
DRINKS

MARGARITAS

SISTAS MARGARITA \$12

Jose Cuervo Especial Tequila, Triple Sec, lime juice shaken or frozen

JALAPENO MARGARITA \$16

Home infused jalapeno 1800 Blanco Tequila, Cointreau, lime, agave nectar

TOMMY'S MARGARITA \$15

Jose Cuervo Tradicional Reposado Tequila, lime juice, agave nectar

SHAKEN

BASIL WATERMELON COOLER \$15

Absolut Citron, basil, peeled ginger, watermelon, fresh lime juice topped up with ginger ale

RAMOS GIN FIZZ \$16

Hayman's Old Tom Gin, lemon juice, single cream, sugar, orange flower water, egg white, topped with soda

AVOCADO MESCARITA \$16

Juan Escobar Mezcal, Midori, fresh lime, agave syrup, Triple Sec, salsa rim

LATIN INSPIRATIONS

FLYING MOJITO \$15

House infused Matusalem Dark Rum, mint, lime, coconut, sugar

ROYAL PALOMA \$15

Jose Cuervo Tradicional Reposado, grapefruit juice, Maraschino liqueur, agave nectar, sparkling wine top up

PISCO SOUR \$15

Pisco, lemon, lime, sugar, egg white, habanero bitters

STIRRED

ROSITA NEGRONI \$18

Gran Centenario Plata Tequila, Punt e Mes, Campari, Angostura bitters

KENTUCKY CARTEL \$18

Bourbon whiskey, house infused cinnamon, honey tequila, honey, old-fashioned bitters, smoky scotch

BLOODY MARIA \$16

1800 Reposado, tomato juice, agave nectar, mezcal, spice

SANGRIA

1/2 LITRE \$15 | 1 LITRE \$24

RED

Tempranillo red wine, brandy, Triple Sec, orange juice

SANGRIA OF THE WEEK

Ask your friendly server for this week's delicious special POA

SPIRITS

Mixed, on the rocks or straight house \$8
Premium \$11

MEXICAN CERVEZA

Corona \$7.5

Day of the Dead Porter \$8

Day of the Dead Pale Ale \$8

Negra Modelo \$9

Pacifico \$9

DOMESTIC

Cascade Light \$7

4 Pines Ale \$8.5

Lord Nelson Old Admiral \$8.5

Hillbilly Apple Cider \$7

MICHELADA

Traditional Mexican beer cocktail with chilli sauce and lime +\$2

RED WINE

See Saw Pinot Noir (Orange NSW) \$33/\$11

Schild Estate Shiraz (Barossa) \$34/\$11

Jed Malbec (Argentina) \$38/\$12

WHITE WINE

Kimi Sauvignon Blanc (NZ) \$30/\$9

Kilikanoon Pinot Gris (SA) \$38/\$12

Juniper Crossing Chardonnay (WA) \$36/\$11

Casa Brut Reserve Sparkling \$30/\$10

NON-ALCOHOLIC

SPARKLING MINERAL WATER \$7

HORCHATA \$6

Freshly made almond coconut rice, cinnamon

JUICE \$5

Orange, guava, pineapple

JARRITOS MEXICAN SODA \$4.5

Mandarin, guava, Mexican cola

GINGER ALE \$4.5

MOCKTAIL \$10

Pineapple, cardamom brew topped with ginger ale