

MEZCALERIA ROOFTOP

RESTAURANT

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MEZCALERIA - ROOFTOP
THE EVE HOTEL
8 BAPTIST ST REDFERN
BOOKINGS - (02) 9129 2433

SMALL PLATES

CRAB & SCALLOP (ea) green tomato - native tajin	13
PIG'S HEAD GORDITA (ea) habanero sambal - tamarind	13
PRAWN A LA DIABLA (ea) orange & guajillo - salsa seca	16
BEETROOT EMPANADA (ea) roasted mushrooms - goats curd - Yucatan pickles	14
TUNA TOSTADA (ea) salsa brava - avocado - geraldton wax	16
PUMPKIN FLAUTA (ea) black garlic sikil pak - pepita miso	14
GUACAMOLE pepitas - fresh herbs - tortilla crisps	18
CARNE APACHE sirloin - salsa macha - taro - jocoque	24
GUAVA AGUACHILE market fish - Choko - finger lime	24

LARGE PLATES

CABBAGES AL PIPIAN ROJO cavolo nero - cauliflower emulsion	34
PESCADO ZARANDEADO market fish - salsa cruda - salsa habanero	MP
PORK JOWL cola mole - habanero pickled fennel	30/48
BEEF CHOP beef fat beans - shiso salsa	77
CHICKEN SINALOA-STYLE burnt lime - shallots - aji verde	46
GOAT BARBACOA miso black beans - pickled eschalots	44
TORTILLAS (ea) our tortillas are made in-house using masa imported from Mexico and pressed on a specialist tortilla press brought in from USA. It's a labour of love that is difficult to master, but the result is something distinctly our own.	1.5

SIDES

BITTER LEAVES & STONE FRUIT Orange & achiote dressing - roasted seeds	16
CRISPY CHAT POTATOES chipotle salt - recado mayo	16
PASTEL AZTECA poblano chilli sauce - calabacitas grilled cheese	18

LOTTIE

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ALL

PA' ARRIBA,

DAY

PA' ABAJO,

LOTTIE

PA' CENTRO,

FOOD

MENU

PA' DENTRO

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All card payments incur a 2% surcharge. Groups of 6 or more incur a 10% discretionary service charge. A surcharge of 10% is applied on Sundays and a 15% surcharge on public holidays.

LO PIE

COCKTAILS	1
NON-ALCOHOLIC	2
BEER	2
WINE BY THE GLASS	3
WINE BY THE BOTTLE	
<i>Sparkles</i>	4
<i>White</i>	
Zesty + aromatic	4
Evenly weighted + complex undertones	4
Structured + pronounced	5
<i>Rosé</i>	5
<i>Amber</i>	5
<i>Red</i>	
Bright + playful	5
Moderate intensity with intricate layers	6
Rich with multifaceted complexity	6
<i>Sweet</i>	6
<i>Link to Bar Julius' wine list</i>	6
AGAVE	7
WHISKY	11
GIN	12
VODKA	12
RUM	12
COGNAC & BRANDY	12
AMARI & BITTERS	12
LIQUEURS	12

COCKTAILS

LOTTIE PALOMA	24
Tromba Blanco Tequila, ruby grapefruit, Unico Zelo Pomelo Vermouth, Mischief Brewing Grapefruit Soda.	
RANCH WATER	24
Blanco Tequila, black lime, coriander, Lost Explorer Espadin Mezcal, soda.	
YUZU & PEACH SPRITZ	24
Four Pillars Fresh Yuzu Gin, white peach, fizz.	
ESPÍRITU Y JUGO	15
Vodka & fresh watermelon	
MARGARITA PICANTÉ	26
Tromba Blanco Tequila, chilé de arbol, Empirical Spirits 'Ayuuk', carrot, chipotle.	
SUNSET MARGARITA	24
Blanco Tequila, passionfruit, jamaica.	
ROSA ROSADA	27
Archie Rose White Cane Rum, papaya, Xila Mexican Aperitif, strawberry, Usher Tinkler Rosé	
BACALAR LAGOON	25
Tanqueray Gin, cucumber, pineapple, Marionette Blue Curacao, mint.	
ELOTE SUAVE	27
Bulleit Bourbon, sweetcorn, pasilla chilli, Sol Tarasco Charanda Hongos, whey.	
DÍA CLARA	25
The Lost Explorer Espadin Mezcal, watermelon, Pennyweight Gold Fortified, Estancia Raicilla, Mexican oregano.	
CARAJILLO CAFÉ	25
Ketel One Vodka, Cafe de Olla, coldbrew, coconut.	

NON-ALCOHOLIC

MARG-NO-RITA	16
Sammy Piquante 'The Oaxacan', agave, lime.	
PAL-NO-MA	16
Lyre's Agave Blanco Spirit, ruby grapefruit, Mischief Brewing Grapefruit Soda, finger lime, fizz.	
AGUA DE JAMAICA	16
Four Pillars Bloody Bandwagon, hibiscus, citrus, fizz.	
'RIESLING'	16
Kolonne 'Null' Riesling, Mosel, Germany	
SODA	12
Mischief Brew Piña Picante	
BEER	14
Hiatus Pacific Ale < 0.5%	

BEER

TAP (200ml/425ml)	
Philter x Lottie Cerveza 4.3%	7/12
Philter XPA 4.2%	7/12
PACKAGED	
Philter Red Session Ale 4.8%	15
Two Bays Brewing Co Lager (GF) 4.8%	15

WINES BY THE GLASS \checkmark = 125ml served under Coravin

SHERRY - 60ml

2024 Equipo Navazos 'I Think' Manzanilla, Sanlúcar de Barrameda, ESP 12

BUBBLES - 125ml

NV Charles Heidsieck Réserve, *Brut*, Montagne De Reims, FR 32

NV Patrick Piuze, Blanc de Blancs, Burgundy, FR 19

NV Laherte Frères 'Rosé de Meunier' Coteaux Sud d'Épernay, FR 32

WHITE - 150ml

2022 Müller-Catoir 'Gutswein' Riesling, Pfalz, DE 18

2025 Quealy Pinot Grigio, Mornington Peninsula, VIC 18

2023 Les Athletes du Vin, Chenin Blanc Loire Valley, FR 24

2023 Adegas Pedralonga 'Terra de Godos' Albariño, Rias Baixas, ESP 20

2024 Stony Rise, Grüner Veltliner, Tamar Valley, TAS 19

2024 Lethbridge 'Ooh la la' Chardonnay Geelong, VIC 19

\checkmark 2023 Joh. Jos. Prüm 'Bernkasteler Badstube' Kabinett, Riesling, Mosel, DE 32

\checkmark 2023 François Cotat 'Caillottes' Sauvignon Blanc, Sancerre, FR 35

\checkmark 2024 Tolpuddle, Chardonnay, Coal River Valley, TAS 40

\checkmark 2023 Gut Oggau 'Theodora' Weiss, Grüner Blend, Burgenland, AT 26

\checkmark 2016 López de Heredia 'Gravonia' Viura, Rioja, ESP 30

ROSÉ - 150ml

2024 Triennes, Cinsault Blend, Provence, FR 18

AMBER - 150ml

2024 Caruso & Minini 'Arancino' Catarratto blend, Sicily IT 20

RED - 150ml * = served chilled

* 2024 Fervor 'Nuvo Movo' Grenache, Swan Valley, WA 17

2024 Garagiste 'Le Stagiaire' Pinot Noir, Mornington Peninsula, VIC 19

2023 Adalia Laute, Corvina Blend, Valpolicella, Veneto, IT 19

2021 Cantine Petrosino 'Petros' Nero d'Avola, Sicily, IT 18

2022 Wines by KT, Tempranillo Blend, Clare Valley, SA 18

2023 Liquid & Larder by Yalumba, Shiraz, Barossa, SA 23

\checkmark 2023 Place of Changing Winds 'Between Two Mountains' Pinot Noir, Macedon Ranges, VIC 42

\checkmark 2019 Elvio Cogno 'Cascina Nuova' Nebbiolo, Barolo, Piedmont, IT 40

\checkmark 2022 Domaine Tempier 'Lulu & Lucien' Mourvèdre Blend, Bandol, Provence, France 34

\checkmark 2021 Ca' Marcanda 'Promis' Merlot Blend, Tuscany, IT 30

SWEET - 75ml

2024 Heroes 'Das Helden' Riesling, Otway Hinterlands, VIC 15

2018 Château Rieussec 'Carmes de Rieussec' Sémillon Blend, Sauternes, Bordeaux, FR 23

2021 Toro Albalá 'Don PX' Montilla-Moriles, ESP (60ml) 24

WINES BY THE BOTTLE

Sparkles

2024 Usher Tinkler 'La Volpe' Prosecco, Hunter Valley, NSW	85
2014 Hattingley Valley, Blanc de Blancs, England, UK	240
NV Bründlmayer 'Sekt' Brut, Kamptal, AT (Disgorgement 2022)	145
NV Patrick Piuze, Blanc de Blancs, Burgundy, FR (Disgorgement 2024)	100
2020 Domaine du Pélican 'S' Brut Jura, FR (Disgorgement 2024)	235
NV Charles Heidsieck Réserve, Brut, Montagne De Reims, FR (Disgorgement 2024)	195
2000 Charles Heidsieck Réserve, Brut, Montagne De Reims, FR (Disgorgement 2021)	800
NV Agrapart et Fils '7 Crus' Extra-Brut, Côte des Blancs, FR (Disgorgement 2025)	340
NV Vouette et Sorbée 'Blanc d'Argile' BDB, Côtes des Bar, FR (Disgorgement 2023)	400
NV Larmandier-Bernier 'Latitude' Blanc de Blancs, Côtes des Bar, FR (Disgorgement 2024)	275
NV Laherte Frères 'Rosé de Meunier' Coteaux Sud d'Épernay, FR (Disgorgement 2024)	195

White

ZESTY + AROMATIC

2019 Hirsch 'Heiligenstein' Riesling, Kamptal, AT	195
2023 Clemens Busch 'Vom roten Scheifer' Riesling, Mosel DE	150
2022 Müller-Catoir 'Gutswein' Riesling [1000ml] Pfalz, DE	110
2024 Hughes & Hughes, Riesling, Derwent Valley, TAS	85
2024 ChaLou, Riesling, Orange, NSW [off-dry]	98
2025 Murdoch Hill, Sauvignon Blanc, Adelaide Hills, SA	80
2022 Domaine Alphonse Mellot 'La Moussière' Sancerre, Loire Valley, FR	170
2021 Louis-Benjamin Dagueneau 'XXI' Sauvignon Blanc, Loire Valley, FR	400
2023 Chalmers, Vermentino, Heathcote, VIC	75
2024 Stoney Rise, Grüner Veltliner, Tamar Valley, TAS	95
2023 Alzinger Federspiel, Grüner Veltliner, Wachau, AT	125
2025 Quealy Pinot Grigio, Mornington Peninsula, VIC	90
2025 Ten Minutes By Tractor, Field Blend, Mornington Peninsula, VIC	95
2023 Adegas Pedralonga 'Terra de Godos' Albariño, Rias Baixas, ESP	98
2024 Gorrondona Txakolina, Hondarrabi Zuri, Bakio Valley, Basque, ESP	100

EVENLY WEIGHTED + COMPLEX UNDERTONES

2023 Domaine de la Pepiere, Muscadet, Melon de Bourgogne, Loire Valley, FR	105
2023 Gut Oggau 'Theodora' Weiss, Grüner Blend, Burgenland, AT	190
2022 Generazione Alessandro 'Trainara' Carricante Blend, Etna, Sicily IT	130
2023 Canoso 'Fonte' Soave Classico, Garganega, Veneto, IT	90
2024 Giuseppe Quintarelli Bianco Secco, Garganega Blend, Veneto, IT	230
2023 Domaine Adrien Berlioz 'La Cuvée des Gueux' Jacquère, Savoie, FR	145
2022 Luis Perez 'La Escribana' Palomino, Jerez, ESP	155
2021 Equipo Navazos 'La Bota 114 de Florpower' Palomino, Jerez de la Frontera, ESP	195
2023 Les Athletes du Vin, Chenin Blanc, Loire Valley, FR	115
2021 François Chidaine 'Les Argiles' Chenin Blanc, Loire Valley, FR	205
2021 Domaine du Collier, Saumur Blanc, Chenin Blanc, Loire Valley, FR	320
2021 Domaine des Tours 'Vins de Pays de Vaucluse' Clairette, Vaucluse, FR	185
2023 Mount Horrocks, Semillon, Clare Valley, SA	100
2020 Château Closiot 'Le C de Sec' Sémillon Blend, Bordeaux, FR	140
2020 Moric ft. Tamás Kis 'Hidden Treasures No. 2' Furmint Blend, Somló, HUN	135
2023 Matassa Blanc, Grenache Gris Blend, Roussillon, FR	190
2022 Terroir al Límit 'Terra de Cuques' Grenache Blanc Blend, Priorat, ESP	230

STRUCTURED + PRONOUNCED

2023 Luis Seabra 'Xisto Ilimitado' Rabigato Blend, Douro, PT	130
2023 Domaine Edouard Confuron Bourgogne Aligoté, Burgundy, FR	165
2023 Pierre-Yves Colin-Morey Bourgogne Aligoté, Burgundy, FR	230
2024 Lake's Folly, Chardonnay, Hunter Valley, NSW	270
2022 Collector 'Tiger Tiger' Chardonnay, Canberra District, NSW	110
2024 By Farr Chardonnay, Geelong, VIC	220
2024 Shaw & Smith 'M3' Chardonnay, Adelaide Hills, SA	145
2024 Lethbridge 'Ooh la la' Chardonnay, Geelong, VIC	95
2024 Tolpuddle, Chardonnay, Coal River Valley, TAS	250
2023 Stargazer, Chardonnay, Coal River Valley, TAS	175
2022 Domaine François Mikulski 'Bourgogne Côte d'Or' Chardonnay, Burgundy, FR	275
2023 Bernard Defaix, Chardonnay, Petit Chablis, Burgundy, FR	115
2022 Domaine William Fèvre, Chardonnay, Chablis, Burgundy, FR	160
2023 Moreau Naudet, Chablis, Chablis, FR	240
2022 Moreau Naudet 'Valmur' Grand Cru Chardonnay, Chablis, Burgundy, FR	480
2021 The Prisoner 'Unshackled' Chardonnay, California, USA	90

Rosé

2023 Cobaw Ridge 'Pyrenees' Rosé, Syrah, Pyrenees, VIC	110
2024 Triennes, Cinsault Blend, Côtes de Provence, FR	85
2023 Domaines Ott 'Clos Mireille' Grenache Blend, Côtes de Provence, FR	235
2024 Pierre-Yves Colin-Morey, Pinot Noir, Saint Aubin, Burgundy, FR	200
2022 Gut Oggau 'Maskerade' Weissburgunder Blend [1000ml] Burgenland, AT	198
2023 Francois Cotat 'Chavignol' Pinot Noir, Sancerre, Loire Valley, FR	185

Amber

2022 Vinos Gustavo Martinez 'Kilako' Moscatel de Alejandría, Itata Valley, CHL	105
2024 Caruso & Minini 'Arancino' Catarratto Blend, Sicily IT	95
2020 La Colombière 'A Fleur de Peau' Bouysselet, Fronton, FR	125
2023 Testalonga Baby Bandito 'Stay Brave' Chenin Blanc, Swartland, RSA	110
2022 Occhipinti 'Santa Margherita' Grillo, Sicily, IT	185
2015 Gravner, Ribolla, Friuli, IT	280

Red

BRIGHT + PLAYFUL * = served chilled

* 2024 Poppelvej 'Dancing in the Doldrums' Pinot Meunier, Adelaide Hills, SA	100
* 2024 Foradori 'Lezer' Teroldego Blend, Trentino, IT	130
* 2024 Fervor 'Nu vo Movo' Grenache, Swan Valley, WA	80
* 2022 Gut Oggau 'Josephine' Blaufränkisch Blend, Burgenland, AT	150
2019 The Eyrie Vineyards, Trousseau, Oregon, USA	210
2024 Ashton Hills, Gamay, Adelaide Hills, SA	115
2023 Jean Foillard 'Côte du Py' Morgon, Gamay, Beaujolais, FR	225
2024 Garagiste 'Le Stagiaire' Pinot Noir, Mornington Peninsula, VIC	90
2024 Mulline 'Sutherlands Creek' Pinot Noir, Geelong, VIC	135
2023 By Farr 'Sangreal' Pinot Noir, Geelong, VIC	220
2022 Domaine Marquis d'Angerville, Pinot Noir, Burgundy, FR	280
2022 Domaine Bachelet Côte de Nuits-Village, Pinot Noir, Burgundy, FR	345
2019 Matthias Warnung, Zweigelt, Kamptal, AT	160
2022 Domaine Vico 'Bois du Cerf' Niellucciu Blend, Corsica, FR	120

MODERATE INTENSITY WITH INTRICATE LAYERS

2023	Domaine Giachino 'Black Giac' Mondeuse, Savoie, FR	145
2022	Luciano Sandrone 'Valmaggiore' Nebbiolo d'Alba, Piedmont, IT	200
2019	Elvio Cagno 'Cascina Nuova' Nebbiolo, Barolo, Piedmont, IT	300
2023	Adalia Laute, Corvina Blend, Valpolicella, Veneto, IT	95
2023	Poggio Scalette, Chianti Classico, Sangiovese, Tuscany, IT	110
2023	Domaine Gramenon 'La Sagesse' Grenache, Rhône Valley, FR	190

RICH WITH MULTIFACITED COMPLEXITY

2022	Wines by KT, Tempranillo Blend, Clare Valley, SA	85
2020	Bodega Akutain Crianza, Rioja, ESP	125
2017	Lopez Viña 'Cubillo' Crianza, Rioja, ESP	145
2024	Emilio Sciacca 'Rossobrillo' Nerello Mascalese Blend, Etna Rosso, IT	130
2021	Ca' Marcanda 'Promis' Merlot Blend, Tuscany, IT	290
2021	Cantine Petrosino 'Petros' Nero d'Avola, Sicily, IT	85
2022	Domaine Tempier 'Lulu & Lucien' Mourvèdre Blend, Bandol, Provence, FR	210
2023	Hervé Souhaut, Syrah, Rhône Valley, FR	160
2022	Evoi, Cabernet Sauvignon, Margaret River, WA	98
2018	Surco '2.7' Cabernet Sauvignon, Valle de San Vicente, MEX	115
2022	Catena Zapata 'High Mountain vines' Malbec, Mendoza, ARG	100
2021	Antiyal 'Pura Fe' Carménère, Maipo, CHL	120
2023	Liquid & Larder by Yalumba Shiraz, Barossa, SA	115

Sweet

2024	Heroes 'Das Helden' Riesling, 750ml Otway Hinterlands, VIC	105
2024	Elvio Cagno, Moscato D'Asti, Piedmont, IT	98
2018	Château Rieussec 'Carmes de Rieussec' 375mL Sémillon Blend, Sauternes, FR	110
2021	Toro Albalá 'Don PX' 375mL Montilla-Moriles, ESP	145

Bar Julius Wine List

**VIEW BY SCANNING THE QR CODE
PLEASE ALLOW UP TO 15 MINS**



AGAVE

Born from one of the world's most remarkable plants, agave spirits carry centuries of tradition, culture, and craftsmanship in every drop. From the red soils of Jalisco to the desert valleys of Oaxaca and the wild northern highlands, these spirits are inseparable from the land and the people who shape them. Each agave takes years - sometimes decades - to reach maturity, storing sugars and character that reveal themselves only once distilled.

Tequila, Mezcal, Raicilla, Bacanora, and Sotol (a close cousin made from desert spoon) each express a unique intersection of plant, place, and method. Some are smoky and earthy, others bright and floral, others yet lean and herbaceous. Together, they embody a patience and sense of terroir rarely found in the world of spirits.

This menu is our invitation to explore that diversity - to sip your way through the landscapes, traditions, and wild beauty of agave.



MEZCAL

Artesanal Method = ● Ancestral Method = △

Mezcal refers to any agave-based spirit and, in its broadest sense, can be produced anywhere in Mexico. However, only certain states recognized by the Consejo Regulador del Mezcal (CRM) are legally permitted to label their spirits as “Mezcal.” Within these designated regions, any agave species that grows may be used - opening the door to a staggering range of expressions.

With over 20 distinct agave varieties commonly harvested (and even more when you count the wild, regional species), mezcal offers an incredible spectrum of flavor and style. Much like wine, its character is shaped by terroir - soil, altitude, climate - and by the artistry of the mezcalero. The traditional underground roasting of agave hearts before fermentation often imparts smoky, earthy, and woody depth, but it is the species of agave itself that provides the true fingerprint of each mezcal, from the citrusy lift of Espadín to the bold, savory punch of Tobalá or the mineral-driven intensity of Tepeztate.

In short: Mezcal is less a single spirit and more a vast landscape - each bottle a snapshot of plant, place, and producer.

Regional Varieties & Variations

TEQUILA

Tequila, named after its birthplace in the Jalisco valley, is a regional spirit crafted from a single agave varietal: *A. tequilana* Weber, blue variety - better known as blue agave. Protected by a Denomination of Origin, Tequila's production is tightly regulated to preserve its heritage and quality. It comes in two distinct styles: **El Valle**, cultivated at lower elevations (800–1200m) in darker, mineral-rich soils, and **Los Altos**, grown at higher altitudes (1800–2200m), celebrated for their vibrant fruit and floral aromatics.

Tequila production is not limited to the town itself - its DO covers five Mexican states. **Jalisco** is the heartland and home to the town of Tequila, as well as both the valley and highland styles. **Nayarit** contributes coastal influence with bold, rustic profiles, while **Michoacán** lends grassy, peppery nuances shaped by its volcanic soils. In **Tamaulipas**, agave grows near the Gulf, producing tequilas with mineral-driven salinity and subtle tropical notes. **Guanajuato**, with its semi-arid climate, delivers tequilas that lean towards spice and rich herbal character.

Together, these regions represent the full spectrum of tequila's diversity, showing how terroir - altitude, soil, and climate - translates directly into the glass.

RAICILLA

Once an outlaw spirit, Raicilla has only recently been granted legal recognition. Produced primarily in Jalisco and Nayarit, raicilla showcases the same artisanal methods as mezcal, but often with a brighter, more aromatic profile. Traditionally made from *Agave maximiliana*, *inæquidens*, and others native to the Sierra Madre Occidental, raicilla tends to highlight herbal, fruity, and floral notes with a lively freshness. It's a spirit that feels both rustic and refined, a hidden cousin of tequila and Mezcal now stepping into the spotlight.

BACANORA

Hailing from the rugged hills of Sonora, Bacanora was once distilled in secrecy for over 70 years during prohibition in the region. Made exclusively from *Agave angustifolia* (the same species as Espadín Mezcal), bacanora embodies the desert - dry, mineral, with hints of smoke, spice, and wild herbs shaped by its arid terroir. Its long history of resilience, survival, and eventual recognition gives it a character as bold as the land and people who protect it.

SOTOL

Though often grouped with agave spirits, sotol is technically in a category of its own. Distilled from the desert spoon plant (*Dasyliirion wheeleri*), sotol thrives in the northern states of Chihuahua, Durango, and Coahuila. Its flavor reflects its desert origins: grassy, earthy, peppery, and sometimes reminiscent of eucalyptus or pine. Traditionally crafted using methods similar to Mezcal, sotol captures the stark beauty of Mexico's northern landscapes - lean, wild, and deeply expressive.

Artesanal Method = ● Ancestral Method = △

Floral & Aromatic - High-altitude growing conditions and coastal breezes can lend notes of rose, blossom, citrus peel, salt spray & coconut.

Don Julio 1942, Blue Weber Tequila, Jalisco	45
Herradura Ultra Añejo, Blue Weber Tequila, Jalisco	26
● Neta, Espadin Mezcal, Oaxaca	46
● Estancia, Raicilla, Jalisco	24
● Las Perlas Costa, Raicilla, Jalisco	19

Tropical & Sweet - Agaves with high sugar content and oven-roasting can develop rich flavours of pineapple, mango, vanilla & caramel.

Cascahuin Tahona Blanco, Blue Weber Tequila, Jalisco	24
Don Fulano Añejo, Blue Weber Tequila, Jalisco	48
1800 Cristalino, Blue Weber Tequila, Jalisco	48
1800 GuachiMonton, Blue Weber Tequila, Jalisco	48
G4 Añejo, Blue Weber Tequila, Jalisco	29
Siete Leguas Añejo, Blue Weber Tequila, Jalisco	29
Don Julio Reposado, Blue Weber Tequila, Jalisco	16
Don Julio Añejo, Blue Weber Tequila, Jalisco	18
Don Julio Rosado, Blue Weber Tequila, Jalisco	36
Herradura Seleccion Suprema Extra Añejo, Blue Weber Tequila, Jalisco	95
Casamigos Blanco, Blue Weber Tequila, Jalisco	15
Teremana Blanco, Blue Weber Tequila, Jalisco	15
Teremana Añejo, Blue Weber Tequila, Jalisco	17
Clase Azul Reposado, Blue Weber Tequila, Jalisco	51
Clase Azul Gold, Blue Weber Tequila, Jalisco	96
Cazcabel Coconut, Blue Weber Tequila, Jalisco	15
Tierra Noble Cristalino, Blue Weber Tequila, Jalisco	18
△ Bozal Tobalá Reserva, Tobala Mezcal, Oaxaca	54
● Derrumbes Tamaulipas, Ensemble Mezcal, Tamaulipas	38

Vegetal & Herbaceous - Cooler climates and wild-harvested agave varieties can highlight green, earthy tones of fresh herbs, cut grass & pepper.

● The Lost Explorer, Espadin Mezcal, Oaxaca	12
1800 Silver, Blue Weber Tequila, Jalisco	15
Jose Cuervo Reserva De La Familia Plata, Blue Weber, Jalisco	26
Calle 23 Blanco, Blue Weber Tequila, Jalisco	14
Tequila Ocho Plata, Blue Weber Tequila, Jalisco	17
El Tequileño 1959 Blanco, Blue Weber Tequila, Jalisco	18
La Gritona Reposado, Blue Weber Tequila, Jalisco	16
Tromba Blanco, Blue Weber Tequila, Jalisco	15
Tromba Still Strength, Blue Weber Tequila, Jalisco	20
E'Arquero Blanco, Blue Weber Tequila, Jalisco	18
Arquetecto Blanco, Blue Weber Tequila, Jalisco	17
Milagro Silver, Blue Weber Tequila, Jalisco	16
G4 Blanco, Blue Weber Tequila, Jalisco	20
Pasote Blanco, Blue Weber Tequila, Jalisco	25
Arette Blanco, Blue Weber Tequila, Jalisco	14
● Artesanal Joven, Espadin Mezcal, Oaxaca	17
● Mal Bien Mexicano, Arroqueño Mezcal, Oaxaca	26
△ Tio Pesca, Arroqueño Mezcal, Oaxaca	60
● El Joljorgio, Tepeztate Mezcal, Oaxaca	46
△ Bozal Artesanal, Jabali Mezcal, Oaxaca	37
● The Lost Explorer, Salmiana Mezcal, Oaxaca	49

• Wahaka, Tobalá Mezcal, Oaxaca	32
• Yowee Pacifica, Bacanora Espadin, Sonora	38

Earth & Spice - Volcanic soils and slow-roasting allow the minerality and baking-spice notes to shine here.

G4 Reposado Premium, Blue Weber, Jalisco	19
1800 Anejo, Blue Weber, Jalisco	18
1800 Milenio Extra Anejo, Blue Weber, Jalisco	56
Jose Cuervo Reserva De La Familia Extra Anejo, Blue Weber, Jalisco	48
Siete Leguas Blanco, Blue Weber Tequila, Jalisco	20
Don Julio Blanco, Blue Weber Tequila, Jalisco	14
Don Julio Ultimate Reserva, Blue Weber Tequila, Jalisco	115
Corazón Añejo ‘George T. Stagg’, Blue Weber Tequila, Jalisco	88
El Tequileño 1959 Añejo Gran Reserva, Blue Weber Tequila, Jalisco	25
Cazcabel Reposado, Blue Weber Tequila, Jalisco	14
Tromba Reposado, Blue Weber Tequila, Jalisco	16
Tromba Reposado Cedano, Blue Weber Tequila, Jalisco	40
Tromba Añejo, Blue Weber Tequila, Jalisco	23
Tromba XA, Blue Weber Tequila, Jalisco	63
El Arquero Reposado, Blue Weber Tequila, Jalisco	21
Milagro Reposado, Blue Weber Tequila, Jalisco	18
Don Fulano Extra Añejo, Blue Weber Tequila, Jalisco	48
Arette Reposado, Blue Weber Tequila, Jalisco	15
Arette Suave Reposado, Blue Weber Tequila, Jalisco	32
Arette Gran Clase Extra Añejo, Blue Weber Tequila, Jalisco	48
Fortaleza Blanco, Blue Weber Tequila, Jalisco	20
Fortaleza Añejo, Blue Weber Tequila, Jalisco	24
Cascahuin Blanco, Blue Weber Tequila, Jalisco	19
Cascahuin Plata, Blue Weber Tequila, Jalisco	26
Cascahuin Extra Añejo, Blue Weber Tequila, Jalisco	48
Cascahuin Destino Blanco, Blue Weber Tequila, Jalisco	59
Corralejo Añejo, Blue Weber Agave, Guanajuato	22
Aman Blanco, Blue Weber Agave, Nayarit	28
• 5 Sentidos Pechuga de Mole Poblano, Pechuga, Oaxaca	35
Sotol One, Sotol, Chihuahua	16
Flor Del Desierto Sotol Cascabel, Sotol, Chihuahua	36
La Higuera, Sotol, Chihuahua	26
• La Venenosa Sierra Volcanes, Raicilla, Jalisco	34
• La Vecindad Mascota, Raicilla, Jalisco	45
• La Vecindad “IXTERO” & “AZUL” 2016, Raicilla, Jalisco	45

Smoke & Ash - Traditional pit-roasting and repeated exposure to wood fires create layers of wood smoke and barbecued meats.

• Agua Mansas, Espadin Mezcal, Oaxaca	15
• Wahaka, Espadin Mezcal, Oaxaca	17
• Verde Momento, Espadin Mezcal, Oaxaca	16
• Los Vecinos Del Campo, Espadin Mezcal, Oaxaca	20
• Casamigos, Espadin Mezcal, Oaxaca	20
• Vida Del Maguey San Luis Del Rio, Espadin Mezcal, Oaxaca	32
• Los Siete Misterios, Espadin Mezcal, Oaxaca	22
Derrumbes Tequilana, Blue Weber Mezcal, Zacatecas	28

Funk & Sour - Wild fermentation and rustic techniques bring bold lactic tang, ripe cheese, stone fruit & savoury depth.

• Nuestra Soledad Lachigui Miahuatlan, Espadin Mezcal, Oaxaca	17
• Alipus San Aandres, Espadin Mezcal, Oaxaca	19
• Vago, Espadin Mezcal, Oaxaca	26
• Vago, Madre-Cuishe, Oaxaca	36
• Vago, Cuishe Jarquin, Oaxaca	38
• Vago Eloté Hijos, Espadin Mezcal, Oaxaca	28
• Artesanal, Cupreata Mezcal, Guerrero	18
• Artesanal Citrus, Cupreata Mezcal, Guerrero	17
• Artesanal, Arroqueño Mezcal, Oaxaca	30
• Wahaka, Madre-Cuishe Mezcal, Oaxaca	26
• Origen Raiz Chacaleno, Espadin Mezcal, Oaxaca	27
• Origen Raiz, Madre-Cuishe, Oaxaca	29
• Casa Los Agaves, Cuishe, Oaxaca	24
• Casa Los Agaves, Tepeztate/Jabali/Arroqueño Mezcal, Oaxaca	24
• Los Vecinos Del Campo, Tobará Mezcal, Oaxaca	24

WHISKY

SCOTCH

Dalmore 15	Highland	30
Macallan 15 Double Cask	Speyside	51
Glenmorangie 10	Highland	16
Glenfiddich 15 Solera	Speyside	25
Laphroaig 10	Islay	19
The Balvenie 14 Caribbean Cask	Speyside	24
Lagavulin 16	Islay	36
Talisker 10	Island	19

AUSTRALIAN

Lark Classic	Tasmania	48
Starward Octaves	Victoria	24
Archie Rose Single Malt	NSW	19
Archie Rose Double Malt	NSW	16

IRISH

Jameson	Midleton	13
Bushmills 16	Bushmills	29

AMERICAN

Bulleit Bourbon	Kentucky	13
Bulleit Rye	Kentucky	15
Makers Mark Bourbon	Kentucky	14
Jack Daniels Tennessee Whiskey	Tennessee	13
Stagg Jnr. Bourbon	Kentucky	52
Weller 12yr Bourbon	Kentucky	34

AROUND THE WORLD

Hibiki Harmony	Japan	39
Suntory Toki	Japan	14
Abasolo Corn	Mexico	20

GIN

Tanqueray	Scotland	13
Tanqueray 10	Scotland	18
Aviation	USA	14
Hendricks	Scotland	15
Archie Rose Signature Dry	Australia	14
Archie Rose Bone Dry	Australia	14
Never Never Triple Juniper	Australia	14
Four Pillars Rare Dry	Australia	14

VODKA

Ketel One	Netherlands	13
Belvedere	Poland	16

RUM

Sol Tarasco Hongos	Mexico	15
Diplomatico Reserva	Venezuela	19
Goslings Black Seal	Bermuda	13
Ron Zacapa 23	Guatemala	20
Ron Zacapa XO	Guatemala	41
Flor De Cana 4	Nicaragua	13
Flor De Cana 7 Gran Reserva	Nicaragua	13
Dark Matter Spiced	Scotland	13
Germana Cachaca	Brazil	13

COGNAC/BRANDY

Barsol Quelbranta Pisco	Peru	14
H By Hine VSOP	France	15
Hennessy XO	France	59

AMARI & BITTERS

Campari	Italy	12
Aperol	Italy	12
Amaro Montenegro	Italy	12
Fernet Branca	Italy	13

LIQUEURS

Alma Tepec Pasilla Mexe	Mexico	17
Maxico Mistico Abre Caminos Citric	Mexico	14
Maxico Mistico Del Sobador	Mexico	16
Maxico Mistico Limpia'uras	Mexico	14
Maxico Mistico Ven a Mi Fruit Punch	Mexico	14
Nixta Licor de Eloté	Mexico	15
Artesanal Hibiscus	Mexico	12
Tromba Cafeto Tequila	Mexico	16

DESSERT

TRES LECHES CAKE

apricot jelly - quince jam - dulce de leche cream 18

DARK CHOCOLATE AND MEZCAL ALEGRÍAS

puffed quinoa and pepita - popcorn milk 20

COCONUT SORBET

Geraldton wax - mango chamoy - mint 15

AHOGADO

Salty marg sorbet - orange - Don Julio blanco ^{20ml}
+ upgrade to Don Julio 1942 mini ^{50ml} +60

LOTTIE X MESSINA GELATO

mango - spicy chamoy - hibiscus
+ el arquero blanco ^{15ml / 30ml} + 9/18

COCKTAILS

CARAJILLO CAFÉ

ketel one vodka, cafe de olla, cold brew, coconut 25

DÍA CLARA

The Lost Explorer Espadin Mezcal, watermelon,
Pennyweight Gold Fortified, Estancia Raicilla 25

LIQUEURS

Nixta Licor de Eloté 15

Artesanal Jamaica Cupreata 12
Mezcal

TEA & COFFEE

COFFEE
black/white 6.5

POT LOOSE LEAF TEA
english breakfast / earl grey / 6
sencha green / chamomile

WINE

2024 Heroes 'Das Helden' 15
Riesling, Otway Hinterlands,
VIC (75ml)

2023 Joh. Jos. Prüm 'Wehlener
Sonnenuhr' Auslese, Riesling, 45
Mosel DE (60ml)

2013 Château Rieussec 'Carmes 23
de Rieussec' Sémillon Blend,
Sauternes, Bordeaux, FR (75ml)

2021 Toro Albalá 'Don PX' 24
Montilla-Moriles, Spain (60ml)

LOTTIE

DESSERT

TRES LECHES CAKE	18
<i>apricot jelly - quince jam - dulce de leche cream</i>	
COCONUT SORBET	15
<i>Geraldton wax - mango chamoy - mint</i>	
DARK CHOCOLATE AND MEZCAL ALEGRIAS	20
<i>puffed quinoa and pepita - popcorn milk</i>	

COCKTAILS

CARAJILLO CAFÉ	25
<i>Ketel One vodka - cafe de olla - coldbrew - coconut</i>	
ELOTE SUAVE	
<i>Bulleit Bourbon, sweetcorn, pasilla chilli, Sol Tarasco Charanda Hongos, whey.</i>	

LIQUEURS

Nixta Licor de Eloté	15
Artesanal Jamaica Cupreata Mezcal	12

TEA & COFFEE

COFFEE	
black/white	6.5
POT LOOSE LEAF TEA	
English Breakfast / earl grey / sencha green / chamomile	6

LOTTIE

WINE

2024 Heroes 'Das Helden' Riesling, Otway Hinterlands, VIC (75ml)	15
2013 Château Rieussec 'Carmes de Rieussec' Sémillon Blend, Sauternes, Bordeaux, FR (75ml)	23
1974 Toro Albalá 'Don PX' Selección Montilla-Moriles (60ml)	48
2021 Toro Albalá 'Don PX' Montilla-Moriles, Spain (60ml)	24