





HOUSE


 **2 RABBIT SPRITZ** \$14
sour white peach, dry vermouth
jasmine, white mischief

 **WESTSIDE COLLINS** \$16
blanco, elderflower, dill
cucumber, mint

 **MEXICAN STANDOFF** \$16
mezcal, aperol, lime
passionfruit, pineapple

 **SPICY MARGARITA** \$16
jalapeno blanco, pear
lemon, orgeat

 **LA GRANADA** \$17
mezcal, campari, lime
pomegranate, pineapple

 **MEZCOLADA** \$18
blanco, mezcal, amaro
pineapple, lime, coconut

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ON TAP

BEERFARM WEST COAST LAGER (4.4%) \$9

STONE & WOOD PACIFIC ALE (4.4%) \$10

OTHERSIDE 'FEEDBACK' IHL (6.5%) \$9

NAIL RED ALE (6%) \$10

GEORGE THE FOX CIDER (4.5%) \$9

CHECK OUR ROTATING TAPS AT THE BAR!

MEX BEER

PACIFICO (4.4%) \$10

TECATE CAN (4.5%) \$8

NEGRA MODELO (5.4%) \$11

MICHELADAS (Lime, salt, Hot sauce) \$1

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SPARKLING

RANGE LIFE Prosecco, VIC \$11 - \$44

IL MOSTRO 'RAGANA' Pet Nat, ITALY \$12 - \$48

WHITE & ORANGE

FAIRBROSSEN Sauv Blanc, WA \$10 - \$40

SOMOS Cortese, SA \$11 - \$40

MON TOUT 'HEYDAYS' Chardonnay, WA \$12 - \$48

UNICO ZELO 'ESOTERICO' Blend (Orange) SA \$13 - \$52

MEZCAL Y TEQUILA

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GOOD TIME!
NEAT, SHAKEN
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IMPORTED

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MUY BUENO!

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CONQUISTADOR \$18
reposado, px sherry, coffee
maple syrup, coconut



CHICO PICANTE \$18
spiced rum, banana, cacao
chilli, honey, lemon



CLASSIC

TOMMY'S MARGARITA \$17
blanco, lime, agave



EL DIABLO \$15
blanco, blackcurrant
lime, gingerbeer



PALOMA \$17
blanco, lime, agave
grapefruit soda



OAXACA OLD FASHIONED \$20
reposado, mezcal, fig
angostura, mole



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CRAFT TINS

HEAPS NORMAL 'QUIET XPA' (0.5%) \$11

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* **GARAGE PROJECT 'ELECTRIC DRY HOP ACID TEST'** (4.2%) \$11

ROCKY RIDGE 'KARL'S DATE TURNS SOUR' (3.2%) \$12

HAWKERS 'INTO THE FOREST, I GO' (4%) \$11

ROCKY RIDGE 'ACE' (6.2%) \$10

BEERFARM 'IPL' (5.2%) \$10

GARAGE PROJECT 'HAZY DAZE' (5.8%) \$16

GARAGE PROJECT 'FRESH VOL .8' (7%) \$16

GARAGE PROJECT 'PERNICIOUS WEED' (8%) \$13

CHEEKY MONKEY 'COW BOMBIE' (8%) \$15

ROCKY RIDGE 'DANK SIDE OF THE MOON' (8.8%) \$14

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ROSE & CHILLED RED

TAROT ROSÉ Chardonnay, Grenache, SA \$11 - \$44

SOMOS Barbera Rose, SA \$52

DAL ZOTTO Sangiovese, VIC \$12 - \$48

RED

THE SUM Cab Sauv, WA \$10 - \$40

BETWEEN FIVE BELLS Pinot Noir, VIC \$13 - \$52

IN PRAISE OF SHADOWS Shiraz, SA \$13 - \$52

MEX BY GROTTO

MUCHO

GUSTO

SHARE !

GUACAMOLE + TOTOPOS \$10 GF, V
smashed avocado
pico de gallo, corn chips

SALSA BOARD \$12 GF, V
choose any 3: avo | pico de gallo | roja
verde | cheese | cheese & chorizo

GUAC & SALSAS SERVED WITH CORN TORTILLA CHIPS

NACHOS \$17 GF, V
guac, cheese, pico de gallo, black beans, spring
onion crema, pickled jalapenos, tortilla chips
ADD CHORIZO +\$2 MAKE THEM VEGAN +FREE (N)

MEXICAN CORN RIBS \$12 GF, V
fried corn, arbol crema, ricotta salata

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Childrens Menu Available.
Hot Sauce Also Available!
Ask The Staff!

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SOLO !

LA BURGER ROYALE \$16
chuck and brisket beef, cheese, chipotle mayo,
pickled jalapeno, lettuce, tomato, brioche bun
ADD SPICY HABANEROS \$1
ADD FRIES \$2
ADD CHEESY FRIES \$4

ZUCCHINI BURRITO \$16 V, N, VO
battered zucchini, black beans, coriander rice,
cheese, baby kale, pico de gallo, habanero mayo,
flour tortilla
ADD FRIES \$2
ADD CHEESY FRIES \$4

STEAK BURRITO \$17 N
grilled steak, black beans, coriander rice, cheese,
baby kale, pico de gallo, habanero mayo, flour tortilla
ADD FRIES \$2
ADD CHEESY FRIES \$4

FISH BURRITO \$19 N
battered fish, coriander rice, cheese,
fennel slaw, chipotle mayo, pickled jalapenos,
flour tortilla
ADD FRIES \$2
ADD CHEESY FRIES \$4



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TACOS !

OUR AUTHENTIC TACOS ARE ON SOFT CORN
NIXTAMAL TORTILLAS MIN ORDER OF TWO PER TACO!

MUSHROOM TACOS \$5 EA (MIN 2) GF, V, VO
creamed cashew, ricotta salata, dill

CARNITAS TACOS \$5 EA (MIN 2) GF, DF
'confit' pork, pickled onion, habanero
pork crackling, coriander

BAJA FISH TACOS \$6 EA (MIN 2) DF
battered fish, salted cabbage, chipotle mayo

TINGA DE POLLO TACOS \$5 EA (MIN 2) GF
braised chipotle chicken, lettuce,
arbol crema, pico de gallo

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V: Vegetarian N: Contains Nuts
GF: Gluten Free, DF: Dairy Free,
VO: Vegan Option available on request

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TOSTADAS Y QUESAS!

OUR TOSTADAS AND QUESATACOS ARE ON
CRISPY CORN NIXTAMAL TORTILLAS.
MINIMUM ORDER OF TWO PER TACO!

LAMB BIRRIA QUESATACOS \$5 EA (MIN 2) GF
lamb, cheese, onion, coriander,
crispy tortilla, consommé

TINGA DE POLLO TOSTADA \$5 EA (MIN 2) GF
braised chipotle chicken, lettuce, pico de
gallo, arbol crema, crispy tortilla

SEAFOOD TOSTADA \$6 EA (MIN 2) GF
fish, prawn and octopus ceviche,
avocado, crispy tortilla

POBLANO + CORN QUESADILLA \$6 EA GF, V
(MIN 2) chilli poblano, onion, corn, cheese
jalapeno, grotto hot sauce, corn tortilla



SIDE SALSAS - PICO, VERDE + ROJA \$3 EA
PICO DE GALLO - finely chopped tomato
onion, coriander, lime
ROJA - blended roasted capsicum and arbol chilli
VERDE - blended tomatillo, jalapeños, onion
garlic, avocado and coriander

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7 DAYS A WEEK!

11AM
TIL LATE!
MONDAY 4PM

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