



Taco & Tequila Thursdays

Cocktails

- Margarita 16
- Spicy Margarita 16
- Mexican Mule 15
- Casamigos Anejo Manhattan 25
- Patron Espresso Martini 18
- Mezcal Sour 26
- Mezcal Spritz 26
- Steve's Mezcal Paloma 26

Tequilas & Mezcal

- Jose Cuervo Silver 13
- Jose Cuervo Gold 13
- Patron XO cafe 13.5
- Patron Blanco 18
- Patron Reposado 19
- Patron Anejo 25
- Casamigos Blanco 25
- Casamigos Reposado 28
- Casamigos Anejo 32
- Casamigos Mezcal 32
- Don Julio 1942 65
- Lobos 1707 Extra Anejo 65
- 406 Agave Reposado 25
- Clase Azul Reposado 90
- Clase Azul Anejo 130
- Illegal Mezcal Joven 27
- Tequila Ocho Joven 23
- Tequila Ocho Reposado 25

Snacks & Salads

- Cheese & jalapeno nachos 13
- Basils guacamole, tortilla chips 14
- Garden salad, local leaves, balsamic vinaigrette (v) 10
- Spiced couscous, raisins, pickled onion, radish, mint (v) 14
- Basil's loaded nachos beef, guacamole, sour cream, pico de gallo 25

Quesadilla

**Served with sour cream
& pico de Gallo**

- 3 cheese quesadilla 18
- Chicken, mango, salsa verde 22
- Spiced beef, cheese, salsa 25
- Grilled fish, sweet peppers 24
- Lamb shoulder, guacamole, pepper sauce 25
- Shrimp, onion, sweet pepper, guacamole 28

**Mexican influenced cocktails,
sharing plates and boards**

**All prices quoted in \$USD, includes 16% Vat.
A service charge of 12% will be added to final bill**

Tacos

Build your table's taco board

- Tuna tartare, slaw, sesame, soy 5.5
- Pulled lamb shoulder, guacamole & pepper sauce 6.5
- Rib eye steak, pico de gallo, jalapeno 6.5
- Spiced beef, pico de gallo, guacamole 6.5
- Jerk chicken, mango, salsa verde 5.5
- Poached shrimp, guacamole, pineapple salsa 6
- Charred sweetcorn, avocado and feta 5
- Coconut conch, papaya salsa, cabbage slaw 5.5

Churros

- Cinnamon churros with choc sauce 13.5

