

Chula

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

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 tequila, nuestra soledad mezcal, raicilla or sotol

SODAS

Fresca, Passiona, Mexican Coca-Cola, Ginger beer

MARGARITAS \$18

Available shaken or frozen

Mezcal add \$2

Overproof add \$2

DE LA CASA

Tapatio blanco: lime: agave: champagne reduction

MANGO & CHAMOY [frozen]

Tapatio blanco: lime: mango: salsa chamoy: tajin

PICANTE

Tapatio blanco: ancho Reyes Verde:

lime: oleo

MEZCAL SOUR

Nuestra Soledad Mezcal: lemon:

blood orange 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
Corona Caguama 1L 4.5%	\$ 24
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!**



BEBIDAS RAPIDAS!

QUICK, SIMPLE AND DELICIOUS!

STEALTH SPRITZ [ON TAP] \$16

Herradura blanco: lillet: st germain: ancho reyes verde: bubbles: cucumber

REFRESHER \$12

Nuestra Soledad Mezcal: citrus & cucumber soda

JUGO \$12

Tequila, Nuestra Soledad Mezcal, Raicilla or Sotol with fresh seasonal juice.

CHULITA \$14

Nuestra Soledad Mezcal: lime: passiona: tajin

PALOMA \$14

Tapatio blanco: lime: grapefruit soda: salt

BATANGA \$14

Tapatio blanco: lime: Mexican coca-cola: salt

CANTARITO \$14

Tapatio Blanco, lime, grapefruit, orange, grapefruit soda, salt

MULA \$14

Nuestra Soledad Mezcal: lime: ginger beer

BLOODY MARIA \$18

Tapatio blanco: 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

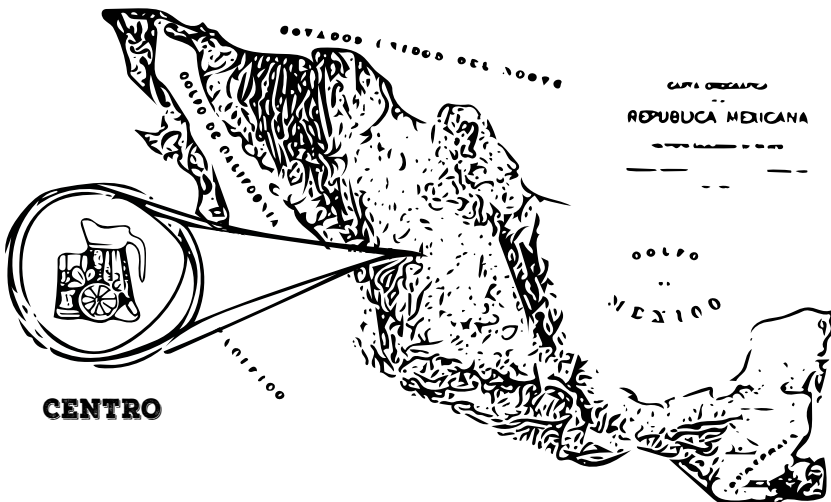
Tapatio blanco: lime: hibiscus honey: pet-nat rosésé

ELOTE \$16

Charred corn: Nuestra Soledad Mezcal: aged rum: piloncillo: coconut horchata

AL PASTOR \$18

Tapatio blanco: bbq pineapple: lemon: annatto oil: hellfire bitterss



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 \$16

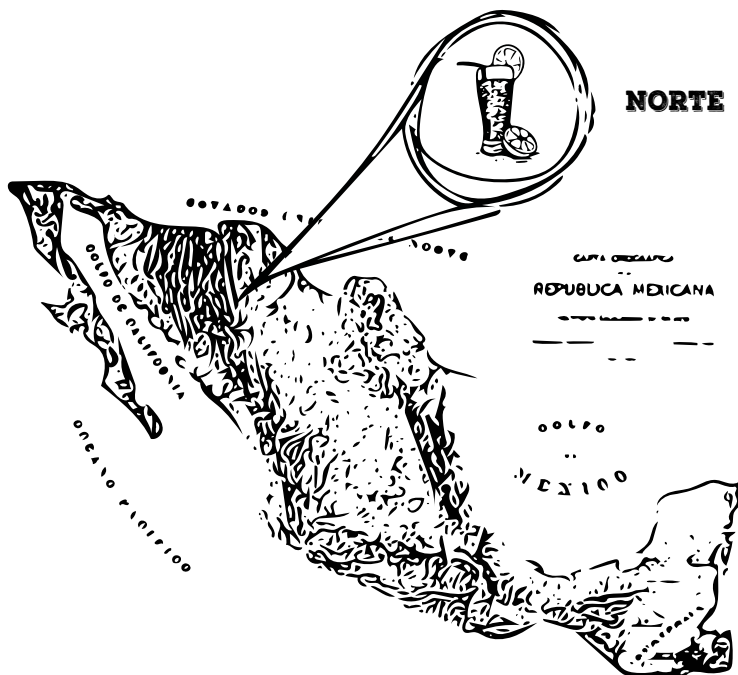
Mezcal Curado: lemon: blood orange oleo: sparkling water

VIPER \$19

Charanda blanco: Sotol: lime: absinthe: pomegranate

NOPAL \$18

Sotol: prickly pear: damiana: lemon: aquafaba: IPA



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.

PRIMERO \$19

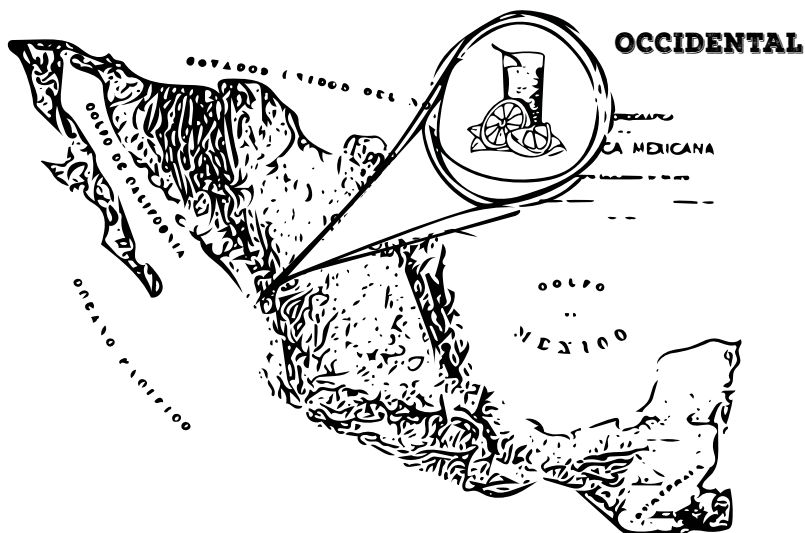
Pisco: Raicilla : orange wine: blood orange oleo: lemon: aquafaba

DOLÁR \$16

Charanda añejo: fino sherry: pineapple: pimento: ginger beer

RAICILLA NEGRONI \$20

Raicilla: cocchi americano: rondo aperitivo



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

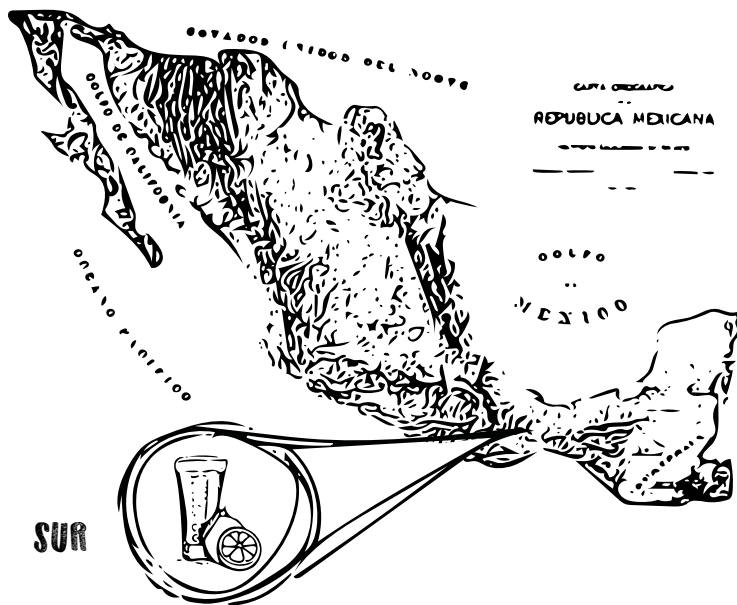
Mezcal Curado: Charanda blanco: lemon: passionfruit: salsa chamoy

TEPACHE SWIZZLE \$18

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

CLAVADISTA \$20

Tapatio añejo: fino sherry: ancho reyes verde: pineapple syrup



WINES BY THE GLASS

Aperitivos 90ML

Emilio Lustau, Jarano Fino, Jerez, Spain NV 15%

Equipo Navarros, En Rama Fino, Jerez, Spain 15%

\$11

\$15



Bubbles

Cava Brut, Vallformosa 'MVSA', Penedès, Spain NV 12.5%

Pet-Nat Rosé, Delinquente Weeping Juan, Riverlands, SA 2017 10%

Crémant de Jura Blanc, Domaine Rolet, France 2011 12%

Champagne Blanc de Blanc, Larmandier Bernier Latitude NV 12%

\$10 \$54

\$12 \$62

\$16 \$79

\$24 \$150

White

Albariño, Eidoselas 'Charquino', Rias Baixas, Spain 2015 12.5%

Trebbiano, Noelia Ricci Bianco, Emilia Romagna, Italy 2015 12%

Gruener Veltliner, Nick Spencer, Tumbarumba, ACT 2017 12.5%

Fiano, Unico Zelo Jade and Jasper, Riverlands, SA 2017 12.5%

Chardonnay, Paul Achs, Burgenland, Austria 2015 12.5%

\$13 \$62

\$16 \$72

\$15 \$69

\$12 \$58

\$14 \$67

Skins & Weird

Semillon, Konpira Maru Admiral, Kilmore, Victoria, 2017 12%

GrislGewurzlRiesling, Swinging Bridge #003, Orange, NSW 2017 12%

Verdicchio, I Love Monsters La Vergine, Marche, Italy 2016 13%

\$13 \$62

\$14 \$67

\$17 \$80

Pink

Nero D'Avola, Delinquente Pretty Boy, Riverlands, SA 11.5%

SangioveselSciaccarello, Koerner, Clare Valley, SA 2017 11.4%

Cru Classé Provence, L'Aumerade Marie Christine, France 2015 13%\$

\$12 \$58

\$14 \$67

\$17 \$79

Red

Nero D'Avola, Chalmers, Heathcote, Victoria 2016 13.5%

Syrah, Konpira Maru Jimmy Karter, Kilmore, Victoria, 2017 10.5%

CinsaultlGrenache, Frederick Stevenson, Barrosa Valley, SA 2017 13%

Dolcetto, Unico Zelo Cherry Fields, Riverlands, SA 2016 13.8%

Cabernet Franc, Somos, McLaren Vale, SA 2016 13%

\$12 \$58

\$13 \$62

\$14 \$67

\$12 \$58

\$16 \$72

TASTING FLIGHTS

Available in either
20ml/30ml serves.

	20ML	30ML
TEQUILA & TERROIR		
Corralejo Blanco, Siete Leguas Blanco, Fortaleza Blanco	\$24	\$36
A study in the effect of microclimate on agaves. 3 very different regions - Guanajuato, Los Altos, Tequila Valley.		
STILL STRENGTH		
Calle 23 Criollo, Arette 101, Tapatio 110	\$26	\$38
A collection of our favourite still strength blanco tequilas. Higher ABV brings out big fruit forward flavours and huge agave presence.		
AGEING TECHNIQUES		
Siembre Azul 'Valles' Reposado, ArteNom 1146 Añejo, Tapatio Excelencia	\$28	\$41
3 different approaches to ageing, shows the technique and skill of the Maestros.		
BLACK AMEX		
Herradura Seleccion Suprema, Fuenteseca 12 Años, Fuenteseca 15 Años	\$106	\$158
Super rare, ultra aged tequilas. The best aged tequilas in the world.		
WELCOME TO MEZCAL-ESPADIN & TERROIR		
Wahaka Joven, Nuestra Soledad Ejutla, Del Maguey Minero	\$23	\$25
3 mezcals. 3 regions. 3 still types. same agave- copper, hybrid, clay.		
AGAVE SILVESTRES		
Mezcal Vago Mexicano, Del Mageuy Madrecuixe, El Jolgorio Tobala	\$28	\$42
3 types of wild agave. 3 incredibly different profiles.		
WEIRD & WONDERFUL		
La Higuera Sotol, La Venenosa Raicilla Occidental, El Jolgorio Pechuga	\$28	\$42
Sotol from the north, Raicilla the lost spirit of Jalisco, and Pechuga, the celebratory mezcal infused with fruits and turkey breast		

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 Cervceria- 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



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.