

# CALIFORNIA REPUBLIC

## MARGARITAS

### Classica Margarita \$16.9

El Jimador tequila, triple sec liqueur, fresh lime juice

### Tommy's Margarita \$14.9

El Jimador tequila, agave syrup, fresh lime juice

### Jalapeño Margarita \$16.9

Jalapeño chilli infused tequila, fresh lime juice, organic agave syrup

### Watermelon & Lime Margarita \$17.9

El Jimador tequila, organic agave syrup, fresh lime, freshly squeezed watermelon juice

### Minty Pineapple Margarita \$17.9

El Jimador tequila, pineapple juice, mint, agave syrup, fresh lime juice

### Grapefruit Margarita \$17.9

El Jimador tequila, grapefruit juice, agave syrup, fresh lime juice

### Mango Nectar Margarita \$17.9

El Jimador tequila, mango and nectar juice, agave syrup, fresh lime juice

### Pomegranate Margarita \$17.9

El Jimador tequila, pomegranate juice, agave syrup, fresh lime juice

### Coconut Margarita \$17.9

1800 coconut tequila, agave syrup, fresh lime juice

### Lychee Margarita \$17.9

El Jimador tequila, Soho lychee liqueur, fresh lime juice

### The Cali Rep's One \$17.9

Jalapeño chilli infused tequila, organic agave syrup, fresh lime, freshly squeezed watermelon juice

### Mezcalita \$18.9

Mezcal, triple sec liqueur, fresh lime juice

Upgrade to El Jimador Anejo \$3

Upgrade to Herradura \$5

Add a shot to your Margarita \$5

## MARGARITA SLUSHIES

Classic \$17.9	Tommy's \$15.9
Watermelon \$18.9	Lychee \$18.9
Pineapple \$18.9	Grapefruit \$18.9
Mango \$18.9	Coconut \$18.9
Pomegranate \$18.9	

## MOCKTAIL SLUSHIES

\$12.9

## COCKTAILS

### Mezcal Y Tonic \$12.9

Mezcal, tonic water, fresh orange

### Mexpresso Martini \$18.9

Vodka, Cafe Patron XO, espresso and simple syrup

### Old Fashioned \$19.9

Maker's Mark bourbon, angostura bitters, simple syrup, orange peel

### Tequila Old Fashioned \$19.9

Aged Anejo tequila, angostura bitters, simple syrup, orange peel

### Kentucky Mule \$18.9

Bourbon, fresh lime juice, ginger beer

### Mezcal Mule \$18.9

Mezcal, fresh lime juice, ginger beer

### Mojito \$17.9

Rum, fresh lime, mint, simple syrup, soda

### Caipiroska \$17.9

Vodka, fresh lime, simple syrup

### Aperol Spritz \$16.9

Aperol, prosecco, soda, fresh orange

### Manhattan \$19.9

Rye Whiskey, sweet vermouth, cherry

### Negroni \$19.9

Gin, Campari, Sweet Vermouth, fresh orange

Classic Cocktails available upon request at the bar

## SPIRITS

### El Jimador Tequila Blanco \$9

### El Jimador Tequila Reposado \$9

### El Jimador Tequila Añejo \$10

### Jim Bean Bourbon \$9

### Jack Daniels Tennessee Whiskey \$9

### Monte Alban Mezcal \$9

### Maker's Mark Bourbon \$9

### Bacardi \$9

### Herradura Tequila Plata \$10

### Cafe Patron XO \$12

### 1800 Coconut Tequila \$12

### Grey Goose Vodka \$12

### Gordon's Dry Gin \$9

### Bundaberg Original Rum \$9

## MOCKTAILS

### Minty Lychee Refresher \$12.9

Lychee juice, mint leaves, fresh lime juice, agave syrup, soda water

### Watermelon and Lime \$12.9

Fresh Watermelon juice, apple juice, agave syrup, fresh lime

### Virgin Mex Mojito \$12.9

Fresh lime, mint, agave syrup, soda

## BEERS ON TAP (425ml)

### Cerveza Modus Brewing \$11

### Stone & Wood Pacific Ale \$11

## BEERS

### Pacifico \$9.9

### Corona \$9.9

### Dos Equis \$9.5

### 4 Pines Pale Ale \$10

### Asahi \$10

### Beaches Brewery \$10

### Negra Modelo \$11

### Modus Sonic Prayer IPA \$11

### Sierra Nevada Pale \$11

### Balter XPA \$13

### Heaps Normal quiet XPA \$9

Less than 0.5% ABV

### Cider \$10

### Light Beer \$8.9

### Alcohol free \$8.9

## SOFT DRINKS

### Coke \$4.9

### Coke Zero \$4.9

### Lemonade \$4.9

### Pink Lemonade \$4.9

### Kombucha \$5.9

### Ginger Beer \$5.9

### Lemon Lime Bitters \$5.9

### Tonic water \$4.9

### Agave and Lime Soda \$4.9

## JUICES

### Orange \$4.9

### Apple \$4.9

### Pineapple \$4.9

### Grapefruit \$5.9

### Mango Nectar \$5.9

### Fresh Watermelon Juice \$7.9

## WHITE WINE

### Bare Winemakers Chardonnay \$9.9/\$44

South Australia - Australia

### Twin Island Sauvignon Blanc \$10.9/46

Marlborough - New Zealand

### Hare & Tortoise Pinot Gris \$10.9/44

Victoria - Australia

### Woods Crampton Riesling \$44

Eden Valley - Australia

### Brokenwood 8 Rows Sauvignon Blanc Semillon \$49

Hunter Valley - Australia

### Scarborough Chardonnay \$59

Hunter Valley - Australia

## ROSÉ

### La Vielle Ferme \$10.9/\$44 France

## SPARKLING

### Veuve D'Argent Brut \$11.9/48 France

### La Riva Dei Fratti Prosecco \$11.9/48 Italy

## RED WINE

### Potting Shed Cabernet Sauvignon \$9.9/\$44(VG)

Australia

### Bleasdale Bremerview Shiraz \$10.9/48

South Australia - Australia

### Alamos Malbec \$10.9/\$46

Mendoza - Argentina

### St. Clair Pinot Noir \$11.9/\$48

Marlborough - New Zealand

### Yalumba The Cigar Cabernet Sauvignon \$62

Coonawarra - Australia

### Jim Barry Lodge Hill Shiraz \$59

Clare Valley - Australia

### Pedroncelli Zinfandel \$79

Sonoma California - USA

## DESSERTS

### Mango Sorbet (VG) \$7.9

2 scoops of mango sorbet with mint

### Passionfruit Cheesecake \$15.9

Slice of passionfruit cheesecake with lemon curd sauce wiped cream, lime tulie

### Affogato \$15.9

Vanilla bean ice cream, espresso and Frangelico or Baileys

### Double Chocolate Brownie \$14.9

Warm chocolate brownie, hot chocolate fudge and vanilla bean ice cream

### Churros \$12.9

3 churros dusted with cinnamon-sugar served with hot chocolate sauce

### Sopapilla (VG) \$12.9

Fried flour tortillas dusted with cinnamon-sugar and agave syrup (Add vanilla bean ice cream \$3)

### Kids Ice Cream \$7.9

Two scoops of vanilla bean ice cream (Add chocolate sauce \$3)