

TRES A CINCO

ENTREE

OYSTERS • 5 EACH

Jalapeño & Agave Dressing (GF/DF)

KING FISH AGUACHILE CEVICHE • 18

Coriander, jalapeño, lime, red onion, cucumber, avocado (GF/DF)

CHILAQUILES ROJOS • 12

Fried egg, tortilla chips, spicy red chilli sauce, feta, onion and coriander (GF)

CRAB TOSTADA • 15 (FOR 3 PIECES)

Crab meat, chargrilled corn, avocado, crispy corn tortilla

EMPANADA DE TINGA • 7

Fried corn pastry stuffed with chipotle and tomato shredded beef (DF)

EMPANADA DE CALABAZA Y QUESO • 7

Fried corn pastry stuffed with pumpkin and cheese, served with peanut mole

BROCHETA DE POLLO AL PASTOR • 8.50

Chicken Skewer Marinated with Mexican Spices & Red Chilli, Served with Pineapple Sauce

CORN ESQUITE • 8

Mexican street corn off the cob, topped with feta, lime, aioli, butter and chilli flakes (GF)

TACOS

TACO DE PESCADO • 7 EACH

Battered fish, fresh slaw, corn, coriander, jalapeño cream

TACO DE COLIFLOR • 6 EACH

Fried cauliflower, pico de gallo, chipotle cream, avocado

TACO DE CARNE • 6.5 EACH

Asada beef steak, salsa verde (GF/DF)

TACO DE COCHINITA PIBIL • 6.5 EACH

Pulled pork shoulder, marinated and braised in achiote paste and orange juice, with refried beans and pickled onions (GF/DF)

LARGER DISHES

ENCHILADAS DE POLLO • 16

Corn tortillas filled with shredded chicken, covered with tomatillo sauce and melted cheese (GF)

QUESO FUNDIDO WITH GREEN CHORIZO • 18

Melted cheese and spicy green chorizo served with a side of refried beans, pico de gallo, and corn chips

POSTRE

MOSTACHON DE FRUTOS ROJOS • 6.5

Mexican meringue with walnuts, berries and vanilla biscuits

EMPANADAS DE GUAYABA Y QUESO • 12 (FOR 3 PIECES)

Guava and cream cheese empanada

NON ALCOHOLIC

Agua Fresca – Fresh Juice Changes / 7

* See board for details or ask a Staff Member

JARRITOS • 4

Mandarin
Guava
Lime

CAPRI SOFTDRINKS • 4

CANS • 4

CERVEZA

TAP BEER

Local and Rotational – Pots / 7 & Schooners / 10

*See board for details or ask a staff member

BOTTLES & CANS

SOL – Lager / 9

VICTORIA – Pilsner / 9

PACIFICO – Lager / 9

DOS EQUIS – Amber Ale / 9

BOHEMIAN – Pale Lager / 9

NEGRO MODELO – Dark Ale / 9

MORITZ – Lager / 8

WOLF OF THE WILLOWS – Disco of the Dead Sour / 15

TWO BIRDS -Taco Beer / 10

STOMPING GROUND – Watermelon Sour Smash / 10

COCKTAILS

MARGARITAS

CLASSIC - Tromba Blanco, Triple Sec & Lime / 19

TOMMY'S - Tromba Blanco, Lime & Agave / 19

MEZCALITA - Peloton Mezcal Triple Sec & Lime / 19

MOMMY'S - Peloton Mezcal, Lime & Agave / 19

STRAWBERRY MARGARITA - Tromba Blanco, Strawberry,
Agave & Lime / 20

PINEAPPLE MEZCALITA - Peloton Mezcal, Charred Pineapple,
Agave & Lime / 20

PASSION FRUIT MARGARITA - Tromba Reposado, Passionfruit, Agave
& Lime / 21

FROZEN MARGARITA - Flavour Changes Daily

*See board or ask a staff member / 12

SPRITZ

HIBISCUS SPRITZ - Campari, Hibiscus & Cava / 17

PEPINO SPRITZ - Tromba Blanco, Jalapeño, Cucumber & Cava
/ 17

TALL & REFRESHING

PALOMA ON TAP - Tromba Blanco, Agave,
Pink Grapefruit & Lime / 14

LA NINO MENTA - Tromba Reposado, Tamarind, Lime & Mint / 19

TEQUILA SUNSET - Tromba Blanco, Raspberry & Mango / 16

ALTO - Tromba Reposado, Sherry & Yuzu / 19

BLOODY MARIA - Tromba Blanco, Tomato, Lime &
House Spicy Blend / 20

SHORT & SWEET

TREBOL CLUB - Tromba Blanco, Yellow Chartreuse, Raspberry,
Lime & Egg White / 19

ESPRESSO MEXCALINI - Peloton Mezcal, Coffee &
White Chocolate / 19

CARLITO CHAPLIN - Sloe Gin, Apricot Brandy, Mezcal & Lime / 19

STRONG & PUNCHY

PINA PARA LA NINA - Havana Especial, Peloton Mezcal,
Pineapple & Coconut / 22

EL ZOMBIE - Tromba Blanco, Peloton Mezcal,
Cherry Herring & Pineapple / 22

VIEJA ESCUELA - Tromba Anejo, Agave & Xocolatl Bitters / 25

VINO

BUBBLES

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| 2016 Suriol Cava Brut Nature, Penedes Spain | 14 / 70 |
| 2017 Shobbrock 'Didi' Rose Pet Nat, Barossa SA | 70 |
| 2016 Achillee Cremant de Alsace, Alsace France | 110 |

WHITE

| | |
|-------------|--------|
| House White | 8 / 40 |
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ACID & MINERALITY

| | |
|---|---------|
| 2018 Bengoetxe Txakoli Hindurrabi Zuri, Getaria Spain | 12 / 60 |
| 2017 Grosset Springvale Riesling, Clare Valley SA | 13 / 65 |
| 2017 Handorf Hill Gruner Veltliner, Adelaide Hills SA | 65 |

TEXTURE & VISCOSITY

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|--|---------|
| 2011 Bella Ridge Old Vine Chenin Blanc, Swan Valley WA | 15 / 75 |
| Dominio Del Urogallo Pesico Albarin, Cangas del Narcea Spain | 80 |

SKIN, SALTY & STRANGE

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|--|---------------|
| NV Spinifex Solana Solera Aged field blend, Barossa SA | 14g / 12 / 60 |
| 2018 Puro Rofe Malvasia Volcanica Diego, Lanzarote Spain | 90 |
| 2019 Arfion Smokestack Skin Contact Gris (500ml), Yarra Valley VIC | 55 |

PINK

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|--|---------|
| 2019 Lectores Vini 'Pomagrana' Trepato Rose, Barbera Spain | 14 / 70 |
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RED

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|-----------|--------|
| House Red | 8 / 40 |
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LIGHT & PRETTY

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|--|---------|
| 2019 Allies Assemblage Pinot Noir, Gippsland VIC | 13 / 65 |
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MUSCLE & SPICE

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|---|---------|
| 2017 Montepulciano d'Abruzzo Cirelli, DOC Abruzzo Italy | 15 / 75 |
| 2016 Daniel Landi Las Uvas de la Ira Garnacha, Mentrída Spain | 80 |

BIG & FRUITY

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|---|---------|
| 2018 Quinta Milu Milu Tempranillo, Ribera d Duero Spain | 10 / 50 |
| 2017 Ponce Depaula Monastrell, Jumilla Spain | 11 / 55 |