



## WINE

### Red

	<i>Glass / Bottle</i>
Waterwheel Shiraz	<b>7 / 30</b>
Waterwheel Cabernet Sauvignon	<b>9.5 / 38</b>
Munari Lady's Pass Shiraz, Heathcote	<b>45</b>
Mandurang Valley Merlot, Heathcote	<b>9 / 35</b>

### White

	<i>Glass / Bottle</i>
Brown Brothers Moscato	<b>8 / 32</b>
Oyster Bay Sauvignon Blanc	<b>9 / 35</b>
Mandurang Valley Riesling	<b>9 / 35</b>
Ian Leamon Chardonnay	<b>42.5</b>
Munari Vermentino	<b>8 / 32</b>

### Sparkling

	<i>Glass / Bottle</i>
Prosecco Piccolo	<b>9 (200ml)</b>
Jacobs Creek Trilogy	<b>6 / 25</b>
Mandurang Valley Brut	<b>36.6</b>

## SPIRITS

Jack Daniels and Cola	<b>8</b>
Jim Beam and Cola	<b>8</b>
Canadian Club and Dry	<b>8</b>
Canadian Club and Cola	<b>8</b>
Other Mixed Spirits	<b>8</b>

Ask our staff for more mixing options.

## DESSERTS

### CHOCOLATE MOUSSE **9.5**

Light and fluffy chocolate mousse served chilled in a glass with ice cream and chocolate shavings.

### BANANA BENELOS **9.5**

Fresh bananas wrapped in a cinnamon tortilla, fried and topped with caramel sauce, served with cream and ice cream.

### FLAN DE QUESO **9.5**

Baked creamy custard flan with caramel sauce served on a cinnamon tortilla basket with cream, ice cream and nuts.

### ICE CREAM SUNDAE **8**

Creamy vanilla ice cream smothered in your favourite topping. Chocolate, strawberry, or caramel. Served in a cactus glass.

### CHURROS **Single 9 / Double 12**

Cinnamon and sugar coated donut fingers, served with a thick cream and a chocolate ganache dipping sauce.

## HOT DRINKS

### Coffee **4**

Cappucino, latte, flat white, long black, espresso

### Tea **3**

### Chai Latte **4.5**

### Hot Chocolate **4.5**

### El Café Mexico **9**

Espresso, Café Patron tequila, cream, chocolate

**DRINKS**  
**EL CHUPE**  
**TEQUILA SANGRIA**  
**MARGARITAS**  
**CERVEZA FINA**  
**FIESTA MOJITO**

BENDIGO'S OWN **MEXICAN KITCHEN** SINCE 1974

# HOLA!

## CERVESA (BEER)

<b>CORONA</b> PALE LAGER Subtle flavour, hint of sweetness, slice of lemon or lime	<b>7</b>	<b>DOS EQUIS</b> CLASSIC AMBER VIENNA STYLE LAGER Hints of caramel, malt, brown sugar and subtle notes of spices and fruits. A medium body and smooth finish	<b>7</b>	<b>NEGRA MODELO</b> MEDIUM-BODIED DARK BEER Slow-roasted caramel malts brewed for a rich, smooth taste	<b>9</b>
<b>SOL</b> MEXICAN STYLE LAGER Smokey and nutty hints, rich without being heavy, light creaminess	<b>7</b>	<b>MODELO ESPECIAL</b> BRIGHT GOLDEN LAGER Marked by a good balance between notes of corn and a gentle bitterness	<b>9</b>	<b>TECATE</b> LIGHT, CRISP PILSNER STYLE LAGER A well balanced bright golden lager with a crisp malt flavour, low to medium bitterness and a clean finish	<b>8</b>
<b>PACIFICO</b> MEXICAN PILSNER STYLE BEER (LIGHT LAGER) Slightly more bitter and hefty than a Corona	<b>7</b>				

**Local**  
VB / Carlton Draught / Carlton Dry / Prickly Moses Otway Light / Great Northern 3.5% **7**

CIDER	SOFT DRINKS	MEXICAN PUNCH	JUICE
Rekorderlig Strawberry and Lime <b>8</b> Montieth's Apple <b>8</b>	Coke / Sprite / Lift / Raspberry / Lemon, Lime and Bitters / Soda Water <b>Glass 4 / 1 Litre 12</b>  Coke / Coke No Sugar / Diet Coke <b>Bottle 4.5</b>	Non-alcoholic frozen raspberry punch <b>Glass 4 / 1 Litre 12</b>	Orange, Pineapple <b>Glass 4</b>

## COCKTAILS

<b>MOJITO</b> Rum, mint, lime, sugar syrup, soda	<b>14</b>
<b>FRUIT TINGLE</b> Vodka, Blue Curacao, Grenadine, lemonade	<b>14</b>
<b>MIDORI SPLICE</b> Midori, Malibu, coconut cream, pineapple juice	<b>14</b>
<b>LONG ISLAND</b> Tequila, Cointreau, rum, gin, vodka, sugar syrup, Coke	<b>17</b>
<b>VODKA FRAMBUESA</b> Frozen raspberry punch, vodka, lime	<b>12</b>
<b>MEX-SPRESSO MARTINI</b> Espresso, Tequila, Baileys, Kahlua	<b>14</b>

**SANGRIA**  
Chilled red wine with citrus.  
**Glass 8 / 1 Litre 24**

## MARGARITAS

**Frozen Margaritas**  
Lime juice, tequila, triple sec, sugar syrup, salt rim  
**Standard 10 / Mega 15**  
**Add a flavour**  
Lime, strawberry, mango, piña colada

<b>Classic Margarita</b> Blanco tequila, Cointreau, lime juice, sugar syrup, salt rim, shaken over ice	<b>14</b>
<b>Jalapeño Margarita</b> Lime juice, tequila, cointreau, sugar syrup, jalapeño juice, chilli salt rim	<b>14</b>

## TEQUILA

<b>Patrón Silver (30ml)</b> Made from blue agave, citrus and fruity aroma smooth, sweet taste, slight peppery finish	<b>11</b>
<b>Patrón Reposado (30ml)</b> Oak aged for 2 months. Oak aroma. Fresh agave, citrus and honey taste. Light floral, vanilla finish	<b>9</b>
<b>Patrón Añejo (30ml)</b> Oak aged for 12 months. Perfect for sipping. Oak, vanilla, raisin aroma. Honey, raisin taste. Smoky caramel finish	<b>14</b>
<b>Don Julio Blanco (30ml)</b> Pure un-aged agave. Citrus, lime and grapefruit aroma. Light sweet agave taste. Clean finish with grassy undertones	<b>9</b>
<b>Don Julio Reposado (30ml)</b> Aged for 8 months. Inviting aroma of spice, lemon and stonefruit. Taste has soft elegant hints of dark chocolate, vanilla and cinnamon. Caramel finish.	<b>12</b>

Please note a 15% surcharge applies on all public holidays

**STRICTLY NO BYO**

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