alma
RESTAURANT & BAR

RESTAURANT & BAR · AVALON BEACH

MEXICAN CLASSICS

The ones we make most, and the ones we would order first.

CLASSIC MARGARITA 23

El Tequileño Tequila, Alma's Triple Sec, Lime
Sharp, cold and salted. The house standard everything else is measured against

TOMMY'S MARGARITA 23

El Tequileño Tequila, Agave, Lime
No liqueur, just agave. On the rocks, made famous at Tommy's in San Francisco

JALAPEÑO MARGARITA 23

Jalapeño-infused El Tequileño Tequila, Alma's Triple Sec, Lime
Green heat that builds slowly, never scorches

WATERMELON MARGARITA 23

El Tequileño Tequila, Watermelon, Agave, Lime
The long lunch order, all summer

COCONUT MARGARITA 23

Coconut-washed El Tequileño Tequila, Cacao Blanco, Citrus
Rounder and softer, under a cloud of coconut foam

PALOMA 23

El Tequileño Tequila, Grapefruit, Fresh Lime, Soda
Long, bitter and easy. What Mexico actually drinks

MEZCAL TOMMY'S 24

Aguas Mansas Mezcal, Agave, Lime
The Oaxacan cousin, smoke where the sweetness was

MEZCALITA 24

Aguas Mansas Mezcal, Alma's Triple Sec, Lime
A margarita with the lights turned down

All margaritas available spicy on request.

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SEASONAL COCKTAILS

What the bar is playing with right now. These change with the produce.

BEACH, PLEASE N — 23

Manly Spirits Vodka, Licor 43, Falernum, Rosé, Watermelon
Pale pink, barely sweet, made for a warm afternoon

ZEST I EVER HAD — 23

Ron Santiago de Cuba Rum, Mandarin, Licor 43, Green Apple
Citrus forward and lifted, finishes crisp

GINGER SPICE — 23

Aguas Mansas Mezcal, Ginger, Chilli, Citrus
Smoke and heat together, the most savoury drink we make

CLASSIC COCKTAILS

CLASSIC DAIQUIRI — 23

Ron Santiago de Cuba Rum, Lime, Sugar
Three ingredients, nowhere to hide

ESPRESSO MARTINI DF — 23

Manly Spirits Vodka, Coffee Liqueur, Cold Drip Coffee
Cold drip, so it stays bitter rather than sweet

NEGRONI — 25

Manly Spirits Dry Gin, Campari, Sweet Vermouth
Stirred down, served over one big rock

DF dairy free · N contains nuts

A surcharge of 10% applies on weekends and 15% on public holidays. Wine vintages may be subject to change.