

SPIRITS

Tequila Blanco

Jose Cuervo Tradicional	\$9
Corralejo	\$10
1800 Silver	\$10
Pasion	\$10
Herradura Plata	\$11
Don Julio	\$11
Arette 'Sauve'	\$12
Casamigo	\$13
Cabo Maya Pequena 50ml	\$23
Bandera Mexicana (spiced tomato juice and lime chaser)	\$11

Tequila Reposado

Jose Cuervo 1800	\$10
Espolon	\$11
Ocho	\$11
Fortaleza	\$15
Casamigo	\$13
Herradura	\$12
Don Julio	\$13
Patron	\$13
Don Jesus Pequena 50ml	\$24

Tequila Anejo

Jose Cuervo 1800	\$11
Ocho	\$11
KAH Skull Head	\$11
Don Julio	\$12
Pasion Scereta	\$13
Casamigos	\$15
Revolucion Extra	\$14
Arette 'Suave' Gran Clase	\$14
Porfidio Single Barrel	\$15
Herencia De Plata 50ml	\$27

Tequila Extra

Deleon Reposado	\$20
Don Julio 1942	\$22
Deleon Anejo	\$24
El Tesoro 70th Anniversary Ultra-Aged Anejo	\$27
Chinaco Emperador 30th Anniversary	
Limited Edition Extra Anejo	\$75

Mezcal

All Mezcal served with sal de Gusano (worm salt) or Sal de Chapulin (grasshopper salt)

Mezcal Vago ~Espadin	\$11
Mezcal Vago~Elote	\$12
Mezcal Del Maguay Chichicapa	\$14
Mezcal Monte Alban	\$13
Mezcal Vago~Olla de barro ensamble	\$13
Mezcal Gracias a Mango Dios Espadin Joven	\$14
Mezcal Del Maguay Tobala	\$16
Mezcal Scorpion Anejo 7 yr	\$25

Tequila Liqueur

Patron XO Cafe	\$10
Patron XO Cafe dark Cocoa	\$10
Patron XO Cafe Incendio	\$10
1800 Coconut Tequila	\$10
Damiana Herbal	\$12
Agavero	\$12

Agave Spirits

Dolce Ultra Agave	\$12
Reposado Ultra	\$14
Porfidio Single Barrel	\$15
Anejo Ultra	\$16

Gin

Bombay Sapphire (England)	\$9
Pink Gin (England)	\$9
Tanqueary No 10 (England)	\$10
Hendricks (Scotland)	\$10
Sipsmith (England)	\$11
Roku (Japan)	\$11

Vodka

Ketel One (Netherlands)	\$9
Crystal Head (Canada)	\$10
Wyborowa (Poland)	\$10
Grey Goose (France)	\$11

Rum

Appletons Estate Reserve Blend (Jamaica)	\$9
Kraken (Trinidad)	\$10
Helmsman (NZ)	\$11
Appletons Estate 21 yrs	\$18

Whiskey

SCOTCH	Johnnie Walker Black Label	\$9
	Ben Riach	\$10
	Caol Ila 12 yrs	\$11
	Glenmorangie 12 yrs	\$12
	Dalwhinnie 15 yrs	\$14
	Lagavulin 16 yrs	\$16
	Chivas Regal 18 yrs	\$18

IRISH	Jameson	\$9
	Slane	\$10
	Jamesons IPA	\$10
	Teeling Single Malt	\$12

AMERICAN	Jack Daniels	\$10
	Makers Mark	\$11
	Gentleman Jack	\$12

CANADIAN	Crown Royal	\$12
-----------------	-------------	------

MEXICAN	Sierra Norte	
	- White Corn Whiskey	\$11
	- Yellow Corn Whiskey	\$11
	- Black Corn Whiskey	\$12

BEVERAGE OFFERINGS



COCKTAILS

Frozen Cocktails ————— 11.50

Traditional Frozen Margarita

Premium 100% agave Blanco Tequila, Cointreau, fresh lime, salted rim

Tropicana Chihuahwah's special blend of vanilla infused aged rum, mango, passionfruit and citrus crema

Traditional Shaken Margaritas

Traditional w sea salt	\$13.5
Coconut w Pina Colada sugar salt	\$14.5
Plum w blackberry salt	\$14.5
Mango w grapefruit salt	\$14.5
Passionfruit w vanilla sugar	\$14.5
Guava w citrus sugar	\$14.5
Blackberry w Moscow Mule salt	\$14.5
Kiwifruit w Cuban salt	\$14.5

Mojitos ————— 14.50

Our Cuban classic Mojitos are a fine blend of Bacardi superior, fresh lime, mint and soda.

Granny Smith
Pineapple Chilli
White Peach Feijoa
Raspberry Vanilla

Palomas ————— 13.50

Mexico's most beloved cocktail! Palomas are a simple mix of Lime, Juice, Agave Nectar, silver Tequila, Salt and Mexican sodas.

Grapefruit (the classic)
Lemon
Orange
Blood Orange
Lime
Pineapple
Mandarin
Guava

Co'ctel ————— 15.50

Creeps Garden Chipotle infused Mezcal, reposado tequila, agave, fresh lime, mint leaves and artichoke liqueur

Fresh pineapple batida Exotic blend of pineapple liqueur, Bacardi superior, caramel condensed milk and pineapple chunks

Bubble blower Tequila blanco, wild hibiscus and ginger tea, topped with bubbles

White Mexican Veracruz coffee liqueur, tequila blanco, lewis road cream float served over ice rocks.

Black Russian The classic. Veracruz coffee liqueur, vodka and Mexican coca cola. Served over ice rocks

Smokey Tokey Jalapeno- infused blanco tequila, Mezcal, reposado tequila, angostura bitters and fresh lime juice

Chihuahwah's Espresso martini Patrón XO cafe, Veracruz coffee liqueur, fresh coffee hit and vanilla vodka

Sangria ————— G\$10 1L\$30

Tinto

Red wine, pomegranate, cranberry, orange

Rosé

Rosé, strawberry, pineapple, lemon, basil

Blanco

White wine, kiwi, elderflower, apple, mint

Bubbly

Sparkling wine, pineapple, grapefruit, mint, lime

BEER

Tap Cerveza ————— 410ml Pint

Panhead Supercharger	5.7%	\$9.5	\$12
Macs Cloudy Apple Cider	4%	\$8	\$10
Speights GMA	4.5%	\$8	\$10
La Diosa Lager	4%	\$8	\$10
Panhead Rat Rod Hazy IPA	6%	\$9.5	\$12
Emerson's 1812 Hoppy Pale Ale	5%	\$9.5	\$12
Harringtons Rogue Hop Pilsner	4.5%	\$8	\$10

Bottled Cerveza —————

Corona, Mexico bucket of 4 - \$35	4.5%	\$9.5
Pacifico, Mexico	4.4%	\$9.5
Stella Artois 330ml	5%	\$9.5
Steinlager Pure, NZ	5%	\$9.5
Emerson's Pilsner 330ml	4.9%	\$11.5
Harrington's Wobbly Boot Porter 330ml	5%	\$10.5
Steinlager Mid, NZ	2.5%	\$8
Macs Mid Vicious, NZ	2.5%	\$8
Panhead Blacktop Oat Stout 330ml	5.5%	\$13.5

Michelada Traditional Mexican beer cocktail, served with spice tomato and fresh lime, salted rim \$13.5

NON-ALCOHOLIC

Coke \$4/\$6	Red Bull \$6
Coke Zero \$4/\$6	Mexican Cola 'Medio' \$6
Fanta \$4/\$6	Juice: Orange, Cranberry,
Sprite \$4/\$6	Apple, Pineapple \$4.5
Ginger Ale \$4/\$6	
Bundaberg Ginger Beer \$5.5	

WINE

Burbujas —————

Te Hana Reserve NV	10/45
Daniel Le Brun NV (375ml)	40
Lanson Champagne NV	19/99
Veuve Clicquot NV	120
Nicolas Feuillate NV (France's best selling Champagne)	140
Dom Perignon 2009	299

Vino Blanco —————

Hartleys Block Marlborough Sauvignon Blanc	9.5/43
Mount Brown Waipara Sauvignon Blanc	10/44
Graham Norton Marlborough Sauvignon Blanc	11/47
Starborough Marlborough Sauvignon Blanc	49
Seresin Estate Marlborough Sauvignon Blanc	13/60
Trinity Hill Hawkes Bay Chardonnay	9.5/44
Mad Dog Bay of Islands Chardonnay	11/49
Marisco Vineyards 'Bastard' Marlborough Chardonnay	13/65
Black Star Pétillant Naturel Central Otago Chardonnay	14/69
Vavasour Awatere Chardonnay	15/72
Martinborough Vineyard Chardonnay	18/85
Invivo Marlborough Pinot Gris	10/47
Vavasour Awatere Pinot Gris	12.5/59
Loveblock Marlborough Gewürztraminer	59
Terrace Edge 'Liquid Geography' Waipara Riesling	10/49
TWR Marlborough Dry Riesling	59



If you would like a paper straw with your drink please ask.

Vino Rojo —————

The Ned Marlborough Rosé	10/49
Tatty Bogler Central Otago Rosé	13/59
TK Martinborough Rosé	63
Russian Jack Martinborough Pinot Noir	10/45
Te Kairanga Martinborough Pinot Noir	15/75
Terra Sancta Estate Central Otago Pinot Noir	79
Tatty Bogler Central Otago Pinot Noir	80
Grasshopper Rock, Earnsclough VY Central Otago Pinot Noir	18/85
Aprentis of Devotus Martinborough Pinot Noir	130
Mount Difficulty Pipeclay Central Otago Pinot Noir	150
Marie Zelig Reserve Martinborough Pinot Noir	240
Trinity Hill Hawkes Bay Merlot	10/49
Hāhā Hawkes Bay Merlot	11/50
Wee Angus Victoria Cabernet Merlot	9/42
Graham Norton Barossa Shiraz	10/47
Some Young Punks - Naked on Roller Skates Clare Valley Shiraz	15/69
Ghost Town Central Otago Syrah	130
Bodegas Chivite Las Fieles Garnacha Duero Spain	46
Vivanco Rioja Crianza Spain	49

Port and Vino De Postre —————

Charcoal Gully Late Harvest Central Otago Gewürztraminer (750ml)	9/65
Mount Difficulty Late Harvest Riesling (375ml)	19/65
Barros 10 year (60ml)	13/-
Sandeman 20 year (60ml)	17/-

Jarrito Mexican sodas \$6

Toronja (grapefruit)	Piña (pineapple)	Horchata (traditional Mexican rice beverage) served with cinnamon and pineapple \$7
Guayaba (guava)	Limón (lime)	
Lim Mandarina (mandarin)	Watermelon	
Mango		

