

THE COAL SHED x CAZCABEL

TEQUILA MENU

We've teamed up with our friends at Cazcabel to create three incredible tequila cocktails on the bar here at The Coal Shed. Using some of our favourite bottles of Cazcabel, we're mixing up some bold flavours using incredible produce from our kitchen. Get involved.

Burnt Grapefruit Paloma

Cazcabel Coconut Tequila, Burnt Grapefruit Cordial, Lime, Soda

11.5

Yellow Pepper Margarita

Cazcabel Blanco Tequila, Yellow Pepper Cordial, Yoghurt, Lime

11.5

Dulce de Leche Carajillo

Cazcabel Coffee Tequila, Licor 43 Baristo, Dulce de Leche, Coffee

12



(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes/drinks to accommodate dietary needs, we run an open kitchen/bar and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

THE COAL SHED

x

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