TEQUILA ✤ MEZCAL ✤ COCKTAILS ✤ WINE LIST ✤ DRINKS LIST ✤ TEQUILA LOUNGE ✤

Veladoras Mezcal Sipping Glass

Origin: Oaxaca, Mexico
These glasses were traditionally used in Catholic churches to contain prayer candles. Each vaso has a crucifix imprinted on its base reflecting its original purpose.

Somewhere along the line, churchgoers in Oaxaca began "borrowing" them after church and using them to drink Mezcal; a whole new tradition was born in connection to the Vaso Veladoras.

The relation between where the glasses come from, their original purpose and the religious traditions of Mezcal in regards to where and when it is drank, serves a deeper meaning when drinking from one of these vasos; the idea being that you are reminded of your mortality with every sip and each sip is to honour or celebrate a specific moment/occasion.

Margaritaville

We take our margaritas very seriously, no bottled lime juice and only 100% agave Tequilas & Mezcals (or infused 100% agave)

Classico 19

The original recipe with El Jimador Blanco , Cointreau & Lime. Served on the rocks with a salt rim

Tommy's 19

Made famous at Tommy's, San Francisco by Julio Bermejo. El Jimador Reposado agave nectar & lime. Served straight up in a coup, salt rim

After a different tequila? or Mezcal?
Choose from below or ask the team

Don Julio Reposado	22	Don Julio Reposado	27
Gracias a dios Mezcal	21	Gracias a dios Mezcal	26
Clase Azul Reposado	53	Clase Azul Reposado	90
Quiquiriqui Mezcal	27	Quiquiriqui Mezcal	32

Coconut 22

1800 Coconut infused Tequila, Coco Lopez & lemon

Jalapeno Verde 21

A Cocina favourite – Jalapeño infused El Jimador Blanco, fresh cucumber juice, lime, Tajin rim

Spicy Rosa 20

Your go-to Chilli Marg. El Jimador blanco, Cointreau, house chilli syrup, lime, smoked chilli salt rim

Paloma 20

A refreshing Mexican favourite, Herradura Plata, grapefruit, lime & agave

Frozen Margs 18

Made with seasonal fruit and El Jimador Tequila

Cocteles

Karen the Chihuahua 19

Sweet lemon and blueberry sour. Lemon infused El Jimador blanco, Cointreau, berries & sherbet

El Hongo 20

An elegant balance of earthy Sol Tarasco mushroom rum, Wildbrumby apricot schnapps, cinnamon & lemon. Rich depth with a crisp finish

Rhubi Rosa Spritz 17

A floral Rosé summer spritz with Rhubi Mistelle, El Desparado Rosé, lemon & soda

Mezcal little wing 22

Bitter, smoky & fresh AF. Gracias a Dios artisanal Mezcal, Aperol, Saint-Germain elderflower liqueur & lime

Classic Takes

El Jefe 22

The boss of espresso martinis. Herradura Reposado Tequila, Espresso & Licor 43

Passionfruit Pisco Sour 21

A refreshing classic. Peruvian Barsol Pisco, lemon, aquafaba, passionfruit & vanilla

Night of the Iguana 19

A spin on Liz Taylors famous chocolate martini. Chocolate, Herradura Reposado, crème de cacao, & Xocolatl Mole bitters

Herradura old Fashioned 26

Herradura Añejo stirred down with agave & bitters

Agua frescas

Refreshing Mexican inspired sodas using house-made real fruit syrups

Pepino flor de sauco 8
Cucumber, Elderflower, lime, sugar & soda

Agua Fresca de lima 5
Fresh Lime, sugar & soda

Maracuya 8
Passionfruit, vanilla, lime & soda

Non-alc & soft drinks

Jarritos 8
- Imported Mexican Sodas

| Guava
| Mexican Cola
| Mango
| Passionfruit

Juice 7
| Cloudy Apple
| Orange
| Pineapple

Soft drinks
| Coca Cola
| Coke No Sugar
| Sprite

| Bundaberg Ginger Beer

| Purezza sparkling water bottle

Cervesa

Bottles and tins

DOS EQUIS AMBAR ESPECIAL	14
MODELO ESPECIAL	14
NEGRA MODELO	14
TECATE LAGER CAN - With Tajín rim and lime?	11
BALTER CERVEZA	10
GINJA NINJA GINGERBEER 5.3% - Tumut River Brewing Co.	13

Chelada?

TURN YOUR BEER INTO A MEXICAN CLASSIC WITH LIME JUICE, ICE & SALT RIMMED GLASS	+2

on tap

JINDABYNE BREWING ISLAND BEND PILZNER	12
HITCHHIKERS PALE ALE 4.2% Tumut River Brewing Co.	12
CAPITAL BREWING CO. SUMMIT HAZY MID 3.5%	10

Non-Alcoholic Beer

HEAPS NORMAL QUIET XPA 0%	9

Vino

Fizz

ALPINE ROAD NV PROSECCO 200ml piccolo – Victoria 18
Crisp & lean Prosecco. Fine bubbles and wonderful finish

DAL ZOTTO VP PUCINO PROSECCO 2024 – King Valley 60
Honeysuckle, orange peel, quince paste, citrus & pear

BETWEEN 5 BELLS PET NAT – Yarra Valley 58
White peach, pears, red apples, ruby grapefruit acidity

REALISMO PET NAT – McLaren Vale 58
Dryer style Pinot Meunier & Pinot Noir. Strawberries

BILLY BUTTON SPARKLING RED NV – Alpine Valleys 52
Durif, Saperavi and shiraz. Juicy Cherries, blackberries

Zingy and Zesty

RIESLING FREAK NO.4 2024 – Eden Valley 59
Young, punchy squeezed lime juice, elderflower

SHUT THE GATE ESTATE RIESLING 2022 – Clare Valley 13/60
Single vineyard Clare lime bomb. Delicious green apple

LIQUID ROCK & ROLL WHITE NOISE 2023 – King Valley 56
Riesling & Gewürztraminer. Aromatic lychee, flowers

APHELION CHENIN BLANC 2024 – Adelaide Hills 60
Tropical fruit, crisp green apples

orange and Pink

ITALIAN PLASTIC BLUSH RAMATO – McLaren Vale 60
Pinot grigio skin contact. Watermelon, apricots & marmalade

SWINGING BRIDGE #003 2023 – Orange District 69
Field blend. Lemons & limes, peaches & guava

UNICO ZELO ESOTERICO – Adelaide Hills 52
Tangerine, apricot & spice

EL DESPERADO ROSÉ 2024 – Adelaide Hills 12/57
Sangiovese, delicate strawberries, elegant rose aromas

New school reds Lightly chilled

FRESH A.F. – Riverland 56
Nero d-Avola & Zibibbo. Blueberries, floral

GATHERING FIELD PINOT NOUVEAU 2023 – Yarra Valley 14/66
Strawberries & cherries. Lifted perfume. Just delicious

RICCA TERRA JUICY JUNE 2023 – Riverland 59
Negroamaro, Nero d'Avola. Boiled lollies, juicy berries

Whites made for food

LA LINEA ALBARINO 2023 – Adelaide Hills 14/65
White peach, citrus & tropical fruit. Vibrant acidity

PAWN WINE CO GRUNER VELTLINER 2022 – Adelaide Hills 58
Lemons, white pepper, spice

LARK HILL MARSANNE 2022 – Canberra District 66
Biodynamic juice. Honeysuckle & orange blossoms

SWINGING BRIDGE “Mrs Payten Chardonnay” 2023 – Orange 14/65
Elegant, cool climate acidity, white peach, blossoms

Cool climate reds

GIANT STEPS PINOT NOIR 2023 – Yarra Valley 84
Strawberries and cherries. Bit of forest floor

PIZZINI SANGIOVESE PIETRA ROSSA 2022 – King Valley 64
Red Currants, cranberries, plums and cola

NICK O’LEARY TEMPRANILLO 2023 – Canberra District 15/70
Delicious red fruits, raspberries, anise, chocolate

COLLECTOR MARKED TREE SHIRAZ 2021 – Canberra District 17/80
An outstanding shiraz. Blackberries and black pepper

Made for sipping

Don’t be haunted by the ghosts of Tequila past...

At Cocina our list is made of only 100% agave tequilas. Some commercial tequila companies make a "mixto" or part sugar product which produces a different flavour.

High quality tequilas and mezcals are meant to be sipped and enjoyed, not shot, so....

Take it slow. Relax, sip & enjoy!

TIPOS DE AGAVE

TEQUILA

Tequila agave, is an agave plant that is native to Jalisco, Mexico. The high production of sugars named agavins, mostly fructose, in the core of the plant is the main characteristic that makes it suitable for distilling to create Tequila.

The tequila agave is native to the states of Jalisco, Colima, Nayarit and Aguascalientes in Mexico.

BLANCO	Silver, plato, crystal or white. Agave Azul’s purest form - unaged in stainless steel or neutral oak.
REPOSADO	Rested Tequila. Aged from 2-12 months usually in white oak barrels which enhances depth and flavour.
AÑEJO	Aged from 1-3 years in oak barrels of a max 600L capacity. Rounder, softer and best for sipping.
EXTRA AÑEJO	Aged 3+ years. Attracts all palates. Rich oak flavours reminiscent of darker spirits.

MEZCAL

Mezcal can be made from more than 30 varieties of agave. The most common variety used is Espadin which accounts to almost 90% of mezcal. Tobalé, tobaziche, tepeztate & arrogueño are also popular.

Mezcal is twice distilled and blended. It’s either bottled immediately (blanco) or left to age in oak barrels (añejo).

LINGO

MAGUEY [MA-GAI]:Agave
PIÑA: Heart of the Agave
JIMADOR: Agave Harvestor
MEZCALERO: Mezcal Producer

TEQUILA AND MEZCAL 101

Both tequila and mezcal are made from the harvested core of the agave plant. However, that’s where the similarities in production end. Tequila is produced by steaming the agave inside industrial ovens before being distilled two or three times in copper pots.

Mezcal, on the other hand, is cooked inside earthen pits that are lined with lava rocks and filled with wood and charcoal before being distilled in clay pots. While some large-scale mezcal producers have adopted modern methods, artisanal mezcal makers continue to use this more traditional method, which is the source of the smokiness commonly associated with mezcal.

Tequila & Mezcal

Blanco

1800 SILVER	11
EL JIMADOR BLANCO	10
CASCAHUIN PLATA	21
JOSE CUERVO PLATINO	23
MAESTRO DOBEL HUMITO	13
OCHO BLANCO	15
DON JULIO BLANCO	14
HERRADURRA PLATA	14
FORTALEZA BLANCO	18

Reposado

EL JIMADOR REPOSADO	10
1800 REPOSADO	13
HERRADURA REPOSADO	15
CLASE AZUL REPOSADO	45
FORTALEZA REPOSADO	20
DON JULIO REPOSADO	16
GRAN CENTENARIO REPOSADO	12
DON JULIO 1942 ROSADO	28

Cristalino

1800 CRISTALINO AÑEJO	14
HERRADURRA ULTRA	24

Sotol

FLOR DEL DESIERTO VENENO Distilled with rattle snake venom	21

Anejo

1800 AÑEJO	13
GRAN CENTENARIO	12
CASCAHUIN AÑEJO	16
GRAN CORRALEJO	26
HERRADURRA AÑEJO	16
DON JULIO AÑEJO	24
HERRADURRA LEGEND	41
FORTALEZA AÑEJO	25
DON JULIO 1942	44

Ultra Anejo

ARETTE GRAN CLASE EXTRA AÑEJO	42
EL CRISTIANO EXTRA	36
JOSE CUERVO RESERVA DE LA FAMILIA	38

Mezcal

ILEGAL MEZCAL REPOSADO	19
MEZCAL APRENDIZ ENSAMBLE TEPEXATE	21
QUIQUIRIQUI MATATLAN	17
GRACIAS A DIOS ESPADIN	13
TIO PESCA AGAVE COYOTE ANCESTRAL	41
5 SENTIDOS CLAY POT BY TIO PEDRO	29
DEL MAGUEY MEZCAL VIDA	15
MADRE MEZCAL ESPADIN	14

Mexican distillations, infusions + liqueurs

1800 COCONUT TEQUILA	12
GRACIAS A DIOS AGAVE GIN	15
EL TARASCO PLATA CHARANDA RUM	9
SOL TARASCO HONGOS (MUSHROOM)CHARANDA RUM	12
XO CAFE PARTON	16
NIXTA LICOR DE ELOTE CORN LIQUEUR	11
ANCHO REYES CHILE ANCHO LIQUEUR	11
ANCHO REYES CHILE POBLANO VERDE LIQUEUR	11

Agave Spirit

ESTANCIA RAICILLA 40%	13
ESTANCIA RAICILLA 45%	14
BLACK SNAKE KANGAROO PECHUGA Australian made Agave spirit	23

other Spirits

WILDBRUMBY GIN	12	JACK DANIELS	9
WILDBRUMBY VODKA	9	FLOR DE CANA 7YO RUM	11
GIN MARE – ROSEMARY	11	JOHNNIE WALKER RED	9

Tequila Tasting Flights

Try a selection of 3 or 5 Tequilas from 1800

Silver – Reposado – Añejo | Coconut – Cristalino Extra Añejo

3 for $25 or 5 for $45