

STARTERS

COLD

Oysters Each:	5
(GF, DF) <i>Sydney rock oysters, chalaca dressing, coriander oil.</i>	
Guacamole Platanito Frito	16
(DF) <i>Homemade plantain chips + house Guacamole.</i>	
Kingfish Ceviche	26
(GF, DF) <i>Kingfish sashimi, yellow tiger's milk, avocado, sweet potato + chalice</i>	
Tostada	24
(DF) <i>Diced yellowfin tuna, avocado crema, pickled red onion, radish, jalapeño, coriander + Lime.</i>	
Causa De Trucha	25
(GF, DF) <i>Peruvian Nikkei marinated diced ocean trout, served on a potato terrine with acevichada sauce (contains traces of sesame)</i>	



STARTERS

WARM

- Elote** 16
(Vegetarian)
Grilled corn ribs, ancho chilli and coffee marinade, grated cheese, coriander + spring onion.
- Chef's eggplant** 17
(Vegetarian)
*Smoked truffle and honey yoghurt, panko crumbed eggplant, coriander oil, housemade spiced BBQ sauce, toasted pine nuts + padron peppers.
(contains nuts)*
- Prawns al ajillo** 27
(GF, DF)
Queensland prawns cooked in olive oil and garlic, white wine and mezcal, parsley, guajillo, lime juice + served on toasted sourdough.
- Peruvian Chicken Skewers** 18
(DF)
*Grilled chicken skewers, achiote oil, served on our homemade pickled jalapeño puree, garnished with pine nuts and chives
(contains nuts)*
- Mushroom Al Ajillo Tostada** 18
(DF, Vegetarian)
Sautéed Swiss brown mushrooms, garlic, parsley Guajillo Chilli, mezcal reduction, served on toasted sourdough (2)



EMPANADAS

Carne 18

Cheese, beef, onions, capsicum, paprika, garlic, rosemary. (2)

Espinaca 17

Spinach, onion, garlic, bechamel, salt, pepper, nutmeg. (2)

Queso y Champiñones 17

Mushroom, cheese, onion, corn starch, parsley. (2)

Negra Vegana 17

(Vegan)

Plant based meat, green onion, with Mexican spices (2)

**Empanadas served with Chimichurri and Macha salsa, Macha salsa contains nuts)*



TACOS

Quesa Birria 18

(GF)

Slowly cooked beef in a traditional Mexican broth, Oaxaca cheese, onion, coriander and served with birria consomme (2)

Pollo 17

(GF)

Chipotle & honey adobo grilled chicken, charred corn, pasilla mayo, red onion, coriander on blue corn tortilla (2)

Pescaito 18

(DF)

Herb crusted barramundi, mango & pineapple mojito salsa, chipre vinaigrette (2)

Squash Blossom Taco 16

(Vegan)

Sauteed zucchini flower, red capsicum, truffle honey yogurt, tatemada salsa, poblano chilli (mild), coriander with pumpkin seeds on a corn tortilla (2)



MAINS

Pollo a la Brasa (DF)	36
<i>Marinated half chicken with rocoto chilli, honey, paprika, thyme, served with a charred lemon and the cooking jus.</i>	
Riverine Scotch Fillet 400g (GF)	60
<i>Sliced MB2 Riverine scotch fillet, herb potato puree, padron pepper, served with chimichuri and a charred lemon</i>	
Barramundi (DF)	39
<i>200g grilled barramundi fillet, served with a sweet potato puree, asparagus, wild carrots with a passionfruit reduction</i>	
Al Pastor 300g Pork Cutlet	38
<i>(Traditionally marinated "Al Pastor" pork cutlet, grilled pineapple, guacamole, served with chiles toreados, salsa macha and pastor sauce</i> <i>(Macha sause contains nuts)</i>	
Grilled Octopus (DF, GF)	37
<i>Octopus marinated in anticuchera sauce, olive pureé & garnished with achiote oil</i>	
Roasted Cauliflower (Vegetarian, GF, DF)	28
<i>Half roasted cauliflower marinated with ahi panca and mirasol, honey, lime, served on a bed of Mexican style beans and garnished with green apple, nuts and fresh seasonal herbs.</i> <i>(contains nuts)</i>	





TIJUANA'S MANLY
AGAVE CANTINA

BOTTOMLESS BRUNCH \$99

DRINKS

Rose & Tap Beer
+ Classic & Spicy Margaritas

FOOD

Guacamole

Elote

*Grilled corn ribs, ancho
marinade, grated cheese,
togarashi + spring onion.*

Tuna Tostada

*Diced yellowfin tuna, avocado
crema, pickled red onion, radish,
jalapeño, coriander + Lime.*

Fish Tacos

*Herb crusted barramundi,
Mango & Pineapple Mojito
salsa, Chipre Vinaigrette*

Pollo a la brasa

*Marinated half chicken with
rocoto chilli, honey, paprika,
thyme, served with a charred
lemon and the cooking jus.*

Patatas Bravas

*Extra crispy roast potatoes,
brava sauce + chives*



TIJUANA'S MANLY
AGAVE CANTINA

SET MENU
\$79 /PERSON

Guacamole

Kingfish Ceviche

(GF, DF)

Kingfish sashimi, yellow tiger's milk, avocado, sweet potato + white corn.

Elote

Grilled corn ribs, ancho marinade, grated cheese, togarashi + spring onion.

Fisht Tacos

Herb crusted barramundi, Mango & Pineapple Mojito salsa, Chipre Vinaigrette

Pollo a la brasa

Marinated half chicken with rocoto chilli, honey, paprika, thyme, served with a charred lemon and the cooking jus.

Patatas Bravas

Extra crispy roast potatoes, brava sauce + chives

Churros

Traditional Mexican doughnut sticks, tossed in cinnamon sugar and served with dulce de leche

"SET MENU TO BE SHARED MINIMUM BETWEEN 2 PEOPLE"



TIJUANA'S MANLY
AGAVE CANTINA

VEGETARIAN BOTTOMLESS BRUNCH \$99

DRINKS

Rose & Tap Beer
+ Classic & Spicy Margaritas

FOOD

Guacamole

Elote

*Grilled corn ribs, ancho
marinade, grated cheese,
togarashi + spring onion.*

Mushroom Al Ajillo Tostada

*Sautéed Swiss brown mushrooms,
garlic, parsley Guajillo Chilli,
mezcal reduction, served on a
crisp tostada (2)*

Veggie Taco

*Crumbed eggplant, white corn
tortilla, avocado cream, Tj's BBQ
sauce. (2)*

Roasted Cauliflower

*Half roasted cauliflower
marinated with ahi panca and
mirasol, honey, lime, served
on a bed of Mexican style
beans and garnished with
green apple, nuts and fresh
seasonal herbs.*

Patatas Bravas

*Extra crispy roast potatoes,
brava sauce + chives*



BEVERAGES

COCKTAIL LIST

SIGNATURES



TJ'S Martini

Fris Vodka, Passionfruit Pureé, Cranberry, Mint
(Smooth & Fruity)

\$ 20



Cactus Vibe

Poor Toms Dry Gin, Pear Liqueur, Thyme & Basil Syrup, Mint, Cucumber, Lime
(Fresh & Herbaceous)

\$ 22



Mexican Old Fashioned

Bourbon, Mezcal, Almond Liqueur, Cynar, Chocolate Aztec Bitters
(Strong & Elegant)

\$ 23



Coco Picante

1800 Coconut Tequila, Triple Citrus Liqueur, Lime Juice, Birds Eye Chilli
(Subtle Spice)

\$ 22



Beachside Breeze

Mexican Rum, Cointreau, Mango Puree, Pineapple, Lime, Falernum
+add a dark rum floater \$3
(Tropical & Fruity)

\$ 22



Rosarito

Blanco Tequila, Cold Pressed Watermelon, Kumquat Liqueur, Agave, Lime
(Crisp & Summery)

\$ 21



Rabo-De-Galo

Cachaça, Sweet Vermouth, Cynar & Grapefruit bitters
(vibrant and Balanced)

\$ 20



COCKTAIL LIST

CLASSICS



Classic Margarita

El Tequileno Blanco, Triple Sec and Fresh Lime Juice
+upgrade to El Tequileno Platainum \$2

\$ 19



Jalapeño Margarita

El Tequileno Blanco infused with Jalapeño's, Triple Sec and Fresh Lime Juice
+upgrade to El Tequileno Platainum \$2

\$ 19



Tommy's Margarita

Corazón Single Estate Reposado, Fresh Lime Juice & Agave
+upgrade to El Tequileno Gran Reserva Reposado \$2

\$ 22



Paloma

El Tequileno Reposado, Mezcal, Fresh Grapefruit Juice & Agave
+upgrade to El Tequileno Gran Reserva Reposado \$2

\$ 22



Pisco Sour

Macchu Pisco, Lime Juice, & Aquafaba

\$ 20



Pina Colada

Lula White Rum, Frangelico, White Cacao, Coconut Milk, Fresh Pineapple Juice

\$ 21



Mai Tai

Lula White Rum, Appleton Jamaican Rum, Cointreau, Orgeat, Fresh Lime Juice
+add a dark rum floater \$3

\$ 23



Batida

Cachaça, Brazilian Lemonade, Coconut Syrup, Passionfruit Pulp

\$ 20



Espresso Martini

Hartshorn Sheep Whey Vodka, Mr Black Coffee Liqueur, Espresso

\$ 21

Let the team know if you want to upgrade your tequila to something off the back bar





WINE BIBLE

HOLA, AMIGOS Y AMIGAS!

Welcome to our global wine fiesta, where we take your taste buds on a journey even more epic than the Aztec pyramid of Chichen Itza. picture this: you're about to dive into a plate of perfectly spiced Ceviche, or a sizzling plate of Birria tacos, but wait... what's missing? The perfect vino, of course!

Now, we're not just talking about any old grape juice here. Oh no, we've handpicked a selection that's as diverse and flavorful as the South American landscape itself. From the bold reds of Argentina to the crisp whites of South Africa, Australia, and even some surprise sips from Spain and Portugal thrown in for good measure, our wine list is like a treasure map leading you straight to flavor paradise. So, raise your glass, toast to adventure, and let's embark on a culinary escapade that'll make even Machu Picchu jealous!

SALUD!

SPARKLING WINES

NV	LE BRUN DE NEUVILLE 'Côte Blance' Blanc De Blanc	Champagne, France	Chardonnay, Pinot Noir	125
2021	LA VIGNA DI SARAH 'Borgo Luna' DOC - Prosecco	Veneto, Italy	Glera (Prosecco)	16 75
NV	KARATTA WINES Sparkling Pinot Chardonnay	Limestone Coast, SA	Chardonnay, Pinot Noir	13 60

WHITE WINES

2021	HOFMANN Reisling Trocken	Rheinhessen, Germany	Riesling	16 72
2021	RIVERA Marese Bombino Bianco	Puglia, Italy	Bombino Bianco	15 67
2023	SAN MIRANDA Pinot Grigio	King Valley, VIC	Pinot Grigio	16 72
2022	SOUTHERN WRIGHT Sauvignon Blanc	Walker Bay, South Africa	Sauvignon Blanc	17 76
2023	HUIA Sauvignon Blanc	Marlborough, New Zealand	Sauvignon Blanc	80
2021	MAS QUE VINOS Los Conjejos Malditos Blanco	Castilla La Mancha, Spain	Malvar, Airen	74
2020	MAGNA VIDES Vera Vides Blanco	Ribeira del Duero, Spain	Albillo Major	90
2022	SÉGUINOT-BORDET Petit Chablis	Chablis, France	Chardonnay	105
2022	DOMAINE NATURALISTE Discovery Chardonnay	Margaret River, WA	Chardonnay	18 85
2019	PUNCH VINEYARDS Lance's Vinyard Chardonnay	Yarra Valley, VIC	Chardonnay	99

ROSÉ WINES

2021	MAS QUE VINOS La Meseta Rosé	Castilla La Mancha, Spain	Tempranillo	15	67
2021	CAMILLE DE LABRIE Rosé	Bordeaux, France	Grenache, Cinsault, Merlot, Marsellan.	72	

RED WINES

2020	VELLA Gambler Gamay	Adelaide Hills, SA	Gamay Noir	85	
2018	PUNCH VINEYARDS Lance's Vinyard Pinot Noir	Yarra Valley, VIC	Pinot Noir	105	
2023	3 DROPS Great Southern Pinot Noir	Mount Barker, WA	Pinot Noir	18	85
2021	MAS QUE VINOS La Meseta Tempranillo	Castilla la Mancha, Spain	Tempranillo	15	67
2019	VINAS SERRANAS El Cídon Rufete	Castilla Y Leon, Spain	Rufete	19	
2022	3 DROPS Great Southern Cabernet Franc	Mount Barker, WA	Cabernet Franc	19	85
2023	CLANDESTINE BREAK FREE 'Low Fi' Cabernet Franc	ALBANY, WA	Cabernet Franc	17	76
2021	VERONICA ORTEGA Quite Mencia	Bierzo, Spain	Mencia	90	
2021	DEVOCIÓN Malbec	Mendoza, Argentina	Malbec	15	68
2021	4MONOS Gr-10 Tinto, Sierra de Gredos	Madrid, Spain	Garnacha, Carinena, Morenello, Syrah	82	
2021	RIVERA Nero Di Troia 'Violante'	Puglia, Italy	Nero di Troia	15	67
2015	ESCONDIDO EQUILIBRO Meio e Meio Da Mistura	Dao, Portugal	Touruga Nacional, Mencia	16	72
2021	KARATTA WINES Lost Ram Syrah	Limestone Coast, SA	Shiraz	15	67
2021	CHATEAU FLAMANDE-BELLEVUE Bordeaux	Bordeaux, France	Merlot, Cabernet Franc	75	

NON ALCOHOLIC

COCKTAILS

<i>Eden Garden</i>	\$ 15
Seedlip Grove, Fresh Lime Juice, Thyme Syrup, Fresh Basil, Cucumber & Mint	
<i>Margie But Not</i>	\$ 15
Lyres Agave, Lime Juice, Blood Orange Puree, Agave	
<i>Tropical Dream</i>	\$ 13
Fresh Pineapple, Lime & Cranberry Juice, Coconut Reduction, and Mint	

BEER

<i>Mornington Peninsula - Pale Ale</i>	\$ 10
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BEER

BOTTLE/CAN

MEXICAN

<i>Dos Equis (Lager) 4.20%</i>	\$ 11
<i>Tecate (Lager) 4.50%</i>	\$ 10
<i>Pacifico Clara (Pilsner) 4.40%</i>	\$ 12

COMMON PEOPLES BREWING

<i>Spicy Boi Chilli Margarita (Cerveza) 4.90%</i>	\$ 13
<i>California Common Mid (Steam Ale) 3.50%</i>	\$ 11
<i>El Sabro (Hazy/IPA) 6%</i>	\$ 14

TAP

<i>Freshwater Brewery Cerveza</i>	\$ 12
<i>Freshwater Brewery Hazy</i>	\$ 12

MICHELADA (MEXICAN BLOODY MARY)

<i>Mexican light beer, lime juice, Clamato Juice, tobacco, Tajin, Worcestershire sauce</i>	\$ 15
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TEQUILA BIBLE

WELCOME TO TJ'S AGAVE CANTINA

Welcome to our spirited sanctuary, where tequila isn't just a drink; it's a journey through agave bliss. Having unquestionably the largest and most unique collection of agave spirits in the Northern Beaches with over 150 tequilas & 50 mezcals, our bar is the passport to a world where every sip tells a story - because life's too short for bland spirits and predictable nights. Let the agave adventure begin!



ABOUT TEQUILA

Tequila is one of the most exciting and popular spirits around for a reason. A rich history and cultural significance where the liquor can be traced back over 1000 years to the time of the Aztecs and their fermented milky drink, pulque.

Most Tequilas come from the state of Jalisco in Mexico, where the actual town of Tequila resides. For starters, in order for a spirit to be called "Tequila" it **MUST** come from one of five authorized states in Mexico: Guanajuato, Jalisco, Michoacan, Nayarit, or Tamaulipas. It must be made from a minimum of 51% Blue Weber agave, with legislation allowing for the remainder to be made up of a neutral spirit made from cane sugar juice. Those that are 100% Blue Weber agave are labelled as such while those made with less than 100% are called 'mixto'.

BLANCO

Blanco Tequila is an unaged tequila that is usually bottled and packaged immediately after distillation.

However, some distillers prefer for the blanco to settle and finish for a couple weeks, up to and no more than 2 months in the tanks before they bottle and package it. Essentially, tequila is in its purest form and features the truest flavours of the Blue Weber agave since it has no age. This is why some distillers call blanco tequila “the essence of tequila”, as it showcases the taster the most genuine, unadulterated form of tequila.

1800 Coconut	12
1800 silver	12
Arette Fuerte Artesanal Blanco	21
Arette Suave Blanco	20
Arquitecto Blanco	13
ArteNOM 1579	15
Atanasio Blanco	21
Caballito Cerrero Azul Blanco	18
Caballito Cerrero Chato	18
Calle 23 Blanco	14
Casamigos Blanco	16
Cascahuin Tahona Blanco	20
Cascahuin Plata 48%	18
Cazadores Blanco	12

Cenote Blanco	12
Gran Centenario Plata	12
Corazón Blanco	12
Corazon Expresiones Blanco	19
Corralejo Blanco	15
Don Fulano Blanco	17
Don Fulano Fuerte	21
Don Julio Blanco	17
El Cristiano 1761 Blanco	15
El Tequileño Blanco	12
El Tequileño Platinum Plata	14
Espolon Blanco	12
Fortaleza Blanco	18
G4 Blanco	17
Herradura Plata	14
Herradura 46	70
Insolito Blanco	14
JAJA Blanco	14
Jose Cuervo Reserva De La Familia Platino	22
Jose Cuervo Tradicional Silver	11
Lobos 1707 Joven	18
Los Arango Reposado	12
Mijenta Blanco	15
Pasote Blanco	22
Patron Plata	16
Rooster Rojo Blanco	12
Sesión Blanco	13
Siete Leguas Blanco	18
Siete Leguas Decades	38
Skelly Blanco	18
Tapatio Blanco	14
Tequila Ocho Blanco	16
Teramana Blanco	16
Terralta Blanco	16
Tierra-Noble Blanco	14
Tromba Blanco	12
Volans Blanco	15
Volcan Blanco	14

REPOSADO

Reposado means “rested” (or literally, “restful”) in Spanish, and reposado tequila rests anywhere from two months to a year before they’re put in a bottle. Reposados take on the gold or straw yellow hue from the barrels in which they are aged, which are typically oak or white oak barrels. The type of barrel changes the flavour of each distillery’s tequila, but typically, you can expect a mellow flavour with hints of oak. Reposado tequilas are often used in premium mixed drinks or are great on their own.

1800 Reposado	14
Apocalypso Reposado	16
ArteNOM 1414 Reposado	19
Caballito Cerrero 46 Azul Reposado	20
Cabo Wabo Reposado	15
Calle 23 Reposado	14
Casamigos Reposado	16
Cazadores Reposado	12
Gran Centenario Reposado	14
Clase Azul Reposado	48
Cenote Reposado	14
Corazón Single Estate Reposado	13
Corazon Expresiones Elmer T Lee Reposado	25
Corralejo Reposado	16
Corralejo Triple Distilled Reposado	17
Cuervo Tradicional Reposado	12
Don Fulano Reposado	18
Don Julio Reposado	19
El Cristiano 1761 Reposado	16
El Tequileño Reposado	13

El Tequileño 1959 Reposado	18
El Tequileño Rare Reposado	40
Espolon Reposado	13
Fortaleza Reposado	24
G4 Reposado	19
Herradura Reposado	15
Insolito Reposado	16
JAJA Reposado	15
Kah Skull Reposado	16
La Gritona Reposado	15
Lobos 1707 Reposado	20
Los Arango Reposado	13
Los Azulejos Talavera Reposado	28
Mijenta Reposado	18
Olmeca Altos Reposado	12
Pasote Reposado	25
Patron Reposado	17
Rooster Rojo Reposado	14
Sesión Reposado	14
Siete Leguas Reposado	20
Tapatio Reposado	17
Tequila Ocho Reposado	17
Tierra-Noble Reposado	15
Tres Generaciones Reposado	14
Tromba Reposado	14
Volans Reposado	18



ANEJO

When most people think about tequila, they probably aren't thinking of an aged spirit with hints of vanilla, caramel, and spices. But by definition, añejo is a blue agave gold tequila that has been aged for a minimum of 12 months in oak barrels, creating a gorgeous amber hue. The aging process creates a tequila that is bolder and richer than Reposado tequila or Blanco tequila. Because of this, they're typically sipped neat rather or served over ice rather than shots or mixed into a margarita or cocktail drink.

1800 Anejo	16
Apocalypso Anejo	18
Arette Suave Anejo	24
ArteNOM 1146 Anejo	23
Cabo Wabo Anejo	18
Calle 23 Anejo	15
Casamigos Anejo	19
Cenote Anejo	17
Gran Centenario Anejo	15
Corazón Single Estate Anejo	15
Corazon Expresiones 'George T Stagg'	26
Corazon Expresiones 'William Larue Weller'	25
Corralejo Anejo	20
Don Fulano Anejo	20
Don Julio Anejo	21
Don Julio 1942 Anejo	42
El Tequileño 1959 Anejo	25
G4 Anejo	21
Gran Corralejo Anejo	25
Herradura Anejo	17

Insolito Anejo	20
JAJA Anejo	17
Los Arango	15
Patron Anejo	18
Rooster Rojo Anejo	15
Tierra-Noble Anejo	18

EXTRA ANEJO

Tierra-Noble Extra Anejo	30
Don Fulano 'Imperial' Extra Anejo	32
Volans Extra Anejo	34
Arette Gran Clase Extra Anejo	38
Terralta Extra Anejo	35
Pasote Extra Anejo	49
Cascahuin Extra Anejo	38



CRISTALINO

Cristalino, which means “crystalline” in Spanish, is oak-aged Tequila that has been filtered with activated charcoal in order to remove its colour and enhance its fruity and floral character. It's generally crystal clear, as the name suggests, although some have faint tinges of colour. The process is akin to many white rums, which can also be barrel-aged and have the colour filtered out.

El Tequileño 1959 Cristalino Reposado	18
Tierra-Noble Cristalino Reposado	17
1800 Cristalino	16
Maestro Dobel Cristalino	16



MEZCAL

Mezcal is Tequila's smokier cousin.

First thing's first, technically all tequila is mezcal, but not all mezcal is tequila. The term mezcal derives from the Aztec words ***Nahuátl metl ixcalli***, meaning "cooked agave." This broad historical definition still holds for millions of people in Mexico. So technically, any Mexican agave distillate is a mezcal. Unlike tequila, mezcal can be made from a wide variety of agave in nine Mexican states (**Oaxaca, Guerrero, Puebla, Michoacán, Tamaulipas, Guanajuato, Zacatecas, Durango and San Luis Potosi**). It's best known for the smoky flavour that emerges when a mezcal is made in the traditional way - roasting agave in underground pits.

Aguas Mansas Espadin	13
Aguas Mansas Cuishe	25
Aguas Mansas Tobala	25
Alipus - San Andrés Espadin/Bicuishe	14
Alipus - San Juan Espadin	14
Alipus - San Luis Espadin	14
Alipus - Tio Felix Espadin/Arroqueno	17
Amores Logia Cenizo	20
Amores Verde Momento Espadin	13
Casamigos Mezcal Espadin	21
Cuentacuentos - Angel Cruz Calvo Tobala	24
Cuentacuentos - Ángel Cruz Robles Tobala	24
Cuentacuentos - Ángel Cruz Robles Coyote	24

Cuentacuentos - Laurentino Santos Martinez Mexicano	21
Cuentacuentos - Maximiliano Serafin Garcia Espadin	21
Cuentacuentos - Maximiliano Serafin Garcia Cuishe	21
Cuentacuentos - Miguel Ángel Cruz Rios Arroqueo	24
Cuentacuentos - Miguel Ángel Cruz Rios Espadin	24
Cuentacuentos - Ricardo Ruiz - El Barro Espadin	21
Del Maguey Mezcal Vida Espadin	14
Gracias A Dios Espadin Espadin	13
Gracias A Dios Pechuga Pechuga	25
Gracias A Dios Tobala Silvestre Tobala	23
Los Vacinos Espadin	14
Los Vacinos Ensamble	15
Los Vacinos Tobala	19
Madre Ensamble	15
Madre Espadin	13
Mezcal Union Espadin/Cirial	13
Montelobos Espadin	14
Nuestra Solidaridad La Compoania Ejutla Espadin	14
Nuestra Solidaridad Lachigui Miahuatlan Espadin	16
Nuestra Solidaridad San Baltazar Espadin	14
Nuestra Solidaridad San Luis Del Rio Espadin	15
Nuestra Solidaridad Santiago Matatlan Espadin	14
Nuestra Solidaridad Zoquitlan Espadin	14
Quiquiriqui Espadin	13
Quiquiriqui Madrecuishe	20
Quiquiriqui Ensamble	21
Quiquiriqui Con Cacao Espadin	20
Quiquiriqui Con Cafe Espadin	20
Quiquiriqui Mole Pechuga Espadin	18
Vago (by Aquilino Garcia) Elote	22
Vago (by Emigdio Jarquin) Ensamble	24
Vago (by Emigdio Jarquin) Madrecuishe	25
Vago (by Emigdio Jarquin) Cuishe	27
Vago (by Emigdio Jarquin) Arroqueo	27
Vago (by Emigdio Jarquin) Barreno	28



SPIRITS CATALOGUE

Even though all things at TJ's is centred around our love and passion of tequila and mezcal, fear not for our shelves also boast a riotous array of top-shelf spirits that would make any spirit aficionado weak at the knees. While we may be specialists in all things agave, our drinks menu is a playful homage to the wild and wonderful world of fine liquors. From the sultry allure of aged whiskies to the cheeky charm of craft gins, each bottle is a character in our spirited saga, beckoning you to join us on a journey of discovery and delight. So, whether you're here for the agave adventure or simply seeking refuge in the comforting embrace of a gin & tonic, rest assured, you're in for a wildly entertaining ride.

Cheers to sipping, savoring, and maybe even a few spirited shenanigans along the way!

BOURBON

<i>Buffalo Trace Bourbon</i>	\$11
<i>Sazerac Rye</i>	\$15
<i>Willet - Johnny Drum</i>	\$17

WHISKY

<i>Starward Two-Fold Whisky</i>	\$11
<i>Starward Fortis Single Malt Whisky</i>	\$18
<i>Starward Solera Single Malt Whisky</i>	\$17
<i>Kurayoshi Pure Malt Whisky</i>	\$16
<i>Kurayoshi Pure Malt Whisky - Sherry Cask</i>	\$16
<i>Tottori Blended Whisky</i>	\$14
<i>The Dead Rabbit Irish Whiskey</i>	\$14

RUM

<i>Appleton 8yr</i>	\$14
<i>Compagnie Des Indes - Florida</i>	\$20
<i>Dark Matter Spiced Rum</i>	\$12
<i>Diplomatico Reserva Exclusiva</i>	\$16
<i>Havana Club Especial Anejo</i>	\$11
<i>Lula Rum</i>	\$11
<i>Nusa Cana Rum</i>	\$11
<i>Nusa Cana Spiced Rum</i>	\$11
<i>Plantation 3 Star Rum</i>	\$11
<i>Plantation Barbados 5 years Rum</i>	\$13
<i>Plantation Isle of Fiji Rum</i>	\$12
<i>Plantation O.F.T.D</i>	\$18
<i>Plantation Original Dark Rum</i>	\$11
<i>Plantation Pineapple Rum</i>	\$11
<i>Pusser's Rum</i>	\$13
<i>Pusser's Rum Gunpowder Proof</i>	\$15
<i>Rhum J.M - Terrior Volcanique</i>	\$17
<i>Tso'ok Oaxcan Rum</i>	\$14

CACHACA

<i>Germana Caetano's</i>	\$ 11
<i>Ypioca Reserva Carvalho</i>	\$ 11

VODKA

<i>Frís Vodka</i>	\$ 12
<i>Hartshorn Sheep Whey Vodka</i>	\$ 11
<i>Wheatley Vodka</i>	\$ 12

PISCO

<i>Pucara Quebranta</i>	\$ 13
<i>Pucara Italia</i>	\$ 15
<i>Macchu Pisco</i>	\$ 12

GIN

<i>Brookies - Shirl the Pearl</i>	\$ 12
<i>Ester - Dry Gin</i>	\$ 12
<i>Ester - Old Tom Gin</i>	\$ 12
<i>Haymans - Sloe Gin</i>	\$ 11
<i>Manly Spirits - Australian Dry Gin</i>	\$ 11
<i>Never Never - Juniper Freak</i>	\$ 16
<i>Never Never - Oyster Shell Gin</i>	\$ 14

<i>Add a Midnight Mixer</i>	\$ 1
- <i>Amber Tonic</i>	
- <i>Classic Dry Tonic</i>	
- <i>Bitter Lemon Tonic</i>	
- <i>Ginger Beer</i>	