

## MEXICAN CLASSICS

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*Upgrade any Classic to Premium Tequila - 2*

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CLASSIC MARGARITA  
Tequila, Triple Sec, Lime  
19

JALAPEÑO MARGARITA  
Jalapeño Infused Tequila, Triple Sec, Lime  
19

TOMMY'S MARGARITA  
Tequila, Agave Nectar, Lime  
*Served on the rocks, invented at Tommy's Bar 1987*  
19

PALOMA  
Tequila, Grapefruit, Lime, Soda  
19

WATERMELON MARGARITA  
Tequila, Watermelon, Agave Nectar, Lime  
19

COCONUT MARGARITA  
In House Coconut Washed Tequila, Cacao Blanco, Citrus  
*Served with our pandan coconut foam*  
20

MEZCAL TOMMY'S  
Mezcal, Agave Nectar, Lime  
21

MEZCALITA  
Mezcal, Triple Sec, Lime  
21

## SEASONAL COCKTAILS

### SI SEÑORA

Vodka, Peach, Dragonfruit, Citrus

*Fruity fun*

20

### RETURN OF THE MAC

Banana Infused Spiced Rum, Macadamia, Pineapple, Citrus

*Funky & fresh*

20

### MANZANA SPRITZ

Gin, Apple, Eldeflower, Prosecco, Blueberries

*A summer spritz*

20

### STRAWBERRY HABANERO SOUR

Strawberry & Habanero Infused Tequila, Bitter Orange, Citrus

*Sweet & spicy*

20

### COOL AS A CUCUMBER

Mezcal, Cucumber, Mandarin, Citrus

*Clean & complex*

20

### OAXACAN NEGRONI

Almond Washed Butter Mezcal, Campari, Vermouth

*Ideal before or after your meal*

22

### DON ELOTE

Mezcal, Bourbon, Grapefruit Bitters

*Strong & sophisticated*

22

## LOW & NO

*Low*

17

RIBERRY SPRITZ - Okar Australian Bitter, Prosecco, Grapefruit Soda  
*Aussie backyard botanicals*

VERDE HIGBALL - Gin, Cucumber, Mint, Tonic  
*Zesty & fresh*

*No*

15

SENSIBLE MARGARITA - Lyre's Non-Alcoholic Spirits, Lime  
*As a classic, tommy's, or jalapeño*

MANGO & GRAPEFRUIT FRESCA - Mango, Lime, Grapefruit  
*Bold & beautiful*

CUCUMBER SPRITZ - Cucumber, Citrus, Mint, Soda  
*Refreshingly light*

APPLE & JALAPENO FRESCA - Apple, Jalapeño, Lime, Soda  
*Sweet & spicy*

*Seadrift Non-Alcoholic Spritz*

9

COAST - With Tonic & Lime  
MARINE - With Tonic & Blueberries  
WILD HIBISCUS - With Tonic & Strawberries

*Sodas*

9

VERY MANDARIN  
DOUBLE GINGER BEER  
YUZU SODA  
LEMON SQUASH

## BEER

*Tap*



Freshwater Wedge Cerveza (4.6%)	11.00	13.50
Freshwater Secrets Hazy Pale (4.4%)	11.00	13.50

MICHELADA -	12.50
Freshwater Cerveza, Tajin, Spice, Tomato Juice	
<i>This drink rivals tequila for it's popularity in Mexico</i>	

*Bottled and Canned*

Tecate (4.5%)	10
Corona (4.5%)	11
Pacifico (4.5%)	12
Freshwater Greenroom IPA (6.2%)	14
Freshwater Stay Salty Passionfruit Gose (3.5%)	14
Freshwater Dusky Dark (5%)	14
Bucketty's Pale Ale (3.5%)	12
Batlow Cloudy Apple Cider (4.2%)	12
Bucketty's Ginger Beer (3.5%)	14
Heaps Normal (<0.5%)	9

## WINE

Whites



2021 Nashdale Lane, Riesling Orange, NSW	14	24	65
2021 Greystone, Pinot Gris Waipara, NZ	13	22	60
2021 Inama Soave Classico, Garganega Veneto, IT	16	26	70
2023 Greywacke, Sauvignon Blanc Marlborough, NZ	15	27	74
2023 Jilly "Lone Ranger", Chardonnay Central Ranges, NSW	20	32	85
2021 La Crema, Chardonnay Monterey, USA	17	26	75
2023 Sabi Wabi "Sugi", - Skin Contact -, Semillon Hunter Valley, NSW	16	27	74
2021 Tumblong Hills "Table of Plenty", Fiano Gundagai, NSW			60
2023 Balmy Nights "White", Schonberger Hunter Valley, NSW			70
2022 Frankly Bob "Skinsy", - Skin Contact - Verd/SB/Chard/Mars, Blue Mountains, NSW			78

## WINE

*Reds*



2023 M&J Becker, Pinot Noir Tumbarumba, NSW	15	25	70
2018 Muddy Water "Sans", Pinot Noir Waipara, NZ.	18	30	80
2019 Vecchie Terre di Montefili Chianti Classico, Sangiovese, Tuscany, IT	20	33	90
2021 La Violetta "Up!", Shiraz Mount Barker, WA	18	30	80
2021 The Gaucho Club, Malbec Mendoza, ARG	13	22	60
2017 Chateau Domecq, Cabernet/Merlot/Nebbiolo, Valle de Guadalupe, MEX	14	22	65
2021 Vandal Combat Rouge, Pinot Noir/Syrah/Viognier, Marlborough, NZ			90
2021 Teusner "The G", Grenache Berossa Valley, SA			70
2019 Giant Steps, Syrah/Carignan/Grenache Yarra Valley, VIC			85
2018 Surco, Cabernet Sauvignon Baja California, MEX			100

## WINE

*Rosé*



2022 Helen's Hill "Lana's" Rosé, Cabernet Sauvignon  
Yarra Valley, VIC

13

24

60

2022 La Belle "Colette" Rosé,  
Shiraz/Grenache/Carignan/Cinsault, Provence, FR

17

30

75

2020 Maison Saint Aix Rosé, Cinsault - Magnum  
Provence, FR

160

*Bubbles*



Farina Prosecco, Glera  
Veneto, IT

12

65

Laurent Perrier La Cuvée Tours-sur-Marne  
Champagne, FR

25

135

Laurent Perrier Brut Rosé, Pinot Noir  
Champagne, FR

180

2023 Sabi Wabi Pét Nat, Chardonnay  
Hunter Valley, NSW

72

Lark Hill 'Roxanne' Pét Nat Rosé, Grenache  
Canberra District, NSW

70

## EXPLORE THE FLAVOURS OF MEXICO WITH OUR TASTING FLIGHTS

### THE FOUNDING FATHERS OF TEQUILA

Herradura Blanco, Arette Reposado, Fortaleza Blanco, Centenario Añejo

38

### BLANCO, THE ESSENCE OF AGAVE

Fortaleza Blanco, G4 Blanco, Cascahuin Plata, Tres Agaves Blanco

38

### AÑEJO, THE ART OF AGING

G4 Anejo, Don Julio Añejo, Herradura Añejo, Patron Añejo

42

### ESPADIN AGAVE, THE CHOICES OF THE MEZCALEROS

Nuestra Soledad San Baltazar Guelavila, Nuestra Soledad San Luis del Rio,  
Koch Ancestral Espadin, Illegal Mezcal Reposado

40

### MEZCAL AGAVE COMPLEXITY

Koch Ancestral Espadin, Origen Raiz Cenizo, Machetazo Cupreata, Koch  
Tepeztate

40

### RARE FINDS

Herradura Suprema Extra Anejo, El Jolgorio Pechuga, El Jolgorio  
Tobasiche, El Jolgorio Jabali

60



# TEQUILA

*Tequila the fastest-growing spirit in the world. Originally produced in the late-1800's around the small town of Tequila, Mexico, the spirit harnesses the flavours of the Blue Weber Agave, a plant native to the region. Sometimes steamed in brick ovens, sometimes cooked through more modern means, the beauty of tequila comes from the variation between producers – no two brands are the same, and each one highlights something unique about the land and resources used to make it. Mezcal, unlike tequila, can be produced in 9 states throughout Mexico, using any of the 250 agave species known to grow throughout the country. Cooked in the ground, and crushed and distilled through more traditional means, high-quality mezcal shows off the nuances of the different agaves, and if you look hard enough you can taste each choice that the Mezcaleros have made along the way. These factors make for hugely varied tasting profiles, so through exploration everyone can find their favourite.*

*It's amazing to think that Jalisco, a state of Mexico roughly one-tenth the size of New South Wales produces every drop of tequila that is sipped, shot, or shaken into a margarita throughout the whole world. Join us as we explore the rich history of Mexico through these fine agave spirits.*

*Salud!*

*Austin Andrews-Little -  
Alma Group Bar Manager*

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## HERRADURA ULTRA AÑEJO

*Aged 49 months in American white oak barrels, then charcoal filtered to give this clear spirit the bold character of aged tequila. 25*

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## FORTALEZA REPOSADO

*Known throughout Mexico as the "King of Sippers", Fortaleza has amassed a cult following for it's dedication to quality, small batch tequila. 28*

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## EL TESORO

*One of the last remaining tequila producers using exclusively traditional production methods, these tequilas are truly exceptional. 22-28*

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*Have a favourite? Have it in a margarita - 10*

*10% surcharge for weekends & public holidays, 2.5% surcharge for Amex, 1.1% for all other cards.*

<b>GRUPO TEQUILERO -</b>	
Alquimia Blanco 40%	22
<b>TEQUILA ARETTE DE JALISCO -</b>	
Arette Blanco 40%	13
Arette Reposado 40%	15
Arette Suave Artesenal Blanco 38%**	22
<b>EL TEQUILENO -</b>	
El Tequileno 1959 Platinum 40%	17
El Tequileno 1959 Reserva Reposado 40%	17
El Tequileno Añejo 40%	25
El Tequileno Reposado Rare 40%	40
<b>EL PANDILLO-</b>	
ArteNom 1579 40.7%	20
G4 Blanco 40% **	17
G4 Reposado 40% **	19
G4 Añejo 40% **	24
Terralta Blanco 40%	19
<b>TEQUILA EL TEPOZAN -</b>	
Pasote Blanco 40%	24
<b>HACIENDA CAPELLANIA -</b>	
Calle 23 Blanco 40%	17
Calle 23 Reposado 40%	18
<b>TEQUILA CASCAHUIN -</b>	
Cascahuin Blanco 38% **	13
Cascahuin Extra Añejo 43% **	40
Cascahuin Tahona Blanco 42%	17.5
Cascahuin Plata 48%	19
<b>VARO DESTILERIA -</b>	
Codigo 1530 Rosa Blanco 35%**	23
<b>DIAGEO MEXICO OPERACIONES -</b>	
Don Julio Blanco 38%	19
Don Julio Añejo 40%	24
<b>CASA ORENDIAN "LA MEXICANA" -</b>	
Batanga Reposado 40%	12

10% surcharge for weekends & public holidays, 2.5% surcharge for Amex, 1.1% for all other cards.

HACIENDA HERRADURA -	
Herradura Plata 40%	15
Herradura Reposado 40%	17.5
Herradura Añejo 40%	19
Herradura Ultra 40%	25
Herradura Suprema Extra Añejo 40%	85
TEQUILA TAPATIO -	
El Tesoro Blanco 40%	22
El Tesoro Reposado 40%	24
El Tesoro Añejo 40%	28
Tapatio Blanco 40%	21.5
Tapatio Reposado 40%**	22
TEQUILA LOS ABUELOS -	
Fortaleza Blanco 40%**	25
Fortaleza Reposado 40%**	28
Fortaleza Añejo 40%	30
CIA TEQUILERA LOS ALAMBIQUES -	
Ocho Plata 40%	20.5
Ocho Reposado 40%	17.5
Ocho Añejo 40%	22.5
Ocho Extra Añejo 40%	32
PATRON SPIRITS MEXICO -	
Patron Blanco 40%	15
Patron Reposado 40%	17
Patron Añejo 40%	20.5
Patron El Cielo 40%**	40
TEQUILA SIETE LEGUAS -	
Siete Leguas Blanco 40%	20.5
TEQUILERA TAP -	
Tres Agaves 40%	16
INTEGRADORA SAN AGUSTIN -	
Tromba Blanco 40%	15
TEQUILA MILAGRO -	
Leyenda del Milagro Blanco 40%	15

**\*\*ALMA RECOMMENDS**

*10% surcharge for weekends & public holidays, 2.5% surcharge for Amex, 1.1% for all other cards.*

# MEZCAL

## ESPADIN -

*Known as the workhorse of the Mezcal world due to it being relatively easier to cultivate and farm, the Espadin is the close cousin of the Blue Weber used in Tequila. Known for roasted agave notes on the nose and a bright green herbaceous palate, the beauty in this agave comes from the choices the Mezcalero makes and how those differences in production reflect in the Mezcal.*

El Jolgorio 47.8%	Espadin	San Luis del Rio	31
Mezcal Verde 42%	Espadin	Tiacolula	17
Nuestra Soledad 47%	Espadin	San Luis del Rio	15
Nuestra Soledad 47%	Espadin	Santiago Matatlan	14.5
Nuestra Soledad 47%	Espadin	La Compania, Ejutla	14
Nuestra Soledad 47%	Espadin	San Baltazar Guelavila	15
Siete Misterios Doba Yej 44%	Espadin	San Dionisio	17
Koch El Mezcal Ancestral 47.12%	Espadin	Sola de Vega	19
San Cosme Mezcal 40%	Espadin	Santiago Matatlan	13.5
Origen Raiz Chacaleño 48%	Espadin	Durango	17
Alipus Mezcal 42%	Espadin	San Juan del Rio	16
Alipus Mezcal 48%	Espadin	San Baltazar Guelavila	14
Illegal Mezcal Reposado 40%	Espadin	Tiacolula	19
Quiquiriki 45%	Espadin	Santiago Matatlan	14
Del Maguey VIDA 42%	Espadin	San Luis del Rio	15
Del Maguey Minero 46%	Espadin	Santa Caterina Minas	24
Mezcal Union	Espadin	San Baltazar Guelavila	14

## CENIZO -

*Cenizo is an agave that grows usually at high elevation and is more often found in the state of Durango, typically Mezcal made from this agave are dominated by Tropical fruit notes.*

La Grimas de Dolores 47%	Cenizo	Durango	21
Origen Raiz 48%	Cenizo	Durango	18

## MADRECUISHE -

*Madrecuishe is a tall cylindrical agave that is praised for it's floral notes and often carries a mineral quality to them, this is due to the low water content in the core, they are also mother of the cuishe agave species, hence the name. .*

El Jolgorio 48%	Madrecuishe	Santiago Matatlan	34
Origen Raiz 48%	Madrecuishe	Santiago Matatlan	22

## ENSEMBLE -

*The way Mezcal used to be! Before the idea of focusing on the qualities of each agave species (think the difference between Pinot Noir and Chardonnay) Mezcal was made from multiple agave species in the same batch, no two ensembles taste the same!*

Aprendiz 45%	Espadin & Tepeztate	San Juan del Rio	25.5
Bruxo No. 4 46%	Espadin, Cuishe & Barril	San Juan del Rio	22

## MEXICANO -

*A real giant of the agave world, taking up to an impressive 25 years to mature, there are many subspecies of Mexicano but they all take on qualities from the land in which they grow, with notes anywhere between green and grassy to big orange zest notes and a quality that reminds us of terracotta.*

El Jolgorio 47%	Mexicano	La Compania, Ejutla	38.5
Koch El Mezcal 46.98%	Mexicano	Rio de Ejutla	19

## TEPEXTATE/TEPEZTATE -

*Another giant agave that can have Pinas weighing more than a baby elephant, the Tepeztate has over arching notes of minerality and reflects the volcanic earth on which it grows.*

El Jolgorio 48%	Tepeztate	San Luis del Rio	36.5
Koch El Mezcal 46.3%	Tepeztate	Santa Maria Zoquitlan	19

**ARROQUENO -**

*The genetic mother of the espadin, the Arroqueno almost rivals the Mexicano and Tepextate in size, dominating the wild landscape in which it's found. Fruity, herbaceous and smokey.*

El Jolgorio 55%	Arroqueno	Miahuatlan 55%	36
El Jolgorio 52%	Arroqueno	Miahuatlan 52%	55
Koch El Mezcal 47.13%	Arroqueno	Rio de Ejutla	19

**OTHER MEZCAL -**

*Below you will find a list of assorted Mezcal not grouped above, all of them delicious and all have drastically different qualities to the next, try a few together and you will see just how varied Mezcal is, please also feel free to ask to see the bottle as you will find a lot of fascinating information on the back.*

El Jolgorio 47%	Cuishe	Santa Maria Zoquitlan	32.5
El Jolgorio 47%	Tobala	San Baltazar Guelavila	39.5
El Jolgorio 52%	Tobasiche	La Compana, Ejutla	49
El Jolgorio 50.2%	Tobasiche	El Palmar	48
El Jolgorio 50.3%	Jabali	Santa María Zoquitlán	48
El Jolgorio 50.3%	Sierrudo	Santiago Matatlan	44
El Jolgorio 48%	(Espadin) Pechuga	Santiago Matatlan	42
Mezcal Machatazo 45%	Cupreata	Guerrero	15