

Welcome to the TBar, the newest addition to Amigos. At TBar we offer a great range of Tequilas, Cervezas & Cócteles. Listed below is a brief explanation of the different types of Tequila to help you decide which one is right for you. We hope you enjoy them as much as we do.

The main two types of Tequila are 100% Blue Agave, & Tequila Mixto (Mixed). Mixto Tequila contains a minimum of 51% Blue Agave, & the remaining 49% from other sugar cane alcohol. The additional products allowed in Mixto Tequilas are caramel color, oak extract flavoring, glycerin, & sugar based syrup. Mixto Tequila can now be bottled outside of the Tequila territory, including other countries, which started January 6, 2006.

The above two categories of Tequila are then divided into the following five types of Tequila & are labelled as such:

**Blanco** ~ Blue Agave in its purest form. It is clear & typically un-aged, where the true flavours & the intensity of the Agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks. There are some Blanco products that are aged for up to 2 months to provide a smoother or "Suave" spirit.

**Gold** ~ Colorants & flavourings have been added prior to bottling. These "young & adulterated" Tequilas are less expensive & used in many bars and restaurants for "mixed drinks".

**Reposado** ~ A Reposado Tequila is the first stage of "rested and aged". The Tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue & the taste becomes a good balance between the Agave & wood flavours. Many different types of wood barrels are used for aging, with the most common being American or French oak. Some Tequilas are aged in used bourbon / whiskey, cognac, or wine barrels, & will inherit unique flavours from the previous spirit.

**Añejo** ~ After ageing for at least one year, Tequila can then be classified as an "Añejo". The distillers are required to age Añejo Tequila in barrels that do not exceed 600 litres. This ageing process darkens the Tequila to an Amber colour, & the flavour can become smoother, richer, & more complex.

**Mezcal** ~ Mezcal is another spirit distilled from agave plant. However, instead of the pinas being boiled or steamed like in tequila, they are cooked in big fire pits. The result is a smoky, fiery drink made by families with great pride all over Mexico



## ~ TEQUILA LIQUEURS ~

Tequila Rose Strawberry Crème Liqueur	\$10
Chics Chocolate Tequila	\$9
Chics Lime Tequila	\$9
Patron XO Café Liqueur	\$9
Agavero el original licor de tequila	\$10
Coquila chocolate & co ee liqueur	\$9
Rey Zapoteco Creme de Cate Mezcal	\$12.5
Rey Zapoteco Passionfruit Mezcal	\$12.5

## ~ BLANCO ~

Caramba Silver	\$10
Cazadures Blanco	\$10
Milagro Silver	\$10
Tres Generacions Plata	\$10
Don Julio Blanco	\$10
Maracame Plata	\$12
Casa Noble Crystal	\$12
Por dio Silver	\$12
1800 Blanco	\$10
Gran Centenario Plata	\$10
Patron Silver	\$12
Trago Banco	\$12
Reserve Del Senor Silver	\$12.5
Cabo Wabo Silver	\$15

## ~ REPOSADO ~

100 Anos Reposado	\$10
Cazadures Reposado	\$12
Caramba Reposado	\$12
Tres Generacions Reposado	\$12
Don Julio Reposado	\$12
Casa Noble Reposado	\$15
Maracame Reposado	\$15
Sauza Hornitas	\$10
Gran Centenario Reposado	\$12
Herradura Reposado	\$12
El Jimadore Reposado	\$10
Patron Reposado	\$15
Cabo Wabo Reposado	\$18
Trago Reposado	\$15
El Capricho Maduso	\$12
Jose Cuervo Tradicional Reposado	\$12
Tequila Blu Reposado	\$8
Sauza Galardon Reposado	\$10.5
Cabo Wabo Reposado	\$18
Cabo Wabo Premium Reposado	\$20

## ~ MEZCAL ~

La Reliquia	\$7
La Reliquia 50ml bottle with worm	\$10
Monte Alban Gold Mezcal	\$7
Scorpion Gold Mezcal	\$8
Don Juan Escobar "two worms" Mezcal	\$8
Tehuana Mezcal con Gusano	\$8
Guerrero Mezcal	\$10
El Senorio Mezcal	\$12
El Tri 38 anos Mezcal	\$15
Joya Mezcal Anejo	\$18
Del Maguey Single Village Mezcal	\$20
La Requiua Graneserva Mezcal	\$20
Beneva Gran Reserva Mezcal	\$25

## ~ ANEJO ~

Cazadures Anejo	\$12
Caramba Anejo	\$15
Don Julio Anejo	\$15
Maracame Anejo	\$15
Tres Generacions Anejo	\$15
Casa Noble Anejo	\$18
Herradura Anejo	\$15
Por dio Anejo	\$18
Patron Anejo	\$18
Trago Anejo	\$18
El Charro Anejo	\$12.5
Herencia Anejo	\$13.5
El Capricho Anejo	\$15

## ~ MIXTO ~

XXX gold	\$7
Jose Cuervo Gold	\$7
Olmecca Gold	\$9
Revolucionario 501 Gold	\$8
Blue Cactus Gold	\$7

## ~ ANEJOS & FAMILY RESERVES ~

Don Julio 1942 Anejo	\$25
Jose Cuervo Reserva de la familia Platino	\$21
Jose Cuervo Reserva de la familia Anejo	\$25
GranCentenario Reserva del Tequilero Anejo	\$30
Leyenda del Mlagro Tequila Anejo	\$25
Gran Patron Platinum	\$25
Herradura Sleccion Suprema	\$50
Gran Patron Bordeos	\$60

## MARGARITAS

**Traditional** – Tequila, Orange Liqueur, fresh lime juice, served in a salted rimmed glass. Served shaken or frozen. \$15

**Strawberry Margarita** – Strawberry Liqueur, Tequila, sweetened strawberries. Served frozen. \$15

**Premium Margarita** – Don Julio Tequila, Cointreau & fresh lime juice. Served shaken. \$17

**Litre of Margaritas** – Traditional or Strawberry. Only served frozen. \$30

## CÓCTELES (Cocktails)

All Cocktails: \$15

**Tequila Sunriser** – Tequila, fresh orange juice & grenadine.

**Flirtini** – Champagne, Midori, Vodka & Pineapple juice.

**XO Express** – Patron XO tequila cafe, Espresso Liqueur & cream shaken over ice, dusted with chocolate.

**Dulche Negro** – Absinth, Midori, pineapple juice, strawberry syrup and grenadine.

**Caliente Chilli** – Tequila, Vodka, fresh lime, ginger ale & splash of chilli sauce.

**Moy Manzana** – Apple Schnapps, Butterscotch Schnapps, caramel sauce, cream & apple juice.

**Strawberry Daiquiris** – Bacardi, Strawberry Liqueur & sweetened strawberries.

**Baja Iced Tea** – Vodka, Bacardi, Cointreau, Tequila, fresh lemon juice & cola.

**Senorita Sin** – Strawberries, Bacardi, Malibu, pineapple juice, Grenadine & ice served in a chocolate lined glass.

**Pina Colada** – Malibu, Bacardi, pineapple juice & cream.

**Crema Daydreamer** – Kahlua, Baileys, Frangelico, cream, chocolate sauce & honey.

**Poncho Punch** – Vodka, Bacardi, Mexican Fruit Punch & fresh strawberries.

**Mex in the City** – Tequila, Cointreau, cranberry juice & fresh limes.

**Bayside Dream** – Blue Curacao, Vodka, Triple Sec, lemon juice, lime juice, lemonade & raspberry cordial.

**Chocolate Mexican** – Triple Sec, Tequila, Butterscotch Schnapps, chocolate sauce & cream.

**Deep South** – Bourbon, Strawberry Liqueur, strawberries, mint leaves & sugar.

**Before the Kiss** – Melon Liqueur, Strawberry Liqueur, cranberry juice, apple juice & strawberry puree.

## WINES

### Rojo

700ml

Rolling Cabernet Merlot \$24

Stepping Stone Shiraz \$25

Mr Frog Pinot Noir \$25

Preece Cabernet Sauvignon \$28

Preece Merlot \$32

187ml

Rolling Cabernet Merlot \$8

Jacobs Creek Shiraz \$8

### Chispear (Sparkling)

700ml

Rolling Pinot Gris \$30

187ml

Killawarra Dusk \$9

Yellowglen Sparkling \$9

### Other

Firestick Rose \$30

Disaster Bay Chilli Wine (500ml) \$26

### Blanco

700ml

Monkey Bay Sauvignon Blanc (New Zealand) \$24

Preece Chardonnay \$25

Eagle Hawk Reisling \$26

Rolling Semillon Sauvignon Blanc \$28

Tempus Two Verdhelo \$32

187ml

Jacobs Creek Chardonnay \$8

Rolling Semillon Sauvignon Blanc \$8

### Sangria

Half Litre \$14.00

Litre \$20.00

**Traditional** – Tequila, Red Lambrusco, Brandy, Triple Sec, orange juice, fresh apples & oranges.

**Strawberry** – Tequila, White Lambrusco, Strawberry Liqueur, pineapple juice, fresh strawberries & lemons