

BEER

CANS

XXXX Gold	5
Tecate	7
Burleigh Mid Tide	8
Burleigh Blonde	8

BOTTLES

Great Northern	7
Sol	8
Dos Equis Lager	8
Negra Modelo	8
Corona	9
Pacifico	9
Twisted Palm Pale Ale	9
Somersby Cider	9
Shout the Kitchen a Round of Beers	9

— ASK OUR STAFF ABOUT TODAY'S
FEATURED BEERS —

TAG US ON YOUR SOCIALS!

*Don't forget to tag your pics so your
foodie friends know what's up with
FNQ's tastiest Mexican!*



#themexicanpd



@themexicanpd

WINE

WHITE & BUBBLES

	GLASS	BOTTLE
Step x Step	8	30
CHARDONNAY (SA, AUST)		
Yealands 'Petal & Stem'	10	38
PINOT GRIS (MARLBOROUGH, NZ)		
Yealands 'Petal & Stem'	10	38
ROSE (MARLBOROUGH, NZ)		
Finca Constancia	9	35
VERDEJO SAUVIGNON (TOLEDO, SPAIN)		
Pertaringa 'Scarecrow'		45
SAUVIGNON BLANC (ADELAIDE HILLS, SA)		
Yellowglen 'Yellow Piccolo'		11
SPARKLING (SMYTHESDALE, VIC)		
Veuve D'Argent		44
BRUT (LOIRE VALLEY, FRANCE)		

RED

	GLASS	BOTTLE
Step x Step	8	30
CABERNET SAUVIGNON (SA, AUST)		
McPherson	8	30
SHIRAZ (VICTORIA, AUST)		
Finca Constancia	9	35
TEMPRANILLO (TOLEDO, SPAIN)		
Viñas Del Vero		40
GARNACHA SYRAH (SOMONTANO, SPAIN)		
Wise Guys		55
PINOT NOIR (YARRA VALLEY, VIC)		

COCKTAILS

Classic Margarita 16

Blend it or Shake it. Salt it or Don't.
EL JIMADOR + COINTREAU + LIME

Mini Margarita 12

Take it easy with this little baby.
EL JIMADOR + COINTREAU + LIME

Turnt Up Margaritas 18

Get wild a new spin on the always excellent, Margarita.

- TICKLED PINK
"A dash of red wine never hurt anyone"
SHAKEN WITH EGG WHITE
+ TOPPED WITH CAB SAV
- COOL AS A CUCUMBER
But hot like Summer in Port Douglas
JALAPENO, CUCUMBER + TEQUILA
- HERBAL REMEDY
Chilled out, green tropical vibes
PINEAPPLE, CORIANDER + TEQUILA

Bloody Bar

Choose your favourite Lady with all the bloody essentials!

- MARY VODKA 16
- MARGARET GIN 16
- MARIA TEQUILA 16
- MICHALADA HOUSE MIX W/ CAN OF TECATE. 10

Sours 16

The perfect balance of sweet, sour and tipsy.

- JIM BEAM OR • JAMESON
- OR • FRATELLO HAZELNUT
- OR • LEMON + EGG WHITE + BITTERS

That Mezcal Julep. 19

VIDA BLANCO + CANTON GINGER + MINT + SUGAR

Watermelon Daiquiri 18

BACARDI + PASTÈQUE + LIME + ORANGE BITTERS

Gin Blossom 18

TANQUERAY + ELDERFLOWER + LEMON
+ CHARTREUSE RINSE

Hibiscus Tea 17

VODKA + LEMONCELLO + HIBISCUS + GREEN TEA

Sangria Jugs 25

- RED OR • WHITE
- LICOR 43 + VODKA + FRUIT

Just a glass? 10

Hold the Booze 8

- VIRGIN BLOODY MARY
- VIRGIN MARGARITA
- FROZEN MINT LEMONADE
- CHOCOLATE WHIP
- THE PINEAPPLE PALOMA

LIQUID DESSERTS

Mayan Milkshake 17

A Mug of Blended boozy, chocolaty, creamy delight

EL JIMADOR + CHOCOLATE + WHIP

Coco Loco 17

"If you like Piña Coladas"

1800 COCONUT TEQUILA + PINEAPPLE
+ SLUSHIE GOODNESS

Patrón Espresso Martini 17

Your espresso martini just got a little classier

CHOOSE YOUR TEQUILA

- PATRÓN XO CAFE
- PATRÓN XO INCENDIO CHILI CHOCOLATE

TEQUILA

Made with 100% Blue agave, complying with Mexican denomination of origin - usually from Jalisco. Cacti matures for 8 years before harvest, baked for 3 days to extract nectar - then fermented & distilled to make TEQUILA!

Blanco Tequilas

Typically unaged young tequilas with a bright, zesty flavour.

• ESPOLON	8
• TROMBA	9
• HERRADURA	10
• AVION	12
• PATRÓN	13
• DON JULIO	12
• SIETE LEGUAS	12
• MILAGRO	15

Reposado Tequilas

Aged between 2 - 12 months in oak barrels to allow flavours to develop and soften. Expect light earthiness, vanilla & oak.

• EL JIMADOR	8
• BLU	8
• ESPOLON	9
• TROMBA	11
• HERRADURA	11
• AVION	13
• PATRÓN	14
• DON JULIO	13
• SIETE LEGUAS	15
• MILAGRO	17

Añejo Tequilas

Aged for at least 12 months. Ideal for sipping. Expect hints of caramel, tobacco and/or leather flavours. Served in sherry glasses to showcase their refined flavours.

• TROMBA	13
• HERRADURA	12
• AVION	16
• PATRÓN	15
• DON JULIO	15
• SIETE LEGUAS	18
• MILAGRO	19

Flavoured Tequilas

• PATRÓN XO CAFÉ	10
• AVION ESPRESSO	10
• 1800 COCONUT	10
• THE MEXICAN'S OWN HOUSE INFUSED EL JIMADOR	5

Fancy Margarita

• CHOOSE YOUR TEQUILA	+8
+ MAKE IT A MARGARITA	



MEZCAL

Made from agave cactus (200+ varieties), each Mezcal has its own flavour and typically originates from Oaxaca in Mexico. Mainly produced by hand, with complex, smoky, rich flavours.

• DON JUAN ESCOBAR	9
• VIDA	10
• ILLEGAL JOVEN	10
• DEL MAGUEY	10
• BURRITO FIESTERO	11
• ILLEGAL REPOSADO	14
• ILLEGAL ANEJO	20

