

COCKTAILS

- Tropical Mojito** 18
Havana 3yr, muddled with lime wedges, mango & passionfruit pulp, mint, topped with soda water
- Vietnamese Mojito** 19
House infused chilli rum, Lychee Liqueur, fresh ginger juice, Vietnamese Mint topped with Ginger Beer
- Perfect Pear** 20
Pear Vodka and Vanilla Galliano shaken with Lemon Juice and Vanilla Syrup
- Pirate Tea** 18
House infused Pineapple and Cinnamon Anejo rum shaken with Pineapple and Lemon juice
- Rum Smuggler** 19
Fresh kiwifruit muddled and shaken with Sailor Jerrys Spiced Rum, Coconut Water and Lime Juice
- Blood and Sun** 19
Mezcal infused with Blood Orange Tea, shaken with Egg White, Lemon and Orange Juice
- Peach & Jalapeño Margarita** 17
House infused jalapeño & thyme tequila, Peachello, Cointreau, shaken with fresh lime juice, agave nectar and chilli salt
- The Gardener** 20
Reposado Tequila shaken with Fresh Corriander, Agave, Pineapple and Lime Juice
- Misty Moutain** 25
Ardbeg 10yr and Glenmorangie 10yr stirred with Angothura Bitters and Peychard Bitters. Smoked and served over ice
- Blackberry Pisco Sour** 20
Pisco, Creme de Mure and Violette Liqueur shaken with Blackberry Jam, Lime Juice and Egg White

Peaches and Cream	20
Peach and Rose Gin shaken with Peach Syrup, Orange Juice and Lemon. Served with an Amaretto (almond) foam	
Raspberry Lamington	19
Coconut rum shaken with Raspberry and Coconut Syrup, Lemon juice served with coconut rim	
Pervy Sage	20
Scapegrace Plum Vodka and Sake shaken with Doris Plum Syrup, Chamomile Tea, Lime Juice and Fresh Sage	
Creme Brulee Martini	21
Vanilla Vodka and Vanilla Galliano shaken with Creme Onglaze	
Death By Chocolate	21
Baileys, Creme de Cacao, Vodka and Chambord shaken with Hersheys Chocolate Sauce	
Dram Nutty	21
Jamesons Whiskey stirred with House infused Espresso and Hazelnut Vermouth and Campari. Served over ice with a Chocolate rim	

SIGNATURE GIN & TONICS

Whitley and Neill Pink Grapefruit G&T	17
Refreshingly light tonic, fresh grapefruit and thyme	
Little Biddy Pink G&T	17
Mediterranean tonic, fresh lemon and freeze dried raspberries	
Four Pillars Bloody Shiraz G&T	17
Aromatic tonic, fresh orange and rosemary	

CHAMPAGNE

Veuve Clicquot Yellow Brut NV	22	135
Veuve Clicquot Rose NV		155
Veuve Clicquot Vintage 2008		190
Dom Perignon		385

BUBBLES

Le Contesse Prosecco	12	65
Cloudy Bay Pelorus NV	16	75

WHITE WINE

Catalina Sounds Marlborough Sauvignon Blanc	13	65
Cloudy Bay Marlborough Sauvignon Blanc	18	90
Mahi Marlborough Chardonnay	13	60
Craggy Range Hawkes Bay Chardonnay	16	70
Man O'War Pinot Gris	14	70
Dr Loosen D L Riesling (Germany)	14	70

ROSÉ

Marquis de Pennautier Rosé (France)	13	65
Man O'War Pinque Waiheke Island	16	80

RED WINE

Deliverance North Canterbury Pinot Noir	14	70
Amisfield Central Otago Pinot Noir	20	95
Peter Lehmann Barossa Shiraz	14	70
Two Hands Fields of Joy Clare Valley Shiraz	16	80
Los Cardos Malbec (Argentina)	13	65
Claymore Bittersweet Symphony Cabernet Sauvignon		70
Sons of Eden Kennedy GSM		90

BEER & CIDER

Garage Project "Tiny" IPA (hazy) 0%	9
Peroni Libera 0%	9
Garage Project Fugazi Hoppy Session Ale 2.2%	10
Corona 4.5%	11
Asahi 5%	11
Peroni 5.1%	11
Three Boys Pilsner 5.5%	12
BRB Laid Back Lager 5%	12
Boneface Wizard Pale Ale (hazy) 5.1%	12
Boneface Hoptron APA 5.5%	13
Boneface Unit IPA (hazy) 6%	13
Three Boys IPA 5.2%	12
Garage Project Ghostlight IPA (hazy) 5.2%	13
Garage Project Pernicious Weed Double IPA 8%	15
Rotating Beer Special	POA
Morningcider Apple Cider	12

NON ALCOHOLIC

Strawberry Breeze Mocktail

Strawberry, Apple juice, Lime juice, fresh mint	10
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Mango Fizz Mocktail

Mango, Orange juice, Lemon juice and a splash of soda	10
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Fever-Tree , Refreshingly light tonic, elderflower tonic, mediterranean tonic, premium ginger beer	6
Coke , Coke Zero, Sprite	4
Schweppes , soda water, tonic, ginger ale	4
Juice , apple, orange, pineapple, pomegranate, cranberry, grapefruit, tomato	5

TOP SHELF

Gin

Hendricks	14
Scapegrace	14
Scapegrace Black	14
Scapegrace Gold	15
Roku	15
The Botanist	15
Little Biddy	15
Little Biddy Pink	15
Little Biddy Snow	16
Little Biddy Black label	23
Whitley & Neill Grapefruit	14
Tanqueray 10	16
Four Pillars The Bloody Shiraz	15
Warner's	16
Monkey 47	19
Strange Nature	15
1919 Pineapple	15

Vodka

Żubrówka Bison Grass	12
Belvedere	14
Grey Goose	15

Spiced Rum

Sailor Jerry Spiced	12
Kraken Spiced	12
Helmsman Spiced	14

Gold/Dark Rum

Plantation Original Dark	12
Diplomatico Reserva Exclusiva	14
Appleton 12 Year	14
Appleton 21 Year	24

White Rum

Diplomatico Planas	13
Spirited Union Coconut Rum	14

Tequila/Mezcal

Herradura Plata	14
Herradura Reposado	15
400 Conejos Mezcal	14
Don Julio Reposado	16
Herradura Ultra Anejo	16
Don Julio Anejo	18

Single Malt

Glenmorangie 10yr	14
Ardbeg 10yr	16
Glenfiddich 12yr	14
Laphroaig 10yr	14
Highland Park 12yr	15
Lagavulin 10yr	22
Glenfiddich 18yr	24
Jura 18yr	26
Glenmorangie 18yr	27
Tullibardine 20 Year	28
Glendronach Allardice 18yr	30
Highland Park 18yr	33
Glenfarclas 25yr	35
Glenmorangie Signet	38

Japanese Whisky

Togouchi	18
Nikka from the barrel	22

North American Whiskey

Canadian Club	12
Canadian Club 20yr	15
Makers Mark	12
Woodford Reserve	13
Woodford Reserve Rye	13
Jack Daniel's No.7	12
Elijah Craig 12yr Small batch	15
Jack Daniel's Single Barrel	17
Four Roses Single Barrel	16

Cognac

Hennessy V.S	15
Hennessy V.S.O.P	18
Hennessy XO	32

ENTRADAS

Pomme Frites Agria shoestring fries, black Truffle infused aioli, salt & atomised oil. With finely grated 24mth aged Parmigiano-Reggiano cheese	14.5
Corn Fritters , chipotle mayo, queso & lime (V)	14.5
Crispy fried potato skins , queso fundido (<i>cheese sauce</i>) (X) (V) (VE)	14.5
Corn Chips with guacamole (V) (X)	14.5
Corn Chips with guacamole & tomato salsa roja (V) (X)	16.9

TACOS

6 INCH SOFT SHELL (GF available - add .50)

Fire Grilled Chicken	10.9
Adobo marinated chicken, guacamole, mango salsa	
Grilled Market Fish	10.9
Grilled fresh fish, mojito salsa, coriander, lime	
Cumin Battered Market Fish	10.9
Crispy battered fish, mojito salsa, coriander, lime	
Fire Grilled Prawn	10.9
Marinated tiger prawns, tomatillo & avocado salsa, chipotle mayo	
Pulled Pork	10.9
12hr slow Braised NZ Pork shoulder, charred pineapple salsa, spring onion crema	
Marinated Steak	10.9
Chargrilled marinated steak, cherry tomatoes, roasted peppers, olive salsa, tajin	
Soft-shell Crab	10.9
Crispy soft-shell crab, basil guacamole, sesame salsa roja	
Barbacoa Beef Cheek	10.9
Braised beef cheek, pickled red cabbage, lime crema, coriander, crispy shallots	
Slow Cooked Adobo Lamb Shoulder	10.9
Slow cooked adobo lamb shoulder, drunken salsa, nopales, pickled red onion	
Fire-grilled Mushroom	10.5
Portobello & garlic mushrooms, chilli black beans, queso fresco, chipotle mayo, crispy onions (V) (VE)	



GLUTEN FREE



GLUTEN FREE
ON REQUEST



VEGETARIAN



VEGAN
ON REQUEST

ESPECIALIDADES DE HEAD HONCHO

Mexicano's Fried Chicken Agave Sauce or chipotle	19
Ceviche of Market Fish ☒ Fresh market fish, fresh lime, coconut milk, tomato, chilli, pepitas, coriander	20.5
Char-grilled Chicken Salad ☒ (V) Adobo marinated chicken, salsa macha, spiced seeds, greens, pickled red onion, guacamole	20.5
Mexicano's Nachos Guacamole, salsa roja, black beans, cheese, sour cream & jalapeno Beef, chicken, vegetarian or vegan	22

QUESADILLA

Adobo chicken , roasted tomato, chipotle salsa, queso ☒	20.5
Barbacoa beef oregano, mushrooms, spring onion, queso ☒	20.5
Vegetarian braised chard, cigar onions, nopales, jalapeno, queso ☒ (V) (VE)	20.5
Add: Guacamole, Sour cream, Chipotle mayo, Aoli	4

ALAMBRES

Skewers fire-grilled with green capsicum & red onion

Adobo Marinated Chicken & peanut mole sauce ☒	21.5 (3pcs) 28 (4pcs)
Canterbury Ribeye & chimichurri salsa ☒	23 (3pcs) 30.25 (4pcs)
Pork Belly , corn crema & salsa verde ☒	21.5 (3pcs) 28 (4pcs)

VERDURAS

Fire Grilled Mushrooms , garlic, fried onions, queso & herbs ☒ (V)	13
Roasted Seasonal Vegetables , olives, toasted nuts, seeds, queso ☒ (V)	14
Mexicano's Chilli Black Beans ☒ (V)	14
Butter Lettuce Salad green butter lettuce, orange, avocado, almonds ☒ (V)	14

POSTRES/DESSERT

Churros dusted with cinnamon & sugar with chocolate fudge	13
Popcorn sundae , double Belgian chocolate & salted caramel ice cream, chocolate fudge, caramel popcorn ☒	14