

HOTEL JESUS®

tacos ★ cerveza ★ tequila ★ mezcal ★ good times

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DRINKS MENU

MARGARITAS	2
COCTELES	3
CERVESA	4
VINO	5
SIN ALCOHOL	6
SPIRITS	7
TASTING BOARDS	8
TEQUILA	9
TEQUILA CONTINUED	10
MEZCAL	11
MEZCAL CONTINUED	12
MORE AGAVE	13
ABOUT YOUR TASTING BOARDS - TEQUILA	14
ABOUT YOUR TASTING BOARDS - TASTE	15
ABOUT YOUR TASTING BOARDS - DARE	16
ABOUT YOUR TASTING BOARDS - EXPLORE	17

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Looking for an event space? Look no further!
Hotel Jesus has got you covered. The perfect space
to host a party, work dinners, photoshoots. Send us
an enquiry for further information..



@hoteljesus



info@hoteljesus.com.au

MARGARITAS

CLASSIC MARGARITA

Tequila Blanco. Lime. Triple Sec. Agave. Salt

MAKE IT SPICY + \$2

22

MEZCAL MARGARITA

Peloton Mezcal. Lime. Triple Sec. Agave. Salt

MAKE IT SPICY + \$2

22

TOMMY'S MARGARITA

Tequila. Lime. Agave. Salt

22

PEPIÑA MARGARITA

Peloton Mezcal. Lime. Cucumber and Pineapple
Verdita. Pickle Juice

23

HIBISCUS MARGARITA

Tequila. Hibiscus Syrup. Maraschino Cherry
liqueur. Triple Sec. Lime.

23

FROZEN MARGARITA

Seasonal flavours. Available until its not!

18

LAGER-RITA

Top of your Classic Margarita with a
refreshing Corona or Modelo Especial

25

COCTELES

HOTEL SANGRIA	12/25
Vino tinto. Vermouth. Ginger. Orange	
PALOMA	15
Tequila. Lime. Ruby Grapefruit. Grapefruit soda. Agave.	
BLOODY MARIA	17
Mezcal. Tomato Sangrita. Pickle Juice. Lime.	
RE-FRESA	21
Strawberry infused Verjus. Vodka. Lemongrass & Ginger Syrup. Mint. Soda	
NAKED AND FAMOUS	22
Mezcal. Aperol. Yellow Chartreuse. Lime	
THE RESSURECTION	22
Licor Cortaespantos Coffee & Habanero Mezcal. Vodka. Espresso. Miso.	
SMOKEY NEGRONI	22
Chipotle infused Campari. Vermouth. Gin.	
CARDI BEE	24
Tequila. Honey. Cardamom. Lemon. Grapefruit	
OAXACAN OLD FASHIONED	25
Reposado. Mezcal. Mole Bitters. Agave	

CERVESA

DRAUGHT

HOTEL JESUS LAGER 7/14

HAWKERS PALE ALE 7/14

CANS & BOTTLES

TECATE 10

CORONA 12

MODELO ESPECIAL 13

MODELO LA NEGRA 13

CBCO CIDER 12

HEAPS NORMAL LAGER 10

LIKE IN MEXICO... ADD TO ANY BEER

CHELADA

served refreshingly with ice, salt & lime +\$2

OR MICHELADA

served with a spiced tomato sangrita, spicy salt & lime +\$2

VINO

SPARKLING

NV CASA 18/85
SPARKLING BRUT
King Valley, VIC.

WHITE

LIQUID ROCK'N'ROLL 14/65
RIESLING
King Valley, VIC

ITALIAN PLASTIC CLOUDY 15/70
CHENIN BLANC
Langhorne Creek, SA

MARESSA 16/75
CHARDONNAY
Mornington Peninsula, VIC.

ROSE & CHILLED RED

BILLY BUTTON 14/55
ROSATO
Alpine Valleys, VIC.

RED

TOZZO 16/80
SANGIOVESE
Adelaide Hills, SA

ANGUS & BREMER 13/55
GSM
Langhorne Creek. SA

SWELL SEASON 15/72
ORGANIC SYRAH/SHIRAZ
Margret River, WA.

SIN ALCOHOL

VIRGIN MARGARITA	16
Lyres non-alcoholic Tequila. Lime. Agave. Mandarin Jarritos	
NO GIN NO SIN	18
Gordon's 0% Gin. Strawberry infused Verjus. Lime. Tonic.	
EL DIABLO	18
Lyres Non Alcoholic Agave Spirit. Creme de Cassis. Lime. Spicy Ginger Beer.	
HORCHATA (VG)	12
rice milk. coconut condensed milk. vanilla. cinnamon	
JAMAICA (HA-MIKE-AH)	8
hibiscus tea syrup. lime. soda	
SEASONAL AGUA FRESCA	8
ask your wait staff for today's flavour	
JARRITOS	7
cola lime mandarin guava	
COKE/COKE NO SUGAR/SPRITE	5
CAPI MINERAL WATER 750ML	10

SPIRITS

We have a selection of mixers available please ask our friendly waitstaff for more information. Prices shown are inclusive of mixers.

VODKA

Archie Rose Vodka **13**

GIN

Gordon's Gin **15**

Perro Desterrado Mexican
Craft Gin **18**

WHISKEY

Maker's Mark **13**

RUM

Bacardi Blanca **12**

Bacardi Spiced **12**

OTHER LIQUEUR

Dissarono Amaretto **12**

TASTING BOARDS

served with house made cucumber verdita & fresh fruits

We have carefully curated our Agave menu and have chosen our favourites for you to try. Take the hassle out of choosing and let us take you on a tour of the best of the best.

TEQUILA TASTING BOARD

For those who want a bit of everything

Tromba Blanco.
Corralejo Añejo.
Herradura Reposado

40

MEZCAL TASTING BOARD TASTE

for the Mezcal first timers

Peloton Espadin
Mal Bien Espadin
Derrumbes Espadín-Tobala

45

MEZCAL TASTING BOARD DARE

for those who dare to try something new

Del Maguey Vida
De Leyenda Verde
Mal Bien Tepextate

60

MEZCAL TASTING BOARD EXPLORE

for the Mezcal connoisseurs

5 Sentidos Sierra Negra.
De Leyenda Pichumel
Flor Del Desierto Carnei

75

TEQUILA

TEQUILA - is a type of Mezcal, but tequila can only be made from the Blue Agave, in 5 states within Mexico. Tequila is taken from the heart of the agave and is steamed in an oven, and then crushed to extract the liquid, then distilled. Some tequilas (reposado and añejo) are then aged in oak barrels. Tequila, like wine will vary greatly depending on where it is grown, soil, climate and altitude.

BLANCOS

AGED UP TO 60 DAYS

CORRALEJO

13

Cooked agave, herbal, peppery

TROMBA

15

Slight sweetness, citrus, spearmint

HERRADURA

11

Lemon, pepper, spiced

EL CRISTIANO

17

Tropical fruits, round, lingering finish

REPOSADOS

AGED FROM 2-12 MONTHS

CORRALEJO

14

Honey, pine nuts, sweet finish

CORRALEJO TRIPLE DESTILADO

16

Vanilla, toasted almonds, light oak

EL CRISTIANO

20

Velvety aroma, ripe pineapple, dry fruits

TROMBA ★

16

Caramelised apple, cinnamon, almond

HERRADURA

13

Light oak, vanilla slice, cooked agave

★ STAFF FAVOURITE

TEQUILA continued...

AÑEJOS

AGED FROM 1-3 YEARS

CORRALEJO 16

Baked pears, honey, long finish

TROMBA 17

Sweet aroma, cooked apples, peach

HERRADURA ★ 15

Chocolate, pineapple, dried cherry

GRAN CORRALEJO 21

Light liquorice, oaky, vanilla

EXTRA AÑEJO

AGED FOR OVER 3 YEARS

EL CRISTIANO ✂ 35

Oaky, vanilla, cinnamon, sweet finish

HERRADURA ULTRA 26

White chocolate, walnut, coconut

★ **STAFF FAVOURITE**

✂ **FOOD PAIRING**

Try pairing the El Cristiano Extra Añejo with Churros Dulce de Leche for the perfect finish!

MEZCAL

Mezcal can be made from more than 50 types of agave. Mezcal is considered to be more sophisticated and 'artisan' than tequila due to the much larger varieties of agave that it is produced from, and the technique involved. The heart of the agave is harvested the same way as Tequila, however it is then cooked in fire pits, underground, imparting a smoky flavour. The agave is then crushed to extract the sugars and placed in wooden barrels to ferment. Once fermented, the agave mash is distilled to produce a smooth liquid.

PELTON DE LA MEURTE

ESPADIN 12

Soft smoke, pepper, light piloncillo

PECHUGA 16

Blood orange, mandarin, grapefruit finish

CRIOLO 17

Light spice, herbal, ripe lemon

5 SENTIDOS

BICUIXE ★ 25

Bright, stone fruits, limestone

SIERRA NEGRA 26

Tropical fruits, molasses, saffron

TOBALA 26

Earthy, slightly sweet, complex

BURRITO FIESTERO

CENIZO ✂ 15

Savoury, earthy, tropical fruits

ENSAMBLE 16

Mint, pineapple, lingering finish

DEL MAGUEY

VIDA 16

Earthy, slightly sweet, complex

SANTOS DOMINGO ALBARRADAS 25

Earthy, slightly sweet, complex

TOBALA 35

Earthy, slightly sweet, complex

FOOD PAIRING

Why not combine the sweet flavours of the Burrito Fiestero
Cenizo with our super savoury Beef Tacos!

MEZCAL continued...

DE LEYENDAS

MAGUEY VERDE 20

bell peppers, jalapeno, sweet mineral finish

MAGUEY JABALI 23

Sweet chillies, overripe fruits, pepper

VINATA SOLAR 30

Sweet and fruity, honeycomb, vanilla

MAL BIEN

ESPADIN 17

Mezquite, hazelnut, green peppers

TEPEXTATE 25

Jalapeno, citrus, candy apple, dark chocolate

COYOTE 26

Roasted plantain, pear, light tobacco and pecans

DERRUMBES

CENZIO 16

Cherries, sweet fruits, mineral

ESPADIN-TOBALA 17

Gentle smoke, earthy, tropical fruits

SALMIANA 18

Floral, fresh chillies, citrus

FOOD PAIRING

We recommend trying De Leyendas Maguey Verde with our Aguachile Verde. A beautiful citrus blend!

STAFF FAVOURITE

MORE AGAVE

RAICILLA

Raicilla is a kind of mezcal made in Jalisco, in the area surrounding Puerto Vallarta.

ESTANCIA 18

Citrus, guava, lingering finish

ESTANCIA PECHUGA 25

Mild acidity, nectarines, cooked apple

BACANORA

This mezcal is made in the northern part of México, in the state called Sonora, from agave Pacifica.

YOOWE 22

Dried chillies, sweet fruits, gentle BBQ smoke

SOTOL

Technically not a mezcal, Sotol is made from a plant called 'Dasylirion wheeleri' in the states of Chihuahua, Coahuila and Durango.

FLOR DEL DESIERTO SIERRA 21

Mineral, light salinity, pineapple

FLOR DEL DESIERTO CARNEI 25

Bold and meaty, sweet spice, savoury

FLOR DEL DESIERTO VENENO★ 28

Sweet chillies, eucalyptus, spearmint

★ **STAFF FAVOURITE**

Infused with non-poisonous rattlesnake venom, this bourbon barrel aged Sotol is sure to ignite the senses

ABOUT YOUR TASTING BOARDS

TEQUILA TASTING BOARD

TROMBA BLANCO

Location: Los Altos, Jalisco

Age: Unaged

Distillation: Single distillation

Varietal: Agave Tequilliana (Blue Agave)

Aroma: Sweet Citrus

Taste: Fresh green herbs, Mint, Pineapple, Clean Finish

HERRADURA REPOSADO

Location: Amatitán, Jalisco

Age: 11 month in American White Oak Barrels

Distillation: Copper Tanks, Double Distillation

Varietal: Agave Tequilliana (Blue Agave)

Aroma: Cooked Agave, Butter

Taste: Vanilla, Spice, Sweet Finish

CORRALEJO AÑEJO

Location: Guanajuato

Age: Aged for 12 months in a mixture of American, French Limousine and Mexican Oak Barrels.

Distillation: 1st distillation in column still, 2nd distillation in an Alembic Copper Pot Still

Varietal: Agave Tequilliana (Blue Agave)

Aroma: Oak, Vanilla, Peppercorn

Taste: Caramel, White Peppercorn, Cardamom

ABOUT YOUR TASTING BOARDS

MEZCAL TASTING BOARD - TASTE

PELTON DE LA MEURTE ESPADIN

Location: Tlacolula, Oaxaca

Method: Artesenal

Production: Lava lined pit roasted, fermented and double distilled in copper stills

Varietal: Angustifolia 'Espadin'

Aroma: Kiwi Fruit, lemon zest, soft smoke

Taste: Clean, sweet forward, gentle lingering smoke

MAL BIEN ESPADIN

Location: San Dionisio Ocotepec, Oaxaca

Method: Artesenal

Production: Cooked in a pit oven fuelled by encino and white pine for 5-7 days, natural open ferment for 4-6 days. Double distillation in copper stills.

Varietal: Agave Angustifolia Haw

Aroma: Roasted meat, tropical fruits, ground corn

Taste: Leather and caramelised banana

DERRUMBES ESPADIN-TOBALA

Location: Santiago Matatlan, Oaxaca

Method: Artesenal

Production: Cooked in volcanic rock lined pits fueled by black oak, naturally fermented in wooden tubs & double distilled in copper pot stills.

Varietal: Agave Angustifolia Haw & Agave Potatorum

Aroma: Fresh fruit and slight smoke

Taste: Charred pineapple, delicate fruits, salty bbq

ABOUT YOUR TASTING BOARDS

MEZCAL TASTING BOARD - DARE

DEL MAGUEY VIDA

Location: San Luis Del Rio, Oaxaca

Method: Artesenal

Production: Twice distilled in small wood-fired, riverside copper stills

Varietal: Agave Espadin

Aroma: Tropical fruits & honey

Taste: Ginger, Cinnamon, Tangerine, Smooth Finish

DE LEYENDA VERDE

Location: San Luis Potosí

Method: Artesenal

Production: Steam heated in steel ovens, fermented in ground level cement tanks and double distilled in copper alembic stills

Varietal: Agave Maguey Verde

Aroma: Herbaceous, Jalapeño, Bell Pepper

Taste: Mineral forward, Slightly Sweet, Gentle Smoke

MAL BIEN TEPEXTATE

Location: Miahuatlan, Oaxaca

Method: Artesenal

Production: Cooked for 8-10 days over a 9-tonne pit, crushed and fermented in Sabino timber tanks then distilled in copper pot stills

Varietal: Agave Marmorata

Aroma: Coriander & under ripe peppers

Taste: Jalapeño, Candy Apple, Dark Chocolate finish

ABOUT YOUR TASTING BOARDS

MEZCAL TASTING BOARD - EXPLORE

5 SENTIDOS SIERRA NEGRA

Location: Santa Catarina Albarradas, Oaxaca

Method: Artesenal

Production: Hand harvested, cooked in volcanic pots. Fermented in stone with oak bark then double distilled in clay pots

Varietal: Agave Americana sp

Aroma: Stone fruits & Eucalyptus

Taste: Currants, Pineapple, Sweet Herbs

DE LEYENDA PICHUMEL

Location: San Luis Atolotitlán

Method: Artesenal

Production: Pit roasted, fermented in oak wooden vats and distilled in copper alembic pots

Varietal: Maguey Pichumel

Aroma: Fresh cut grass, vegetable notes

Taste: Raw sugar cane, dry finish

FLOR DEL DESIERTO CARNEI

Location: Madera, Chihuahua

Method: Artesenal

Production: Roasted in a shallow pit oven with Willow and Oak firewood. Fermentation in 1000L pinewood tanks. Triple distillation with deer meat in an artisanal alembic copper stills.

Varietal: Dasyilirion Leiophyllum 'Sereque'

Aroma: Star Anise, Cinnamon, Cloves, Nuts

Taste: Mild Spices, Citrus Notes & Gamey Flavours