



MARGARITAS

LUCHA MARGARITA (frozen / on the rocks / frozen jug)	15/16/55
Cimarron Blanco tequila – agave – lime	
PIÑA CALAMANSI MARGARITA (frozen / frozen jug)	16/59
Cimarron Blanco tequila – pineapple – calamansi – lime	
LYCHEE MARGARITA (frozen)	16
Cimarron Blanco tequila – lychee – lime	
MANGO MARGARITA (frozen / on the rocks)	16
Cimarron Blanco tequila – mango – lime	
BLOOD ORANGE & GUAVA MARGARITA	16
Cimarron Blanco tequila – blood orange – guava – lime	
MARGARITA DE COCO	17
Cimarron Blanco tequila – Cointreau – spearmint agave – coconut milk – lime zest	
AÇAÍ SPEARMINT MEZCALITA	18
La Venenosa Raicilla (mezcal) – açai berries – spearmint agave – lime	
PEPINO MEZCALITA (on the rocks / coupe)	17
Los Danzantes Blanco mezcal – cucumber juice – jalapeño agave – lime	
PRICKLY PEAR MEZCALITA	18
Mina Real mezcal – prickly pear (cactus fruit) – bergamot – lime	
MARGARITA ÚLTIMO	17
Cimarron Blanco tequila – Rinomato – egg white – lime – orange zest – flamed bitters	

LOCO CLASSICOS

PALOMA	16
Cimarron Blanco tequila – Rinomato – fresh grapefruit – soda	
PASSIONFRUIT SMASHITO	18
42 Below vodka – passionfruit – vanilla – agave	
COCO MOJO	17
Cimarron Blanco tequila – 1800 coconut tequila – coconut water – lime – lemon verbena agave – mint	
FRAMBUESA	18
Fords Gin – raspberry – blackberry – spearmint agave – lime	
MEXICAN MULE	17
Cimarron Blanco tequila – St Germain elderflower – ginger agave – lime	
MUCHO MOJITO	18
Mount Gay Eclipse rum – Pampero Blanco rum – lemon verbena agave – lime – mint	
SPARKLING SANGRIA	17/59
Cava – Cimarron Blanco tequila – yuzu – apple – white peach – mint	
SANGRIA ROJO	17/59
Red wine – Cimarron Blanco tequila – apple – guava – currants – orange – cinnamon clove agave	

ESPECIALES

LOCO PISCO SOUR	18
Encanto pisco – Mina Real mezcal – yuzu – lime – egg white – orange zest	
EL MEGRONI	18
Illegal Joven mezcal – Mancino Rosso vermouth – Rinomato	
CAFÉ DIABLO (over ice / coupe)	18
Los Danzantes Reposado mezcal – Patron Incendio – Cynar liqueur – egg white – flamed orange	
OAXACAN OLD FASHIONED	+5
Your choice of mezcal – cinnamon clove agave – caramelised orange – bitters	

SHOOTERS

REBANADITAS	5 shooters for 20
Cimarron Blanco tequila - watermelon – spearmint agave - lime	
SUPER RICO	5 shooters for 20
Cimarron Blanco tequila - cucumber – jalapeño agave - lime	
PIÑA LOCO	5 shooters for 20
Cimarron Blanco tequila - pineapple – ginger agave - lime	
MEXICAN LOVER	2 shooters for 12
Cimarron Blanco tequila - Rinomato – passionfruit – agave	

AGUA FRESCAS

(Non-alcoholic or with your choice of Cimarron Blanco tequila or Pampero Blanco rum)

Watermelon & Basil	9/15
Sparkling Passionfruit & Mint	9/15
Sparkling White Peach & Ginger	9/15



CERVEZAS

MEXICAN BEERS

Sol	13
Corona	14

MEXICAN CRAFT BEERS

Mexicali Original Pilsner (sweet malt – floral - hoppy)	15
Mexicali Special Dark (caramel – vanilla - roasted malt)	15
Day of the Dead Blonde Ale (soft straw – grain - crisp lemon)	16
Day of the Dead Amber Ale (light molasses – malt - caramel)	16

MICHELADA

.	+2
Your choice of beer served with lime and spiced tomato juice	

OTHER BEERS & CIDER

Heineken Draught - Pint	15
Asahi	15
Estrella Damm	15
Kilkenny Irish Beer	17
Estrella Inedit - 750ml	42
Rekorderlig Pear Cider – 330ml	15



TEQUILAS & MEZCAL

Cimarron Blanco tequila	12 or 9ea for 6+
Patron Reposado tequila	16
Siete Leguas Añejo tequila	18
Fuenteseca Aged tequila (9, 12, 18 years)	30/34/46
Don Amado Rustico mezcal	15
Los Danzantes Añejo mezcal	18

SEE OVER FOR OUR FULL LIST OF MORE THAN 70 ARTISINAL TEQUILAS & MEZCAL

CUSTOMISED LUCHA MARGARITA +5
Your choice of tequila or mezcal (<\$19) – agave – lime

OAXACAN OLD FASHIONED +5
Your choice of mezcal – cinnamon clove agave – caramelised orange – bitters

TASTING FLIGHT OF TEQUILA & MEZCAL 35
Let us take you on a journey across Mexico with our 4 favourite tequilas and mezcal

Purasangre Blanco | ArteNOM 1414 Reposado | Excelia Añejo | Don Amado Reposado mezcal

DESTILADOS

GIN

Fords	13
Tanqueray 10	15/280
Hendrick's	17/299
Botanist	17/299

VODKA

Ketel One	13
42 Below	13
Grey Goose	15/270
Belvedere Pure	16/270

RUM

Pampero Blanco	13
Mount Gay Eclipse	13
Plantation 3 Star	15
Plantation Original Dark	17
Cachaca 61	15/245
Mount Gay Black Barrel	17/290
Diplomatico Reserva	17/290
Ron Zacapa	17/290
Mount Gay XO	19/350
Mount Gay 1703	30/700

WHISKY / BOURBON / COGNAC

Bulleit Bourbon	13
J&B Rare	13
Johnnie Walker Gold Label	17/299
Macallan 12yrs Single Malt	17/299
Remy Martin VSOP	17/299
Singleton Single Malt	17/299





VINOS & CHAMPAÑA

SPARKLING

Delapierre Brut Cava, Catalunya ESP	15/72
Anna De Cordoniu Brut Rosé Cava, Catalunya ESP	90
Moët & Chandon Brut Impérial, Champagne FRA	180
Moët & Chandon Rosé Impérial, Champagne FRA	190
Veuve Clicquot Yellow Label, Reims FRA	190
Dom Pérignon, Épernay FRA	380
Louis Roederer Cristal, Reims FRA	490

WHITE

Canepa, Classico Chardonnay, D.O. Valle Central CHL	12/60
Morgans Bay, Sauvignon Blanc, Victoria AUS	15/72
Castillo de Albai, Viura, Rioja ESP	15/75
September Hill, Chardonnay, California USA	75
Leeuwin Estate Art Series, Riesling, Margaret River AUS	91
Pluvium, Merseguera Sauvignon Blanc, Valencia ESP	60
Deep Woods Ivory, Semillon Sauvignon Blanc, Margaret River AUS	91
Bodegas Emina, Verdejo, Castilla y Leon ESP	75

ROSÉ

Finca Filchman Tanguero, Malbec Syrah, Mendoza ARG	14/68
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RED

Terre Forti, Sangiovese Rubicone IGT, Emilia Romagna ITA	12/60
Babich, Pinot Noir, Marlborough NZL	94
Hewitson Miss Harry, Grenache Shiraz Mourvedre, Barossa Valley AUS	100
Malacapa, Tempranillo, Mazuelo, Rioja ESP	69
Viña Pomal Gran Reserva, Tempranillo Garnacha, Rioja ESP	157
Santa Maria Ripasso Superiore, Corvina et al, Valpolicella ITA	125
Langmeil Orphan Bank, Shiraz, Barossa Valley AUS	182

SIN ALCOHOL

SOFT DRINKS

Coke Diet Coke Sprite Ginger Ale Tonic Soda Water	6
Energy Drink	8

JUICES

Orange Apple Pineapple Lime Cranberry	7
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MINERAL WATER

S. Pellegrino Acqua Panna	8
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LATE NIGHT SNACKS

(AVAILABLE ON FRIDAY & SATURDAY FROM 11PM TILL LATE)

TOTOPOS - Crispy corn chips	5
SALSA ROJA	3
GUACAMOLE	5
ESQUITES	8
Grilled corn kernels, cotija cheese, lime mayo, chilli	
CEVICHE DE DÍA	20
Ask your server for the ceviche of the day	
TORTA DE POLLO	15
Grilled chicken, cheese, coriander, salsa roja, pico de gallo	
SORBETE DE COCO	6
Coconut sorbet, lime	



BLANCO TEQUILAS

(UN-AGED)

CIMARRON - Highlands	\$12 or \$9ea for 6+ shots
Earthy, herbaceous, spices, raw agave, dry, round finish	
PURASANGRE - Highlands	\$14 or \$11ea for 6+ shots
Clean, fruity & floral notes, subtle sweet agave, citrus finish	
MEXICAN LOVER PAIR (2 Shots)	12
Cimarron Blanco tequila - Rinomato - passionfruit - chilli chocolate	

CALLE 23 - Highlands (500ml) 14/180
Agave, apple, pear, citrus & floral notes, medium-bodied finish

CABEZA - Highlands 15/300
Toasted seeds & spices, light, fruity, soft finish

DON JULIO - Highlands 14/280
Crisp agave, citrus notes, black pepper, clean finish

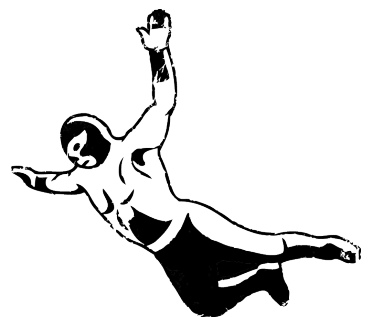
EXCELLIA - Highlands 14/290
Agave, tobacco, toasted brioche, dried spices, vanilla, earthy finish

OCHO - Highlands (500ml) 14/190
Tropical fruits, citrus, menthol, peppercorns, spices, fruity finish

PATRON - Highlands 14/280
Young agave, fruit & citrus, smooth & sweet, light pepper finish

SIETE LEGUAS - Highlands 16/310
Cooked agave, pepper, slightly herbaceous, vanilla, spices, long finish

TAPATIO - Highlands (500ml) 14/180
Mint, white pepper, spices, citrus, slightly herbaceous, spicy, sweet finish



REPOSADO TEQUILAS

(AGED BETWEEN 2 TO 12 MONTHS)

ARTENOM 1414 – Highlands	16/320
Agave, honey, citrus, vanilla, smooth finish	
CALLE 23 – Highlands (500ml)	16/210
Agave, wood, spices, roasted peppers, fresh figs, medium-bodied finish	
CORRALEJO TRIPLE DESTILADO – Lowlands	16/320
Lime, cooked pear, vanilla, honey, oak, soft & silky finish	
DON JULIO – Highlands	14/280
Citrus, stone fruits, dark chocolate, vanilla, cinnamon, silky & warm finish	
EXCELLIA – Highlands	18/330
Caramelised agave, honey, toasted wood, floral notes, spicy & earthy finish	
MILAGRO SELECT BARREL RESERVE – Highlands	21/420
Vanilla, light oak notes, white pepper, cinnamon, spices, dry finish	
OCHO – Highlands (500ml)	16/210
Citrus notes, stone fruits, black pepper, toasted bread, fruity, floral finish	
PATRON – Highlands	16/320
Oak wood, notes of fruit, citrus & honey, light floral & vanilla finish	
PURASANGRE – Highlands	14/280
Cooked agave, nutty tones, raisins, stone fruits, elegant finish	
TAPATIO – Highlands (500ml)	14/180
Fruity, vanilla, caramel, smoky peppers, nuts, spicy, smooth, spicy finish	



AÑEJO TEQUILAS

(AGED BETWEEN 1 TO 3 YEARS)

ARTENOM 1146 – Highlands	18/360
Oak, almonds, vanilla, dried fruit, spices, caramel, earthy finish	
CORRALEJO 99000 HORAS – Lowlands	19/380
Oak, chocolate, almond, woody & earthy, silky, full-bodied finish	
DON JULIO – Highlands	16/320
Citrus, caramel, honey, oak, butterscotch, lightly spiced finish	
DON JULIO 1942 – Highlands	22/440
Rich caramel, chocolate, roasted agave, lingering oak & vanilla finish	
EXCELLIA – Highlands	20/370
Fruity, baked spices & herbs, sandalwood, leather, peppery, woody finish	
GRAN CORRALEJO – Highlands	19/380
Rich tones, woody, chocolate, vanilla & walnut, silky sweet finish	
JOSE CUERVO RESERVA DE LA FAMILIA – Lowlands	24/480
Rich oak, olives, toasted almonds, cinnamon, vanilla, silky finish	
PATRON – Highlands	18/360
Oak wood, vanilla, raisins, honey, caramel, smoky finish	
PURASANGRE – Highlands	14/280
Roasted nuts, American oak, almonds, vanilla, roasted coffee beans	
SIETE LEGUAS – Highlands	18/350
Slow-cooked agave, oak, spices, nuts, creamy texture, warm caramel finish	

TEQUILA INFUSIONS

1800 COCONUT	14/280
Coconut, sweet agave, fruity finish	
PATRON XO CAFÉ	14/280
Fresh coffee, light vanilla, tequila, smooth, dry finish	
PATRON XO CAFÉ INCENDIO	14/280
Fresh coffee, chocolate, hints of arbol chili, smooth, warming finish	
PATRON XO CAFÉ DARK COCOA	14/280
Criollo chocolate, fresh coffee, cocoa, smooth, dry finish	



TEQUILA ESPECIALES

(LIMITED, RARE, ULTRA AGED & SUPER PREMIUM)

FUENTESECA AGED 9 YEARS - Highlands	30
Demerara sugar & honey, forward agave, earthy finish	
FUENTESECA AGED 12 YEARS - Highlands	34
Fruity, woody, clean agave, sweet finish	
FUENTESECA AGED 18 YEARS - Highlands	46
Woody leather, heavy agave, honey, cognac-esk, heavy-bodied finish	
FUENTESECA AGED 21 YEARS - Highlands	75
Woody leather, heavy agave, honey, cognac-esk, heavy-bodied finish	

OCHO EXTRA ANEJO - Highlands 22/410
Cognac, tropical fruits, spices, hints of toffee, cacao, & coffee

PATRON - GRAN PATRON PLATINUM - Highlands 800
Fresh agave, citrus & fruit, oak wood, black pepper, long finish

PATRON - GRAN PATRON BURDEOS - Highlands 2800
Rich Bordeaux wine, notes of oak wood, vanilla, & raisins, velvety finish

PURASANGRE EXTRA ANEJO - Highlands 20/400
Intense ripe agave, wood, caramel, nuts, vanilla, succulent finish



MEZCAL

ALIPUS SAN BALTAZAR GUELAVILA JOVEN – Highlands 14/280
Citrusy, floral, sugar cane sweetness, smoky, smooth finish

DEL MAGUEY VIDA MEZCAL – Lowlands 16/290
Roasted agave, honey, vanilla, ginger, cinnamon, sandalwood, soft finish

DON AMADO ANEJO – Highlands 16/320
Smokey, honey sweetness, grassy freshness

DON AMADO REPOSADO – Highlands 15/300
Umami, light smoke, caramel

DON AMADO RUSTICO – Highlands 15/300
Light smoke, fruity, salted caramel, green pepper

ILEGAL JOVEN – Lowlands (500ml) 16/210
Un-aged, green apple, citrus, white pepper, sweet agave finish

ILEGAL REPOSADO – Lowlands (500ml) 18/230
Caramelised pear, bitter orange, cloves, toffee, vanilla, velvety finish

LOS DANZANTES ANEJO MEZCAL – Lowlands 18/360
Herbaceous agave, coffee & cacao, oak, smoky cedar wood finish

LOS DANZANTES REPOSADO – Lowlands 16/320
Cigar, nutty, herbal, caramel, vanilla, leather, light smoky finish

OAXACAN OLD FASHIONED +5
Your choice of mezcal – cinnamon clove agave – caramelised orange – bitters





TEQUILA FACTS

WHAT IS TEQUILA?

Tequila is a pure, unadulterated reflection of Mexico, the only place in the world where it can be made & bottled. To sip tequila is to drink in the beauty of Mexico & to celebrate the passion of its people.

All tequila is distilled from the Weber blue agave plant, also known as maguey. While there are hundreds of varieties of agave, only the Agave Tequilana Weber, Variedad Azul is allowed in the production of tequila.

In tequila production, the heart of the agave, known as the "piña", is cooked for 24 - 48 hours under high pressure. After cooking, the juice or "aguamiel" is extracted, fermented & then distilled using a variety of different methods. Once distilled, the tequila can then be aged in oak barrels.

Similar to Champagne in France, tequila may only be produced in the state of Jalisco & limited regions in the states of Guanajuato, Michoacán, Nayarit & Tamaulipas. Lowland tequilas are more vegetal & herbaceous, while Highland tequilas are sweeter & more floral due to longer maturation time of the agave.

There are 2 basic categories of tequila: 100% agave & mixtos. Mixtos are tequilas made with up to 49% of their sugars being derived from sugarcane or other sources. These are cheap, terrible tequilas that will give you a bad hangover & should never be taken seriously. Always look for "100% de agave" or "puro de agave" on the label. We are proud to serve only 100% pure agave tequila.

THE TYPES OF TEQUILA

BLANCO - A white (or silver) tequila is unaged, it is the purest, cleanest expression of tequila which makes it ideal for Margaritas. There are tremendous ranges in flavor profiles; from bright & crisp with flavors of celery, fresh mint, green peppers, flowers & cut grass to creamy & rich with lush tropical fruit flavors & deep spicy notes.

REPOSADO - Translated to "rested," a reposado tequila is one that has been aged in an oak barrel for 2 to 12 months. As a result it will be warmer & smoother, with much-desired touches of spice, vanilla, toast & oak.

AÑEJO - Pronounced notes of caramel, honey & oak are de rigueur for an añejo, which ages in an oak barrel for at least one year but no more than three. This one should be savored neat, or reserved for luxurious, spirit-forward cocktails.

EXTRA AÑEJO - A tequila that has been aged for over three years. Extra añejo tequila can be exquisite & very rare as there are only a handful of distillers crafting this category well. We are pleased to have a very exclusive selection of the best extra añejo tequilas for you to try.

MEZCAL: TEQUILA'S SULTRY & SMOKY COUSIN

Thanks to the growing interest in tequila, its sultry, smoky, & oft-misunderstood cousin has come to the forefront. The word mezcal comes from Metl, the pre-Hispanic language used by the Zapotecs, & means "oven-cooked agave"; it spans any distillate from the agave plant. It is important to remember that all tequila is mezcal, but not all mezcal is tequila.

Mezcal can be made from one of over 25 different agave varieties & while 70% of all mezcal is crafted in the state of Oaxaca, it is also made throughout the country in the states of Guerrero, Durango, San Luis Potosi, Guanajuato, Tamaulipas, Zacatecas and Michoacan.

There are extreme differences in flavour profile based on the producers, villages, & types of agave used in mezcal production, therefore the products are all uniquely distinct.

For mezcal, the piñas are roasted, often in pit ovens, for 3 to 5 days. These ovens are earthen mounds over pits of hot rocks. This underground roasting gives mezcal its intense, smoky flavour.

TEQUILA TROLLEY ESPECIALES

(ENJOY 20% OFF LOCO FAVOURITE ARTISANAL TEQUILAS & MEZCAL)

1800 COCONUT	11
Coconut, sweet agave, fruity finish Great for sipping or as a shot with a lychee or strawberry	
PATRON XO CAFÉ DARK COCOA	11
Criollo chocolate, fresh coffee, cocoa, smooth, dry finish Great for sipping	
PURASANGRE BLANCO – Highlands	11
Clean, fruity & floral notes, subtle sweet agave, citrus finish Great for sipping or as a shot with a cinnamon orange slice	
TAPATIO BLANCO – Highlands	11
Mint, white pepper, spices, citrus notes, herbaceous, spicy, sweet finish Great for sipping or as a shot with our house-made sangrita	
ARTENOM 1414 REPOSADO – Highlands	12
Agave, honey, citrus, vanilla, smooth finish Great for sipping with our house-made sangrita	
MILAGRO RESERVE BARREL REPOSADO – Highlands	16
Vanilla, light oak notes, white pepper, cinnamon, spices, dry finish Great for sipping with our house-made sangrita	
DON JULIO 1942 ANEJO – Highlands	17
Rich caramel, chocolate, roasted agave, lingering oak & vanilla finish Great for sipping or on the rocks	
OCHO-EXTRA ANEJO – Highlands	17
Cognac, tropical fruits, spices, hints of toffee, cacao, & coffee Great for sipping or on the rocks	
ILEGAL REPOSADO MEZCAL – Lowlands	14
Caramelised pear, bitter orange, cloves, toffee, vanilla, velvety finish Great for sipping or on the rocks with a slice of orange	

