



**NUDE
AMIGOS**
BEBIDAS

A sunburst pattern with multiple rays of varying lengths radiating from a central point, set against a light beige background. The rays are a slightly darker shade of beige.

**We believe
the Ultimate formula for
Good Times and lasting
Memories is:**

- **Round up your Amigos**
- **Indulge in delicious
Mexican dishes,**
- **Sip on Margaritas,**
- **Let the good times flow.**

Salud!

**From the team at
Nude Amigos x**

MARGARITA BAR

Served on the rocks with
Premium Patron Silver Tequila,
freshly squeezed Lime & House
made Syrups.

Classic Nude 22

Sip on the Gold Coast's finest Classic Margarita! Patron Silver Tequila, Triple Sec, Agave, Fresh squeezed Lime juice, perfectly balanced with a Sea Salt Rim.

Smokin Hot 23

Get Set, Boom! House infused Chilli Patron Tequila, Triple Sec, Agave, Fresh Squeezed Lime & Tajin Rim. *Try with Lost explorer Mezcal Espadin 25*

Coco-nuts about you 23

Experience the creamy richness of coconut milk blended perfectly with Premium Patron tequila, Fresh squeezed lime, and a touch of sweetness. It's a vacation in a glass.

Lemon Sherbet 24

When life gives you lemons drink Sherbet. Patron Tequila, Triple Sec, House made Lemon Sherbet Syrup, Fresh Squeezed Lime & a Sweet Sugared Rim.

Sunny Dayz 24

Dive into summer with our refreshing Watermelon Margarita! Patron Tequila, Triple Sec, Watermelon, Fresh Squeezed Lime, and a Sweet Sugared Rim.

Mango Madness 23

Experience a taste of the tropics with our Mango Margarita! Exotic blend of ripe Mangoes, Patron Silver Tequila, Triple Sec, and Fresh Squeezed Lime.

Plantation 24

Savor the sweetness of Summer with this irresistible Margarita. Patron Silver Tequila, Triple Sec, House-made Pineapple Syrup and Fresh Squeezed Lime.

Sweetheart 24

You will fall in love with this! Patron Tequila, Triple Sec, house-made Strawberry Syrup, Fresh Squeezed Lime, a Sweet sugar Rim & lots of Love x

Chilli Coconut 24

It's a tropical adventure with a spicy twist that'll keep you coming back for more. House infused chilli Patron Tequila, Triple Sec, Agave, Coconut Milk, Fresh Squeezed Lime & a Sweet Coconut Rim.

Cool as a Cucumber 23

A Cuke-tastic refreshing Adventure... Patron Tequila, Triple Sec, Agave, House-made Cucumber syrup, Fresh Squeezed Lime & a Sea Salt Rim. Staff Favourite!

Garden Party 23

Lightly floral and fabulously refreshing... Patron Silver Tequila, Saint Germain, Triple Sec, Agave, Fresh Squeezed Lime & a Sweet Sugared Rim.

Nude Tommy 25

Savor the timeless classic, Tommy's Margarita! Bright, citrusy flavors that are irresistibly classic... *Patron Reposado* Tequila, Fresh Squeezed Lime, a dash of Agave and a Sea Salt Rim. It's a taste of pure margarita perfection

Passion 22

Experience a burst of tropical delight with our Passion Fruit Margarita! Patron Tequila, Triple Sec, House made Passionfruit Syrup, Fresh Squeezed Lime Juice and sweet sugared Rim. Paradise!

Blue Lagoon 22

Dive into the refreshing Blue Lagoon Margarita! A fusion of top-shelf Patron tequila, zesty lime, and a splash of blue curaçao, Get ready for a sip of paradise!

Build your own Classic Margarita

Made with triple sec, lime, a sea salt rim and your choice of **Premium Patron Tequila** the perfect super premium white tequila, hand crafted from the finest Weber Blue Agave. Choose from:

Blanco 22
Reposado 25
Anejo 27
El Cielo 40

Choose from:

Classic - shaken with ice then double strained.

On the rocks - Shaken with ice and poured over the rocks.

Cadillac Eldorado 100

Our Signature Margarita!

Featuring the Cadillac of spirits; Patron's El Cielo Tequila, Triple Sec, Grand Marnier, we created the Cadillac Eldorado 100. Mixed with Fresh Squeezed Lime, Volcanic Black Salt Rim & a Sparkler.

It's a game changer!

COCKTAILS

The Perfect Mezcal Negroni 26

A smoky and sexy spin on this classic cocktail featuring the Premium Lost Explorer Mezcal Espadin.

Mexpresso Martini 23

A tasty tribute to Mexican heritage featuring Kahlua and Patron Silver Tequila, served with 3 coffee beans for good luck.

Tequila Sunrise 22

The ultimate retro cocktail – the Tequila Sunrise became such a hit that The Eagles even wrote a song about it. Patron Silver Tequila, Orange Juice and Grenadine.

Carajillo 22

A match made in Heaven... Blending sweet vanilla, chocolate and citrus from the Licor 43 and the bitter, rich notes of the coffee. One sip and you'll be hooked!

The Mexican Mule 22

Say hello to the Mexican Mule, a bold twist on the classic. With the bite of tequila, the kick of spicy ginger beer, and the zing of fresh lime, you'll find it impossible not to take another sip.

Nude Paloma 23

The Paloma: Mexico's Hidden Gem! Sweet, sour, a little bitter, plus ice & bubbles; what's not to like? Featuring Patron Silver Tequila, Grapefruit juice, Fresh lime, Topped with Grapefruit soda.

Lost Explorer Paloma 26

This drink has it all! It's weat, tangy, and smoky, pairing grapefruit and lime with just a hint of Mezcal. Perfection in a glass.

Bloody Maria 23

The Bloody Mary has been fighting hangovers and improving mornings since the mid-1930s. switch Vodka for Patrons Silver Tequila, add some hot sauce, and you get the Bloody Maria, an agave-kissed spicy spin on the classic.

Pina Colada 22

If you like piña coladas and getting caught in the rain, this drink is your perfect escape. Blending Rum with the pure essence of pineapple and creamy coconut, it's a luscious sip of paradise.

SPIRITS & SHOTS

RUM

Bacardi Carta Blanca 11

Bacardi Coconut 13

El Tarasco Charanda Mushroom Hongos

Rum 16

Cihuatlan Cinabrio 12 Year Old \$17

WHISKY

Abasolo Mexican Corn Whisky 16

Balcones Brimstone Smoked

Whisky 24

Dewars Scotch Whisky 15

Aultmore Scotch Whisky 12yo 28

BOURBON

Jim Beam 11

Gentleman Jack 14

Angels Envy Bourbon 28

GIN

Bombay Sapphire Gin 12

Gracias Dios Agave Gin 26

Four Pillars Shiraz Gin 18

Hendricks Gin 16

Ink Gin 16

Familiar - The Butlers Gin 14

Familiar - Lakehouse Gin, Pink Style 14

VODKA

Erinstoff 12

Grey Goose Vodka 16

OTHERS

We have an extensive range of Liquors for you to select from, please ask your server.

Senor Steve 29

Meet Steve, Our Pinata Mascot with a Tequila Twist! Steve isn't your typical pinata, he comes with a shot of Patron Silver Tequila, he's the life of the party at Nude Amigos! Ride him home and Tag your photos @nudeamigos to WIN!

For the kids, Senor Steve comes with lollies instead of Tequila. 25

Scorpion Challenge 26

Dare to Conquer the Scorpion Shot Challenge! Embark on an unforgettable adventure as you savor a shot of premium tequila, crowned with a real edible scorpion.

Are you fearless enough to take on this thrilling challenge? Share your scorpion moments with us and let the brave times roll! Tag us @nudeamigos to WIN!



BEER | SOFTDRINK

SPRITZERS

Hugo Spritz 22

A delightfully refreshing spritzer with fresh mint, lime, St Germain, Prosecco, and sparkling water!

Aperol Spritz 19

Aperol, Prosecco, and sparkling water

NUDE SANGRIA

Red Wine,
Sangria Mix
Fresh Fruit.

14 glass | 38 jug

NON-ALCOHOLIC

MOCKTAILS 12

Pina Colada
Mojito

WATER

Still 10
Sparkling 11

JUICE 6

Orange
Apple
Pineapple
Cranberry

TAPPED BEER

Nude Amigos Pale Ale 5% 11
Nude Amigos Ale 4.2% 10.50
Nude Amigos Lager 4% 10

BOTTLED BEER

Corona, Mexico 11
Pacifico, Mexico 11.50
Dos Equis Lager, Mexico 10
Sol Mexico 9.5

Michelada 15

Meet the Michelada! A zesty Mexican cocktail made with cold beer, lime juice, hot sauce, Worcestershire sauce, tomato juice, and Tajin seasoning.

Served in a spicy rimmed glass for that extra kick!

SOFT DRINK 5

Coke
Coke No Sugar
Lemonade
Ginger Ale
Soda Water
Tonic Water
Lemon Lime Bitters

WINE LIST

WHITE

Villa blanche **Picpoul de Pinet**

13g 58b

Mocandunda, Reisling

Willoughby Park Reisling

15g 65b

Great Southern, WA.

Tupari Sav Blanc

70b

Marlborough NZ

Mocandunda Single Vineyard

13g 55b

Clair Valley, SA.

Artigiano Pinot Grigio

13g 55b

Veneto, ITA.

Point de Convergence Chardonnay

13g 55b

Languedoc FR

Briar Ridge, 'Briar Hill' Chardonnay

14g 68b

Hunter Valley, NSW

Growers Estate Moscato

12g 55b

South Australia

REDS

Warramuda Lv Zak Pinot Noir

70b

Yarra Valley, Vic

Grove Estate Cabernet Sauvignon

13g 55b

Hilltops, NSW

Clairault Cab Merlo

16g 70b

Margaret River WA

Point De Convergence Grenache Shiraz

58b

Languedoc, FR

Briar Ridge Old Vine Shiraz

14 55b

Hunter Valley, NSW

Bassline Shiraz

80b

Barossa Valley, SA

SPARKLING

Paparazzi, Prosecco

King Valley VIC

12g 55b

Chandon Brut

Yarra Valley VIC

14g 65b

Chandon Brut Rose

Yarra Valley VIC

68b

Acquessi Sparkling Rose

59b

CHAMPAGNE

Veuve Clicquot

Reims, FRANCE \$137b

Moet Chandon Rose

Epemay, FRANCE \$178

TEQUILA AND MEZCAL

IN ORDER FOR A SPIRIT TO BE CALLED "TEQUILA" IT MUST COME FROM ONE OF FIVE AUTHORIZED STATES IN MEXICO: GUANAJUATO, JALISCO, MICHOACAN, NAYARIT, OR TAMAULIPAS. IF IT'S PRODUCED OUTSIDE ONE OF THESE FIVE STATES, IT MUST BE CALLED AN "AGAVE SPIRIT" OR MEZCAL.

BLANCO

Embrace the essence of agave with our selection of un-aged or lightly aged tequilas, aged less than 2 months in stainless steel or neutral oak barrels.

Each sip embodies the robust and authentic agave notes that tequila enthusiasts crave. Raise your glass to the purest form of agave spirit. Salud!

CLASE AZUL RESPOSADO TEQUILA 40% 62

Clase Azul Reposado Tequila is crafted with Tequilana Weber Blue Agave that is baked in traditional stone ovens for a minimum of 72 hours. It's then fermented utilizing a tailored yeast strain before being distilled and aged in select oak barrels for 8 months. This unique process creates a superior, smooth taste that exceeds expectations.

PATRON SILVER 40% 14

Agave, minerals, grapefruit. Some floral aromas, definitely a saline note.

PATRÓN EL CIELO 40% 40

Patrons newest edition. Distilled four times to unlock 100% naturally sweet and subtle agave flavors.

MT UNCLE AGAVE AUSTRALIS SILVER 40% 21

Bright, floral aromas and flavours of citrus, honey, and spice.

ARETTE BLANCO 38% 18

A pleasant agave body with mild hints of earth smoke and spice.

CAZADORES BLANCO 40% 15

Opens slowly on the palate to reveal a light bodied Tequila with notes of herbs and light agave fruit, followed by some fiery heat.

LUNAZUL BLANCO 40% 17

Semi-viscous and peppery with ripe fruit tones giving way to crisp citrus notes & a hint of vanilla.

TERRALTA BLANCO 40% 27

Lots of great flavours, and the light sweetness works with the earth and minerals to give a nice profile.

TROMBA BLANCO 37% 20

Clean, viscous finish with notes of peppermint, and lightly caramelised pineapple.

G4 BLANCO TEQUILA HIGH PROOF 40% 29

Classic El Pandillo minerality alongside some light fruits, citrus black pepper & nice heat.

G4 BLANCO TEQUILA 40% 29

Classic El Pandillo minerality alongside some light fruits, citrus black pepper & nice heat.

REPOSADO

Discover the richness of Reposado Tequila, aged to perfection!

It takes 2-12 mths in American white oak barrels, for Tequila to transform into Reposado.

A tequila with depth and flavour like no other.

Unleash the Killer combo of sipping or shooting or let it shine in a mouthwatering

Tommy's Marg!

CAZADORES REPOSADO 40% 16

Spends up to a year in new American oak barrels, creating a perfect balance of agave and woody flavours. Steeped with the spirit of the land, from bright citrus fruit to smoky wood. Agave aromas and the earth's purest spice.

TROMBA REPOSADO 40% 24

Prized for its sweet, fresh flavours and distinctive spicy length, Tromba Reposado Tequila is aged in white oak

American Whiskey barrels for 6 months, resulting in a rich, sweet tequila with notes of cacao, dry walnut, almond, orange and caramelized pineapple.

G4 REPOSADO TEQUILA 40% 29

Hints of peach and grapefruit, Lighter notes of pepper and licorice.

PATRON RESPADO 40% 16

Stronger earthy and mineral characteristics, and a nice spiciness that lingers for just the right amount of time. Oak is a flavor enhancer here, rather than a dominant force that overpowers everything else.

BATANGA REPOSADO TEQUILA 40% 21

Aged in American oak barrels lending coffee, vanilla and toffee notes that heighten the warming spices introduced in the production process, balanced with a crisp bright finish.

CASAMIGOS TEQUILA REPOSADO 40% 20

Smooth mouthfeel, with black pepper, heady floral notes and rich texture.

LUNAZUL REPOSADO TEQUILA 40% 20

Rested for 6 months in Heaven's Hill Bourbon Barrels gives this tequila a smooth and rich flavour.

STORYWOOD SHERRY 7 REPOSADO 43% 35

It is the only range of tequilas in the world that are fully matured in single malt whisky and Oloroso sherry barrels. This rich Reposado packs a punch!

STORYWOOD SPEYSIDE 7 CASK

STRENGTH 53% 31

Caramel with hints of oak, vanilla and honey on an earthy agave base.

CENOTE TEQUILA REPOSADO 40% 26

Vanilla, Wood, Spices, Green Vegetables.

FORTALEZA TEQUILA REPOSADO 40% 35

Some smoke, light caramel, and light vanilla, along with some spice and light pepper notes. The finish is sweet, along with some heat and a medium to long finish.

Aged 11mths

ARETTE SUAVE 38% 29

A slight burn on entry, then becoming smooth, with honey, sweet agave and oak. Some smoke, light caramel, and light vanilla, along with some spice and light pepper notes. The finish is sweet, some cinnamon, light oak/whiskey, honey, some caramel, light pepper, light smoke and spice along with some heat.

ANEJO

Elevate Your Sipping Experience
with "Anejo" Tequilas!

Aged from 1-3 years in oak
barrels, our "Anejo" tequilas
embrace the art of time. They
develop a rounded and softer
profile, absorbing distinct barrel
characteristics.

Indulge in the pleasure of
sipping as you uncover the
refined nuances of each drop.

Cheers to the perfect sip of
"Anejo" elegance.
Salud!

PATRON ANEJO TEQUILA 40% 18

Starts with cooked agave, then warm honey notes, nuts and vanilla come through. The finish is somewhat vanilla, caramel and a hint of citrus.

CASCAHUIN EXTRA ANEJO TEQUILA 43% 65

Full bodied with the same dried fruit notes with cooked agave as well. Oak, nutty with almond, and light sweetness with vanilla and caramel.

G4 ANEJO TEQUILA 40% 39

Light in character but full bodied with oils and cooked agave, light oak, vanilla and black pepper. Some earth notes as well. The finish is long lasting with previous taste notes with some stronger agave here, and some almond and toffee notes.

HERRADURA ULTRA ANEJO 40% 32

Baked agave and vanilla make your taste buds dance. As you sip you will enjoy and discover more fruits with some floral undertones. Super smooth and creamy.

TERRALTA EXTRA ANEJO 40% 66

Light cooked agave and cinnamon. The finish is long lasting with with stronger emphasis on fruity notes and caramel.

TROMBA ANEJO 40% 25

Aged in white oak American whiskey barrels for over 20 months, resulting in a rich, sweet tequila with notes of chocolate, caramelized anise, apple and peach.

MEZCAL

Mezcal as different from Tequilla can be made from any Agave not just blue agave.

The word "Mezcal" is derived from the Nahuatl (indigenous Mexican language) word "Mexcalli," which translates to "cooked maguey." Maguey is a type of agave plant that is used to make Mezcal. The name reflects the traditional process of roasting and cooking the agave hearts (piñas) in underground pits, which is a crucial step in Mezcal production.

Mezcal is known for its smoky flavor, which is partly a result of this cooking process.

You have to try Mezcal,
its sensational.

Salud!!

DON AMADO REPOSADO MEZCAL 45% 32

Familiar Mexican flavours of roasted corn slathered in butter, hints of vanilla and cinnamon, tropical fruit and dried chilies are balanced with a moderate amount of smoke leading into barrel notes of a satisfying, lightly spicy vanilla-driven extended finish.

NUESTRA SOLEDAD SANTIAGO MATATLAN

MEZCAL 45.3% 25

Sweet roasted agave, spicy and herbaceous. Generous on the palate with great length and refinement.

THE LOST EXPLORER MEZCAL SALMIANA 42% 59

Made with agave Salmiana in San Pablo Huixtepec, Oaxaca. Offering a sweet and spicy profile with hints of green chili, grapefruit and fresh agave. Super Smooth!

THE LOST EXPLORER TOBALA 42% 45

Made with maguey Tobala in San Pablo Huixtepec, Oaxaca. It's an earthy expression, with hints of tobacco, cocoa, vanilla and leather, offering a unique balance between wood aromas and umami flavors.

THE LOST EXPLORER ESPADIN 42% 23

The Lost Explorer Espadin is made with maguey Espadin (agave Angustifolia) in San Pablo Huixtepec, Oaxaca. This is a sweet and herbaceous expression, well-balanced with hints of sweet apple, ripe fruits and a mild smoky layer to finish.

CONEJOS MEZCAL JOVEN 38% 22

Soft with hints of fresh wood that are subtly combined with sweet notes of cooked mezcal. Finish is a pleasant and smoky finish.

ARTISANAL MEZCAL CUPREATA 42% 25

Full-bodied mouthfeel with organic sweetness. Notes of clay, cacao, dried fruits and wildflowers. Long warm and complex finish. Powerful yet soothing.

ILLEGAL MEZCAL JOVEN 40% 26

Deep agave aromas, hints of green apple, citrus and white pepper with lingering heat and sweet agave feel.



FLIGHTS

THE LOST EXPLORER TASTING 55

Featuring one 15ml taster of each Lost World Mezcal (3) served in handmade Copita & paired with complementary flavours.

THE LOST EXPLORER ESPADIN 42%

The Lost Explorer Espadin is made with maguey Espadin (agave *Angustifolia*) in San Pablo Huixtepec, Oaxaca. This is a sweet and herbaceous expression, well-balanced with hints of sweet apple, ripe fruits and a mild smoky layer to finish. **Aged 8 years.**

THE LOST EXPLORER TOBALA 42%

Made with maguey Tobala in San Pablo Huixtepec, Oaxaca. It's an earthy expression, with hints of tobacco, cocoa, vanilla and leather, offering a unique balance between wood aromas and umami flavors. **Aged 10y.**

THE LOST EXPLORER MEZCAL SALMIANA 42%

Made with agave Salmiana in San Pablo Huixtepec, Oaxaca. Offering a sweet and spicy profile with hints of green chili, grapefruit and fresh agave. **Aged 12 years.**

MORE MEZCAL

LAGRIMAS DE DOLORES CENIZO MEZCAL 45% 32

Full-bodied mouthfeel with organic sweetness. Undoubtedly a lactic note reminiscent of butter and a slightly mineral finish.

LAGRIMAS DE DOLORES MEZCAL ANEJO 40.5% 35

There is a smooth mouth feel with enough agave and some earthy flavours to remind you the origin of the spirit. Caramel and even some coffee and honey notes can be found on the back palate

APRENDIZ MEZCAL ENSAMBLE TEPEXTATE ESPADIN 45% 26

Artisanal Mezcal produced in San Juan del Rio, a beautiful and balanced blend of 80% Agave Espadin and 20% Agave Tepeztate, one of the rarest and most complex varieties to grow in the state of Oaxaca.

NETA CUIXE VERDE 45% 68

Named for the deep color of its leaves and prized for its size and yield, Cuixe verde de Mihuatlan is an enigmatic and highly coveted agave unique to the San Luis Amatlan region.

WAHAKA MADRECUISHE MEZCAL 42% 42

Taste confirms the gentle smoke and mild earthiness of the nose. The flavours are lovely and well integrated. With hints of lime, lemon, pepper, mesquite, sage, candied ginger, light mango. Straight forwardly pleasant and very long finish.

Raicilla

Raicilla is a spirit distilled from agave. From the late 70's Raicilla for the people of Jalisco was considered a psychedelic drink that leads to hallucinations. The legend states; only the brave were encouraged to try its effects.

VECINDAD CHICO AMARILLO 55

AGAVE - Chici Amarillo

AGAVE AGE - 12 +2 years old

VILLAGE - Malpaso, Jalisco Mexico

TASTING NOTES - Fermented Pineapple and Mesquite

VECINDAD ALTO 88

AGAVE - A. Inequidens (Alton)

AGAVE AGE - 13 Years

VILLAGE - Mascota, Jalisco, Mexico

TASTING NOTES - Herbal

VECINDAD LECHUGILLA 67

AGAVE - A. Maximiliana Grown

AGAVE AGE - 8 Years

VILLAGE - Mascota, Jalisco, Mexico

TASTING NOTES - Tamarind Candy

RAICILLASM RITUAL TASTING 89

Featuring one 15ml taster of each MEZCALES-RAICILLASM (3) served in handmade Copita, delightfully paired.

**Discover if the Legend
is true!**

In Mexico, a traditional way to toast and is by raising your glass and saying "Salud" (pronounced sah-lood). It's similar to the English "Cheers" and is used to wish good health or well-being to everyone present.

So, Salud and Gracias por venir"
(Thank you for coming)

We can't wait to Welcome you again!