, cinnamon, mint chocolate

### Don Julio Última Reserva Extra Añejo

110

toasted oak, apricot, sweet honey

### Clas Azul Gold Extra Añejo

115

toasted wood, fig, green olive, cocoa, dark chocolate

## REPOSADO TEQUILA

*Tequila aged for up to 1 year.*

<b>Espolon Reposado</b> <i>sweet tropical fruit, vanilla and brown spices</i>	13
<b>Rooster Rojo</b> <i>oak, caramel, vanilla</i>	13
<b>Batanga Tequila Reposado</b> <i>earthy, caramel, oak</i>	12
<b>Herencia de Plata Reposado</b> <i>creamy nuttiness, creamy vanilla</i>	13
<b>Clase Azul Reposado</b> <i>vanilla, caramel, cooked agave</i>	55
<b>Don Julio Reposado</b> <i>vanilla, caramel, oak</i>	22
<b>Patron Reposado</b> <i>cooked agave, black pepper, vanilla</i>	18
<b>Kah Reposado</b> <i>praline, toasted pineapple-coconut, peppered figs</i>	21
<b>Hussong's Tequila Reposado</b> <i>vanilla custard, citrus and toasted oak</i>	23
<b>El Tesoro Tequila Reposado</b> <i>cooked agave, black pepper, oak</i>	28
<b>Casamigos Tequila Reposado</b> <i>vanilla, caramel, cooked agave</i>	22
<b>Fortaleza Reposado</b> <i>cooked agave, citrus, vanilla, apple, cinnamon</i>	28

## BEER & CIDER

<b>Great Northern Zero</b> <i>Cairns, QLD</i>	9
<b>Checho's x Mountain Culture 'Rude Not To'</b> <i>Cerveza, Katoomba</i>	12
<b>Corona</b> <i>Lager, Mexico</i>	11
<b>Tecate Lager</b>	12
<b>Mountain Culture Status Quo</b> <i>Pale Ale, Katoomba</i>	13
<b>Bilpin Cider</b> <i>NSW, Australia</i>	13

## NON - ALCOHOLIC

<b>Soda Varieties</b> <i>coke, coke zero, sprite, lemon, lime and bitters</i>	6
<b>Juice Varieties</b> <i>cranberry, grapefruit, guava, mango, orange, pineapple</i>	7
<b>Still or Sparkling Water</b> <i>750ml</i>	6

## MOCKTAILS

<b>Bebida Loca</b>	13
<i>cranberry // mango // grapefruit</i>	
<b>Yram's spritz</b>	13
<i>pineapple // guava // lime // sugar // mint // soda water</i>	
<b>Mango Passi3n</b>	13
<i>mango // passion fruit // lime</i>	
<b>Guava Sour</b>	13
<i>guava // lemon // vanilla // aquafaba</i>	
<b>Anti Mojito</b>	13
<i>fresh mint // lime // apple // soda</i>	

## BLANCO TEQUILA

*Tequila in its purest form; unaged.*

<b>Altos Plata</b>	11
<i>grassy agave, citrus, lime, white pepper</i>	
<b>Rooster Rojo</b>	12
<i>citrus, cooked agave, bell pepper</i>	
<b>Kah Tequila Blanco</b>	14
<i>sweet cooked agave, spicy black pepper</i>	
<b>Don Julio Blanco</b>	19
<i>cooked agave, black pepper, spirit</i>	
<b>Herradura Plata</b>	24
<i>cooked agave, black pepper, butter</i>	
<b>Clase Azul Plata</b>	40
<i>citrus, guava, vanilla, green apple</i>	
<b>Casamigos Tequila Blanco</b>	18
<i>vanilla, cooked agave, black pepper</i>	
<b>Patron Silver</b>	15
<i>cooked agave, black pepper, spirit</i>	