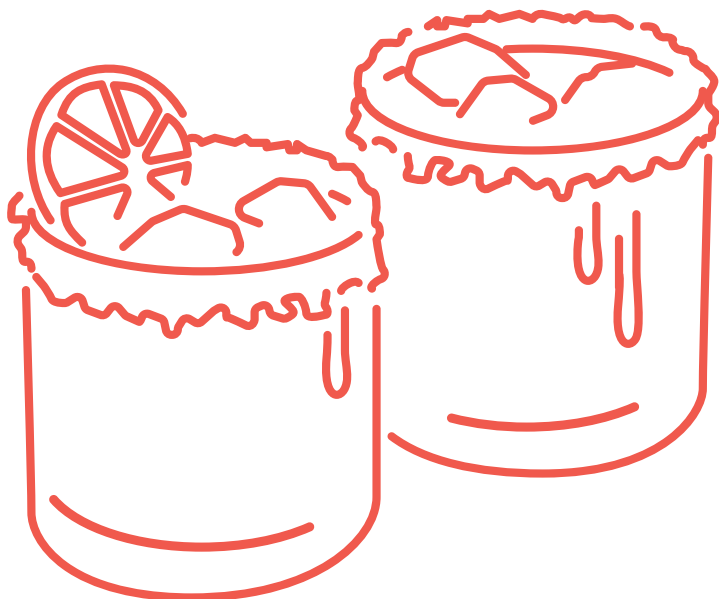




MARGARITAS

CLASSIC	20
The OG: blanco tequila, fresh lime & triple sec w/a tajin rim	
PINEAPPLE	20
Tropical & delicious: blanco tequila, triple sec + fresh pineapple & lime, a touch of agave w/a cinnamon sugar rim	
TOMMY'S	22
The purests marg: 9 month aged reposado, fresh lime & agave w/a sea salt rim	
MEZCAL	22
A smoky twist on the classic: Metoro Mezcal, fresh lime, triple sec & agave w/a sea salt rim	
LYCHEE & ROSEMARY	22
The exotic marg: rosemary infused mezcal, lychee, fresh lime & agave w/a sea salt rim	
CUCUMBER & JALAPEÑO	22
Refreshing and spicy: blanco tequila + fresh lime, cucumber & jalapeno w/a tajin rim	
TAMARINDO	22
Tangy, sweet, sour & smoky: Metoro Mezcal, tamarind & triple sec w/a chipotle salt rim	



NOT MARGARITAS

SANGRIA

14/42

A refreshing blend of shiraz, fresh orange & lime juice + slices of green apple

RUM SPIKED HORCHATA

18

Plantation dark rum and our signature house made horchata

MOJITO

20

Crisp & refreshing: Plantation White Rum w/ fresh mint & lime

CARAJILLO ESPRESSO

23

A late night pick me up; combining Licor 43 & coffee

MORITA OLD FASHIONED

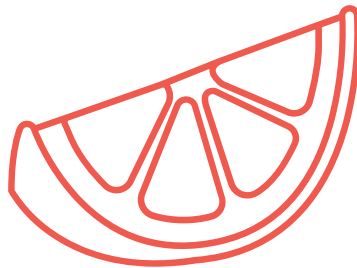
23

Spicy, smoky & complex: Metoro Mezcal and bourbon infused w/morita chile

MEZCAL NEGRONI

23

Smoky, bitter & sweet: Metoro Mezcal, campari & rosa vermouth

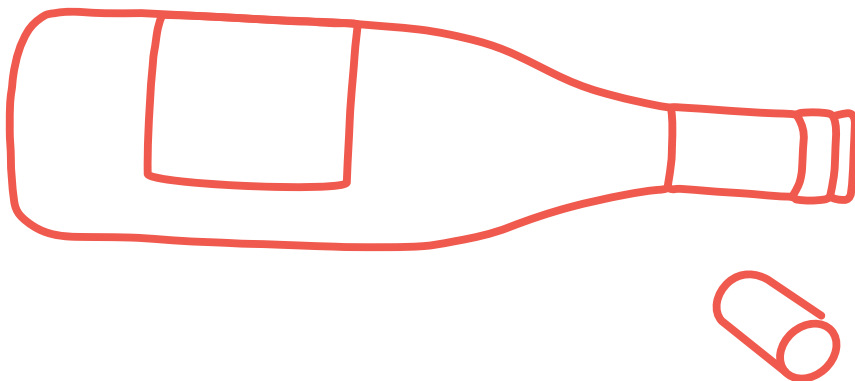


CERVEZA & SIDRA

MEXICO	TECATE 4.5%	10
	MODELO ESPECIAL 4.5%	12
	NEGRA MODELO 5.4%	13
USA	BUDWIESER LAGER 4.5%	11
	SIERRA NEVADA PALE ALE 5.6%	13
LOCAL	TWO BAYS PALE ALE  4.5%	12
	TWO BAYS LAGER  4.5%	12
	HEAPS NORMAL 0.5%	9
CIDER	GOLDEN AXE APPLE CIDER 5.2%	11

¡MICHELADA!	The classic hangover cure! Beer, lime & chile spiked tomato juice W/GF TWO BAYS PALE ALE +3	14
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		G/B
SPARKLING	MUNIFICENT PROSECCO King Valley	60
WHITE	TUERONG PARK CHARDONNAY Dromana	13/60
	MATILE PINOT GRIGIO Adelaide Hills	14/65
ROSE	ST JEAN ROSE Méditerranée, France	15/65
RED	TUERONG PARK PINOT NOIR Dromana	13/60
	PINDARIE TEMPRANILLO SS Barossa Valley	13/60



NON-ALCOHOLIC

MARGARITAS	N/A CLASSIC	14
	The OG: N/A tequila, fresh lime & N/A triple sec w/a tajin rim	
	N/A PINEAPPLE	14
	Tropical & delicious: N/A tequila, N/A triple sec + fresh pineapple & lime, a touch of agave w/a cinnamon sugar rim	
MOCTELES	COCO CALIENTE	14
	Coconut, jalapeño & lime, sweetened w/agave	
	MORITA SUNSET	14
	Smoky morita chile infused orange juice + fresh lime & agave w/a tajin rim	
	CANELA Y PEAR	14
	Cinnamon infused pear w/lime & chipotle	
CERVEZA	HEAPS NORMAL 0.5%	9

SOFT DRINKS

AGUA FRESCAS	HORCHATA	8
	House made rice milk w/cinnamon & vanilla (contains dairy)	
	PINK LIMONADA	8
	Housemade with fresh lime juice & infused w/hibiscus	
	JAMAICA	7
	Tart & refreshing iced tea, made with steeped hibiscus flowers	
	TAMARIND	7
	Tangy & sweet iced tea	
SOFTIES	JARRITOS	7
	Lime / Guava / Passionfruit / Mandarin	
	CLASSICS	5
	Coke / Coke Zero / Sprite	

BOTTOMLESS SPARKLING WATER 6/TABLE

TEQUILA

Made in only five states in Mexico, and predominately in the region surrounding the city of Tequila in Jalisco, this distillate is produced exclusively from blue weber agave. All our tequilas are 100% agave, and contain no fillers unlike what you might have snuck into your year 12 formal. None of our tequilas wear hats.

PUEBLO VIEJO

Crafted in the highlands of Jalisco, Pueblo Viejo is a smooth and well balanced tequila.

BLANCO unaged - agave & citrus **9**

REPOSADO 9 months - vanilla & caramel **11**

AÑEJO 12 month - oak & dried fruit **13**

OCHO

An award winning single estate Tequila crafted by fifth generation agave farmers using traditional methods, perfect for the new comer.

PLATA unaged - citrus, herbs & pepper **16**

REPOSADO 8 months & 8 days - vanilla, caramel & oak **19**

DON JULIO

Crafted with care and attention to detail.

1942 **29**

An ultra premium tequila, aged for 2.5 years in American white oak barrels - toffee, vanilla & dark chocolate



MEZCAL

Crafted from a variety of agaves, and roasted in underground wood fire pits, these smoky spirits are a world away from their cousin tequila. Each agave tells a different story, reflecting their unique terroir (environment). All our mezcalos are joven / unaged.

DERRUMBES

A premium mezcal made exclusively from wild agave, each bottle reflecting the terroir of the state in which it's produced.

SAN LUIS POTOSI SALMIANA 19
lemon, lime & green apple

OAXACA TOBALA 20
cinnamon, clove & vanilla

TAMAULIPAS ENSAMBLE 24
A blend of Americana, Asperrima & Univittata
agave - leather, tobacco & oak

CINCO SENTIDOS

Based in Oaxaca, Cinco Sentidos is a group of small-scale maestro mezcaleros that produce agave spirits with a range of diverse and complex flavors.

CUISHE BY NICOLAS GARCIA 24
sweet basil, pear & mint

ESPADILLA BY ATELO RAMIREZ 24
chocolate, cheese & berries

PECHUGA DE MOLE POBLANO BY DELFINO TOBÓN 29
Distilled with chicken mole, giving an earthy and meaty quality w/notes of peach, apple & roasted nuts

QUIQUIRIQUI

Originating from Santiago Matatlán in Oaxaca, considered the spiritual home of Mezcal, Quiquiriqui is a premium and traditional Mezcal.

MOLE PECHUGA 16
A combination of Espadín, traditional mole and chicken (it's a thing) - chocolate, cinnamon & nutmeg

ESTANCIA

While not strictly a mezcal, Estancia is a fantastic intro into the world of Raicilla. Vibrant, fresh and approachable with a sweet, fruity and smokeless flavour.

MAXIMILIANA 16
honey, toasted almonds & spice

PULQUE DISTILLATE 16
winter greens & liquorice

FLIGHTS

All flights are 15ml pours served w/ sal de gusano
(agave worm salt) covered cucumber

AGAVE BEGINNER'S	OCHO REPOSADO DERRUMBES SALMIANA QUIQUIRIQUI MOLE PECHUGA ESTANCIA MAXIMILIANA	27
DERRUMBES	SAN LUIS POTOSI SALMIANA OAXACA TOBALA TAMAULIPAS ENSAMBLE	29
CINCO SENTIDOS	CUISHE ESPADILLA PECHUGA DE MOLE POBLANO	35

SPIRITS

VODKA	TRIED & TRUE	11
GIN	FOUR PILLARS RARE DRY	12
RUM	PLANTATION WHITE PLANTATION DARK PLANTATION PINEAPPLE	11 11 14
WHISKY	STARWARD	12
BOURBON	MAKER'S MARK	11



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