

PLATO PEQUENO

TORTILLA CHIPS & SALSA^(gf,v,vg)

Guacamole - \$16
Salsa Roja - \$10
Salsa Verde - \$10
Trio Plate - \$20

CORN RIBS^(v,gf) - \$13

Fried Corn, Achote Butter
Manchego Cheese, Corinader, Crema.

ESQUITES^(v,gf) - \$14

Corn, Pico De Gallo
Manchego Cheese, Tajin.

POPCORN BROCCOLI^(vg,v,gf) - \$15

Crispy Besan Battered Broccoli,
w/ Harissa Sauce, Cashew Crema, Pickles.

BABY SQUID - \$17

Mexican Style Salt and Pepper Calamari,
Morita Mayonnaise, Herbs, Pickled Onion.

CHILLI CON QUESO^(v,gf) - \$18

Double Cheese Dip w/ Salsa Roja,
Pico De Gallo, Jalapeno,
Served with Tortilla Chips.

TOSTADAS

PRAWN SALAD^(gf) - \$18

2 x Prawn, Iceberg Lettuce, Mil Islas Salsa,
Cucumber, Lime Zest, Dill.

CHICKEN CAESAR^(gf) - \$17

2 x Grilled Chicken, Caesar Dressing,
Iceberg Lettuce, Pork Crackle, Manchego Cheese.

CEVICHE

AGUACHILE VERDE^(gf) - \$21

Cured Reef Fish, Prawns,
Avocado, Cucumber, Pickled Onion,
Jalapeno, Lime & Coriander Dressing.

COCONUT CECICHE^(gf) - \$21

Cured Reef Fish, Prawns,
Red Onion, Green Apple, Cucumber,
Coriander, Mint, Chilli, Coconut and Lime.

BURRITO BOWLS

BESAN BROCCOLI BOWL^(gf,v,vg) - \$23

Crispy Besan Battered Broccoli, Spinach,
Mexican Tomato Rice, Coleslaw
Salsa Verde, Black Beans, Pico De Gallo.

CHICKEN BOWL^(gf) - \$23

Grilled Chicken Breast, Mexican Tomato Rice,
Coleslaw, Spinach, Black Beans,
Esquites, Mole, Pickled Cucumber.

BEEF BOWL^(gf) - \$23

Pulled Adobo Beef, Mexican Tomato Rice,
Coleslaw, Spinach, Esquites,
Pico De Gallo, Crema, Pickled Onion.

PRAWN BOWL - \$24

Coconut Prawns, Mexican Tomato Rice,
Coleslaw, Spinach, Pico De Gallo,
Mango, Salsa Roja.

PORK BELLY BOWL^(gf) - \$25

Chilli Glazed Pork Belly, Mexican Tomato Rice,
Coleslaw, Spinach, Black Beans,
Esquites, Jalapeno Cream.

Add Sour Cream - \$2

Add Guacamole - \$4

Extra Meat - \$6

NACHOS

VEGETARIAN NACHOS^(gf,vgo) - \$24

Pulled Jackfruit, Black Beans, Chargrilled Corn,
Broccoli, Coleslaw, Crema, Harissa Sauce,
Guacamole, Pico De Gallo, Fried Kale, Corn Chips.
(Vegan Option Available)

BEEF NACHOS^(gf) - \$25

Pulled Adobo Beef, Tomato Chutney,
Pickled Jalapenos, Cheese, Mexican Crema,
Pico De Gallo, Guacamole, Corn Chips.

CHICKEN NACHOS^(gf) - \$25

Al Pastor Chicken, Black Beans, Red Onion
Harissa Sauce, Cheese, Mexican Crema,
Pico De Gallo, Guacamole, Corn Chips.

PRAWN & CHORIZO NACHOS^(gf) - \$28

Prawn & Chorizo, Corn, Cheese, Crema,
Pickled Onion, Jalapeno Crema, Corriander,
Corn Chips.

TACOS

	1 TACO	2 TACOS	3 TACOS
POPCORN BROCCOLI (v, gf)	\$8	\$15	\$23

Crispy Besan Batter, Harrisa, Crema, Black Beans, Pickled Cabbage.

AGAVE CARROT (vg, gf)	\$8	\$15	\$23
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Chargrilled Agave Carrots, Cashew Crema, Pepitas, Dill.

BEEF ADOBO (gf)	\$8	\$15	\$23
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Pulled Beef Brisket, Mole De Negro, Roasted Corn, Pickled Red Onion, Coriander.

CHICKEN CLASICA (gf)	\$8	\$15	\$23
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Grilled Chicken, Morita Mayonnaise, Salsa Macha, Coleslaw, Pickled Cucumber.

BAJA FISH TACO	\$8	\$15	\$23
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Battered Fish, Coleslaw, Pico De Galo, Jalapeno, Pickled Cabbage, Morita Mayonnaise.

PORK BELLY (gf)	\$9	\$17	\$25
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Chilli Glazed Pork Belly, Chargrilled Pineapple, Coleslaw, Pickled Cucumber, Jalapeno Cream.

COCONUT PRAWN	\$9	\$17	\$25
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Coconut Prawns, Mango, Fresh Avocado, Pickled Onion, Coriander.

CARNE ASADA (gf)	\$9	\$17	\$25
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Grilled Flank Steak, Chimmichurri, Crema, Manchego Cheese, Tajin, Coriander.

PESCADO (gf)	\$10	\$19	\$26
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Pan Fried Reef Fish, Shredded Iceberg Lettuce, Salsa Verde, Pickled Onion.

DULCES

JUANS CHURROS - \$10

Cinnamon Sugar, Salted Caramel & Vanilla Icecream

FLAN MEXICANO (gf) - \$10

Baked Custard with Caramel.

MANGO SORBET (gf, vg) - \$12

2 Scoops Maleny Food Co. Sorbet, Tajin.

SHARE PLATES

HALF CHICKEN ASADO (gf) - \$42

BBQ Chicken, Mole Negro, Rice, Esquites, Pickled Onion, 6 Housemade Corn Tortilla.

FISH DIVORCIADO (gf) - \$45

Roasted Reef Fish, Coleslaw, Pico De Gallo, Avocado, 6 Housemade Corn Tortilla.

LAMB SHANK BIRRA (gf) - \$43

Braised Lamb, Pickles, Salsa Verde, Coleslaw, Mexican Crema, 6 Housemade Corn Tortilla.

DIEZ TACOS (gf) - \$79

10 Housemade Tortilla, Chicken Al Pastor & Adobo Beef, Pico De Gallo, Ranch Coleslaw Mole, Salsa Verde, Salsa Roja, Pickles.

Gluten Free - (gf) | Vegetarian - (v) | Vegan - (vg)
GF Option Available - (gfo) | Vegan Option Available - (vgo)

We make every attempt to identify ingredients that may cause any allergic reactions for those with food allergies.

However there is always a risk of contamination as in our kitchen we may use these products (eg Gluten, Fructose, Nuts).

Although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our menu items.

Highly Sensitive Ceolias Please Note

We do not have a GF specific fryer so contamination may occur with any of our fried gluten free items.

WEEKLY SPECIALS

MARGARITA MONDAY

Medio Margaritas - \$13

All Nachos - \$20

Every Monday ALL Day

THURSDAY BOWL NIGHT

Burrito Bowls - \$15

Every Thursday ALL Day

MARGARITAS

CLASSIC- \$20

Rooster Rojo Blanco Tequila
Joseph Cartron Triple Sec
Lemon & Lime | Agave.



CHILLI- \$21

Chilli Infused Rooster Rojo Tequila
Joseph Cartron Triple Sec
Lemon & Lime | Agave.



SPICY MANGO- \$21

Chilli Infused Rooster Rojo Tequila
Joseph Cartron Triple Sec
Lemon & Lime | Mango | Agave.



LYCHEE & COCONUT - \$21

Rooster Rojo Blanco Tequila
Joseph Cartron Triple Sec | Agave
Lemon & Lime | Lychee | Coconut.



STRAWBERRY & PASSIONFRUIT - \$21

Rooster Rojo Blanco Tequila
Joseph Cartron Triple Sec
Lemon & Lime Agave | Strawberry
Passionfruit.



PINEAPPLE & GINGER - \$21

Rooster Rojo Blanco Tequila
Joseph Cartron Triple Sec | Agave
Lemon & Lime | Pineapple | Ginger.



FROZEN MARGARITAS

FROZEN SLUSHIE MARGARITAS - \$18

Frozen Classic Margarita OR
Check with our friendly team what
special flavour we have running today.

MARGARITAS MONDAY'S

Medio Margaritas - \$13
All Nachos - \$20
Every Monday ALL Day

COCKTAILS

MEXPRESSO MARTINI - \$22

Rooster Rojo Reposado | Licor 43
Mozart Dark | Cold Press Coffee.

JUANS COLADA - \$20

Black Cockatoo Coconut Rum | 1800 Coconut
Pineapple Juice | Coconut.

KIWI CUCUMBER DAIQUIRI - \$21

Stolen White Rum | Kiwifruit
Cucumber | Lime.

EL FLAMENCO - \$20

Stoli Vodka | Strawberry
Passionfruit | Lemon | Lime.

JUAN'S SANGRIA

Red Wine or White Wine,
Joseph Cartron Triple Sec,
Citrus Mix,
Seasonal Fruit Platter.
\$46



SOFT DRINKS

BUNDABERG

Ginger Beer | Lemon Lime & Bitters | Passionfruit
Pink Grapefruit | Blood Orange | Guava
Creaming Soda | Traditional Lemonade
Pineapple & Coconut | Tropical Mango

\$6.5

JARRITOS

Mexican Cola | Lime | Guava | Mango
Mandarin | Pineapple | Watermelon

\$7.5

AGUA FRESCAS

STRAWBERRY & PASSIONFRUIT \$8
KIWIFRUIT & CUCUMBER \$8
MANGO, LEMON & LIME \$8

GO LOCO - ADD OUR HOUSE SPIRITS

Stolen White Rum | Rooster Rojo Tequila
Bombay Sapphire Gin | Stolichnaya Vodka
Shackleton Scotch Whiskey
Stolen Gold Rum | Evan Williams Bourbon

ADD \$10

TEQUILA

ARETTE BLANCO	\$10	HACIENDA "ORO PURO"	\$18
ARETTE REPOSADO	\$12	HERRADURA AÑEJO	\$15
ARETTE AÑEJO	\$16	KAH REPOSADO	\$15
CASAMIGOS BLANCO	\$13	MILAGRO BLANCO	\$14
CASAMIGOS REPOSADO	\$16	MILAGRO REPOSADO	\$19
CASAMIGOS AÑEJO	\$17	MILAGRO AÑEJO	\$22
CENOTE BLANCO	\$14	OCHO BLANCO	\$14
CENOTE REPOSADO	\$16	OCHO REPOSADO	\$16
CENOTE AÑEJO	\$21	MUCHO BLANCO	\$10
CENTENARIO PLATA BLANCO	\$13	PATRON SILVER	\$14
CENTENARIO REPOSADO	\$14	PATRON REPOSADO	\$16
CENTENARIO AÑEJO	\$17	PATRON AÑEJO	\$17
CLASE AZUL REPOSADO	\$50	PATRON EL CIELO	\$35
CORAZON SILVER	\$11	ROOSTER ROJO BLANCO	\$9
CORAZON REPOSADO	\$11	ROOSTER ROJO REPOSADO	\$10
CORAZON AÑEJO	\$13	ROOSTER ROJO AÑEJO	\$11
CORAZON REPOSADO B/T	\$23	SKELLY BLANCO	\$12
CORAZON AÑEJO OLD 22	\$25	TERRALTA REPOSADO	\$16
DON JULIO BLANCO	\$14	TERRALTA AÑEJO	\$19
DON JULIO REPOSADO	\$16	TROMBA BLANCO	\$10
DON JULIO AÑEJO	\$19	VOLANDO BLANCO	\$12
DON JULIO 1942	\$28	1800 COCONUT	\$12
FORTALEZA BLANCO	\$17	1800 SILVER	\$12
FORTALEZA REPOSADO	\$22	1800 REPOSADO	\$13
FORTALEZA AÑEJO	\$24	1800 AÑEJO	\$14
G4 REPOSADO	\$15	818 BLANCO	\$16
G4 AÑEJO	\$18	818 REPOSADO	\$17
HACIENDA PLATA	\$9	818 AÑEJO	\$20
HACIENDA REPOSADO	\$14	818 RESERVE	\$55

MEZCAL

BOZAL ENSAMBLE	\$22	CASAMIGOS MEZCAL	\$17
BOZAL CENIZO	\$24	ILLEGAL MEZCAL JOVEN	\$15
BOZAL CUISHE	\$24	ILLEGAL MEZCAL REPOSADO	\$17
BOZAL MADRECUISHE	\$24	NUESTRA SOLEDAD JOVEN	\$17
BOZAL CASTILLA	\$34	SE BUSCA JOVEN	\$13
BOZAL BARRIL ANCESTRAL	\$34	SE BUSCA REPOSADO	\$15
BOZAL PECHUGA	\$35	SE BUSCA AÑEJO	\$17
BOZAL BORREGO	\$35		

TEQUILA FLIGHTS

VUELO - \$19

Centenario Plata Blanco Tequila | Rooster Rojo Reposado Tequila
Se Buca Joven Mezcal

CLASE DE NEGOCIOS- \$25

818 Blanco Tequila | Casamigos Reposado Tequila
Illegal Reposado Mezcal

PRIMERA CLASEO - \$50

Fortaleza Blanco Tequila | Clase Azul Reposado Tequila
Bozal Cuishe Mezcal

Juan Fifty

DRINKS MENU

TAP BEER

WAYWARD RITA	\$10
Mexican Lager with Tequila & Lime 4.5% (Camperdown, NSW)	
JUAN FIFTY LAGER	\$10
Lager 4.0% (Newtown NSW)	
YOUNG HENRYS NEWTOWNER	\$12
Pale Ale 4.8% (Newtown NSW)	
DIABLO	with ice \$10 without ice \$15
Spiced Ginger Beer 3.5% (Sunshine Coast QLD)	

EL FRIGO

BALTER Cerveza 5.0% (QLD) 355ml Bottle	\$9
TECATE Lager (Mexico) 4.5% 355ml Can	\$9
SOL Lager (Mexico) 4.2% 355ml Bottle	\$10
CORONA Lager (Mexico) 4.5% 355ml Bottle	\$10
PACIFICO Pilsner (Mexico) 4.4% 355ml Bottle	\$11
MONTIETHS Apple Cider (NZ) 4.5% 330ml Bottle	\$10
GREAT NORTHERN 4.6% (QLD) 375ml Can	\$8
XXXX GOLD 3.5% (QLD) 375ml Can	\$7
GREAT NORTHERN SUPERCRISP 3.5% 375ml Can	\$7
AETHER IPA 6.0% (QLD) 375ml Can	\$15

WINE & BUBBLES

BUBBLES & WHITES

	GLASS	BOTTLE
DANCER PROSECCO	\$11	\$48
Piangil, Victoria Australia.		
KOPU SAUVIGNON BLANC	\$11	\$45
Marlborough, New Zealand		
MASTERPEACE PINOT GRIGIO	\$10	\$45
Swan Hill, Victoria Australia.		

ROSE & RED

MASTERPEACE ROSE	\$10	\$45
Swan Hill, Victoria Australia.		
HEART & SOUL PINK MOSCATO	\$10	\$45
Piangil, Victoria Australia.		
EMPRESS SHIRAZ	\$10	\$45
Wrattonbully, SA Australia.		
BEL CO. PINOT NOIR	\$12	\$50
Adelaide Hills, SA Australia		

Juan Fifty

TAKEAWAY MENU

PLATO PEQUENO

ELOTES - \$13

Chargrilled Corn, Mexican Crema,
Manchego Cheese, Tajin Lime Salt & Coriander

CORN RIBS - \$13

Fried Corn, Achote Butter
Manchego Cheese, Corinader.

GUACAMOLE - \$15

Avocado, Lime, Pico De Gallo, Corn Chips.

POPCORN BROCCOLI - \$15

Crispy Besan Battered Broccoli,
w/ Harissa Sauce and Red Pickled Cabbage.

BABY SQUID - \$17

Mexican Style Salt and Pepper Calamari,
Morita Mayonnaise, Herbs, Pickled Onion.

PORK BELLY - \$19

Chilli Glazed Pork Belly, Jalapeno Cream.
Pickled Cabbage.

CHARGRILLED BABY OCTOPUS - \$19

Avocado and Pickles

NACHOS

VEGETARIAN NACHOS - \$24

Pulled Jackfruit, Black Beans, Chargrilled Corn
Broccoli, Coleslaw, Crema, Harissa Sauce,
Guacamole, Pico De Gallo, Fried Kale.
(Vegan Option Available)

PORK AL PASTOR NACHOS - \$24

Al Pastor Roasted Pork, Roasted Corn,
Cheese, Mexican Crema, Guacamole.

BEEF NACHOS - \$25

Pulled Adobo Beef, Tomato Chutney
Pickled Jalapenos, Cheese,
Mexican Crema, Guacamole.

CHICKEN NACHOS - \$25

Al Pastor Chicken, Black Beans,
Red Onion, Harissa Sauce, Cheese,
Mexican Crema, Guacamole.

BURRITO BOWLS

BESAN BROCCOLI BOWL - \$23

Crispy Besan Battered Broccoli, Spinach,
Mexican Tomato Rice, Coleslaw
Salsa Verde, Black Beans, Pico De Gallo.

CHICKEN BOWL - \$23

Grilled Chicken Breast, Mexican Tomato Rice
Coleslaw, Spinach, Black Beans,
Charred Corn, Mole, Pickled Cucumber.

BEEF BOWL - \$23

Pulled Adobo Beef, Mexican Tomato Rice
Coleslaw, Spinach, Charred Corn
Pico De Gallo, Crema Pickled Onion.

PRAWN BOWL - \$24

Coconut Prawns, Mexican Tomato Rice
Coleslaw, Spinach, Pico De Gallo,
Mango, Salsa Rojo.

PORK BELLY BOWL - \$25

Chilli Glazed Pork Belly, Mexican Tomato Rice,
Coleslaw, Spinach, Black Beans,
Charred Corn, Jalapeno Cream,

DIY TACO PLATES

SEIS TACOS - \$49

6 Housemade Tortilla
Chicken Al Pastor OR Adobo Beef
Pico De Gallo
Ranch Coleslaw
Mole
Salsa Verde
Salsa Roja
Pickles

DIEZ TACOS - \$69

10 Housemade Tortilla
Chicken Al Pastor
Adobo Beef
Pico De Gallo
Ranch Coleslaw
Mole
Salsa Verde
Salsa Roja
Pickles