

POCA MEXICANA MADRE



DRINKS



AGAVE

2

TEREMANA

MASTER DISTILLER: LOPEZ FAMILY
FOUNDED: 2020
ALTITUDE: APPROXIMATELY
1500 METERS ABOVE SEA LEVEL
REGION: LOS ALTOS IN JESÚS MARÍA, JALISCO

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: BRICK OVEN
SOIL: RED VOLCANIC

FLAVOUR NOTES:

BLANCO: FRESH & HERBAL, CITRUS PEEL, EARTHY, VANILLA, PEPPER, ZEST, LIGHT SPICE 12
REPOSADO: LIGHT OAK, VANILLA, AND CARAMEL WITH HINTS OF AGAVE 14
AÑEJO: RICHER OAK, CARAMEL, VANILLA, AND HINTS OF DRIED FRUITS, SPICES 16

LOS TRES (3X): 36

TROMBA

MASTER DISTILLER: MARCO CEDANO
FOUNDED: 2010
ALTITUDE: APPROXIMATELY
1600 METERS ABOVE SEA LEVEL
REGION: ATOTONILCO, JALISCO, LOS
ALTOS SOUTHERN

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: CLAY HORNOS
SOIL: RED CLAY

FLAVOUR NOTES:

BLANCO: FRESHLY CUT GREEN HERBS, PINEAPPLE, CARAMELISED AGAVE, LIME, 12
HONEY, CITRUS
REPOSADO: CHOCOLATE, BROWN SUGAR, ROASTED WALNUTS, SMOKED WOOD, COCOA 15
AÑEJO: WOOD, VANILLA, CARAMELIZED AGAVE, DRIED FRUIT, LIGHT SMOKES 19

LOS TRES (3X): 42

DON JULIO

MASTER DISTILLER: ENRIQUE DE COISA
FOUNDED: 1942
ALTITUDE: APPROXIMATELY
1900 METERS ABOVE SEA LEVEL
REGION: LA PRIMAVERA, JALISCO,
LOS ALTOS SOUTHERN

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: CLAY HORNOS
SOIL: RED VOLCANIC

FLAVOUR NOTES:

BLANCO: CRISP AGAVE, LEMON & LIME, GRAPEFRUIT, LIGHT, SWEET FINISH 15
REPOSADO: CITRUS, MELLOW LEMON, SPICE, RIPE STONE FRUIT, CARAMEL, CACAO, CINNAMON 16
AÑEJO: OAK, BUTTERSCOTCH, CITRUS, LIME, GRAPEFRUIT, CARAMEL, SLIGHT SPICE, WILD 18

LOS TRES (3X): 42

AGAVE

3

PATRÓN

MASTER DISTILLER: DAVID RODRIGUEZ
FOUNDED: 1989
ALTITUDE: APPROXIMATELY
2200 METERS ABOVE SEA LEVEL
REGION: HACIENDA DEL PATRÓN, JALISCO

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: BRICK OVEN
SOIL: RED CLAY

FLAVOUR NOTES:

BLANCO: CRYSTAL CLEAR, FRUITS, CITRUS, LIGHT PEPPER, SMOOTH, SWEET 14
REPOSADO: OAK, FRESH AGAVE, FRUIT, CITRUS, HONEY, VANILLA, FLORAL NOTES 16
AÑEJO: WARM AMBER, OAK, VANILLA, RAISINS, HONEY, CARAMEL, LIGHT SMOKE 18

LOS TRES (3X): 42

ARETTE

MASTER DISTILLER: EDUARDO AND
JAIME ORENDAIN
FOUNDED: 1986
ALTITUDE: APPROXIMATELY
1,510 METERS ABOVE SEA LEVEL
REGION: ATOTONILCO, JALISCO,
LOS ALTOS SOUTHERN

AGAVE: BLUE WEBER
STILLS: STAINLESS STEEL
ROASTING: BRICK OVEN
SOIL: VOLCANIC

FLAVOUR NOTES:

BLANCO: CRISP AND CLEAN WITH CITRUS AND AGAVE NOTES, SLIGHT PEPPERY FINISH 16
REPOSADO: LIGHT OAK, VANILLA, AND CARAMEL WITH HINTS OF AGAVE 29
AÑEJO: RICHER OAK, CARAMEL, VANILLA, AND HINTS OF DRIED FRUITS, SPICES 29

LOS TRES (3X): 57

SIETE LEGUAS

MASTER DISTILLER: IGNACIO GONZALEZ
VARGAS AND MARÍA AMPARO DE ANDA FRANCO
FOUNDED: 1952
ALTITUDE: APPROXIMATELY
1,600 METERS ABOVE SEA LEVEL

REGION: LA PRIMAVERA, JALISCO,
LOS ALTOS SOUTHERN
AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: STONE OVENS
SOIL: RED VOLCANIC

FLAVOUR NOTES:

BLANCO: FRESH AND VIBRANT WITH STRONG AGAVE PRESENCE, CITRUS, PEPPER 18
REPOSADO: BALANCED OAK, VANILLA, CARAMEL, COOKED AGAVE 22
AÑEJO: DEEP OAK, CARAMEL, VANILLA, AND NOTES OF DRIED FRUITS, SPICES 27

LOS TRES (3X): 59

AGAVE

4

64

MASTER DISTILLER: FELIPE CAMARENA

FOUNDED: 2013

ALTITUDE: APPROXIMATELY
2,100 METERS ABOVE SEA LEVEL

REGION: LOS ALTOS IN JESÚS MARÍA, JALISCO

FLAVOUR NOTES:

BLANCO: BRIGHT AGAVE, CITRUS, AND EARTHY UNDERTONES

REPOSADO: SOFT OAK, VANILLA, AND HINTS OF AGAVE SWEETNESS

AÑEJO: RICH OAK, CARAMEL, VANILLA, AND A COMPLEX BLEND OF SPICES, DRIED FRUITS

16

18

30

LOS TRES (3X): 57

CASCAHUIN

MASTER DISTILLER: SALVADOR
ROSALES BRISEÑO

FOUNDED: 1904

ALTITUDE: APPROXIMATELY
1,530 METERS ABOVE SEA LEVEL

REGION: LOS VALLES IN EL ARENAL, JALISCO

FLAVOUR NOTES:

BLANCO: PURE AGAVE, CITRUS, AND HERBAL NOTES

REPOSADO: LIGHT OAK, VANILLA, AND CARAMEL WITH A TOUCH OF AGAVE

AÑEJO: RICH OAK, CARAMEL, VANILLA, AND SUBTLE SPICE NOTES

15

19

28

LOS TRES (3X): 57

BOZAL MEZCAL

MASTER DISTILLER: ARTURO CONDE, DON ADRIAN
BAUTISTA & HONORATO CRUZ MOLINA

FOUNDED: 1942

ALTITUDE: APPROXIMATELY
2,400 - 2,600 METERS ABOVE SEA LEVEL

REGION: DURANGO, OAXACA

FLAVOUR NOTES:

CENIZO: BRIGHT ORANGE PEEL, FLORAL, MEAQUITE, SWEET BARBECUE, COCOA,
LIGHT SMOKE

TOBASICHE: HERBACEOUS, CEDAR, EARTHY, QUINCE, ANISE, BOTANICA

TEPEZTATE: FLORAL, EARTHY, BOTANICAL, CACAO, SAVOURY SMOKINESS

29

28

28

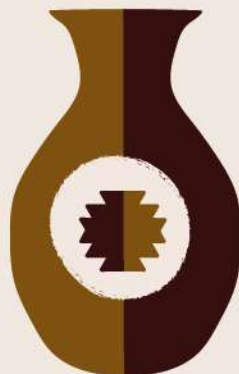
LOS TRES (3X): 75

MÁS TEQUILA

CASAMIGOS BLANCO	11
CASAMIGOS REPOSADO	12
DON JULIO ROSADO	32
DON JULIO 1942 AÑEJO	42
PATRÓN EL CIELO	35
ARETTE GRAN CLASE EXTRA AÑEJO	39
CLASE AZUL REPOSADO	45
1800 COCONUT	12
TROMBA CAFETO	13

MÁS MEZCAL

TRES TRIBUS ENSAMBLE	16
DEL MAGUEY VIDA	15
CASAMIGOS MEZCAL	14
DOBA-YEJI	13
BURRITO FIESTERO	15
NUESTRA SOLEDAD	14
MEZCALOSFERA	28
ILEGAL MEZCAL	17



SIGNATURE COCKTAILS

6

CASA MARGARITAS

TRADITIONAL MARGARITA	22
TEREMANA BLANCO, COINTREAU, LIME, SUGAR, SEA SALT RIM	
TOMMY'S MARGARITA	22
TEREMANA REPOSADO, LIME, AGAVE	
PICO RICO	22
TEREMANA BLANCO, COINTREAU, HOUSE MADE JALAPEÑO SYRUP, LIME, SUGAR, TAJIN RIM	
GUAVA	22
TEREMANA BLANCO, COINTREAU, GUAVA, LIME, SUGAR, LIME SALT RIM	
SMOKEY PIÑA	22
DOBA-YEJI MEZCAL, COINTREAU, PINEAPPLE, LIME, CARMEL, CHARRED PINEAPPLE, SEA SALT RIM	

MARGARITAS POCA MADRE

FROZEN DEL DÍA	23
TROMBA BLANCO, LIME, HOUSE MADE SYRUP, SMOKED SALT & OUR FLAVOUR OF THE DAY	
EL COCO	23
1800 COCONUT, COINTREAU, PINEAPPLE, INFUSED COCONUT CREAM, LIME, SUGAR, TOASTED COCONUT RIM	
PALOMA DE SANDÍA	23
CHILLI INFUSED PATRON REPOSADO, ANCHO REYES VERDE, FRESH WATERMELON, LIME, AGAVE, SODA, TAJIN RIM	
BALA DE PLATA	24
PATRON SILVER, PEACH LIQUEUR, LIME, HOUSE MADE PEACH SYRUP	
COKIWI	23
TEREMANA BLANCO, LIME, MUDDLED KIWI, HOUSE INFUSED COCONUT SYRUP, AGAVE	
APEROL PALOMA SOUR	22
TEREMANA BLANCO, APEROL, GRAPEFRUIT, WHITES, LIME, AGAVE, ROSEMARY SALT	
LA FRESA	22
BURRITO FIESTERO MEZCAL, LIME, MUDDLED STRAWBERRY, AGAVE, WHITES	
MEZCALITA DE NARANJA	24
ILEGAL MEZCAL, COINTREAU, ORANGE, LIME, AGAVE	
AZTEC NEGRONI	24
DEL MAGUEY VIDA MEZCAL, CAMPARI, SWEET VERMOUTH	
AMIGO	24
CAFÉTO COFFEE TEQUILA, TIA MARIA, ESPRESSO, SUGAR	

CLASSIC COCKTAILS

7

SANGRIA	18 / 55
FELIX SOLIS WINES, CITRUS, CHERRY, STONE FRUITS, SEASONAL GARNISHES	
MOJITO	22
NUSA CAÑA TROPICAL RUM, LIME, MINT, SODA, SUGAR	
COSMOPOLITAN	22
KETEL ONE VODKA, COINTREAU, CRANBERRY, LIME	
PINEAPPLE DAIQUIRI	22
NUSA CAÑA TROPICAL RUM, PINEAPPLE, LIME, SUGAR	
NEGRONI	22
TANQUERAY GIN, CAMPARI, CINZANO ROSSO	
GREEN GARDEN	22
TANQUERAY GIN, FIORENTE ELDERFLOWER LIQUEUR, CUCUMBER, LIME, SUGAR	
OLD FASHIONED	23
MAKER'S MARK BOURBON, BROWN SUGAR, BITTERS	
WHISKY SOUR	24
JOHNNIE WALKER BLACK, LEMON, SUGAR, WHITES, BITTERS	
MOSCOW MULE	22
KETEL ONE VODKA, GINGER BEER, LIME, MINT	
ESPRESSO MARTINI	22
KETEL ONE VODKA, TIA MARIA, FRESH ESPRESSO	
LONG ISLAND ICED TEA	25
NUSA CAÑA TROPICAL RUM, TANQUERAY GIN, KETEL ONE VODKA, TEREMANA BLANCO, COINTREAU LEMON, TOPPED WITH COKE	
PALOMA	24
TROMBA BLANCO TEQUILA, LIME, GRAPEFRUIT, AGAVE, SODA	
APEROL SPRITZ	18
APEROL, PROSECCO, ORANGE, SODA	



BEERS

8

TAP BEERS

ESTRELLA DAMM 4.6% LAGER, ESP	14
JETTY ROAD 4.8% PALE ALE, AUS	13
HILLS APPLE 5.0% CIDER, AUS	12
JETTY ROAD 3.5% SESSION ALE, AUS	12

PACK BEERS

CORONA 4.5% LAGER, MEX	10
DOS EQUIS ESPECIAL 4.5% LAGER, MEX	12
PACIFICO CLARA 4.4% PILSNER, MEX	12
DOS EQUIS AMBAR 4.5% AMBER ALE, MEX	11
MODELO ESPECIAL 4.5% PILSNER, MEX	11
NEGRA MODELO 5.4% DARK VIENNA LAGER, MEX	13
TECATE 4.5% PALE LAGER, MEX	12
STONE & WOOD 4.4% PACIFIC ALE, AUS	13
BALTER 5.0% XPA, AUS	13
LITTLE DRAGON 4.0% GINGER BEER, AUS	12

— **UPGRADE YOUR PACK BEERS!** —

MAKE IT "CHELADA" (SALT & LIME) +3

MAKE IT "CUBANA" (OUR MIX OF SAUCES AND CHILLI) +5

MAKE IT "CLAMATO MICHELADA"
(OUR MIX OF SAUCES AND CHILLI WITH TOMATO JUICE) +8



WINES

9

WHITE

GLS BTL

2023 CHARDONNAY ADELAIDE HILLS, AUS **14 65**
DANDELION VINEYARDS TWILIGHT

2023 CHARDONNAY MARGARET RIVER, AUS **80**
RINGBOLT

2023 SAUVIGNON BLANC MAIPO, CHI **14 65**
VENTISQUERO RESERVA

2023 SAUVIGNON BLANC MARLBOROUGH, NZ **16 75**
NAUTILUS ESTATE

2022 ALBARIÑO GALICIA, ESP **16 80**
TORRES PAZO DAS BRUXAS

2021 GRENACHE BLANC, MACABEO TERRA ALTA, ESP **80**
ENNAK

2023 RIESLING EDEN VALLEY, AUS **80**
MESH

2023 PINOT GRIS CENTRAL OTAGO, NZ **16 80**
MT DIFFICULTY ROARING MEG

SPARKLING

GLS BTL

NV GLERA (PROSECCO) TREVISO, ITA **14 65**
LA RIVA DEI FRATI

NV SPARKLING ROSÉ CENTRAL VALLEY, CHI **60**
MIGUEL TORRES SANTA DIGNA

ROSÉ

GLS BTL

2022 GARNACHA NAVARRA, ESP **14 65**
BALUARTE

2023 GRENACHE, SYRAH, CINSULT PROVENCE, FRA **18 85**
AIX ROSÉ

WINES

10

RED

GLS BTL

2021	CABERNET SAUVIGNON MAIN & CHERRY	ADELAIDE HILLS, AUS	14	65
2017	CABERNET SAUVIGNON, MALBEC THE TUNNEY	GREAT SOUTHERN, AUS	16	80
2019	CABERNET SAUVIGNON, TEMPRANILLO, MERLOT OTAZU PREMIUM CUVÉE	NAVARRA, ESP		100

2023	GRENACHE, TEMPRANILLO, TOURIGA MAIN & CHERRY 'IBERICA'	ADELAIDE HILLS, AUS	14	65
2021	CARMENERÈ VENTISQUERO QUEULAT	MAIPO, CHI		75

2022	SHIRAZ WHISTLER	BAROSSA VALLEY, AUS	14	65
2022	SHIRAZ JOHN DUVAL 'CONCILIO'	BAROSSA VALLEY, AUS	16	80

2021	PINOT NOIR BIG BUFFALO	CENTRAL COAST, USA	14	65
2021	MENCIA LA LINEA	ADELAIDE HILLS, AUS		65

2020	TEMPRANILLO EL PUGIL	TORO, ESP	14	70
2021	TEMPRANILLO CAVEDON	KING VALLEY, AUS		60

NB. VINTAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

SIN ALCOHOL 0%

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JARRITOS MEXICAN SOFT DRINK

6

ASK OUR FRIENDLY STAFF ABOUT FLAVOURS

MARGARITA CERO FRESA

15

SEEDLIP ORANGE GROVE ZERO ALCOHOL SPIRIT, STRAWBERRY, LIME, AGAVE

CERO COLADA

15

PINEAPPLE, COCONUT CREAM, GUAVA, LIME

VIRGIN SANGRIA

15

DEAKIN ESTATE SHIRAZ, PINEAPPLE, CITRUS, LEMONADE, SEASONAL GARNISHES

HEAPS NORMAL 0% XPA, AUS

11

SPIRITS

VODKA

KETEL ONE

12

GREY GOOSE

14

CIROC

15

BELVEDERE

13

GIN

TANQUERAY

12

TANQUERAY TEN

15

THE BOTANIST

14

HENDRICKS

13

BOMBAY SAPPHIRE

12

NORDES

12

KATUN (MEX)

13

BOURBON

BULLEIT

12

JACK DANIEL'S

12

MAKER'S MARK

12

BASIL HAYDEN'S

14

WHISKY

JOHNNIE WALKER BLACK LABEL

12

JOHNNIE WALKER BLUE LABEL

35

JAMESON

12

CANADIAN CLUB

17

LAGAVULIN 16 YEAR OLD

12

OBAN SINGLE MALT

22

ABASOLO (MEX)

16

RUM

BACARDI CARTA BLANCA

12

NUSA CAÑA SPICED RUM

12

NUSA CAÑA TROPICAL RUM

12

CAPTAIN MORGAN

12

CAPTAIN MORGAN BLACK

12

BUNDABERG SMALL BATCH

13

RON ZACAPA

16