

SPIRITS

RUM

Bundaberg Rum	\$12
Captain Morgan Spiced	\$12
Bacardi White Rum	\$13
Sailor Jerry Spiced	\$15
Diplomatico Reserva	\$18
Plantation Original Dark	\$14

WHISKEY & BOURBON

Johnnie Walker Red	\$12
Jack Daniels	\$14
Johnnie Walker Black	\$15
Canadian Club	\$13
Jameson	\$15
Bulleit Rye	\$15
Jim Beam Bourbon	\$13
Macallan 12yr	\$19

AGAVE

Casamigos Blanco	\$14
Casamigos Reposado	\$16
Herradura Anejo	\$18
Patron Silver Agave	\$16
Metoro Mezcal	\$15

GIN

Gordons	\$12
Bombay Sapphire	\$14
Hendricks	\$16
Australis Bushfire	\$15
Wolflane Tropical	\$14
Wolflane Davidson Plum	\$16

VODKA

Smirnoff	\$12
Grey Goose	\$16

LIQUEURS

Baileys	\$10	Suntory Midori	\$12
Kahlua	\$12	Disaronno Amaretto	\$13
Chambord	\$14	Licor 43	\$13
Malibu	\$12	Cointreau	\$15
Frangelico	\$12	Aperol	\$10
Campari	\$12		

SOFT DRINKS

Purezza Sparkling Water	
Coke, Coke No Sugar, Fanta, Sprite	\$6
Cascade - Tonic, Dry Ginger Ale, Soda	
Lemon Lime Bitters, Pink Lemonade,	\$7
Bundaberg Ginger beer	

La Mesa

La Mesa is a shared dining experience inspired by the cultural richness and uniqueness of the Latin American culture.

Our beverage list and modern cocktails reflect the unique feel of our restaurant

Thank you for joining us !

HAPPY HOUR

Cocktails \$16



**Tropical
Margarita**



Mai Tai



Aperol Spritz

Wines \$8

De Bortoli Legacy Brut
De Bortoli Pinot Grigio
De Bortoli Legacy Shiraz

Beers \$8

XXXX Gold
Great Northern Super Crisp
Miller's Chill Lime

Everyday: 12:30pm-1:30pm

Tuesday - Saturday: 5:30pm - 6:30pm

BEER & CIDER BOTTLES

XXXX Gold	\$12
Corona	\$14
Great Northern Super Crisp	\$12
Great Northern Original	\$12
Stone And Wood Pacific Ale	\$16
Little Creatures Apple Cider	\$15
Diablo Ginger beer	\$16
Hahn Super Dry Gluten Free	\$13
Miller Chill Lime Beer	\$13
Heineken Zero Non Alcoholic	\$10

LOCAL BEER CANS

Hemingway's 7 th Heaven Tropical Ale	\$15
Hemingway's Pitchfork Betty Pale Ale	\$16

LOW ALCOHOL



12% ABV

Amaretto Sour \$23

Disaronno Amaretto, lime, aquafaba

14% ABV

Montenegro Cobbler \$21

Amaro Montenegro, Dolin dry vermouth, syrup of lavender, lime, cracked pepper



12% ABV

Hugo Spritz \$18

Elderflower liquor, Prosecco, soda, mint

12% ABV

Aperol Spritz \$18

Aperol, Prosecco, Soda



MARGARITAS



If life gives you limes, make Margaritas!

**ALL MARGARITAS ARE \$19
ON WEDNESDAYS**

NO ALCOHOL



Classic Margarita \$25

Casamigos tequila blanco, Cointreau, lime



Pineapple No-jito \$12

Pineapple, lime, mint, soda

Spiced Margarita \$25

Jalapeño-infused Casamigos tequila blanco, Cointreau, lime



Lavender Iced Tea \$14

Syrup of Lavender, House-made iced tea, Dry ginger ale



Tommy's Margarita \$25

Casamigos tequila reposado, agave, lime



Watermelon & Cucumber Cooler \$14

Fresh watermelon, syrup of cucumber, lime,

Tropical Margarita \$21

Casamigos tequila blanco, passionfruit, lychee, lime



NO - Spritz \$16

Lyre's pink gin alternative, Lyre's Italian orange alternative, lime, sugar, soda



Paloma \$25

Casamigos tequila reposado, grapefruit, agave, lime



NO - Margarita \$16

Lyre's tequila alternative, Lyre's orange sec alternative, lime, sugar

SPARKLING WINES

	125ML	BTL
De Bortoli Legacy Brut / NSW <i>citrus and pear, medium body, dry finish</i>	\$12	\$40
De Bortoli King Valley Prosecco / VIC <i>lychee and vanilla, light toned, dry finish</i>	\$15	\$60
Jozef Chromy NV / TAS <i>apple and citrus, vibrant and creamy</i>		\$80
Veuve Clicquot NV / FRANCE <i>peach and pear, citrusy fresh and dry, intense</i>		\$150

WHITE & MOSCATO WINES

	150ML	BTL
Tai Tira Sav Blanc / NZ <i>citrusy and tropical, bright and fresh, soft finish</i>	\$15	\$60
Shaw & Smith Sav Blanc / SA <i>orange blossoms, medium bodied, bright and vibrant</i>		\$75
De Bortoli Family Series Pinot Grigio / VIC <i>pear and citrus, light and clean, crisp finish</i>	\$12	\$40
Black Cottage Pinot Gris / NZ <i>mandarin peel and pear, fresh and lively, crisp finish</i>		\$65
Cloud Street Chardonnay / VIC <i>nectarine and honeycomb, smooth, dry and crisp</i>	\$13	\$50
Young Poets Moscato / NSW <i>summer fruits, light bodied, crisp</i>	\$13	\$50
Nick O'Leary Riesling / ACT <i>white flowers and apple blossom, zesty, long finish</i>		\$70

COCKTAILS



Fingerlime Cucumber Sour \$24

Fingerlime-infused Gordon's gin, elderflower, cucumber, lime, aquafaba



Lychee & Rose Martini \$21

Smirnoff vodka, lychee, lychee syrup, rose syrup, lime



Mesa Mama \$24

Black cockatoo coconut rum, Bacardi spiced rum, Malibu white rum, Kahlua, syrup of coffee, syrup of coconut, pineapple, lime

Full Monte \$24

Amaro Montenegro, Bulleit 95 rye whisky, Angostura bitters



Red Sangria \$18

Red wine, watermelon, triple sec, raspberry, lime, orange

Passion Martini \$23

Smirnoff vodka, passionfruit, white chocolate, lime



COCKTAILS



Espresso Martini \$22
Smirnoff vodka, Kahlua, coffee

Pisco Sour \$24
Barsol Quebranta pisco, lime, aquafaba, Angostura bitters



Mai Tai \$22
Bacardi spiced rum, Cointreau, lime, syrup of orgeat (contains traces of nuts)

Classic Mojito \$22
Bacardi white rum, lime, mint, soda



Watermelon Daquiri \$22
Bacardi white rum, Bacardi spiced rum, lime fresh watermelon,

RED WINE

150ML BTL

De Bortoli Legacy Shiraz / NSW
plum and blackcurrant, bold and smooth

\$12 \$40

Mountadam Fifty Five Shiraz / SA
intense cherry and subtle vanilla, full bodied and deep

\$65

Cloud Street Pinot Noir / VIC
strawberry jam and raspberry, medium bodied and balanced

\$13 \$50

Nanny Goat Pinot Noir / NZ
intense blueberries and oak, soft and smooth, long finish

\$85

Zinio Tempranillo / SPAIN
ripe plums and berries, full bodied, silky and refreshing

\$15 \$60

La Boca Malbec / ARG
plummy with vanilla hints, well balanced, fruit forward

\$60

Ate Cabernet Sauvignon / SA
blackcurrant and eucalyptus, medium sweetness, light finish

\$13 \$50

Giant Steps Syrah Carignan Grenache / VIC
dark plums and red berries, bright and silky, medium bodied and refined

\$70

ROSÉ WINE

The Hidden Sea Rosé / SA
vibrant cherries, medium bodied, dry

\$15 \$60

La Vieille Ferme Rosé / FRANCE
roses and red fruit, light and fresh, slightly tart

\$65