



COCKTAILS

# LOS CÓCTELES



## PROSECCO Y PALETITAS

La Gioiosa Prosecco, Paleta

19



## EL BURRO

Illegal Mezcal Joven, 1800 Coconut Tequila, Campari, Plantation OFTD Rum, Plantation Pineapple Rum, Passionfruit, Agave Syrup, Pineapple Juice, Orange Juice, Lime

28



## MEZCAL NEGRONI

Del Maguey Vida Mezcal, Cynar, Cinzano Rosso, Avena, Aztec Chocolate Bitters

26



## STONE WALL

El Jimador Reposado, Del Maguey Vida Mezcal, Pomegranate Liqueur, Habanero Apple Juice

23





## MEZCAL SUN-RISA

El Jimador Blanco, Del Maguey Vida Mezcal,  
Bitter Orange Juice, Habanero & Hibiscus

22



## MEXPRESSO MARTINI

El Jimador Reposado, Kahlua, Coffee, Agave Syrup

22



## COMO LA FLOR

Illegal Mezcal Joven, Aperol, Agave Syrup,  
Grapefruit Juice, Lime, Habanero Tincture

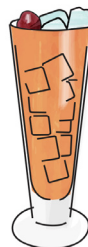
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## EL DIABLO SWIZZLE

Jose Cuervo Tradicional Silver, Cassis, Lime,  
Ginger Beer

22






**\$18**



## **FROZEN STEALTH MARGARITA**



**El Jimador Blanco, St-Germain Elderflower Liqueur,  
Agave Syrup, Lime, Cucumber Purée**





WINE & SPIRITS

# TEQUILA



## 100% Blue Agave

**Tequila made from 100% Blue Agave Plant.  
No other sugars are added during fermentation,  
this results in more flavour and a stronger agave aroma.**

## BLANCO

Unaged to 2 months, expect agave forward, bright citrus  
& green flavours.

El Jimador Blanco	15.3
Jose Cuervo Tradicional Silver	15.8
Don Julio Blanco	17
Herradura Plata Silver	16.8
Calle 23 Blanco	17.8
Sesion Blanco	17.8
Casamigos Blanco	19.8
Patron Silver	21.3
Ocho 8 Blanco	21.3
Fortaleza Blanco	30.3
Patron Gran Platinum	71.3

## REPOSADO



**Meaning rested, aged from 2 to 11 months most commonly in ex-American oak barrels, golden hues lend to notes of caramel, vanilla & citrus.**

<b>El Jimador Reposado</b>	<b>18.8</b>
<b>Herradura Reposado</b>	<b>17.8</b>
<b>Don Julio Reposado</b>	<b>18.8</b>
<b>Casamigos Reposado</b>	<b>19.8</b>
<b>Tromba Tequila Reposado</b>	<b>19.8</b>
<b>Ocho Reposado</b>	<b>20.3</b>
<b>Calle 23 Reposado</b>	<b>21.8</b>
<b>La Gritona Reposado</b>	<b>22.8</b>
<b>Patron Reposado</b>	<b>23.3</b>
<b>Siete Leguas Reposado</b>	<b>23.3</b>
<b>Tequila Blu Reposado</b>	<b>23.3</b>
<b>Dulce Vida Organic Reposado</b>	<b>32.3</b>
<b>Tequila Fortaleza Reposado</b>	<b>32.8</b>
<b>Clase Azul Reposado</b>	<b>65.8</b>

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## AÑEJO

Translating to aged, aged between 12 months & 3 years in oak barrels (under 600 litres) which lend many characteristics to the spirit, think cognac, complex honied notes.

Tres Generaciones Añejo	17.3
Herradura Añejo	18.8
Don Julio Añejo	19.8
Calle 23 Añejo	23.3
Casamigos Añejo	23.3
Tromba Añejo	23.3
Patron Añejo	23.3
Dulce Vida Organic Añejo	28.3
Siete Leguas Añejo	29.3
Jose Cuervo Tequila Reserva de la Familia Añejo	36.3
Don Julio 1942 Añejo	49.3
Herradura Seleccion Suprema Extra Añejo	85.3
Gran Patron Piedra Extra Añejo	78.5
Herradura Legend Añejo	38.3

## OTHERS

1800 Tequila Coconut	17
Patron Tequila XO Cafe	21.3



# MEZCAL



## 100% Artesanal Mezcal

**Despite the two spirits coming from the same plant, tequila and mezcal can be like night and day. Mezcal is more smokey, herbaceous, spicy and savoury than tequila as the agaves are roasted underground (rather than cooked in an oven).**

## JALISCO

Raicilla de Costa las Perlas (Amarillo and Verde)	24.8
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## OAXACA

**Commonly espadin based, celebrating the central mezcal power house of Mexico.**

Del Maguey Vida Mezcal	19.8
Illegal Mezcal Joven	19.8
Gracias A Dios Espadin	20.8
Alipus San Luis Blanco	21.8
Madre Mezcal Ensemble	22.3
Casamigos Mezcal	23.3
Del Maguey Chichicapa	26.3
Los Agaves Cupreata & Espadin Joven	25.8
Los Siete Misterios Espadin Cuishe	33.8



100% Artesanal Mezcal



## AGED

Mezcal rested in oak casks.

Illegal Reposado Mezcal	23.3
Don Amado Reposado Mezcal	25.8
Don Amado Añejo Mezcal	29.8
Illegal Añejo Mezcal	35

## PECHUGA

Translating as breast, spices & protein are added during the second distillation to create a rich spiced profile.

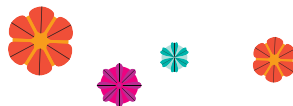
El Jolgorio Pechuga	42.8
Los Siete Misterios Pechuga	50.8

## MEZCAL CREMA

Full strength mezcal lengthened with agave nectar.

Del Maguey Crema de Mezcal	18.8
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# SPIRITS



## VODKA

Smirnoff Red	12.8
Belvedere	17.8
Grey Goose	19.8

## GIN

Gordon's	12.8
Hendrick's	16.8
Malfy Pink Grapefruit	17.8
Four Pillars Bloody Shiraz	19.8

## RUM

Bundaberg Rum UP	13
Bacardi	13.8
Captain Morgan Spiced	15
Plantation OFTD 'Artisanal' Rum	21.8



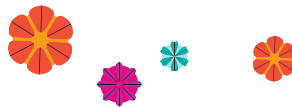
## SCOTCH

Johnnie Walker Red	12.8
Monkey Shoulder	15.3
Chivas 13yo Tequila Cask Finish	17.8
Ardbeg 10yo	18

## BOURBON/WHISKEY

George Dickel The One No.8	12.8
Canadian Club	14
Jack Daniel's Tennessee	15
Jameson	15.8
Gospel Straight Rye	17.8
Woodford Reserve	17.8
Starward Wine Cask Single Malt	19
Michters Single Barrel Rye	20.8

# WINE



## PROSECCO

**La Gioiosa Prosecco Superiore**

Veneto, Italy

18/85

## WHITE

**Mud House Sauvignon Blanc**

Marlborough, New Zealand

17/72

**Robert Oatley 'Signature Series' Chardonnay**

Margaret River, WA

20/85

## ROSÉ

**Wicks Estate Rosé**

Adelaide Hills, SA

18/75

## RED

**Babich Pinot Noir**

Marlborough, New Zealand

17/72

**Four In Hand Shiraz**

Barossa Valley, SA

20/85

# BEER

## ON TAP

schooner

Great Northern Super Crisp Lager	10.4
Carlton Draught	10.9

## BOTTLE

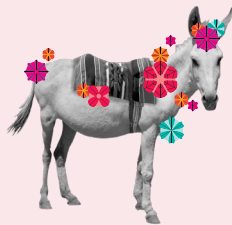
Great Northern Zero Alcohol Free	11.7
Corona	13.7
Stone & Wood Pacific Ale	13.7
Pipsqueak Apple Cider	14.7

## CAN

New Belgium Voodoo Ranger Hazy IPA	13.7
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# SOFTS/WATER/JUICE

<b>Jarritos (MEXICAN SOFT DRINK)</b> Lime, Mandarin, Watermelon	7
<b>Fever Tree Pink Grapefruit Soda</b>	7
<b>Schweppes Bottle 300ml</b> Soda Water, Tonic Water, Dry Ginger Ale	6.8
<b>Soft Drinks by Bottle 300ml</b> Pepsi, Pepsi Max, Lemonade	6.8
<b>Soft Drinks by Glass</b> Pepsi, Pepsi Max, Lemonade, Solo	5
<b>Bundaberg Ginger Beer</b>	7
<b>Red Bull</b>	9
<b>Juice</b> Orange, Apple, Pineapple	5.8
<b>Mount Franklin Water</b>	4.8



## GHOST DONKEY

# Taco

### **CALAMARI TACO | 8**

Soft Tortilla, Fried Calamari, Corn Sambal  
Avocado Purée

### **ARTICHOKE TACO | 8**

Soft Tortilla, Siracha Mayo, Pickled Onion,  
Avocado Purée

### **HANGER STEAK TACO | 10**

Soft Tortilla, Sherry Onion, Cotija Cheese

\*Offer subject to availability and venue capacity. Patrons must be 18+ to consume alcohol and not prohibited from the casino or the Crown Entertainment Complex. Crown practises the responsible service of alcohol. No further discounts apply. Not to be used in conjunction with any other offer. Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practices the responsible service of alcohol.

Crown Melbourne Limited (ABN 46 006 973 262).





FOOD

## FOR THE TABLE

### **GUACAMOLE & TORTILLA CHIPS**

14

### **CHIPS & 3 SALSAS**

Pico de gallo, habanero, tomatillo / 14

### **JALAPEÑO POPPERS**

Agave dip / 15

## **NACHOS**

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### **MOLE CHICKEN**

Poached chicken, Oaxacan mole negro,  
red cabbage, cotija, jalapeño, melted cheese / 23

### **SWEETCORN**

Charred sweetcorn, black garlic crema, cotija, pickled guindilla,  
corn salsa, coriander, melted cheese / 19

## **DESSERT**

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### **CHURROS**

Abuelita chocolate sauce, cinnamon sugar / 12