

# 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, CARAMEL,  
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

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



# BEERS

8

## TAP BEERS

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

## PACK BEERS

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

### — **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

NB. VINTAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

# WINES

10

## RED

GLS BTL

<b>2021</b>	<b>CABERNET SAUVIGNON</b> MAIN & CHERRY	ADELAIDE HILLS, AUS	<b>14</b>	<b>65</b>
<b>2017</b>	<b>CABERNET SAUVIGNON, MALBEC</b> THE TUNNEY	GREAT SOUTHERN, AUS	<b>16</b>	<b>80</b>
<b>2019</b>	<b>CABERNET SAUVIGNON, TEMPRANILLO, MERLOT</b> OTAZU PREMIUM CUVÉE	NAVARRA, ESP		<b>100</b>
-----				
<b>2023</b>	<b>GRENACHE, TEMPRANILLO, TOURIGA</b> MAIN & CHERRY 'IBERICA'	ADELAIDE HILLS, AUS	<b>14</b>	<b>65</b>
<b>2021</b>	<b>CARMENERÈ</b> VENTISQUERO QUEULAT	MAIPO, CHI		<b>75</b>
-----				
<b>2022</b>	<b>SHIRAZ</b> WHISTLER	BAROSSA VALLEY, AUS	<b>14</b>	<b>65</b>
<b>2022</b>	<b>SHIRAZ</b> JOHN DUVAL 'CONCILIO'	BAROSSA VALLEY, AUS	<b>16</b>	<b>80</b>
-----				
<b>2021</b>	<b>PINOT NOIR</b> BIG BUFFALO	CENTRAL COAST, USA	<b>14</b>	<b>65</b>
<b>2021</b>	<b>MENCIA</b> LA LINEA	ADELAIDE HILLS, AUS		<b>65</b>
-----				
<b>2020</b>	<b>TEMPRANILLO</b> EL PUGIL	TORO, ESP	<b>14</b>	<b>70</b>
<b>2021</b>	<b>TEMPRANILLO</b> CAVEDON	KING VALLEY, AUS		<b>60</b>

NB. VINTAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

# SIN ALCOHOL 0%

11

## 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