

NUESTROS FAVOURITOS

HEADED ELSEWHERE?

HERE'S A QUICK LIST OF SPOTS NEARBY
QUE NOS ENCANTA!

BOOZE & FOOD?

Jangling Jacks- 175 Victoria Street, Potts Point
Cocktails, Reschs & Legends- open until 1am

Johnny Fishbones- 185 Darlinghurst Road, Darlinghurst
Natural-ish wine, share plates & laughs- open until midnight.

ACME- 60 Bayswater Road, Rushcutters Bay
Hip-hop, natural wine & hand-made pasta [kinda]-11pm.

Dear Saint Eloise- Llankelly Place, Potts Point
Wine List +++ & share plates- open until midnight.

Fei Jai & Next Door- 31 Challis Ave, Potts Point
Chinese cousin, handmade dumplings, cocktails, good times.

Caffe Roma- 9 Kellet Street, Potts Point
A Potts Point Institution- pizza, pasta & vino- open until 2am.

Tio's Cerveceria- 14 Foster Street, Surry Hills
Where we drink on our day off! Agave Central!- open til' midnight

Barrio Cellar- 58 Elizabeth Street, Sydney
Our city venue, taqueria & tequileria, day & night, party vibes



chula



BOOZE, FOOD, BOOGIE?

Darlo Country Club- 235 Victoria St, Darlinghurst
Raw bar, Late night party vibes open til 2am

Flamingo- upstairs!
Keep the party going! open until 3am on weekends.



Welcome to Chula. A modern Mexican restaurant and a cradle of agave spirits and cocktails.

Our selection of drinks is inspired directly by the people, places and culture of Mexico. It is alive, constantly evolving and always full of surprises.

We have a focus on sustainability in the venue and we avoid using single use plastics aka we are 100% plastic straw free!

Many of our ingredients our house made, and may contain traces of nuts and seeds. Please let our staff know should you have any food allergies.

Orange

Gris Gewurz Riesling, Swinging Bridge #003, Orange, NSW 2017 12%	\$14	\$67
Viognier Rousanne Marsanne, Le Petite Mort, Granite Belt, Qld 2015 13.5%	\$16	\$72
Verdelho, The Beast, Hunter Valley, NSW 2017 12.5%		\$69
Verdicchio, I Love Monsters La Vergine, Marche, Italy 2016 13%		\$80
Torrentes, Barbarians Via Revolution, Mendoza, Argentina 2016 10%		\$80
Chenin Blanc, Gestalt <i>Sunburst</i> , Barossa Valley, SA 2015 13.5%		\$84

Pink

Grenache, Bondar, McLaren Vale, SA 2017 12.5%	\$12	\$58
Barbera, Somos, McLaren Vale, SA 2017 12.9%	\$15	\$69
Arbois, Poulsard, Domaine Rolet, Jura, France 2016 13%	\$16	\$72
Cru Classé Provence, L'Aumerade Marie Christine, France 2015 13%S	\$17	\$79
Pinot Gris Pinot Noir, Vinteloper, Adelaide Hills, SA 2017 12.5%		\$67
Grenache Cinsault Syrah, Frederick Stevenson, Barossa, SA 2017 10.8%		\$67
Pinot Noir, Swinging Bridge #004 Orange, NSW 2017 13.2%		\$67
Cru Classé Provence, L'Aumerade Marie Christine, France 2015 13% 1500ml		\$150
Cru Classé Provence, L'Aumerade Marie Christine, France 2015 13% 3000ml		\$280

Red

Nero D'Avola, Chalmers, Heathcote, Victoria 2017 13.5%	\$12	\$58
Zweigelt St. Laurent, Claus Preisinger <i>Pustza Libre</i> , Austria, 2016 [chilled] 12%	\$15	\$69
Cinsault Grenache, Frederick Stevenson, Barossa Valley, SA 2017 13%	\$14	\$67
Touriga Nacional, Vinteloper, Langhorne Creek, SA 2015 13%	\$14	\$67
Cabernet Franc, Somos, McLaren Vale, SA 2016 13%	\$16	\$72
Morgon Cote du Py, Domien Coqulet, Beaujolais, France, 2015 12.5%		\$91
Pinot Noir, Enderle & Moll, Munchweier, Baden, Germany 2014 11.5%		\$91
Sangiovese Superiore, Noelia Ricci, Emilia-Romagna, Italy, 2015 13%		\$80
Barbaresco, Fletcher Wines Recta Pete, Treiso, Piedmonte, Italy, 2014 13.5%		\$93
Shiraz Viognier, Le Petite Mort Amphora, Granite Belt, QLD 2016 12.4%		\$74

WINES

Aperitivos

Emilio Lustau, Jarano Fino, Jerez, Spain NV 15%
 Equipo Navarros, En Rama Fino, Jerez, Spain 15%

Bubbles

Cava Brut, Vallformosa 'MVSA', Penedès, Spain NV 12.5%
 Pet-Nat Rosé, Ngeringa *Uncultured*, Adelaide Hills, SA 2017 11.5%
 Crémant de Jura Blanc, Domaine Rolet, France 2011 12%
 Champagne Blanc de Blanc, Larmandier Bernier Latitude NV 12%
 Brut Rosé, Dominique Portet, Yarra Valley, Vic NV 13%
 Pet-Nat Bianco, I love Monsters II Pestifero, Marche, Italy 2016 13%
 Champagne Jacquesson Cuvee No. 740, Avize, France NV 12%
 Champagne Blanc de Blanc, Agrapart Mineral Grand Cru 2010 12%

White

Muscadet, Eric Chevalier, Nantes, Loire, France 2015 12%
 Pinot Gris, Harvest by Unico Zelo, Birdwood, Adelaide Hills, SA 2016 12.5%
 Albariño, Eidoselas 'Charquino', Rias Baixas, Spain 2015 12.5%
 Marsanne, Le Petite Mort, Granite Belt, Qld 2016 13%
 Chardonnay, Paul Achs, Burgenland, Austria 2015 12.5%
 Riesling, Rita & Rudolf Schieferblume Trocken, Mosel, Germany 2016 11.5%
 Sauvignon Gris, Eric Chevalier Fie Gris, Nantes, Loire, France, 2015 13.5%
 Chablis, Eleni et Edouard Vocoret 'Le Bas de Chapelot', France 2014 13%
 Pinot Blanc, Pyramid Valley Kerner Estate, Marlborough, NZ 2015 15%
 Gewurtztraminer, Jilly The lone Ranger, New England, NSW 2017 13%

90ML

\$11

\$15



\$10 \$54

\$14 \$67

\$16 \$79

\$24 \$150

\$74

\$80

\$142

\$260

\$15 \$69

\$12 \$58

\$13 \$62

\$16 \$72

\$14 \$67

\$84

\$82

\$98

\$91

\$76

AGUA FRESCAS & SODAS \$7

AGUA FRESCAS

COCONUT HORCHATA - coconut, brown rice, cinnamon, vanilla

JAMAICA - hibiscus iced tea

AGUA DEL DIA - seasonal fruit

Spike your Agua Fresca \$5

with Tapatio Tequila, Nuestra Soledad Meezcal, La Venenosa Raicilla or La Higuera Sotol

SODAS

Fresca, Mexican Coco-Cola, Passiona, Pop Soda Co. Sodas.

MARGARITAS \$18

Available shaken or frozen

Make it spicy? Add cold pressed jalapeno

Mezcal add \$2 Overproof add \$2

CHULA

Tapatio Blanco: lime: champagne agave: fino

MANGO & CHAMOY [frozen]

Tapatio Blanco: lime: mango: chamoy & tajin

PICANTE

Guajillo Tequila: lime: oleo: Ancho Reyes

MEZCAL SOUR

Nuestra Soledad Mezcal: lemon: citrus oleo:
 aquafaba: bitters



CHELAS Y CIDRAS

Hawke's Lager 4.5% [On Tap]	\$8
Tecate Can 4.5%	\$8
Leon Can 4.5%	\$8
Corona Can 4.5%	\$9
Negra Modelo 5.4%	\$10
Colonial Small Ale Can 3.5%	\$9
Balter IPA Can 6.8%	\$11
Hills Apple Cider Can 5%	\$9

MAKE IT A MICHELADA!

ADD \$2

SO WHAT IS A MICHELADA?

The name comes from the slang phrase **MI-CHELA-HELADA**, roughly my ice-cold beer. It's a typical **CERVEZA PREPARADA** of Mexico. Ice cold beer, lime, chilli, Chula's secret salsas and clamato!

Every state makes it differently, but every Mexican can agree, however you make it, it's the best way to beat **LA PINCHE CRUDA!**



SUR

Oaxaca, Guerro, Chiapas

The Sierra Madre del Sur. A giant mountain range which stretches up to 8000 feet above sea level. Harsh deserts mainly populated by indigenous Indians. Zapotecs, Mixtecs and many others. This is the land of mezcal, 7 moles, and an incredible melting pot of cultures.

RASPADO \$18

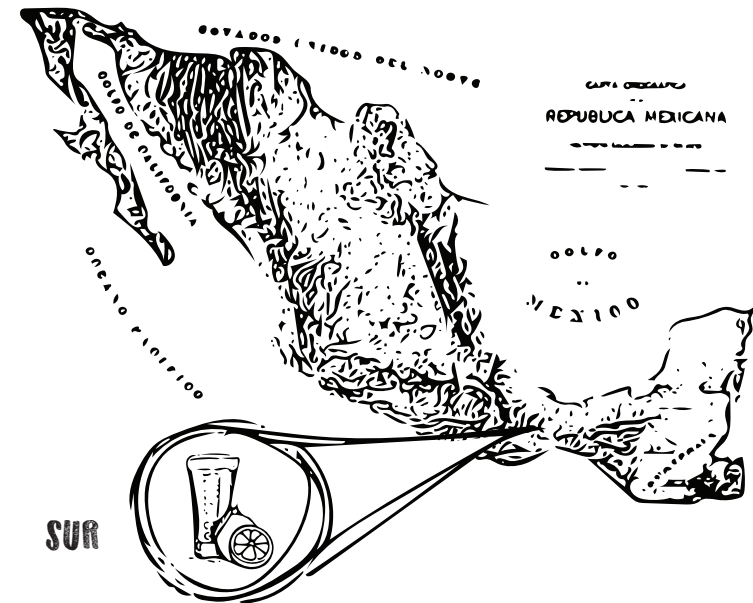
Mezcal curado: Charanda plata: citrus: oleo: passionfruit: salsa chamoy

TEPACHE SWIZZLE \$18

Nuestra Soledad Mezcal: Chula's tepache: lemon: oleo: grapefruit bitters

GIMLET DEL SUR \$18

Nuestra Soledad Mezcal: lime: pet-nat cordial: absinthe



OCCIDENTAL

The Western Pacific Coast- Jalisco, Michoacan, Nayarit, Colima.

Home to lush mountains, beautiful beaches strewn with palapas dishing up fresh seafood, incredible waves and active volcanoes. The Pacific Coast has it all. It also happens to be home to Tequila, Raicilla and some hidden Mezcal gems.

LAS FLORES \$19

La Venenosa Raicilla: Encanto Pisco: mango: lavender: aquafaba

CUATRO [OUR PIMMS CUP] \$18

Chula spiced rum: rosso vermouth: amaro montegro: PS smoked lemonade: fruits

RAICILLA NEGRONI \$20

La Venenosa Raicilla: Cocchi Americano: Rondo aperitivo

BEBIDAS RAPIDAS!

QUICK, SIMPLE AND DELICIOUS!

COLADA SPRITZ [ON TAP] \$16

Herradura blanco: bbq pineapple: coconut: absinthe: bubbles

REFRESHER \$12

Nuestra Soledad Mezcal: citrus & cucumber soda

JUGO \$12

Your choice of: Tapatio Tequila, Nuestra Soledad Mezcal, La Venenosa Racilla or La Higuera Sotol w/ fresh seasonal juice

CHULITA \$14

Nuestra Soledad Mezcal: lime: passiona: tajin

PALOMA \$14

Tapatio Tequila blanco: lime: grapefruit soda: salt

BATANGA \$14

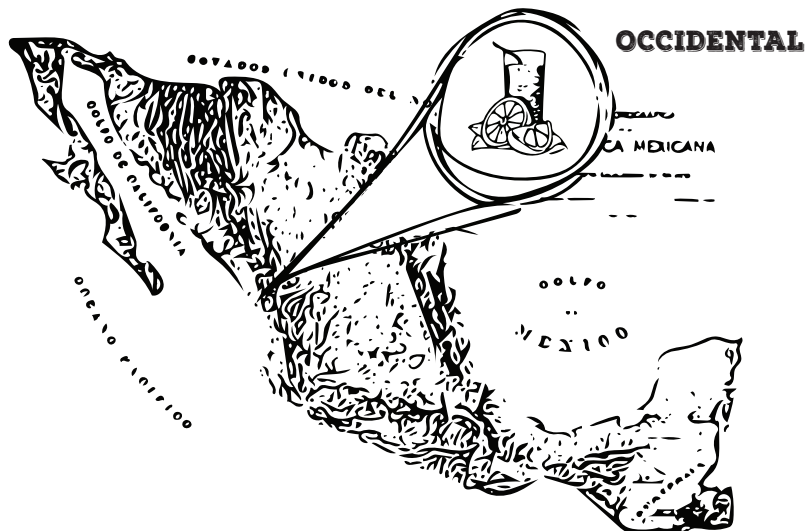
Tapatio Tequila blanco: lime: Mexican coca-cola: salt

MULA \$14

Nuestra Soledad Mezcal: lime: PS blackstrap ginger beer

BLOODY MARIA \$18

Guajillo Tequila: fino sherry: Chula's maria mix: clamato: lemon



COCTELES



CENTRO

CDMX, Puebla, Hidalgo, Estado de Mexico

The pulse and heartbeat of the nation. A giant, sprawling city known for their incredible street food, buzzing nightlife and beautiful museums. Throw in historic Puebla, the newest addition to the Mezcal D.O, with the other two to follow shortly and you've got an incredible region of food and drink.

CORREO \$18

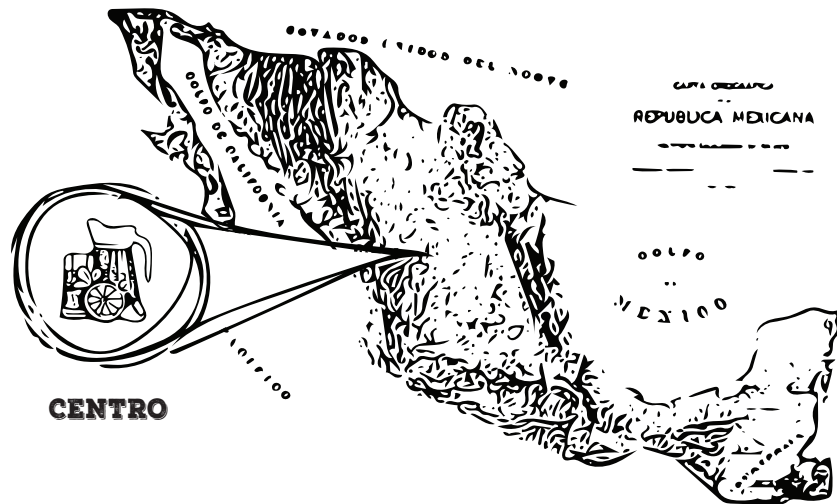
Tapatio Tequila blanco: lime: hibiscus honey: pet-nat rosé

CAFE SIN LECHE \$18

Nuestra Soledad Mezcal: Charanda plata: Mr Black: coco sugar: coconut horchata

AL PASTOR \$18

Guajillo Tequila: charcoal pineapple: lemon: annatto oil



NORTE

Sinaloa, Sonora, Chihuahua, Durango & Zacatecas

The wild north. Home to mountains full of wild maguey, sotol and nopal. From copper canyons, to deserts, to lush green mountains with snowy peaks. This is true cowboy country..

CURADO ROYALE \$18

Mezcal Curado: lemon: oleo: peach: aquafaba: sparkling wine

SOTOL SMASH \$19

La Higuera Sotol: lemon: mint: bbq pineapple: seasonal fruits

NORTENO LIGHTS \$19

La Higuera Sotol: citrus: passionfruit: aquafaba: Argala pastis

