

BAJA CANTINA BEER LIST

Mexican Bottled Beers

Corona	\$7
Sol	\$6
Dos Equis Lager	\$7
Dos Equis Amber	\$7
Day of the Dead Blonde Ale	\$7.5
Day of the Dead Porter	\$7.5
Day of the Dead Hefeweizen (wheat)	\$7.5
Tecate	\$7.5
Negra Modelo	\$8.5
Pacifico	\$7.5
Bohemia	\$7.5

Australian Beers

Tooheys New	\$5.
Light Beer	\$4.5

Sangria Jugs

Baja Red Sangria~ Red wine, fresh fruit, Triple Sec, fruit juices	\$17
Baja White Sangria~ White wine, fresh fruit, apple juice, citrus liquor	\$17
Baja Sparkling Sangria~ Sparkling wine, fresh fruit, mixed berries, strawberry liqueur, Lemoncello & fruit juices	\$21
Glass of Baja Sangria Red	\$5

Non-alcoholic Beverages

Coke, Diet, Lemonade	\$3.5
Lemon, lime & bitters	\$5
Natural mineral water 500ml	\$5
Sparkling mineral water 250ml	\$5
Sparkling mineral water 750ml	\$8
Jarritos Mexican Soda	\$5
Lime, mandarin, pineapple, Coke, grapefruit, mango & strawberry Juices: Apple, guava, passionfruit, orange, pineapple	\$5

Margaritas de la Casa

Bajarita~ Cuervo Esp, Triple Sec, lime juice & a secret ingredient	\$12
Classico ~ Heradura Tequila, Triple Sec & lime juice	\$14
Frozen Pomegranate~ Cuervo, pama, lime & pomegranate juice	\$15
Margarita de Jalapeño~ El Jimador Tequila, Triple Sec, lime juice & jalapeño	\$15
La Suprema~ Patron, Citronage, lime juice & agave nectar	\$18

Specialty Cocktails

Lychee Capriosa~ Lychees, lychee liqueur & Vodka	\$15
Honey Bunny~ Vodka, lemon, honey & apple	\$15
Kiwi Daiquiri~ Kiwi, Rum, lime & Midori	\$16
Mai Tiki Thai~ Flor de Cana Rum, lime, Cointreau, coconut & vanilla	\$16
House Cocktails	\$14
Strawberry Daiquiri~ Strawberry, Rum, pineapple & lime	
Mojito~ Lime, Rum & mint	
Pina Colada~ Pineapple, Rum, lime & coconut	

Wine List

Sparkling Wines

	Glass	Bottle
Richland Sparkling Chardonnay Pinot Noir	\$7	\$23
Deliciously fresh with a delicate creamy mouthfeel with lemon & nutty flavours		
Calabria Private Bin Prosecco	\$8	\$25
Upfront fruit flavours of fresh pear & crisp apple with hints of lemon, finishing with a lingering soft creamy length & acidity		
Charles Pelletier Blanc de Blanc		\$30
A citrus nose is followed by a palate of fresh peaches & apricots		

White Wines

Chalk Hill Blue Semillon Sauvignon Blanc	\$5	\$15
Tropical characters of Sauvignon Blanc are followed by citrus notes of the Semillon. These flow into the palate with a clean crisp finish.		
Kissing Booth Marlborough Sauvignon Blanc	\$7.5	\$23
Blackcurrant leaf, freshly cut grass & aromatic passionfruit are evident on the nose. A fresh, vibrant palate with flavours of tropical & citrus fruits		
Rhythm and Rhyme Chardonnay	\$6	\$20
Stone fruit, ripe melons and a hint of toasty oak swirl. A palate with abundant ripe tropical fruits and a long soft finish.		
Richland Pinot Grigio	\$7	\$22
Hints of pear & green apple fruit flavours with a soft richly textured finish		
Long Row Moscato	\$6.5	\$21.5
Crisp and fresh bursting with grapey flavours		
Calabria Cool Climate Riesling		\$30
A seamless expression of passionfruit, lemons & limes that show stylish restraint with underlying base notes of mineral & fresh herbs		

Rose Wines

Nine Vines Rose	\$7	\$23
Vibrant strawberry, raspberry & cherry aromas		
Fresh fruit salad & lovely crispness on the palate		

Red Wines

Calabria Cool Climate Pinot Noir	\$8	\$25
Textural & elegant with a light bodied palate of ripe cherry plums & dried herbs. Well supported by earthy spices & oak		
Chalk Hill Blue Cabernet Merlot	\$5	\$15
A delightful combination of berry aromas. The palate is full and soft displaying black cherry and plum fruits		
Richland Cabernet Sauvignon	\$7	\$23
A warm rich wine with bright raspberries, a hint of blackcurrant & a touch of spice		
Studio Series Merlot	\$6	\$20
This voluptuous wine abounds in enticing aromas of cherry & blackcurrant with a well-balanced palate of dark berry fruits and a soft finish		
Avior McLaren Vale Shiraz	\$8	\$27
Morello cherries, bright raspberry & vanillin aromas come to the fore on the palate		
Three Bridges Barossa Valley Shiraz		\$37
Spicy blackcurrant & mulberry fruits merging with oak overtones		

MEZCAL

Most Mezcal is made in the state of Oaxaca and can be made from five different varieties of agave. Baked in a rock lined pit over charcoal. Mezcal has a strong, smoky flavour.

Monte Alban ~ Very smooth, slightly smoky, slightly sweet, with distinct fruit overtones	\$8	La Reliquia ~ Organic. 100% agave. Smoky and bold mescal from Oaxaca	\$8
Don Juan Escobar ~ Smoke, wood, citrus, leather & tobacco notes		Scorpion Mezcal Reposado ~ Dry and sweet at the same time somehow; with citrus, leather, dry smoke, lime, hints of cardamom & nutmeg	\$8
More understated than some of the other Mezcals	\$8		

TEQUILA

Tequila, a type of Mezcal. It is a spirit made primarily in the areas surrounding Tequila, a town in the state of Jalisco in Western Mexico. It is made from Maguey, also known as blue agave, which is native to Mexico. With hundreds of species of agave in Mexico, only the blue agave is allowed for use in Tequila production. In addition, only Mezcals produced in designated areas of Mexico may be called Tequilas. All Tequilas listed below are 100% blue agave.

SPECIALTY TEQUILAS

Cuervo Reserva de la Familia~ Jose Cuervos finest tequila, a truly exceptional taste sensation. The flavours of rich oak, toasted almonds, apples, vanilla & cinnamon. \$11.
Don Julio 1942~ A thick, straw coloured aged tequila It is filled with aroma of cherry, vanilla & fresh cut straw to show off its complexity. \$17

Plata ~ Silver

Not aged, except for a resting period after distillation of up to 30 days before bottling. These Tequilas will show characteristics of fruit & spice

30-30~ Citrus, spice, earthy int	\$5
Cuervo~ Fresh agave	\$6
Campo Azul~ Smokey agave & vanilla	\$6
Cazadores~ Floral & citrus	\$7
Calle 23~ Agave, citrus & herbs	\$7
Patron XO Café~ Coffee bean, chocolate, lime & herb	\$7
Hurradurra~ Vanilla, butter & fruit	\$8
El Jimador Blanca~ Toasted agave with hints of fresh citrus	\$8
1800~ Citrus notes	\$9
Don Julio~ Pepper and wet stone	\$10
Hacienda del Cristo~ Pear, grass & floral	\$10
Ocho~ Full flavoured agave	\$11
Grandcentenario~ Wet stone & citrus	\$11
Patron~ Citrus & spice	\$12

Reposado~ Rested

Aged in wood barrels from 2 to 12 months these Tequila their fruit & floral flavours, but pick up the additional notes of caramel & butterscotch that the wood imparts

30-30~ Cinnamon, agave, oak & caramel	\$6
Cuervo~ Agave, oak & vanilla	\$5
Campo Azul~ Salted caramel & grassy herb	\$8
Cazadores~ Caramel & cinnamon	\$8
Calle 23~ Pepper, anise & jicama	\$8
El Jimador Reposado ~ Soft hints of vanilla and malt	\$8
Hurradurra~ Anise, fruit & brown rice	\$10
1800~ Vanilla & oak	\$10
Don Julio~ Smooth with chocolate finish	\$11
Ocho~ Agave, vanilla & oak	\$13
Grandcentenario~ Vanilla & tropical fruit	\$13
Patron~ Crisp oak	\$14

Anejo ~ Aged

Aged in an oak cask for a minimum of 12 months, the oak imparts an amber colour & woody flavour while the oxidation through the porous wood develops the unique bouquet & taste

30-30~ Citrus, pear, brown spice & herbaceous	\$7
Campo Azul~ Honey comb & grilled pepper	\$8
Cuervo~ Oak, cinnamon & cocoa	\$9
Cazadores~ Robust & leathery	\$10
Calle 23~ Agave, citrus & herbs	\$10
El Jimador Anejo ~ Oak notes, vanilla & wood flavours	\$10
Hurradurra~ Olive flan & cedar	\$11
1800~ Caramel & honey	\$12
Don Julio~ Wild honey & butter	\$13
Patron~ Grapefruit, orange & mint	\$16

Functions available, please ask staff for details.
For bookings, please call 9571 1199



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