

The LIBRARY

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

OPENING TIMES

<i>Monday</i>	<i>5pm – late</i>
<i>Tuesday</i>	<i>5pm – late</i>
<i>Wednesday</i>	<i>5pm – late</i>
<i>Thursday</i>	<i>5pm – late</i>
<i>Friday</i>	<i>4pm – late</i>
<i>Saturday</i>	<i>4pm – late</i>
<i>Sunday</i>	<i>4pm – late</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


.....
\$13  **Party Thyme**
Fresh thyme & raspberries in a raspberry
liqueur & topped with sparkling wine
.....


\$13  **Apple Pie Daiquiri**
Rum, apple, fresh lime & spiced bitters served
up on the stem with a cinnamon sugar rim
.....

\$16  **Golddigger #3**
Vodka, lemon juice, watermelon syrup & fresh
mint all smashed together & served over ice
.....


\$15  **Coco Butter Kisses**
Dairy free & vegan friendly white chocolate
liqueur, coconut sugar, almond & coconut
milk & roasted coconut flakes
.....


\$15  **Mo Stache, Mo Problems**
Irish whisky, lemon, sugar, egg white & a
bitter Laphroiaig ‘moustache’
.....

.....
\$13  **Dancing Shoes**
Vodka, pomegranate syrup & fresh mint
topped with sparkling mineral water
.....

\$14  **The Fresh Prince**
Cucumber gin, elderflower, apple juice & celery
bitters topped with sparkling mineral water
.....

\$15  **Peach Mule**
Peach vodka, bitters, fresh lime & mint,
topped with gingerbeer
.....

\$14  **Randy Savage**
Rum, pineapple juice & fresh lime shaken
together with gingerbread syrup
.....

\$16  **Old Fashioned**
Makers Mark bourbon, bitters & sugar stirred
with ice & a lick of orange rind
.....

LUXURY COCKTAILS

A selection of our more avant-garde cocktails

\$22



.....
Poppin' Off

White chocolate liqueur, strawberries & milk layered with hubba bubba bubblegum infused cream & sprinkled with popping candy
.....

\$23



.....
Duck Fat Sazerac

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

\$20



.....
Doctor Ropata

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

\$18



.....
First Class to Paris

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

\$18



.....
How I Met Your Father

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

\$25



.....
Whisky Business

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

\$19



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

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

\$33



.....
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

\$19



.....
Gimme S'more (*served hot*)

Dark rum, hot chocolate, slightly scorched
marshmallow & malt biscuit crumble
.....

\$25



.....
Lower Hutt Lemon Meringue

Vanilla vodka, lemon curd & lemon juice
topped with French meringue
.....

\$19



.....
Sea Salt & Caramel Fudge Martini

Vodka, caramel, chocolate liqueur & cream
with a lick of sea salt & chocolate dust
.....

\$20



.....
The Sipster

Gin, campari, sweet vermouth & single
origin coffee syrup served slow & low
.....

\$22



.....
Pisco Inferno

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

\$28



.....
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
.....

\$25




.....
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


.....
\$9  **Iced Peach Tea**
Peach Tea served over ice with seasonal fruits
.....


\$9  **Pansy**
Pineapple & cranberry juices, shaken
with passionfruit syrup
.....


\$9  **Watermelon Cooler**
Watermelon syrup, apple juice,
lime & mint
.....

\$9  **Apple Mock-ito**
Apple, fresh limes & mint topped with
sparkling mineral water
.....

.....
\$9  **Virgin Mule**
Fresh lime & mint, topped with gingerbeer
.....

\$9  **Real Raspberry Lemonade**
Real raspberry syrup, fresh lemon juice
& sparkling mineral water
.....

\$9  **Dandelion**
Lemon juice & passionfruit syrup shaken
with pineapple juice
.....

\$9  **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

\$10

.....
Pol Clement Brut

Bordeaux, France

Light & easy drinking
.....

\$75

Cloudy Bay Pelorous

Marlborough

Toasty, creamy & long
.....

\$16

\$95

Bouby Legouge Brut

Vallée de la Marne, France

Powerful, perfumed & precise
.....

\$90

Bollinger Special Cuvée (½ bottle)

Ay, France

Robust, masculine & savoury
.....

\$95

Ruinart Blanc de Blanc (½ bottle)

Côtes des Blanc & Riems, France

Fresh, supple & harmonious
.....

BOTTLE

.....
\$150

Moët & Chandon Rosé Imperial

Riems, France

Seductive, silky & sexy
.....

\$175

Billecart-Salmon Cuvée Nicolas Francois '99

Mareuil-sur-Ay, France

Exquisitely elegant & ethereal
.....

\$300

Veuve Clicquot La Grande Dame Vintage '06

Riems, France

Fresh, fragrant & full of finesse
.....

\$350

Dom Pérignon Vintage '06

Épernay, France

Outstanding, rich, deep & delicious
.....

WHITE WINE

GLASS BOTTLE

\$13	\$55	Bohemia Riesling '14 Nelson, NZ
\$10	\$45	Little Organic Wines, Sauvignon Blanc '16 Nelson NZ
\$11	\$50	Maior de Mendoza Fulget, Albarino '15 Rías Baixas, Galicia, ESP Crisp & bright. Green apple, ripe pear, grapefruit zest with a fresh finish
\$15	\$60	De La Terre, Viognier '15 Hawkes Bay, NZ Elegant & refined. Citrus blossom, lychee, with hints of apricot & honey
\$11	\$50	Fortune Teller, Pinot Gris '15 Nelson, NZ
\$15	\$60	Bogle, Chardonnay '15 Clarksburg, California, US Opulent & round. Ripe pear, apple & guava, toasted coconut & vanilla
\$14	\$56	Cambridge Rd 'Papillon,' Rosé '16 Terraces, Martinborough, NZ

RED WINE

GLASS BOTTLE

\$15	\$60	Schubert 'Selection', Pinot Noir '14 Gladstone, Wairarapa, NZ
\$10	\$45	Château Barat '14 Entre-Deux-Mer, Bordeaux, FR Full & round. Black cherry, red currant, subtle soft finish
\$15	\$60	Bodegas Fontana 'Mesta', Tempranillo, '15 Uclés, ESP Vibrant & Juicy, red berries, rosemary and a touch of liquorice.
\$15	\$60	Ogier 'Heritages' Côtes du Rhône' '14 Southern Rhone, FR Soft & fulsome. Raspberry, tobacco leaf, plum & vanilla
\$14	\$56	Theory & Practise, Syrah '14 Hawkes Bay, NZ
\$15	\$60	Columbia Crest, Shiraz '12 Washington State, US Dark & Smokey. Black Doris plum, dried herb & pepper

FINE & RARE WINES

A selection of truly exceptional wines

GLASS BOTTLE

.....
\$30 \$125 Milton, Clos de Ste Anne, Chenin Blanc '14
Gisborne, NZ
Textural & layered. Apricot, apple, stone fruit,
quince & creamed honey
.....

\$20 \$80 Dry River, Chardonnay '13
Terraces, Martinborough, NZ
Elegant & refined. Persimmon, pineapple,
nectarines, almonds & brioche
.....

**\$23 \$90 René Muré, 'Clos St Landelin',
Grand Cru, Pinot Gris '13**
Alsace, FR
Rich & focused. Peach, passionfruit,
full of minerality
.....

\$25 \$100 Burn Cottage '14
Cromwell, Central Otago, NZ
Fresh & vibrant. Black Doris plum, liquorice,
red berries, wild thyme
.....

GLASS BOTTLE

.....
\$35 \$150 Casa Molisso, Fossati '01
Barolo, IT
Opulent & intense. Blackcurrant, rose, truffle,
& dark chocolate
.....

\$35 \$150 Te Mata Coleraine '14
Hawkes Bay, NZ
Complex & concentrated. Ripe blackcurrant,
cassis, black plum, crushed herbs & tobacco leaf
.....

\$45 \$180 Craggy Range 'Le Sol' Syrah '11
Hawkes Bay, NZ
Elegant & supple. Sweet blackberry fruit,
blueberries, warm spices & black pepper
.....

\$45 \$180 Kaesler, Old Bastard '12
Barossa, South Aust, AU
Dense & brooding. Black fruit, liquorice, dark
chocolate with layered finish
.....

CHEESE

\$13	Lindis Pass Brie <i>New Zealand</i> Exquisite & beautifully buttery
\$14	Vintage Windsor Blue <i>New Zealand</i> Rich & creamy aged blue
\$12	Rotterdam Gouda <i>Netherlands</i> Delicate & subtly sweet
\$13	Maple Smoked Cheddar <i>New Zealand</i> Full, flavoursome & great with beer
\$14	Manchego <i>Spain</i> Full & flavoursome
\$13	Buche de Chevre <i>France</i> Soft & creamy goat's milk cheese
\$30	Cheeseboard Any three of the above cheeses & accompaniments

Cheeses can be served with gluten free bread upon request

DESSERT WINES

GLASS BOTTLE

\$11	\$45	Trivento 'Brisa De Otono' Late Harvest '12 Mendoza, Argentina Sweet & succulent
\$13	\$55	Lake Chalice 'Sweet Beak' Riesling '10 Marlborough Decadent & citrusy
\$15	\$60	Mouton Cadet Reserve Sauternes '13 Bordeaux, France Elegant & harmonious
	\$75	Loveblock Noble Chenin Blanc '14 Marlborough Golden, lush & lingering
	\$85	Royal Tokaji Aszu Blue Label '09 Tokaji, Hungary Exquisitely rich & complex

COGNAC

\$12	Courvoisier VS Elegant & harmonious
\$15	Hennessy Privilege VSOP Smooth & sophisticated
\$18	J. Painturaud Grande Champagne Aromatic & spicy
\$20	Martell Cordon Bleu Voluptuous & juicy
\$25	HINE Rare VSOP Full & fruity
\$30	Godet Terre XO Rich & complex
\$35	Remy Martin XO Fine & fragrant

PORT & SHERRY

\$10	Quinta De La Rosa Ruby Port Young, fruity & vibrant
\$15	Barros 10yr 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

.....
\$13 **Bowmore 12yr** *Islay*
.....

\$30 **An Cnoc 22yr** *Highland*
.....

\$16 **Glenmorangie Quinta Ruban 12yr** *Highland*
.....

\$25 **Highland Park 18yr** *Highland*
.....

\$14 **Glenfarclas 105 Cask Strength** *Speyside*
.....

\$25 **Edradour Super Tuscan Cask 2006** *Highland*
.....

\$15 **Bunnahabhain 12yr** *Islay*
.....

\$55 **BenRiach Single Cask 1976** *Speyside*
.....

\$25 **Talisker 'Premiere Barrel' 2008** *Islay of Skye*
.....

.....
\$15 **Royal Lochnagar 12yr** *Highland*
.....

\$45 **Ardbeg Supernova 2015** *Islay*
.....

\$35 **Dalmore King Alexander III** *Highland*
.....

\$18 **Auchentoshan Three Wood** *Lowland*
.....

\$20 **Glenfiddich Ancient 18yr** *Speyside*
.....

\$16 **Laphroiaig 10yr** *Islay*
.....

\$30 **Sprinkbank 18yr** *Campbeltown*
.....

\$85 **North of Scotland 1973** *Lowland*
.....

\$18 **Aberlour A'bunadh Cask Strength** *Speyside*
.....

BEER

TAP TAP
425ML 285ML

\$13 \$9

BOTTLE

-
Abandoned Brewery APA
Epuni, Lower Hutt
.....
- \$9 Stienlager Pure**
Auckland
.....
- \$11 Tuatara Pilsner**
Paraparaumu
.....
- \$13 ParrotDog Bloodhound Ale**
Wellington
.....
- \$18 Garage Project Cereal Milk Stout**
Wellington
.....
- \$14 Kereru Toasted Coconut Porter**
Wellington
.....
- \$9 Croucher Low Rider (low alcohol)**
Rotorua
.....
- \$12 Hallertau Granny Smith Apple Cider**
Riverhead
.....

*“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