

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, COCAO **15**
AÑEJO: WOOD, VANILLA, CARAMELIZED AGAVE, DRIED FRUIT, LIGHT SMOKE **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 HONEY **18**

LOS TRES (3X): 42

AGAVE

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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

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64

MASTER DISTILLER: FELIPE CAMARENA
FOUNDED: 2013
ALTITUDE: APPROXIMATELY
2,100 METERS ABOVE SEA LEVEL
REGION: LOS ALTOS IN JESÚS MARÍA, JALISCO

AGAVE: BLUE WEBER
STILLS: COPPER
ROASTING: STONE OVEN
SOIL: VOLCANIC

FLAVOUR NOTES:

BLANCO: BRIGHT AGAVE, CITRUS, AND EARTHY UNDERTONES 16
REPOSADO: SOFT OAK, VANILLA, AND HINTS OF AGAVE SWEETNESS 18
AÑEJO: RICH OAK, CARAMEL, VANILLA, AND A COMPLEX BLEND OF SPICES, DRIED FRUITS 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

AGAVE: BLUE WEBER
STILLS: CLAY
ROASTING: EARTH PIT
OVENS
SOIL: VOLCANIC

FLAVOUR NOTES:

BLANCO: PURE AGAVE, CITRUS, AND HERBAL NOTES 15
REPOSADO: LIGHT OAK, VANILLA, AND CARAMEL WITH A TOUCH OF AGAVE 19
AÑEJO: RICH OAK, CARAMEL, VANILLA, AND SUBTLE SPICE NOTES 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

AGAVE: CENIZO,
TOBASICHE & TEPEZATE
STILLS: COPPER & STEEL
ROASTING: BRICK OVEN
SOIL: VOLCANIC

FLAVOUR NOTES:

CENIZO: BRIGHT ORANGE PEEL, FLORAL, MEAQUITE, SWEET BARBECUE, COCOA, LIGHT SMOKE 29
TOBASICHE: HERBACEOUS, CEDAR, EARTHY, QUINCE, ANISE, BOTANICA 28
TEPEZTATE: FLORAL, EARTHY, BOTANICAL, CACAO, SAVOURY SMOKINESS 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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ALL OF OUR SYRUPS ARE MADE IN HOUSE USING FRESH FRUIT

CASA MARGARITAS

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

MARGARITAS POCA MADRE

FROZEN DEL DÍA TROMBA BLANCO, LIME, FRUIT SYRUP, SMOKED SALT & OUR FLAVOUR OF THE DAY	23
EL COCO 1800 COCONUT, COINTREAU, PINEAPPLE, INFUSED COCONUT CREAM, LIME, SUGAR, TOASTED COCONUT RIM	23
PALOMA DE SANDÍA CHILLI INFUSED PATRON REPOSADO, ANCHO REYES VERDE, FRESH WATERMELON, LIME, AGAVE, SODA, TAJIN RIM	23
BALA DE PLATA PATRON SILVER, PEACH LIQUEUR, LIME, PEACH SYRUP	24
COKIWI TEREMANA BLANCO, LIME, MUDDLED KIWI, INFUSED COCONUT SYRUP, AGAVE	23
JALAPIÑA CHILLI-INFUSED TEREMANA REPOSADO, ANCHO REYES LIQUEUR, PINEAPPLE JUICE, JALAPEÑO SYRUP, TAJIN RIM	23
NOT A THAI RESTAURANT SPICY TAMARIND SMIRNOFF, WATERMELON SYRUP, TAMARIND SYRUP, LIME, WORM SALT RIM	23
LYCHEE-NGADA TEREMANA BLANCO, LYCHEE LIQUEUR, APPLE JUICE, CINNAMON-APPLE SYRUP, LIME SALT RIM	23
AZTEC NEGRONI DEL MAGUEY VIDA MEZCAL, CAMPARI, SWEET VERMOUTH	24
AMIGO CAFÉTO COFFEE TEQUILA, TIA MARIA, ESPRESSO, SUGAR	24

CLASSIC COCKTAILS

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ALL OF OUR SYRUPS ARE MADE IN HOUSE USING FRESH FRUIT

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SANGRIA FELIX SOLIS WINES, CITRUS, CHERRY, 18 / 48
STONE FRUITS, SEASONAL GARNISHES

APEROL SPRITZ APEROL, PROSECCO, ORANGE, SODA 18

MOJITO NUSA CAÑA TROPICAL RUM, LIME, MINT, SODA, SUGAR 22
(CHOOSE A FLAVOUR! STRAWBERRY, BLUEBERRY, WATERMELON)

COSMOPOLITAN KETEL ONE VODKA, COINTREAU, 22
CRANBERRY, LIME

PINEAPPLE DAIQUIRI NUSA CAÑA TROPICAL RUM, 22
PINEAPPLE, LIME, SUGAR
(NOT INTO PINEAPPLE? CHOOSE BETWEEN WATERMELON,
STRAWBERRY OR PEACH)

NEGRONI TANQUERAY GIN, CAMPARI, CINZANO ROSSO 22

GREEN GARDEN TANQUERAY GIN, FIORENTE ELDERFLOWER LIQUEUR, 22
CUCUMBER, LIME, SUGAR

OLD FASHIONED MAKER'S MARK BOURBON, BROWN SUGAR, BITTERS 23

MOSCOW MULE KETEL ONE VODKA, GINGER BEER, LIME, MINT 22

ESPRESSO MARTINI KETEL ONE VODKA, TIA MARIA, 22
FRESH ESPRESSO

AMARETTO SOUR DISARONNO LIQUEUR, FOAMER, 24
LIME JUICE, SUGAR

LA CELIACA ABASOLO WHISKEY, NIXTA CORN LIQUEUR, 24
FOAMER, LIME JUICE, SUGAR

WHISKY SOUR JOHNNIE WALKER BLACK, LEMON, SUGAR, 24
FOAMER, BITTERS

PALOMA TROMBA BLANCO TEQUILA, LIME, 24
GRAPEFRUIT, AGAVE, SODA

LONG ISLAND ICED TEA NUSA CAÑA TROPICAL RUM, 25
TANQUERAY GIN, KETEL ONE VODKA, TEREMANA BLANCO,
COINTREAU, LEMON, TOPPED WITH COKE



BEERS

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TAP BEERS

ESTRELLA DAMM 4.6% LAGER, ESP	14
HILLS APPLE 5.0% CIDER, AUS	12
AETHER BREWING 4.2% MEXICAN LAGER, AUS	12
AETHER BREWING 4.5% PALE ALE, AUS	13

PACK BEERS

CORONA 4.5% LAGER, MEX	11
DOS EQUIS ESPECIAL 4.5% LAGER, MEX	13
PACIFICO CLARA 4.4% PILSNER, MEX	12
DOS EQUIS AMBAR 4.5% AMBER ALE, MEX	13
MODELO ESPECIAL 4.5% PILSNER, MEX	13
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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SPARKLING

125ml BTL

NV	ROSÉ VEUVE D'ARGENT	BURGUNDY, FRA	14	65
NV	PROSECCO CASA GHELLER	VENETO, ITA	14	65

WHITE

150ml 250ml BTL

2023	ALBARIÑO SAN CAMPIO	RIAS- BAXIAS, ESP	16	26.5	75
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SPANISH SAUVIGNON BLANC

2023	VERDEJO TAPAS GASTON	D.O RUEDA, ESP	14	23.5	65
2023	SAUVIGNON BLANC NAUTILUS ESTATE	MARLBOROUGH, NZ	16	26.5	75

2023	RIESLING CHAFFEY BROS 'TRIPLEPUNKT'	EDEN VALLEY, SA	14	23.5	65
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2023	CHARDONNAY VASSE FELIX 'FILIUS'	MARGARET RIVER, WA	16	26.5	80
2022	CHARDONNAY FOREST HILL ESTATE	MOUNT BARKER, WA			80

2024	PINOT GRIGIO CASA LUNARDI	VENETO, ITA	14	23.5	65
2023	PINOT GRIS MT DIFFICULTY 'ROARING MEG'	CENTRAL OTAGO, NZ	16	26.5	80

NB. VINTAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

WINES

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RED 150ml 250ml BTL

2022 TEMPRANILLO VT CASTILLA Y LEÓN, ESP **14 23.5 65**
EL AVIADOR

2018 TEMPRANILLO RIOJA, ESP **14 23.5 95**
ARNEGUI CRIANZA

2023 GRENACHE BAROSSA VALLEY, SA **14 23.5 65**
YALUMBA 'BUSH VINE'

2023 GARNACHA D.O CARINENA, ESP **75**
LAS PIAZZARAS

SPANISH PINOT NOIR

2022 MENCIA PITTACUM D.O BIERZO, ESP **14 23.5 65**

2023 PINOT NOIR SAINT CLAIR MARLBOROUGH, NZ **16 26.5 75**

2022 SHIRAZ BAROSSA, SA **14 23.5 65**
LANGMEIL 'LONG MILE'

2022 SHIRAZ CLARE VALLEY, SA **75**
JIM BARRY 'THE ATHERLEY'

2022 CARMÉNÈRE MAIPO, CHI **70**
VINA VENTISQUERO RESERVA

2022 CABERNET SAUVIGNON COONAWARRA, SA **14 23.5 65**
YALUMBA 'SANCTUM'

2022 CABERNET SAUVIGNON MCLAREN VALLEY, SA **75**
DANDELION 'PRIDE OF THE FLEURIEU'

2022 MALBEC ALAMOS MENDOZA, ARG **16 26.5 75**

ROSÉ/ROSADO 150ml 250ml BTL

2022 GARNACHA ROSÉ RIOJA, ESP **14 23.5 65**
CONDE VALDEMAR

2024 CINSULT PROVENCE, FRA **16 26.5 75**
GRENACHE ROSÉ TRIENNES

FORTIFIED WINE & PORT 150ml

PEDRO XIMÉNEZ SHERRY LICOR VALDESPINO, ESP **12**

NV WARRE'S WARRIOR PORT DOURO VALLEY, PRT **16**

SIN ALCOHOL 0%

11

JARRITOS MEXICAN SOFT DRINK

7

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

CÍROC

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 12

LAGAVULIN 16 YEAR OLD 17

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