

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, HONEY, CITRUS **12**
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

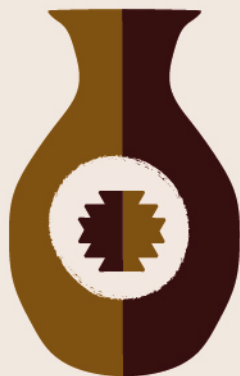
LOS TRES (3X): 75

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-YEJ!	13
BURRITO FIESTERO	15
NUESTRA SOLEDAD	14
MEZCALOSFERA	28
ILEGAL MEZCAL	17



SIGNATURE COCKTAILS

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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, CAMEL,
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

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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

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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

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WHITE

			GLS	BTL
2023	CHARDONNAY DANDELION VINEYARDS TWILIGHT	ADELAIDE HILLS, AUS	14	65
2023	CHARDONNAY RINGBOLT	MARGARET RIVER, AUS		80

2023	SAUVIGNON BLANC VENTISQUERO RESERVA	MAIPO, CHI	14	65
2023	SAUVIGNON BLANC NAUTILUS ESTATE	MARLBOROUGH, NZ	16	75

2022	ALBARIÑO TORRES PAZO DAS BRUXAS	GALICIA, ESP	16	80
2021	GRENADE BLANC, MACABEO ENNAK	TERRA ALTA, ESP		80
2023	RIESLING MESH	EDEN VALLEY, AUS		80
2023	PINOT GRIS MT DIFFICULTY ROARING MEG	CENTRAL OTAGO, NZ	16	80

SPARKLING

			GLS	BTL
NV	GLERA (PROSECCO) LA RIVA DEI FRATI	TREVISO, ITA	14	65
NV	SPARKLING ROSÉ MIGUEL TORRES SANTA DIGNA	CENTRAL VALLEY, CHI		60

ROSÉ

			GLS	BTL
2022	GARNACHA BALUARTE	NAVARRA, ESP	14	65
2023	GRENADE, SYRAH, CINSULT AIX ROSÉ	PROVENCE, FRA	18	85

NB. VINTAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

WINES

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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	CARMÉNERÈ 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

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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 SAPHIRE	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