



LOS BANDITOS

SLUSHIES

\$16

Frozen Margarita

Los Banditos famous margarita in frozen form.

Special Slushy

Bartender's special – ask a Bandito!

SANGRIA

\$12 a glass or \$40 a jug

Red

Red wine w/ orange, apple, blackberry & port

Rosé

Pinot Rosé w/ cranberry, raspberry, grapefruit & apple

White

Sauvignon w/ peach, passionfruit & Caribbean spices

MARGARITAS

Classic Margarita

El Jimador blanco, curaçao, lime & sea salt.

18

Raspberry & Rosemary

El Jimador blanco, curaçao, lime, raspberry & rosemary syrup, rosemary salt.

18

Mango & Chipotle

El Jimador reposado, lime, curaçao, spicy mango puree & chipotle salt.

18

Passion fruit & Mint

El Jimador reposado, curaçao, lime, mint, passionfruit syrup & sea salt.

18

Smokey Watermelon

La Travesia Mezcal, curaçao, lime, watermelon, sea salt & thyme.

20

COCKTAILS

Tequila Grapefruit Mule

El Jimador blanco, grapefruit liqueur, aperol, lime, ginger syrup, & soda water.

19

Hole In The Cup

El Jimador blanco, La Travesia Mezcal, lime, pineapple, cucumber & a hint of absinthe.

20

Mai Tai

Appleton Rum, Plantation Pineapple Rum, avocado orgeat, Pierre Ferrand dry curacao, lime.

20

Espresso Martini

Appleton signature Rum, coffee liqueur, espresso & House made Horchata

18

Banditos Negroni

Gracias a Dios Agave Gin, Campari, red vermouth

20

Virgin Margaritas 14

Our most popular cocktails, reimagined with non alcoholic spirit. See ingredients above

Classic | Raspberry & Rosemary | Mango & Chipotle | Passionfruit & Mint | Grapefruit Mule

TAP BEER Taps rotate, ask a bandito \$13

LAGER | APA | **PILSNER** | IPA | **CIDER** | GUEST TAP

BOTTLE BEER

Corona \$10 | Pacifico \$10 | **Mexican Lager \$12** |
Heineken Light \$8 | Heineken Zero \$8

FLIGHTS – mezcals or Tequila \$30

The best way to taste and learn about our back bar selection.

Three 15 ml serves of different agave spirits.
Ask a Bandito for recommendations.

Barrel Aged cocktail \$24

Two delicious stirred cocktails slowly ageing in our very own Banditos mini oak barrels, constantly changing and evolving over time.

WINE

Sauvignon Blanc – The Maker Fleur De Lis	12 / 55
Chardonnay – Dark Horse	13 / 60
Rosé – Marques De Caceres	13 / 60
Pinot Noir – Rua (Central Otago)	15 / 70
Malbec – Chakana Nuna Estate	14 / 65
Prosecco – Da Luca	12 / 55

ALCOHOL FREE

Horchata	8
House made Traditional Refreshing Mexican Rice Drink made with cinnamon, sugar & coconut (Try it!).	
• add a shot • Try it as a Piña colada	
Tepache	10
Authentic Mexican Pineapple Soda, fermented in house.	
• add a shot • Try it as a shandy	
Jarritos Mexican Sodas	7
Lime, Mango, Mandarin, Guava, Cola.	
Fruit Juices	6
Orange, Apple, Pineapple, Cranberry, Grapefruit.	
Coffee & Tea	
Black \$4 White \$5 Teas \$5	



  **LOS BANDITOS WELLINGTON**



