

The LIBRARY

reading room / lounge bar / live music / sweets & treats

OPENING TIMES

<i>Monday</i>	<i>5pm – 12am</i>
<i>Tuesday</i>	<i>5pm – 12am</i>
<i>Wednesday</i>	<i>5pm – 1am</i>
<i>Thursday</i>	<i>5pm – 1am</i>
<i>Friday</i>	<i>4pm – 2am</i>
<i>Saturday</i>	<i>4pm – 2am</i>
<i>Sunday</i>	<i>4pm – 12am</i>

BOOKINGS

To make a reservation please email: bookings@thelibrary.co.nz

Alternatively call 04 382 8593

2 FOR 1 COCKTAILS

*every wednesday
at the library*



HOUSE FAVOURITES

A selection of our favourite mixed drinks

\$14



.....
Party Thyme

Fresh thyme & raspberries in a raspberry liqueur & topped with sparkling wine
.....

\$14



.....
Apple Pie Daiquiri

Rum, apple, fresh lime & spiced bitters served up on the stem with a cinnamon sugar rim
.....

\$17



.....
Golddigger #3

Vodka, lemon juice, watermelon syrup & fresh mint all smashed together & served over ice
.....

\$16



.....
Coco Butter Kisses

Dairy free & vegan friendly white chocolate liqueur, coconut sugar, almond & coconut milk & roasted coconut flakes
.....

\$16



.....
Mo Stache, Mo Problems

Irish whisky, lemon, sugar, egg white & a bitter Laphroaig 'moustache'
.....

\$14



.....
Dancing Shoes

Vodka, pomegranate syrup & fresh mint topped with sparkling mineral water
.....

\$15



.....
The Fresh Prince

Cucumber gin, elderflower, apple juice & celery bitters topped with sparkling mineral water
.....

\$16



.....
Peach Mule

Peach vodka, bitters, fresh lime & mint, topped with gingerbeer
.....

\$15



.....
Randy Savage

Rum, pineapple juice & fresh lime shaken together with gingerbread syrup
.....

\$17



.....
Old Fashioned

Makers Mark bourbon, bitters & sugar stirred with ice & a lick of orange rind
.....

LUXURY COCKTAILS

A selection of our more avant-garde cocktail

\$19



.....
Pride and Prejudice

Hibiscus infused vodka,
dessert wine, floral tea syrup
& lemon juice
.....

\$24



.....
Duck Fat Sazerac

Duck fat infused rye whisky, cognac,
spiced honey liqueur, sugar & peychaud's
bitters served over a large ice cube
.....

\$21



.....
Doctor Ropata

Guatemalan rum, intoxicating 'herbal'
liqueur, pineapple & coconut shaken
together & garnished elaborately
.....

\$19



.....
First Class to Paris

French brandy, pinot noir syrup, sugar &
bitters topped with sparkling wine
.....

\$19



.....
How I Met Your Father

Vodka soaked strawberries & rhubarb
bitters topped with sparkling wine & a
touch of lavender sugar
.....

\$26



.....
Whisky Business

Single malt whisky, amaretto & amaro abano
garnished with a burnt cinnamon cigar
.....

\$20



.....
What's the Thyme Mr Wolf?

Tequila, blackberry syrup, thyme & lemon
shaken together & served with a lick of sea salt
.....

\$34



.....
Radioactive Mai Tai*

Lots & lots of rum, orgeat, tawny port, old
fashioned bitters, lime, pineapple juice &
ingredient 'x' served in a chemistry style
vessel **limited to three per person per evening*
.....

LUXURY COCKTAILS

A selection of our more avant-garde cocktails

\$20



.....
Gimme S'more (*served hot*)
Dark rum, hot chocolate, slightly scorched
marshmallow & malt biscuit crumble
.....

\$26



.....
Lower Hutt Lemon Meringue
Vanilla vodka, lemon curd & lemon juice
topped with French meringue
.....

\$20



.....
Sea Salt & Caramel Fudge Martini
Vodka, caramel, chocolate liqueur & cream
with a lick of sea salt & chocolate dust
.....

\$23



.....
The Sipster Reviver No.2
Makers Mark Bourbon, Campari, sweet
vermouth aged for 4 months in a charred
American oak barrel. Served down over a
large ice block.
.....

\$23



.....
Pisco Inferno
Pisco, watermelon syrup, peppercorns,
naga chilli bitters & lemon juice with a lick
of smoked sea salt
.....

\$29



.....
Probably the Best Espresso Martini Ever
Vanilla infused vodka, maple syrup & cold
brew coffee shaken together & served
up on the stem with a slightly scorched
saffron & vanilla meringue
.....

\$26



.....
Netflix & Chill
Popcorn infused rum, vanilla bean ice
cream & coca cola garnished with peanut,
caramel & popcorn brittle
.....

NON-ALCOHOLIC COCKTAILS

Because responsible does not equal boring

\$10



.....
Iced Peach Tea

Peach Tea served over ice with seasonal fruits
.....

\$10



.....
Pansy

Pineapple & cranberry juices, shaken
with passionfruit syrup
.....

\$10



.....
Watermelon Cooler

Watermelon syrup, apple juice,
lime & mint
.....

\$10



.....
Apple Mock-ito

Apple, fresh limes & mint topped with
sparkling mineral water
.....

\$10



.....
Virgin Mule

Fresh lime & mint, topped with gingerbeer
.....

\$10



.....
Real Raspberry Lemonade

Real raspberry syrup, fresh lemon juice
& sparkling mineral water
.....

\$10



.....
Dandelion

Lemon juice & passionfruit syrup shaken
with pineapple juice
.....

\$10



.....
Strawberry Blonde

Strawberry syrup & fresh lemon juice
topped with gingerbeer
.....

*A selection of juices, sodas & sparkling
mineral water is always available*

CHAMPAGNE

For celebrations & seductions

GLASS BOTTLE

\$11	\$50	Pol Clement Brut, NV Bordeaux, FR Light & easy
\$13	\$60	Col de' Salici Prosecco '15 Veneto, IT Crisp & refreshing. Apple, citrus & marzipan
	\$80	Maude Brut, NV Central Otago, NZ Rich & complex. Lemon blossom & almond
\$19	\$110	Collet Brut Art Deco, NV Aÿ, FR Fresh & vibrant. Apple, honey & lemon
	\$120	Cattier 'Premier Cru', Brut, NV Montagne de Reims, FR Soft & creamy. Apple, stone fruit & bread

BOTTLE

\$155	Bollinger 'Special Cuvée', Brut, NV Aÿ, FR Rich & full. Baked apple & buttercream finish
\$165	Larmandier-Bernier, Extra Brut, NV Côte de Blancs, FR Refined & stylish. Quince, apricots & flowers
\$220	Billecart-Salmon Rosé, Brut, NV Aÿ, FR Bright & fresh. Shortcake, pear & cherries
\$300	Veuve Clicquot 'La Grande Dame' Brut, '06 Aÿ, FR Generous & opulent. Pear, honey & brioche
\$350	Dom Pérignon 'Vintage' Brut, '06 Aÿ, FR Rich & voluptuous. Gooseberry & liquorice

WHITE WINE

Listed dry & mineral to full & round

GLASS BOTTLE

\$11	\$50	Wanaka Road Riesling '15 Central Otago, NZ
\$11	\$50	Momo Sauvignon Blanc, '16 Marlborough, NZ
\$13	\$59	Pra Classico Superiore '14 Soave, Veneto, IT
	\$50	AA Badenhorst 'Secateurs', Chenin Blanc '16 Swartland, SA
\$13	\$60	De La Terre, Viognier '15 Hawkes Bay, NZ
\$14	\$64	Ted, Pinot Gris '16 Central Otago, NZ
\$15	\$69	Bogle, Chardonnay '15 Clarksburg, California, US
\$14	\$64	Cambridge Rd 'Papillon,' Rosé '16 Terraces, Martinborough, NZ

RED WINE

Listed light to full bodied

GLASS BOTTLE

\$75		Mount Edward, Gamay Noir, '17 Bannockburn, Central Otago
\$19	\$87	Wet Jacket, Pinot Noir, '15 Cromwell, Central Otago, NZ
\$16	\$75	Seresin, Pinot Noir '13 Marlborough, NZ
\$10	\$45	Merinas, Tempranillo, '15 Uclés, ESP
\$11	\$50	Château Barat '14 Entre-Deux-Mer, Bordeaux, FR
\$13	\$60	Ogier 'Heritages' Côtes du Rhône '16 Southern Rhone, FR
\$15	\$69	Yalumba 'The Cigar' Cabernets, '13 Coonawarra, SA, AU
\$14	\$55	Theory & Practise, Syrah '15 Hawkes Bay, NZ

FINE & RARE WINES

A selection of truly exceptional wines

GLASS BOTTLE

.....
\$21 \$95 Schloss Lieser, Niederberg Helden, Spätlese, Riesling, '14
Mosel, DE
Ripe & elegant. Peach, apricot, nectarine, honeyed apples & sage
.....

\$16 \$75 Bourgeois, 'Bronnes' '15
Sancerre, Loire Valley, FR
Crisp & fruity, lime, apple balanced by ripe tropical and yellow orchard fruits
.....

\$28 \$125 Marc Bredif Vouvary, '99
Terraces, Martinborough, NZ
Extravagant & complex. Lanolin, honeysuckle, lemon. stonefruit & fig
.....

\$25 \$125 Thomas Pisco 'Pattes Loup', '15
Chablis, Burgundy, FR
Crisp & focused. Honeysuckle, sage, liquorice & hazelnut
.....

\$22 \$99 Dry River, Chardonnay '16
Terraces, Martinborough, NZ
Elegant & refined. Persimmon, pineapple, nectarines, almonds & brioche
.....

GLASS BOTTLE

.....
\$22 \$99 Burn Cottage 'Valli' Pinot Noir '15
Gibbston Valley, Central Otago, NZ
Supple & expressive. Red fruit, blackberry, black tea, smoke, exotic spice & liquorice
.....

\$21 \$96 Hacienda El Ternero 'Reserva' '10
Rioja, ESP
Smooth & round. Blueberries, cherry, vanilla & black pepper
.....

\$33 \$150 Te Mata Coleraine '15
Hawkes Bay, NZ
Complex & concentrated. Ripe blackcurrant, cassis, black plum, crushed herbs & tobacco leaf
.....

\$40 \$180 Craggy Range 'Le Sol' Syrah '11
Hawkes Bay, NZ
Elegant & supple. Sweet blackberry fruit, blueberries, warm spices & black pepper
.....

\$40 \$180 Rockford 'Basket Press' Shiraz '10
Barossa, South Aust, AU
Dense & brooding. Black fruit, liquorice, dark chocolate with layered finish
.....

DESSERT WINES

GLASS BOTTLE

.....
\$11 \$45 Trivento 'Brisa De Otono' Late Harvest '12

Mendoza, Argentina

Sweet & succulent

.....

\$16 \$65 Pegagus Bay Noble Semillon '11

Waipara, North Canterbury

Full & rich

.....

\$15 \$60 Mouton Cadet Reserve Sauternes '13

Bordeaux, France

Elegant & harmonious

.....

\$75 Loveblock Noble Chenin Blanc '14

Marlborough

Golden, lush & lingering

.....



COGNAC

\$12	Courvoisier VS Elegant & harmonious
\$15	Hennessy Privilege VSOP Smooth & sophisticated
\$30	Martell XO Impressive depth & subtly nuanced
\$20	Martell Cordon Bleu Voluptuous & juicy
\$25	HINE Rare VSOP Full & fruity
\$25	Godet Terre XO Rich & complex
\$35	Remy Martin XO Fine & fragrant

PORT & SHERRY

\$10	Quinta De La Rosa Ruby Port Young, fruity & vibrant
\$15	Grahames Tawny Port Rich, elegant & spiced
\$17	Romariz Colheita Port Vintage 1988 A rare & special treat
\$10	Tio Pepe Fino Sherry Crisp & nutty (dry)
\$13	Williams & Humbert Manzanilla Alegria Dry, tangy & salty (dry)
\$15	Valdespino Pedro Ximenez Viejo Sherry Syrupy with hints of chocolate & mocha (sweet)

SINGLE MALTS

Listed regionally, then from delicate to full

.....
\$13 **Thompson 'Two Tone'** *Riverhead*
.....
\$85 **North of Scotland 1973** *Lowland*
.....
\$18 **Auchentoshan Three Wood** *Lowland*
.....
\$25 **Redbreast Lustau Edition**, *County Cork*
.....
\$14 **Hakushu 12yr** *Japan*
.....
\$14 **Nikka Pure Malt - Taketsuru**, *Japan*
.....
\$15 **The Nikka 12yr**, *Japan*
.....
\$55 **BenRiach Single Cask 1976** *Speyside*
.....
\$18 **Glenfiddich IPA Cask** *Speyside*
.....
\$25 **Balvenie 17yr Double Cask** *Speyside*
.....
\$18 **Aberlour A'bunadh Cask Strength** *Speyside*
.....

.....
\$16 **Glenmorangie Quinta Ruban 12yr** *Highland*
.....
\$25 **Edradour Super Tuscan Cask 2006** *Highland*
.....
\$30 **An Cnoc 22yr** *Highland*
.....
\$30 **Sprinkbank 18yr** *Campbeltown*
.....
\$25 **Highland Park 18yr** *Orkney*
.....
\$13 **Bowmore 12yr** *Islay*
.....
\$15 **Bunnahabhain 12yr** *Islay*
.....
\$45 **Ardbeg Supernova 2015** *Islay*
.....
\$16 **Laphroiaig 10yr**, *Islay*
.....
\$90 **Laphroiaig 25yr**, *Islay*
.....

BEER

TAP TAP
42.5ML 28.5ML

\$13 \$9

.....
Abandoned Brewery Pilsner

Epuni, Lower Hutt | ABV 4.9%

\$13 \$9

.....
Abandoned Brewery APA

Epuni, Lower Hutt | ABV 5.4%

\$14 \$10

.....
Abandoned Brewery IPA

Epuni, Lower Hutt | ABV 6.4%

.....
\$10 Stienlager Pure

Auckland | ABV 5.0%

.....
\$12 Tuatara Pilsner

Paraparaumu | ABV 5.0%

BOTTLE

.....
\$13 ParrotDog Bloodhound Ale

Wellington | ABV 6.3%

.....
\$14 Renaissance Elemental Porter

Christchurch | ABV 6%

.....
\$14 Kereru Toasted Coconut Porter

Wellington | ABV 4.5%

.....
\$9 Croucher Low Rider (low alcohol)

Rotorua | ABV 2.5%

.....
\$12 Hallertau Granny Smith Apple Cider

Riverhead | ABV 5.1%

“I’ve only been in love with a beer bottle & a mirror”

- Sid Vicious

2 FOR 1 DESSERTS

*every tuesday
at the library*



TEA, COFFEE & HOT CHOCOLATE

\$5

.....
English Breakfast

Full bodied & strong
.....

\$5

Organic Earl Grey

Rich with citrus & bergamont
.....

\$5

Luscious Lemon

Refreshing herbal infusion
.....

\$5

Egyptian Chamomile

Calming with a delicate apple flavour
.....

\$5

Red Star Fruit Infusion

Refreshing & tropical fruit infusion
.....

\$5

Pure Peppermint

Uplifting & aromatic
.....

\$5

Lung Ching Chinese Green

Mellow & slightly sweet
.....

\$5

.....
Coffee

Served as you wish, decaf not available
.....

\$13

'Naughty' Coffee

Your favourite tippie, coffee & whipped cream
.....

\$5

Hot Chocolate

With a fluffy marshmallow
.....

\$8

Gingerbread Hot Chocolate

With a crunchy treat
.....

\$13

Rum Hot Chocolate

With a 'healthy' dose of rum & cinnamon
.....

A selection of juices, sodas & sparkling mineral water is always available