

LACALITA

BAR+COCINA

DRINKS



MARGARITAS

Our margaritas are made with some of Mexico's finest 100% agave tequilas and mezcals, fresh local fruits and herbs and crystal ice chunks.

Order by the glass or jug where available

THE CLASSICS

Glass / Jug

STANDARD ISSUE El Jimador, triple sec, lime, house-made bitters 145 / 725

THE OAXACAN Koch Mezcal, triple sec, lime 150 / 750

TOMMYS El Jimador, agave syrup, lime 150 / 750

THE DON Don Julio reposado, Cointreau, lime 220 / 1100

LACALACA - Bali's original spicy margarita jalapeno infused tequila, triple sec, starfruit, syrup, lime 150 / 750

KELAPA RITA 1800 Coconut, triple sec, coconut, pandan, lime 150 / 750

PASSIONA Rooster Rojo reposado, triple sec, passion fruit, syrup, lime 150 / 750

PIÑA VERDE El Jimador reposado, triple sec, fresh pineapple, mint, basil, coriander, jalapeno infused agave, lime 150 / 750

FROZEN MANGORITA El Jimador, triple sec, frozen mango, syrup, lime 145

MARGARITA FLIGHTS

250

Tasting selection of 3 x half margaritas.

Choose any 3 from above (excl. The Don)

COCKTAILS

SIGNATURES

Glass / Jug

PALOMA *El Jimador Reposado, pomelo juice, lime, soda* 150 / 750

BOMBERITO *Koch Elemental Mezcal, Amaro Montenegro, strawberry, lime* 160 / 800

TULUM *Tanqueray, elderflower liqueur, fresh watermelon, cucumber, lemon, foam* 150 / 750

YUCATAN COLADA *Havana Club, lychee, yuzu, coconut* 150 / 750

NEGRONI ROSA *Rooster Rojo Reposado, aperol, rose vermouth* 160 / 800

TIMELESS

Glass / Jug

HOUSE MOJITO *light rum, sugar cane juice, mint, lime* 140 / 700

LYCHEE MARTINI *vodka, lychee liqueur, dry vermouth, lychee juice, lemon* 140 / 700

WHISKEY SOUR *bulleit bourbon, lemon, foam, angostura bitters* 160 / 800

SOUTH SIDE *gin, fresh mint, lime* 140 / 700

BLOODY MARY / MARIA *vodka/tequila + house spiced bloody mix* 140 / 700

FROZEN STRAWBERRY DAIQUIRI 140
spiced rum, fresh strawberry, lime

FROZEN PINEAPPLE MOJITO 140
light rum, pineapple, lime, mint leaves

ISLAND SANGRIA *chilled wine, brandy, local fruit, spices* 90 / 270 / 450

TEQUILAS

BLANCO

<i>Espolon</i>	<i>Shot / Bottle</i>
	105 / 1.900
<i>Codigo</i>	115 / 2.200
<i>Herradura Plata</i>	115 / 2.200
<i>1800</i>	125 / 2.400
<i>1800 Coconut</i>	125 / 2.600
<i>Patron</i>	135 / 2.600
<i>Don Julio</i>	135 / 2.600
<i>Codigo Rosa</i>	145 / 2.800

REPOSADO

<i>El Jimador</i>	85 / 1.600
<i>Jose Tradicional</i>	95 / 1.900
<i>Rooster Rojo Pineapple Reposado</i>	105 / 2.000
<i>Espolon</i>	115 / 2.200
<i>1800</i>	125 / 2.600
<i>Rooster Rojo Ahumado</i>	125 / 2.600
<i>Don Julio</i>	155 / 3.000
<i>Codigo</i>	155 / 3.000
<i>Clase Azul</i>	495 / 9.750

ANEJO

<i>1800</i>	145 / 2.600
<i>1800 Anejo Cristalino</i>	145 / 2.600
<i>Espolon</i>	145 / 2.600
<i>Don Julio</i>	205 / 5.000
<i>Codigo</i>	205 / 5.000
<i>Codigo Barrel Strength</i>	295
<i>Don Julio Anejo 1942</i>	600



TEQUILAS

EXTRA ANEJO

	Shot / Bottle
Jose Reserva	425
Tears of Llorona	465
Codigo Origen	485
Herradura Seleccion Suprema	445

MEZCAL

Montelobos Espadin	125 / 2.350
Machetazo Cupreata	135 / 2.400
Los Danzantes Joven Espadin	135 / 2.400
Ojo De Dios Espadin	135 / 2.400
Ojo De Dios Espadin Cafe	135 / 2.400
Koch Elemental	135 / 2.400

FLIGHTS

All flights are half pours (15 ml instead of 30 ml) so you can explore more without overdoing it. We've listed a few sets to get you started, or freestyle your own — price based on your picks, min choice of 3.

DON'S PARTY Don Julio Blanco, 245
Reposado, Añejo

MEZCAL MYSTERY TOUR Choose 3 or 5 190 | 325
of our mezcal

WHITE WINGS Choose 3 from the blancos 180

REPOSADO FLEXI Choose 3 or 5 185 | 300
reposados (excl. Clase Azul)

FIRST CLASS CABIN Choose 3 from extra 695
añejo + Clase Azul and DJ 1942

THE REST

GIN

Shot / Bottle

<i>Gordons</i>	70 / 750
<i>Beefeater</i>	70 / 750
<i>Bombay sapphire</i>	105 / 1.800
<i>Tanqueray</i>	105 / 1.500
<i>Four Pillars Rare Dry</i>	125 / 2.000
<i>Hendricks</i>	135 / 2.100
<i>Tanqueray 10</i>	135 / 2.100

VODKA

<i>Seagram</i>	70 / 750
<i>Absolut</i>	85 / 1.500
<i>Grey Goose</i>	125 / 2.200
<i>Belvedere</i>	125 / 2.200
<i>Ciroc</i>	135

WHISKEY

<i>Canadian Club</i>	85
<i>Jack Daniels</i>	85 / 1.500
<i>Famous Grouse</i>	85 / 1.500
<i>Jameson</i>	95 / 1.500
<i>Makers Mark</i>	95 / 1.500
<i>Bulleit Bourbon</i>	95 / 1.500
<i>Glenfiddich 12 YO</i>	125 / 1.900
<i>Black Label</i>	125 / 1.900

THE REST

RUM

<i>Captain Morgan</i>	<i>Shot / Bottle</i> 70 / 750
<i>Havana Club</i>	70 / 750
<i>Myers Dark</i>	85 / 1.350
<i>Sailor Jerry</i>	105 / 1.800
<i>Diplomatico</i>	125 / 2.250
<i>Ron Zacapa</i>	205

APERITIFS

<i>Aperol</i>	75 / 1.200
<i>Campari</i>	75 / 1.200
<i>Cointreau</i>	80
<i>Amaro Montenegro</i>	85 / 1.300

LIQUEURS

<i>Midori</i>	75 / 1.000
<i>Licor 43</i>	80 / 1.100
<i>Baileys</i>	80 / 1.200
<i>Kahlua</i>	80 / 1.200
<i>Disarono Amaretto</i>	85 / 1.200

PISCO

<i>El Gobernador</i>	105 / 1.800
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SHERRY

<i>Tio Pepe Fino Sherry</i>	80 / 1.200
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WHITE**Glass / Bottle*****SHEARWATER*** Pinot Gris, NZ 155 / 775***STONEBURN*** Sauvignon Blanc, NZ 760***WOLF BLASS EAGLEHAWK*** 750
Chardonnay, AUS**RED****Glass / Bottle*****RAWSON'S RETREAT*** Merlot, AU 140 / 700***19 CRIMES*** Cabernet Sauvignon, AU 850***ARGENTO*** Organic Malbec, ARG 725**ROSE****Glass / Bottle*****DOMINIQUE PORTET*** Rose, AUS 165 / 825**SPARKLING****Glass / Bottle*****LEONARDO DA VINCI*** Prosecco, ITA 165 / 825

DESSERTS

PIÑA CANELA 150 / 750
*cinnamon infused Absolut, vanilla liquor,
fresh pineapple, lemon*

COCO ESPRESSO 150 / 750
*vanilla infused Absolut, kahlua, coconut,
espresso*

SPRITZ

APEROL SPRITZ 160
Aperol, orange, sparkling wine

SANDIA SPRITZ (Low ABV) 150
*Cocchi Rosa, watermelon, lemon, sparkling wine,
soda*

ELDERFLOWER SPRITZ (Low ABV) 150
Elderflower liqueur, lemon, sparkling wine, soda

BEERS & CIDERS

ISLAND BREWING DRAUGHT pilsner 55

BINTANG / RADLER 50

SAN MIGUEL / LIGHT 55

HEINEKEN 60

ALBENS CIDER 75

KURA KURA island ale 80

SAPPORO 85

CORONA 95

MICHELADA house spiced bloody mix 25
(add to any beer of your choice)

NON ALCOHOLIC

AQUA FRESCAS

PASSION POP *passion fruit + soda* 50

PINEAPPLE FIZZ *pineapple + soda* 50

CITRICO *lemon + lime + tangerine+ soda* 50

SANDIA *watermelon + lemon* 60

VERDE *cucumber + apple + mint + lime* 60

HENRI'S GINGER BEER 50

COFFEE by EXPAT

espresso, long black, macchiato 30

cappuccino, flat white, latte, piccolo 40

TEAS *green, chamomile, mint, black* 30
add extra almond milk +10

MILKSHAKE *vanilla, chocolate, strawberry* 60

WATER

Equil still / sparkling water S 35 / L 70

Lacalita soda 25 / 37 / 75

MOCKTAILS

YUZUNO 60

kaffir lime, yuzu, coconut water, lime

PANDANA 60

pandan, passionfruit, ginger beer, lime

BAR SNACKS

CHIPS + SALSA (v) <i>crispy tortillas, guacamole, roasted cherry tomato</i>	75
CORN RIBS (v) <i>chipotle mayo, parmesan dusting, guajillo rib sauce</i>	65
CALAMARI (g) <i>fried with crispy kale, jalapeño mayo</i>	130
CAULIFLOWER POPCORN (v) (g) <i>tempura battered, parmesan, romesco sauce</i>	130
BBQ PRAWNS <i>achiote relish, jalapeño, preserved lemon</i>	150
FUNDIDO (p) (g) <i>cheese fondue dip, house made chorizo, confit tomato & tortilla chips</i>	110
NACHOS <i>grilled cheesy tortilla chips, pico de gallo, bean puree, guacamole, sour cream chicken 50, shredded beef 85, jackfruit 30</i>	140
TAQUITO ATUN (3pc) <i>sashimi tuna, avocado, jalapeño poke dressing, chipotle mayo, crispy corn tortillas</i>	75
SMOKED BEEF CHEEK (g) <i>on brioche with tempura onion rings, iceberg and chipotle mayo</i>	120