

DRINKS

www.mejico.com.au/sydney @mejicorestaurant

MÉJICO MARGARITAS

Classic El Jimador Blanco, Triple Sec, lime, agave \$18

Signature El Jimador Blanco, Triple Sec, lemon, agave, egg white \$19

Jalapeño

Jalapeño infused El Jimador Blanco, Triple Sec, lime, agave \$19

Tommy's El Jimador Blanco, lime, agave (served on rocks) \$19

Mezcal

Peloton Mezcal Espadin, Triple Sec, lime, agave (served on rocks) \$20

Make it super smooth & upgrade to Reposado \$3

Or jazz it up with watermelon / passionfruit / pineapple \$2

TEQUILA

Ask our team about our tequila menu and tequila of the month.

SIGNATURE COCKTAILS

Matatlán Breeze Peloton Mezcal Espadin, El Jimador Reposado, rosemary, grapefruit, lime \$20

Fruta Fresca

El Jimador Reposado, Chambord, berries, peach, citrus, soda \$18

Elderflower Sour

Finlandia, watermelon, elderflower, lemon, egg white \$19

Havana Sunset

Havana 3yo, strawberry, passionfruit, pineapple agave, egg white \$18

Jalapeño Mango-rita

El Jimador Blanco, Tio Pepe, jalapeño, citrus, mango, honey \$19

Toffee Apple Finlandia, apple pie liqueur, lemon, agave \$18

Noble 'Jito' Méjico x Young Henrys exclusive gin, mint, lime, agave

Watch it change colour! \$21

Mexo Espresso El Jimador Reposado, Mr. Black, espresso, vanilla \$20

Herradura Cocktail of the Month \$15 (glass) \$45 (Jug)

Ask our staff for this months special

BUBBLES

NV Villa Fresco Prosecco, King Valley, VIC \$12 / \$59

NV Petit Cordon, Marlborough, NZ \$14 / \$69

NV Grand Cordon Brut Champagne \$125

WHITE

2021 Hero of Zero Sauvignon Blanc, Orange, NSW \$11 / \$55

2019 Pazo Albarino, Salnes, Galicia, Spain \$13 / \$65

2019 Domaine Naturaliste 'Discovery' Chardonnay, Margaret River, WA \$14 / \$69

2020 KT Riesling, Clare Valley, SA \$14 / \$69

2020 Mount Langhi Pinot Gris, Grampians, VIC \$75

ROSÉ

2020 Jardins des Charmes Rosé, Provence, France \$12 / \$59

2017 Shoreham Park Rosé, Mornington Peninsula, VIC \$89

2020 Gardian Rosé Magnum (1500ml), Beziere, France \$100

RED

2018 Tezona Tempranillo, La Mancha, Spain \$11 / \$55

2021 Hare & Tortoise Pinot Noir, Yarra Valley, VIC \$12 / \$60

2020 El Payador Malbec, Mendoza, Argentina \$13 / \$65

2019 Farmhand One of a Kind Shiraz, McLaren Vale, SA \$14 / \$69

2018 Ulisse Montepulciano D'Abruzzo, Italy \$70

BEER & CIDER

Pacifico Mexico Pilsner style beer 4.5% \$11

Sol Mexico Clean, refreshing lager 4.5% \$9

Dos Equis Mexico Crisp, golden lager 4.5% \$10

Tecate Crisp malt, full-bodied lager 4.5% \$9

Modelo Negra Mexico Dunkel style lager, caramel flavours 5.4% \$12

Young Henrys Newtowner NSW

Crisp, refreshing Australian pale ale 4.8% \$12

Young Henrys Cloudy Apple Cider NSW

Natural farmhouse-style cider 4.6% \$12

Springside Lemon Meringue New England pale ale 4.8% \$13

NON – BOOZY

House Iced Tea Mango, green tea, lime \$8

The Cure Mint, citrus, ginger, chia seeds \$8

Silk Stocking Grapefruit, lychee, chia seeds \$8

Soft Drinks and juices available

SANGRIA

Red wine, Triple Sec, orange, ginger ale \$12 / \$36

White wine, peach liqueur, apple, lemonade \$12 / \$36

Rosé wine, Triple Sec, grapefruit, lemonade \$12 / \$36

Bottomless Sangria Saturdays Every Saturday 11.30am – 4pm

Eat, drink and start your weekend right with two hours bottomless sangria and our Feed Me menu. Feed Me Deluxe comes with premium menu items plus our signature favourites. All group sizes welcome.

Head to mejico.com.au/Sydney to book, or speak to a team member.

Classic \$79pp Deluxe \$92pp