

Hot Tamale

tacos & tequila

Cerveza / Beer

INTERNATIONAL

Corona Bucket, 4 Beers	\$26
Pacifico Bucket, 4 Beers	\$26
Aguila Bucket, 4 Beers	\$28
Corona, Mexico	\$ 7.5
Pacifico, Mexico	\$ 7.5
Negra Modelo, Mexico	\$ 7.5
Dos Equis, Mexico	\$ 7.5
Sol, Mexico	\$ 7.5
Aguila, Colombia	\$ 7.5
Estrella, Spain	\$ 8
Miller Genuine Draft, USA	\$ 8
Day of the Dead Blonde Ale	\$ 8.5

DRAUGHT BEER

Carlton Draught	\$7.5
Carlton Mid	\$6
Carlton Dry	\$7.5
Bulmers Cider	\$8

OTHER BEERS

XXXX Gold	\$6
Cascade Premium Light	\$5.5
Hahn Super Dry	\$7.5
Coopers Pale Ale	\$7.5
Michelada	\$8.5
(Corona, worcestershire, tabasco, lime & Salt)	

Sangria

RUBY ROJO

Medium bodied fruity red wine, valencia orange and lime sangria

G / Jug
\$8.50/ \$30

TROPICAL BLANCO

Sparkling white wine, passionfruit & lime sangria

\$8.50/ \$30

Spirits

TEQUILA

Jose Cuervo Tradicional Reposado	\$7.5
Jose Cuervo Tradicional Silver	\$7.5
El Jimador Blanco	\$7.5
El Jimador Reposado	\$7.5
El Jimador Añejo	\$8

GIN

Tanqueray London Dry Gin	\$7.5
West Winds 'The Sabre' Gin	\$8.5

VODKA

Finlandia Vodka	\$7.5
Belvedere Vodka	\$8.5

BOURBON WHISKEY

Evan Williams Kentucky Whiskey	\$7.5
Jack Daniels Tennessee Whiskey	\$8

RUM

Bundaberg Rum	\$7.5
Bacardi Rum	\$7.5
Kraken Spiced Rum	\$9

SCOTCH WHISKY

Johnnie Walker Red Label	\$7.5
Glen Grant Single Malt Scotch	\$8

OTHER SPIRITS

Kahlua Coffee Liqueur	\$7
Malibu Coconut Rum	\$7.5
Midori Melon Liqueur	\$7.5
Canadian Club Whisky	\$7.5
Cointreau Orange Liqueur	\$8
Campari	\$7.5

LOCO AFTERNOONS 4PM - 6PM DAILY

MARGARITAS

	G / Jug
TOMMYS MARGARITA	\$15/ \$50
<i>jose cuervo tradicional reposado, squeezed lime & agave nectar</i>	
FROZEN TOMMYS	\$15/ \$50
<i>jose cuervo tradicional reposado, squeezed lime & agave nectar</i>	
PASSIONFRUIT MARGARITA	\$15/ \$50
<i>house made passionfruit puree, jose cuervo reposado tequila, agave nectar & lime juice</i>	
BLUEBERRY & PINEAPPLE MARGARITA	\$16/ \$50
<i>house made blueberry & pineapple puree, reposado tequila, agave nectar & lime juice</i>	
SMOKEY MARGARITA	\$17
<i>del maguey vida mezcal, tradicional reposado, lime & agave nectar</i>	
VIOLETTE MARGARITA	\$15
<i>liqueur de violettes, jose cuervo reposado, lime & agave nectar</i>	
MARGARITA CLASSICO	\$15
<i>jose cuervo reposado, cointreau, lime & agave nectar</i>	
HABANERO MARGARITE	\$15
<i>blanco tequila infused with habanero & jalapeño chilli, lime and agave nectar</i>	
PREMIUM MARGARITAS	\$3
<i>add \$3 to any of the above margarita glasses to change tequila to Don Julio, Herradura, 1800, Ocho or Sierra Milenario</i>	

Cocktails

	G / Jug
PALOMA	\$15/ \$45
<i>1800 blanco, grapefruit soda, lime & salt</i>	
MEXICO MULE	\$13/ \$45
<i>1800 añejo, ginger beer, lime and mint.</i>	
EL DIABLO	\$14/ \$45
<i>jose cuervo reposado, creme de framboise, ginger beer & lime</i>	
DON JAVIER BARTANGA	\$13/ \$40
<i>jose cuervo reposado, coca cola and lime</i>	
DEVILS JUICE	\$15/ \$50
<i>jose cuervo reposado, pomegranate, orange & lime juice infused with jalapeño, & agave nectar</i>	
OLD FASHIONED AGAVE	\$14
<i>1800 añejo, agave nectar, burlesque bitters</i>	
BLOODY JIMADOR	\$16
<i>jose cuervo blanco, lemon juice, tomato juice, worcestershire sauce & tobacco</i>	
NEW YORK SOUR	\$16
<i>ocho blanco, lemon juice, agave nectar, and pinot noir float</i>	
MEZCAL SOUR	\$18
<i>del maguey vida mezcal, lemon juice & agave nectar</i>	
EL PASSION	\$17
<i>jose cuervo blanco, passionfruit pulp, lime juice, brewed passionfruit soda & agave nectar</i>	
TEGRONI	\$13
<i>1800 reposado, sweet vermouh & campari</i>	
MEXICAN MOJITO	\$16
<i>jose cuervo blanco, agave nectar, lime, mint and soda water</i>	

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WINELIST

Sparkling Wine

Seppelt Fleur de Lys, South Eastern Australia	\$7	\$32
Yarra Burn, Vintage Pinot Noir Chardonnay, Upper Yarra Valley, VIC		\$45

White Wine

Wykari Naughty Boy, Riesling, <i>Clare Valley, SA</i>	\$8	\$35
Secret Stone, Pinot Gris, <i>Marlborough, NZ</i>	\$9	\$38
MadFish Pink, Moscato, <i>Margaret River, WA</i>	\$9	\$38
Black Cottage, Sauvignon Blanc, <i>Marlborough, NZ</i>	\$9	\$38
Shaw and Smith, Sauvignon Blanc, <i>Adelaide Hills, SA</i>	\$11	\$45
Stella Bella, Semillon Sauvignon Blanc, <i>Margaret River, WA</i>	\$9	\$40
Glenlofty, Chardonnay, <i>Glenlofty, VIC</i>	\$7.5	\$33

Red Wine

Riposte Pinot Noir, <i>Adelaide Hills, SA</i>	\$9	\$38
Wolf Blass Red Label Grenache Shiraz, <i>South Eastern Australia</i>	\$6.5	\$30
Montevecchio Shiraz, Lagein, Nero d'Avola, <i>Heathcote, VIC</i>		\$40
Glenlofty Shiraz, <i>Glenlofty, VIC</i>	\$7.5	\$34
Littleberry Shiraz, <i>McLaren Vale, SA</i>	\$9	\$38
Schild Estate Cabernet Sauvignon, <i>Barossa, SA</i>	\$8.5	\$36
Maverick Cabernet Merlot Petit Verdot Cabernet Franc, <i>Barossa, SA</i>	\$8	\$34

MOCKTAILS

INNOCENT MOJITO

\$10

fresh lime, mint, sprite, agave nectar

PASSIONFRUIT DREAMING

\$10

passionfruit pulp, fresh lime, soda and agave nectar

NON ALCOHOLIC BEVERAGES

Sparkling Water 750ml	\$7.5	Orange Juice	\$4
		Apple Juice	\$4
Jarritos Limon	\$6.5	Pineapple Juice	\$4
Jarritos Mandarin	\$6.5	Tomato Juice	\$4
Jarritos Guava	\$6.5	Pomegranate Juice	\$6
Jarritos Pineapple	\$6.5		
		Coca Cola	\$4
Bundaberg Ginger Beer	\$5	Coca Cola Zero	\$4
Bundaberg Passionfruit Soda	\$5	Sprite	\$4
Bundaberg Blood Orange Soda	\$5	Lift	\$4
Bundaberg Brewed Lemon	\$5	Dry Ginger Ale	\$4
		Raspberry Lemonade	\$4
Tonic Water	\$5		
Lemon Lime & Bitters	\$4.5	Kids Juice or Soft drink	\$2.50

LOCO AFTERNOONS 4PM - 6PM DAILY

TEQUILA 101

Tequila production began in the 16th century in Mexico's Jalisco region. The Spanish conquistadores had run out of their own booze so adapted the local fermented blue agave beverage, pulque, to create the first tequilas.

The blue agave looks like a massive pineapple. Contrary to popular belief, tequila is not a cactus, it is a succulent. When the plant is between 7 & 12 years old, workers (jimadors) shave off their spiky leaves & then take the fruit, or piña out of the ground. The piña on these blue agaves can weigh between 60 & 120kg. Just imagine a pineapple weighing as much big bloke & this is the average size of a blue agave piña.

The piña is steamed in traditional clay ovens for many hours, usually around 20, to convert the starches in the piña to sugar. Once it has been cooked the piña are ground or shredded to release the juice, which is fermented and distilled, usually twice.

There are two types of tequila, 100% blue agave or tequila mixto. The 100% blue agave is the pure tequila, whereas the mixto only has to contain 51% of real tequila.

At Hot Tamale we only serve the 100% Blue Agave tequila.



TEQUILA FUN FACTS

Real tequila never has a worm in it.

*Tequila helps you lose weight
& also helps lower blood sugars.*

The 1918 flu epidemic led to a tequila boom in Mexico as doctors advised patients to drink tequila, lime and salt as a remedy.

*Scientists have discovered
you can turn tequila
into diamond*

Tequila Flights (3 x 20ml serves)

Want to try some wonderful tequila but don't know where to start. Try one of our flights with recommended tequilas or mezcal. All flights are served with our house made sangrita to compliment the blanco and reposado tequilas.

1800 \$26
Blanco, Reposado & Añejo

Calle 23 \$28
Blanco, Reposado & Añejo

Fortaleza \$32
Blanco, Reposado & Añejo

Herradura \$27
Plata, Reposado & Añejo

Ocho \$30
Blanco, Curado & Añejo

Premium Añejo \$45
Fortaleza, Don Julio 1942, & Jose Cuervo RDLF

Mezcal \$30
Del Maguay Vida, Illegal Joven & Don Escobar

El Jimador \$22
Blanco, Reposado & Añejo

TEQUILA CATEGORIES

Blanco

This is the Blue Agave spirit in its purest form. It is clear and typically un-aged, where the true flavours and 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 ("white") products that are aged for up to 2 months to provide a smoother spirit.

Served in a shot glass with a pomegranate & jalapeño sangrita

Reposado

A *reposado* ("rested") has been aged in oak containers for at least two months. The aging imparts colour and flavour to the tequila, smoothing it out and often adding notes of vanilla, oak, chocolate, coffee, nuts and whiskey to the palate. *Reposado* is the best-selling type of tequila in Mexico.

Served in a shot glass with a pomegranate & jalapeño sangrita

Añejo

An *añejo* ("aged") tequila has been aged in oak barrels for at least one year. *Añejos* have usually traded in much of their agave essence for oaky characteristics after so much time in the barrel. Some argue that an *añejo*, while obviously tequila, more closely resembles a cognac or scotch than it does a blanco. At the same time, they tend to be the most accessible to new tequila drinkers.

Served in a balloon to highlight the wonderful aromas and flavours of these aged tequilas

Extra Añejo

Tequila aged more than 3 years, an "Extra Añejo". Following the same rule as an "Añejo", the distillers must age the spirit in barrels or containers with a maximum capacity of 600 litres. With this extended amount of aging, the Tequila becomes much darker, more of a Mahogany colour, and is so rich that it becomes difficult to distinguish it from other quality aged spirits. These Extra Añejos are extremely smooth and complex.

TEQUILA LIST

Lowland / Valley Tequila

Agave that grows below 6,000' elevation is considered a lowland agave. Agave grown on the lowlands tend to be smaller than the agave that grows on the highlands and because the earth is commonly saturated with a different composite than the land up high, the agave grown in the lowlands tends to be smaller and produce tequila that is herbaceous and earthy.

1800 - 1800 is widely known as the year in which tequila was first successfully aged in wood. Originally known as Cuervo 1800 Tequila, 1800 Tequila was launched in 1975 as a premium sipping tequila. 1800 is owned by the Beckman family, one of the most famous tequila families.

Silver	\$ 9.5
Essential Series	\$10
Reposado	\$ 9.5
Añejo	\$10
Milenio	\$40
Coconut	\$ 9

Alacran Blanco \$11

Arette

Blanco	\$12
Reposado	\$13
Añejo	\$14

Cabo Wabo

Blanco	\$12
Reposado	\$12
Añejo	\$12

Casa Noble

Blanco	\$12
Reposado	\$13
Añejo	\$16

Don Fulano

Blanco	\$14
Reposado	\$15
Añejo	\$16

El Gran Jubilee Blanco \$10

El Jimador - Really good value tequila made by the Herradura at Casa Herradura, Amatitán. Well balance and good example of the three categories.

El Jimador Blanco	\$ 7.5
El Jimador Reposado	\$ 7.5
El Jimador Añejo	\$ 8

Fat Ass Tequila

Blanco	\$11
Reposado	\$12
Añejo	\$14

Fortaleza - One of our personal recommendations. Wonderful tequilas made by fifth generation master distiller Guillermo Sauza using full artisanal methods, including tohona wheel, the same way they were 100 years ago.

Fortaleza Blanco	\$13
Fortaleza Reposado	\$14
Fortaleza Añejo	\$16

Herradura - Founded in 1870. Introduced one of the first reposados in 1874 and the first extra Añejo in 1995. Also is one of the few companies to age their Blanco in oak. Great value for money.

Herradura Plate	\$10
Herradura Reposado	\$11
Herradura Añejo	\$12
Double Barrel Cognac	\$30
Double Barrel Port Cask	\$30
Hacienda del Cristero	\$20
Antiguo	\$13
Gran Imperio	\$12
Seleccion Suprema	\$45

Jose Cuervo - Still a family owned company. Largest producer of Tequila. The first tequila produced by Jose Cuervo was in 1795 after being granted permission from King Carlos IV of Spain to produce Tequila commercially.

There is so much that can be written about this amazing brand and family. Most of all, the 100% agave product we stock are great value. If your after an amazing aged tequila the Reserva de la Familia Añejo is what you are after.

Traditional Blanco	\$ 7.5
Traditional Reposado	\$ 7.5
Reserva de la Familia Platina	\$16
Reserva de la Familia Añejo	\$25

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Joyas De Mexico – Republica Mexicana

Blanco	\$11
Reposado	\$12
Añejo	\$13

KAH SKULL

Blanco	\$14
Reposado	\$15
Añejo	\$16
Los Ultimos Dias	\$25

Los Azulejos

Blanco	\$13
Reposado	\$14
Añejo	\$15

Los Trejos Añejo \$18

Lunazul

Blanco	\$14
Reposado	\$14

Maestro Dobel Diamond Tequila \$16

Porfidio Blanco \$14

Partida

Blanco	\$13
Reposado	\$14
Añejo	\$15

Porfidio Blanco \$14

Reserva Del Senor

Blanco	\$14
Reposado	\$15

Tequila Los Tres Tonos Añejo \$18

Tequila Ambar Añejo \$20

Sauza Tres Generaciones

Reposado	\$15
Añejo	\$15

Sol Dias Añejo \$18

Dos Lunas Reposado \$16

Hornitos Sauza Reposado \$11

Highland / Los Altos Tequila

- Agave grown in the highlands tends to be larger and produce tequila that is sweeter (due to the larger plant/higher sugar content) with a flavour leaning more towards citrus than the herby flavours found in the lowland tequilas.

1921

Blanco	\$15
Reposado	\$15

30-30

Blanco	\$8.5
Reposado	\$9.5
Añejo	\$10

7 Leguas

Blanco	\$14
Reposado	\$15
Añejo	\$18

901 Blanco \$12

Arrogante

Blanco	\$30
Reposado	\$30
Añejo	\$30

Avion

Blanco	\$12
Reposado	\$14
Añejo	\$15

Calle 23

Blanco	\$9
Reposado	\$9.5
Añejo	\$10

Caramba

Silver	\$12
Pink Reposado	\$13
Añejo	\$15

Cazadores

Blanco	\$10
Reposado	\$11
Añejo	\$12

LOCO AFTERNOONS 4PM - 6PM DAILY

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Chamucos

Blanco	\$14
Reposado	\$15
Añejo	\$18

Chaya

Blanco	\$10
Reposado	\$10
Añejo	\$11

Chimayo

Blanco	\$12
Reposado	\$13
Añejo	\$16

Clase Azul

Blanco	\$20
Reposado	\$20

Corazon

Corzo Blanco	\$20
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Don Julio

Blanco	\$10.5
Reposado	\$11.5
Añejo	\$12.5
1942 Añejo	\$20
70th Anniversary Claro	\$25

Don Nacho

Blanco	\$8.5
Reposado	\$8.5
Premium Blanco	\$10
Premium Reposado	\$10
Premium Añejo	\$12

Espolòn

Blanco	\$7.5
Reposado	\$7.5

El Conde Azul

Blanco	\$13
Reposado	\$14
Añejo	\$16

El Tesoro

Blanco	\$12
Reposado	\$12
Añejo	\$15
Platinum	\$18
Paradiso	\$20
70 th Anniversary	\$45

Excellia Añejo	\$15
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Gran Centenario

Plata	\$11
Reposado	\$12
Añejo	\$13
Rosangel	\$13

Herencia Historico 27 de Mayo	\$40
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Hotel California Reposado	\$14
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Hussong Reposado	\$10
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La Certeza

Blanco	\$13
Añejo	\$17

Mañana

Blanco	\$35
Reposado	\$35
Extra Añejo	\$40

Milagro

Blanco	\$8.5
Reposado	\$9.5
Single Barrel Blanco	\$13
Single Barrel Reposado	\$15
Single Barrel Añejo	\$17

Ocho

A 100% agave silver Tequila from the Camarena family, one of the most famous Tequila families (El Tesoro, Tapatio) in conjunction with Tomas Estes. A luscious full textured white Tequila, with beautiful 100% agave flavour integrity.

Curado	\$12
Blanco	\$11
Reposado	\$13
Añejo	\$15
Extra Añejo	\$18
Single Barrel	\$20

Olmecca Altos

Plate	\$11
Reposado	\$12

Origine Blanco	\$8
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Pasion Tequila Blanco Rosas	\$15
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Patrón

Silver	\$12
Reposado	\$14
Añejo	\$15

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Rudo

Blanco	\$20
Reposado	\$20
Añejo	\$20

Sierra Milenario

Blanco	\$10
Reposado	\$11
Extra Añejo	\$12

Tecnico

Blanco	\$20
Reposado	\$20
Añejo	\$20

Tapatio

Blanco	\$11
Blanco 55%	\$14
Reposado	\$12
Añejo	\$15
Excelencia	\$25

Tezon

Blanco	\$14
Reposado	\$14

Tromba Blanco

\$ 8

Tequila Cabeza Blanco

\$ 9

Tequila - Other Regions

Blue agave for tequila use may also be grown in the states of Nayarit, Guanajuato and Michoacan. There are only 2 distilleries currently in business outside Jalisco.

Tamaulipas

Chinaco

Blanco	\$16
Reposado	\$17
Añejo	\$18

Guanajuato

Corralejo Blanco Gran Añejo

\$14
\$17

Tequila-Producing Regions



LOCO AFTERNOONS 4PM - 6PM DAILY

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MEZCAL

Mezcal is actually a generic word that covers a wide range of distilled agave spirits that are made in every Mexican state except Veracruz, Quintana Roo, Campeche and Baja California. It is not a singular product, but should be considered in the plural - mezcals

Technically, all tequilas are mezcals, which were also known as mezcal wines and mezcal brandies before the name tequila became common and replaced mezcal for that one particular type of mezcal. Today they are distinct products, differentiated by production process, place of origin and taste, much the same way rye whiskey and Scotch whisky differ.

Most mezcal is made in Oaxaco state today, although some is also made in Guerrero, Zacatecas, and other states. Mezcal has its own magic and mystery. It retains its traditions as a 'people's drink' - made in tiny operations that have hardly changed over the intervening centuries. Slow to modernise, family run, tiny output, mezcal is still at the heart and soul of ancient Mexico and her traditions. No other spirit in the world comes from such a wide natural and cultural array as do mezcals.

Mezcal can be produced from up to 28 varieties of agave (including blue agave) and is made around the city of Oaxaca. Most mezcals are made from the Espadin agave, although some mezcal producers blend agave varieties to create a distinct flavour.

Mezcal traditionally has a very unique, smoky flavour that makes it fairly easy to distinguish from tequila. It also tends to taste sweeter, or richer, than tequila. Some mezcal producers have adopted production processes similar to tequila, and the resulting mezcal has flavour profile similar to tequila.

When tequila is made, the agave head is baked or steamed in an above-ground oven. This began in the late 19th century. Mezcal producers, however, often follow the traditional method of using in-ground pits. The agave piñas are roasted or grilled over hot rocks in a cone-shaped pit. A fire is started and burns for about 24 hours to heat the stones that line the pit. The agave heads are put into the pit and then covered with moist agave fiber that is left over from the fermentation process. A layer of agave leaves or woven palm leaves cover the fibers and the agave heads are left to cook for two to three days.

Alipus

San Baltazar	\$16
San Juan	\$16
Sn Andres	\$16

Del Maguey

Del Maguey is a wonderful mezcal, 100% certified organic, produced the original handcrafted way. Through deep cultural relationships with Zapotec Mexican Indian producers in the remote villages of Oaxaca, Mexico, Del Maguey harnesses ancient, original organic processes which creates its own unique, rich, sweet and smoky character.

Creme De Mezcal	\$10.5
Vida	\$11
Minero	\$14
San Luis Del Rios	\$14
Santo Domingo Albarradus	\$14
Tobala 100% Wild	\$20

Illegal

Joven	\$11
Reposado	\$12
Añejo	\$16

Marca Negra Espadin

\$20

Alacran Mezcal

\$12

Cha Cha Cha Joven

\$14

Zignum

Platinum	\$14
Reposado	\$15
Añejo	\$16

Authentico Reserva de Don Chuy

\$13

El Zacatecano Reposado

\$14

Don Juan Escobar

\$12

Scorpion Reposado Mezcal

\$11

Los Danzantes

Blanco	\$14
Reposado	\$16

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Mina Real Reposado \$15

Gusano Rojo \$13

Monte Alban \$8

Ven a Mi Mezcal \$25

Wahaka Reposado \$20

Enmascarado

Enmascarado 45.2 \$18

Enmascarado 54.5 \$22

Sotol

Hacienda De Chihuahua

Silver \$13

Reposado \$15

Añejo \$18

Raicilla

La Venenosa Raicilla

Costa \$14

Sierra \$14

Tigre \$14

Sur \$14

Tequila Licores

Agavero \$10

Avion Cafe \$12

Peligroso Cinnamon \$12

Ponchos Cafe \$10

Ponchos Caramel \$10

Patron XO Cafe \$11

Patron XO Cocoa \$11

Tarantula Strawberry Tequila \$10

LOCO Afternoons

4pm – 6pm Daily

\$5 Tacos

\$5 Corona

\$6 Pacifico

\$6 Negra Modelo

\$6 Sangria

\$10 Margaritas

20% off all tequilas

LOCO AFTERNOONS 4PM - 6PM DAILY

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Hot Tamale Hot Tamale tacos & tequila

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