

# CARTEL

## MARGARITA'S

### CARTEL

El Jimador Blanco-Triple Sec-Agave-Pressed Lime-Smoked Rock Salt \$18

### "CHIPS & DIP"

Cactus Infused Tequila-Triple Sec-House Made Guacamole-Taco Taco Salted Smoked Corn Chip \$18

### COCONUT

Coconut Washed Tequila-Triple Sec-Coconut-Coconut Sea Salt \$18

### FLOR DE JAMAICA

El Jimador Blanco-Hibiscus & Ginger Aqua Fresca-Lime-Volcano Flaked Salt \$19

### FANTASMA

Nitro Infused Habanero Spiced Tequila Blanco-Agave Liqueur-Salted Ghost Syrup-Pressed Lemon & Lime Worm Salt-Taco Taco Spice - Smoked Salt \$21

### MARGARITA TASTING PLATTER

Cartel Margarita-"Chips & Dip"-Flor De Jamaica-Coconut-Mini Serves on a Platter \$48

## COCTELES DE LA CASA

### CARTEL PALOMA

Tequila Blanco-Yuzu Agave Cordial-Pink Grapefruit-Volcanic Salt \$17

### AZTEC SPRITZ

El Jimador Reposado -Triple Sec-Blood Orange-Pressed Lime-Orange Bitters-Charged with Rosé Prosecco \$18

### CARTEL CANTARITOS

Reposado-pressed orange-lime-grapefruit-pink grapefruit soda- smoked salt \$18

### MEXICAN CAFÉ

Patron XO-Coffee Spirit-Cold Drip Coffee-Salted Caramel Agave \$19

### MICHALADA

Tecate-Monet-Alban Mezcal-Pressed Lime-Hot Sauce-Worm Salt-Tajin & Black Pepper \$19

## MEZCAL

### **OAXACA MARTINI**

Da Maguey Vida-Tanqueray Gin-Olive Brine-Jalapeno Mist \$20

### **SMOKED BEETS**

Rojo Gusano Mezcal-Grilled Beetroot & Coconut Syrup-Turbinado-Grilled Lime-Smoked Salt \$20

### **EL JIMADOR**

Smoked Rojo Gusano Mezcal-Passion Cordial-Velvet Falernum-Lime-Crushed Ice-Passion Pulp-Smoked Blossom Sea Flakes \$20

### **EI CAMINO**

Rojo Gusano Mezcal, Watermelon Cordial, Strega, Lime and Cardamom Syrup-Ginger Ale-Volcanic Rock Salt \$

## COMPARTIR (Shared)

Margarita Jugs (serves 2) \$65

Margarita Tower (serves 4) \$120

Margarita "Tree" (serves 8/10) \$140

Cantaritos Jugs (serves 2) \$55

## JARITOS

Mexican Cola \$12

Lime \$12

## CHELA

Sydney Beer \$9

Tecate - Mexico \$10

Pacifico - Mexico \$11

Negro Especial – Mexico \$12

Negro Modelo – Mexico \$13