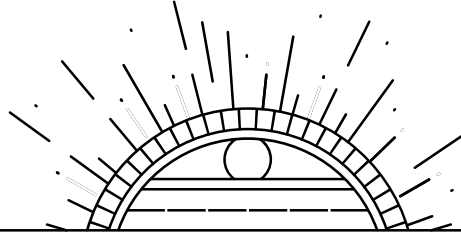


# CHIDO CANTINA DRINKS MENU

CHIDO CANTINA PRACTICES RESPONSIBLE SERVICE OF ALCOHOL  
FULL DRINKS MENU AVAILABLE TAKEAWAY WITH ANY FOOD PURCHASE

*Saturday 10% surcharge -Sundays & Public Holiday 15% surcharge applies when open*



# MOCKTAILS

## **FLAMINGO SOUR 15**

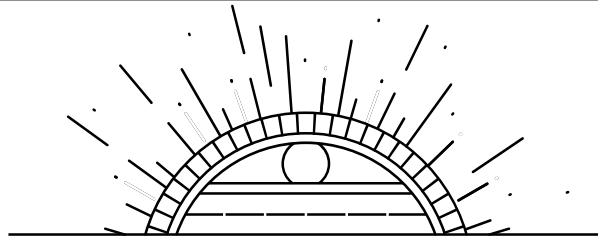
*palermo rosso, watermelon, grapefruit, lime, seasalt,  
aquafaba*

## **FLOWER POWER 15**

*rosewater, lemonade, lime, mint, sugar syrup*

# NON ALCOHOL BEERS

*hiatus pacific ale 10  
mornington pale ale 10*



# FROZEN DAQUIRI

**SEE STAFF FOR TODAYS FLAVOURS**

**MARGARITA/COCONUT**

**MARGARITA/MANGO/BERRY**

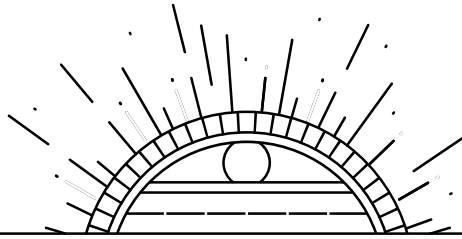
**WATERMELON/LIMONCELLO**

**\$19**

**HAPPY HOUR \$12**



**\*flavours alternating**



# MARGARITAS

## **CLASSIC MARGARITA 22**

*tequila blanco, triple sec, lime, agave, sea salt*

## **CHILLI MARGARITA 23**

*tequila blanco, triple sec, habanero, lime, agave, sea salt*

## **COCONUT MARGARITA 23**

*1800 coconut tequila, triple sec, lime, agave, sea salt*

## **PINEAPPLE MARGARITA 23**

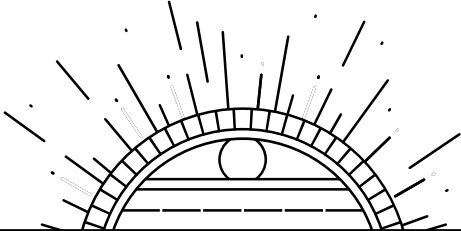
*1800 coconut tequila, triple sec, agave, lime & pineapple  
juice, sea salt*

## **WATERMELON MARGARITA 23**

*tequila blanco, triple sec, watermelon, agave, lime,  
himalayan pink salt*

## **MEZCAL MARGARITA 24**

*mezcal, watermelon, lime, agave, himalayan pink salt*



# COCKTAILS

## **APEROL SPRITZ 23**

*aperol aperitif, prosecco, soda, orange*

## **MOJITO-CLASSIC OR PASSION 23**

*bacardi, lime juice, sugar syrup, mint, soda-passion*

## **LILY PILLY SOUR 23**

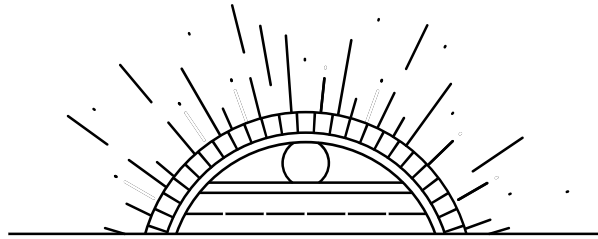
*dry gin, pampelle, watermelon, lime, agave, aquafaba*

## **LYCHEE MARTINI 23**

*vodka, dry vermouth, lychee, lime, aquafaba*

## **SANGRIA 24 GLASS/ JUG 48 JUG (3)**

*merlot, brandy, cinnamon, lime, bitters, soda, orange, mixed  
berries*



# TAP BEER

**7 MILE CALI CREAM 4.5%**

*schooner 12 pint 15*

**7 MILE AMERICAN PALE 5.5%**

*schooner 12 pint 15*

# BOTTLED/CRAFT

**CORONA 4.6% 12**

**STONE & WOOD PACIFIC ALE 4.4% 12**

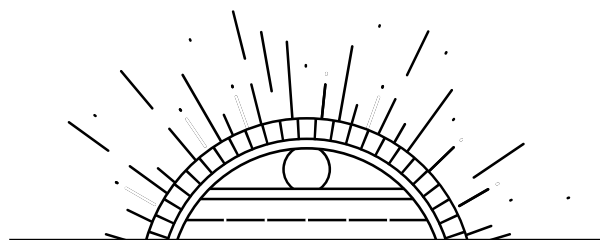
**TOOHEYS NEW 4.6 % 10**

**GREAT NORTHERN BLACK FISH 3.5% 10**

**YULLIS SEABASS LAGER 4.2 % 13**

**YULLIS MARGOT DRY APPLE CIDER 5% 13**

**LITTLE DRAGON 4% 13**



# WINE LIST

**HOUSE BY THE GLASS**

**14**

**NZ SAUVIGNON BLANC, MARLBOROUGH**

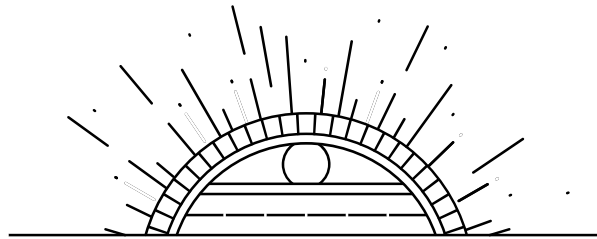
**SOUTH AUSTRALIAN ROSE'**

**SOUTH AUSTRALIAN SHIRAZ**

**SOUTH AUSTRALIAN MERLOT**

# SPARKLING

**BROWN BROTHERS KING VALLEY PROSECCO**



# WHITES & SPARKLING

**BOTTLE /49**

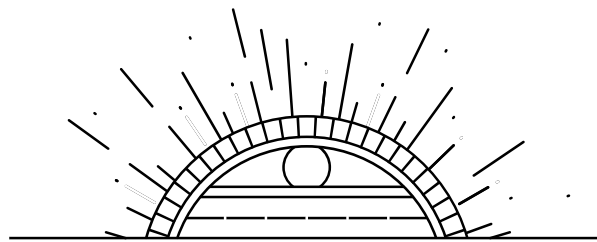
**KOHA-NUI NZ SAUVIGNON BLANC-, MARLBOROUGH  
RESCHKE PINOT GRIS - LIMESTONE COAST SA  
I CASTELLI ITALIAN PINOT GRIGIO- VENETO ITALY  
BROWN BROTHERS PROSECCO -KING VALLEY VIC**

# REDS

**BOTTLE 49**

**RESCHKE PINOT NOIR -LIMESTONE COAST SA  
RESCHKE SHIRAZ- LIMESTONE COAST SA**





# SPIRITS

**MAKERS MARK BOURBON WHISKEY 14**

**JAMESON'S IRISH WHISKEY 14**

**JACK DANIELS WHISKEY 14**

**BROOKIES DRY GIN 14**

**BYRON BAY SPIRITS CO VODKA 14**

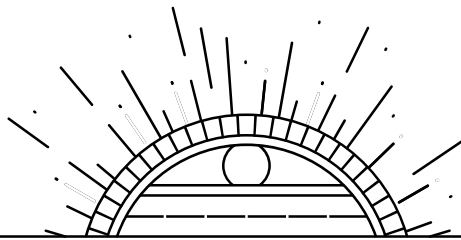
**SAILOR JERRY SPICED RUM 14**

**BACARDI 14**

**BUNDABERG RUM 14**

**BLACK BOTTLE BRANDY 14**

**ALL SERVED WITH YOUR CHOICE OF MIXER  
SODA/TONIC/COLA/GINGER ALE/LEMONADE**



# TEQUILA & MEZCAL TASTING

**TO FULLY APPRECIATE THE COMPLEXITIES  
AND SUBTLETIES OF THIS MEXICAN ICON  
CHIDO HAS CURATED A SELECTION OF  
TEQUILA AND MEZCAL FOR OUR GUESTS  
TO EXPERIENCE A TRUE TASTE OF  
MEXICO**

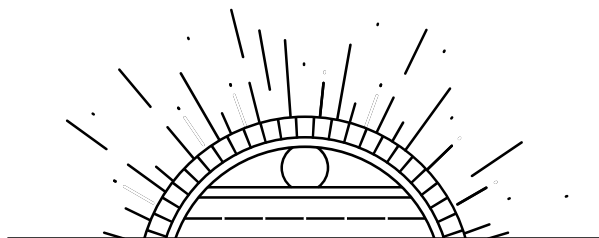
## **TEQUILA & MEZCAL FLIGHT 29**

*Patron Blanco- Monte Alban Mezcal-1800 Anejo'*

**NOT SURE.... ENJOY A TASTE OF CHIDO**

**SEE OUR WAITSTAFF TO VIEW OUR  
EXTENSIVE TEQUILA AND MEZCAL MENU**





# TEQUILA & MEZCAL

## MEZCAL

*Made from the heart of the agave plant called the pina. Unlike tequila which is only made with blue agave, Mezcal is made from over 30 agave varieties predominantly in Oaxaca region. It has a lingering smoky flavour, as the pina is buried under the ground and smoked for 3 days. Mezcal is generally consumed straight, although is equally as versatile as tequila.*

### **CASAMIGOS MEZCAL JOVEN      21**

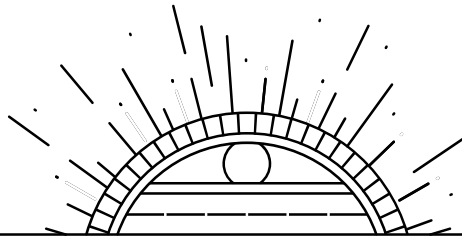
*It has delicate notes of smoke and black pepper that lead to a long silky finish.*

### **BURRITO FIESTERO – MEZCAL JOVEN      17**

*Subtly smokey this mezcal is full bodied with notes of fresh fruit and sweet citrus.*

### **MONTE ALBAN MEZCAL      14**

*tasting notes include smoke, agave, spices, and earthy tones,*



# TEQUILA & MEZCAL

## BLANCO

*The most common type, it's considered unaged, under 60 days old and may be bottled fresh from distillation. Made from the blue agave plant in the state of Jalisco, Mexico. Agave ripens slowly, every eight years or so and then the magic happens with skilled jimadors selecting the finest pinas to distill and bottle or barrel to age.*

### **PATRON BLANCO 15**

*Bright citrus and pepper make this one of the most refreshing Tequilas.*

### **DON JULIO BLANCO 15**

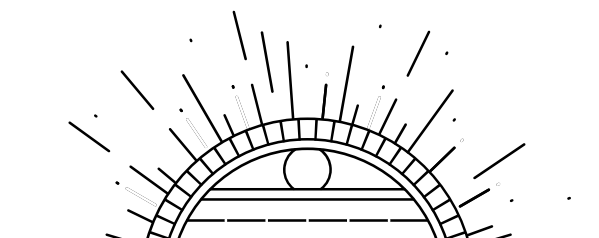
*A pure unaged agave with hints of citrus- lemon, lime and grapefruit*

### **CASAMIGOS BLANCO 15**

*small batch, ultra-premium 100% Blue Weber agave tequila. The taste is crisp and clean with hints of vanilla, citrus and sweet agave.*

### **1800 COCONUT BLANCO 14**

*Signature double-distilled 1800 Silver Tequila infused with natural, ripe coconut.*



# TEQUILA & MEZCAL

## REPOSADO

*Aged from two months up to a year in oak barrels  
Reposado tequila balance distinct oaky & smoky flavours  
with the familiar agave, citrus, pepper & spice*

### **PATRON REPOSADO 17**

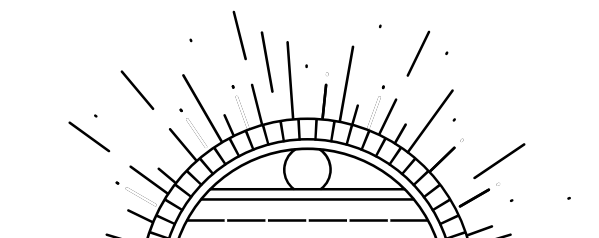
*Ultra premium tequila aged for at least four months in American whisky barrels to create a smooth, clean taste with a hint of oak notes, citrus, fruit & honey with a light floral and vanilla finish*

### **DON JULIO REPOSADO 17**

*aged for eight months in American white oak barrels  
Aroma of lemon citrus notes & spice layers with ripe stone-fruit.  
Soft & elegant palate of dark chocolate, vanilla and cinnamon*

### **HERRADURRA REPOSADO 18**

*Agave hearts roasted in traditional clay ovens, and fermented using only wild yeasts, Herradura is aged for 11 months after distillation to allow flavours to mature. Fruity agave with really nice spice notes. A cinnamon punch at the end to go with the fruity sweetness*



# TEQUILA & MEZCAL

## ANEJO

*Traditionally aged in american, french or european oak barrels for a minimum of one year up to three years. Known for its deep golden hue, anejo showcases not only the flavour of agave but takes the flavour profile to a whole new level, the true premium sipping tequila.*

**DON JULIO ANEJO 1942 39**

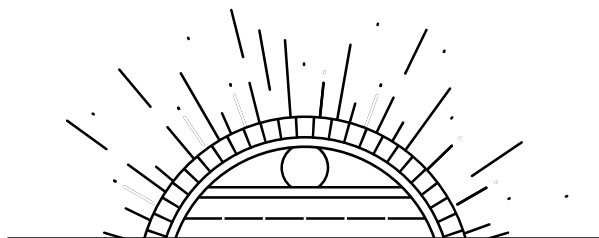
*Spends at least two and a half years ageing, and only 3 barrels are ever made in each distilling cycle, imparting a smoothness and complexity of flavours- a symphony of vanilla, caramel, and chocolate notes.*

**CENOTE ANEJO 23**

*Crafted with 100% blue agave celebrating the spectacular limestone cenotes of the Yucatan peninsula. Vanilla & sweet spices upfront with a hint of baked agave and smokiness like an elite scotch.*

**1800 ANEJO 20**

*Rich, smooth, well rounded tequila with an oaky vanilla aroma, nutty toffee flavour and peppery spice finish. Distilled with premium 100% Weber blue agave and aged in new french and american oak barrels.*



# TEQUILA & MEZCAL

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