

# CHIDO CANTINA DRINKS MENU

CHIDO CANTINA PRACTICES RESPONSIBLE SERVICE OF  
ALCOHOL

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



# MOCKTAILS

## **FLAMINGO SOUR 14**

*lyres flamingo rosso, watermelon, grapefruit, lime, seasalt, aquafaba*

## **FLOWER POWER 14**

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

# COLD DRINKS

## **SAN PELLEGRINO 10**

*sparkling water 750ml*

## **JARRITOS MEXICAN SODA 7.50**

*lime, guava, pineapple, cola, mandarin*

## **BUNDABERG SODAS 7.50**

*ginger beer, lemon lime bitters*

## **SOFT DRINK CANS 5**

*coke, coke zero, schweppes lemonade, schweppes solo*

## **SCHWEPPE MIXERS 6**

*dry ginger ale, tonic, soda*

## **POPPER JUICES 4.50**

*apple, orange, tropical*



# FROZEN DAQUIRI

**FROZEN TASTING FLIGHT 25**

*Not sure... enjoy a taste of Chido- your choice, any 3*

**MARGARITA FROZEN 18**

**MANGO FROZEN 18**

**STRAWBERRY FROZEN 18**

**HAPPY HOUR \$10 DAQUIRIS  
EVERY DAY 5-6PM**





# COCKTAILS

## **CHIDO SANGRIA GLASS 21/JUG 44**

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

## **CLASSIC MARGARITA 21**

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

## **CHILLI MARGARITA 21**

*altos tequila blanco, habanero, lime, agave, sea salt*

## **COCONUT MARGARITA 23**

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

## **MEZCAL MARGARITA 23**

*scorpion mezcal, watermelon, chilli, lime, agave, sea salt*

## **PINEAPPLE MARGARITA 23**

*1800 coconut tequila, pineapple vok, lime & pineapple juice,  
sea salt*

## **TOUCAN PUNCH 23**

*1800 coconut tequila, pineapple, ginger, cinnamon, lime,  
aquafaba*



# COCKTAILS

## **MANGO PASSION SOUR 23**

*bacardi, passionfruit, mango, lime, sugar syrup, aquafaba*

## **LILY PILLY SOUR 23**

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

## **APEROL SPRITZ 21**

*aperol aperitif, prosecco, club soda, orange*

## **CLASSIC MOJITO 22**

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

## **PASSION MOJITO 22**

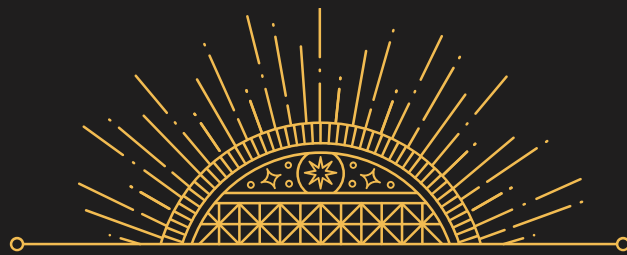
*bacardi, lime juice, sugar syrup, passionfruit, mint, soda*

## **LYCHEE MARTINI 23**

*vodka, vermouth, lychee, lime*

## **ESPRESSO MARTINI 23**

*vodka, kahlua, espresso, sugar syrup, aquafaba*



## TAP BEER

**7 MILE CALI CREAM 4.5%**

*schooner 12 pint 15*

**7 MILE AMERICAN PALE 5.5%**

*schooner 12 pint 15*

## MEXICAN

**CORONA 4.6% 10**

## STONE & WOOD

**GREEN COAST LAGER 3.5% 10**

**PACIFIC ALE 4.4% 12**

**LITTLE DRAGON GINGER BEER 4% 13**



# YULLIS BREWS

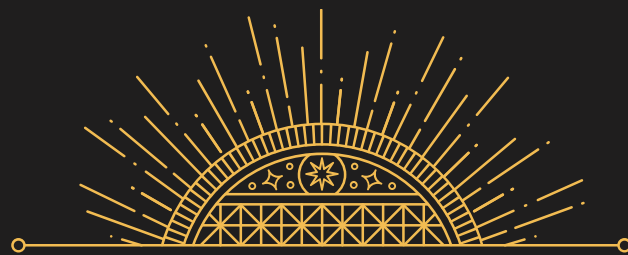
**SEABASS LAGER 4.2% 13**  
**MARGO DRY APPLE CIDER 5% 13**

# TOOHEYS

**TOOHEYS NEW 4.6 % 10**

# NON ALCOHOL BEERS

**HIATUS PACIFIC ALE 10**  
**MORNINGTON PENINSULA PALE 10**



# WINE LIST

## GOLDEN HOUR WINE SPECIALS

HOUSE WHITE- SEMILLON- SAV BLANC G/ 9

HOUSE RED- SHIRAZ G/ 9

HOUSE ROSE G/ 9

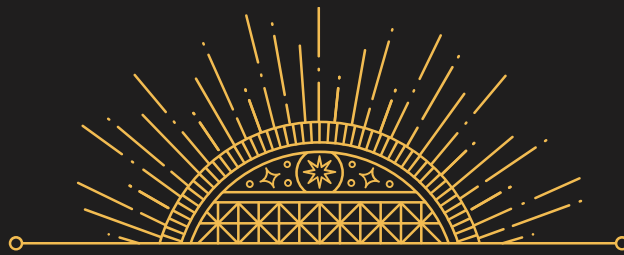
## WHITE WINE

**2023 RESCHKE SAV BLANC- LIMESTONE COAST SA**  
G/ 14 B/ 55

*Youthful + vibrant perfum of vineyards, fragrant pear, white florals  
+ passionfruit characters*

**2022 RESCHKE PINOT GRIS- LIMESTONE COAST SA**  
G/ 14 B/55

*Crisp + fresh w/a rounded mid palate fruit driven wine  
w/abundant pear, peach characters*



# WHITE WINE

## **2022 TREAD SOFTLY CHARDONNAY- SA G/16 B/59**

*Lighter frame of chardonnay w/flavourful aromas of citrus + subtle oak, the palate is vibrant w/white stone fruits + lime*

## **I CASTELLI ITALIAN PINOT GRIGIO- VENETO NORTHERN ITALY - G/16 B/59**

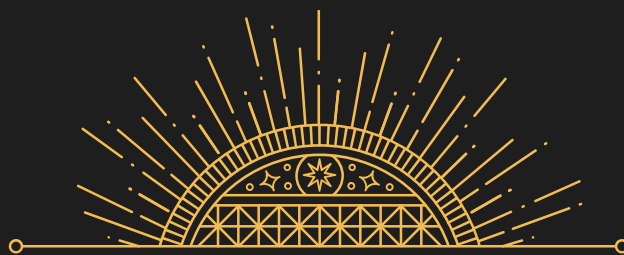
*Made to be lighter and crisper – think freshly cut pear, apple, citrus, and the faintest hint of spice.*

## **2020 ZINNIA FRENCH ROSÉ, FRANCE G/16 B/59**

*Filled w/lively summer fruits + delicate flavours that pair well with an entree*

## **BROWN BROTHERS PROSECCO -KING VALLEY VIC G/ 14 B/55**

*Lifted, vibrant aromas + a coarse palate texture w/light flavour which is young and simple*



# RED WINE

**2022 RESCHKE PINOT NOIR -LIMESTONE COAST SA**  
**G/14 B/55**

*Medium bodied wine, balanced between acidity and tannins elegant aromas of cherry + raspberry*

**2020 RESCHKE SHIRAZ- LIMESTONE COAST SA**  
**G/14 B/55**

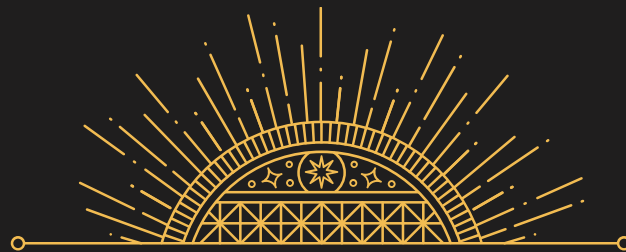
*Intense dark red fruits, spice + subtle oak taste*

**2020 RESCHKE CAB SAV- LIMESTONE COAST SA**  
**G/14 B/55**

*Vibrant fruit driven wine, abundant rich round palate w/hints of oak*

**2021 RESCHKE MERLOT- LIMESTONE COAST SA**  
**G/14 B/55**

*Medium - full bodied wine, aroma of blackcurrant lengthens the palate that showcases red plum, black cherry, subtle hints of mocha*



# SPIRITS

**MAKERS MARK BOURBON WHISKEY 14**

**JAMESON'S IRISH WHISKEY 14**

**JACK DANIELS WHISKEY 14**

**BROOKIES DRY GIN 14**

**WINDING ROAD CITRUS & SEA GIN 14**

**BYRON BAY SPIRITS CO GIN 14**

**BYRON BAY SPIRITS CO VODKA 14**

**SAILOR JERRY SPICED RUM 14**

**BACARDI 14**

**BUNDABERG RUM 14**

**BLACK BOTTLE BRANDY 14**

**KAHLUA 14**

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



# TEQUILA & MEZCAL TASTING

TO FULLY APPRECIATE THE COMPLEXITIES AND  
SUBTLITIES OF THIS MEXICAN ICON CHIDO HAS  
CURATED A SELECTION OF TEQUILA AND MEZCAL  
TO EXPERIENCE A TRUE TASTE OF MEXICO.

## **Tequila & Mezcal flight 29**

*Patron Blanco-Scorpion Mezcal Reposado-1800 Anejo'*





# 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 2 months up to a year in oak barrels.*

*Reposado tequila often balance distinct oaky and smoky flavours with the familiar agave, citrus, pepper and spice.*

### **PATRON REPOSADO 17**

*Ultra-premium tequila aged for at least 4 months in American whiskey barrels to create a smooth, clean taste with a hint of oak notes, fruit, citrus and honey with a light floral and vanilla finish*

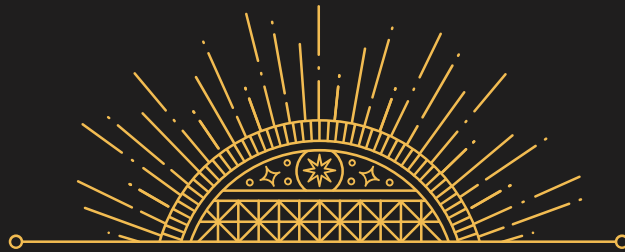
### **DON JULIO REPOSADO 17**

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

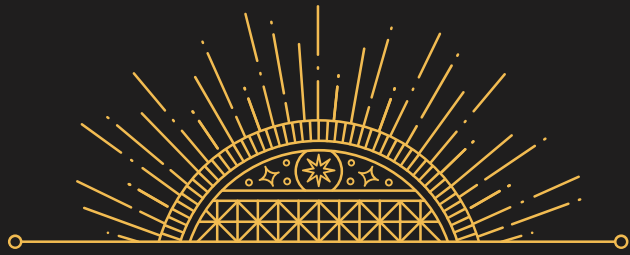
*Spends at least two and a half years ageing, and only 3 barrels are ever made in each distilling cycle, imparting a smoothness and complexity of flavours- a symphony of vanilla, caramel, and chocolate notes.*

**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

## 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**

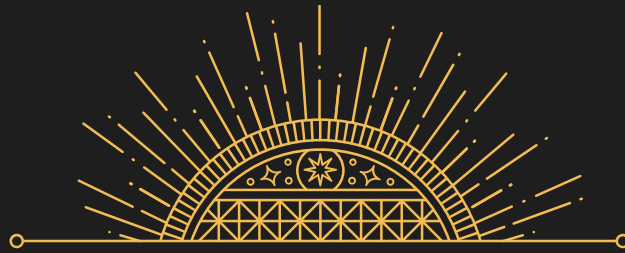
*It has delicate notes of smoke and black pepper that lead to a long silky finish.*

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

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

### **VIDA MEZCAL      14**

*Aromas of tropical fruit with hints of spice. On the palate, there is a creamy texture with floral notes, green herbs, and poblano peppers.*



# TEQUILA & MEZCAL

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### **DON JUAN ESCOBAR MEZCAL 15**

*High quality Mezcal made from 100% Agave complete with 2 worms which some believe to be an aphrodisiac. Nice aroma, hint of pineapple and Smokey tones, quite sweet*

### **MONTE ALBAN MEZCAL 15**

*Intensely smoky, spicy, earthy with "the fabled 'GUSANO' worm in every bottle*