



2 FOR 1 DESSERTS

*every tuesday
at the library*



HOUSE FAVOURITES

— A selection of our favourite mixed drinks

\$16



The Upper-East Side

'Twisting up a classic cosmo to invite dreams of elegant New York skyscrapers, served tall with an orange spiral'

Vodka, cranberry & blood orange cordial, lime & soda

\$17



Pink Wednesdays

'Why are you eating a Kalteen bar?'
'A cocktail that is, actually, guilt-free & won't sabotage your spring fling'

Vanilla vodka, white chocolate liqueur, raspberry & oat milk

\$19



The Secret Life of Bees

'Bees love flowers & elderflower loves honey! Spiced Nelson honey will leave those tastebuds buzzing. The fragrance on this gin sour will have all the bees swarming for it'

Gin, elderflower, spiced honey, lemon juice & egg white

\$19



Samantha Jones

'Samantha loves to celebrate in style, loving her drinks sumptuous & refreshing yet a little tart'

Rhubarb & violette liqueurs, apple, dry sparkling wine & thyme

\$19



Getting Caught in the Rain

'Spoilt for choice? Daiquiri? Piña Colada? Mojito? Why not have them all with our tiki inspired concoction'

Housemade pineapple rum, fresh limes & mint, coconut, soda

\$21



A Good Old Fashioned Apple Pie

'Our in-house spiced apple pie syrup balances that Carribean rum punch in our take on a rum old fashioned'

Gold rum, apple cinammon syrup, walnut bitters

\$20



Inner City Pressure

'Taste the outdoors with oaky Makers Mark bourbon, juicy blackberries, a splash of red wine & a nibble of chocolate all wrapped up in an elegant fruity sour with a hint of smoke'

Bourbon, blackberries, red wine, lemon & egg white

\$18



The Last Golddigger


'18 years, 18 years, this drink's been on the menu for 18 years! Improving your favourite was a hard task but we think with cucumber infused tequila, juicy watermelon & zesty lemon we've done just that.'


Cucumber infused tequila, watermelon syrup, lemon & soda




LUXURY COCKTAILS — *A selection of our more avant-garde cocktails*


FLORAL, FRESH & FRUITY


\$25  **Coffee on Cuba**
 'Coffee with breakfast or... gin? Our breakfast martini loves Southward's Coffee Gin! Tuaca & Apricot brandy accent this tangy classic adding a fruity fire within'
Southward Coffee Gin, Tuaca, apricot brandy, marmalade, lemon juice & sugar. Served with a mini toast on the side


\$25  **A Song of Ice or Fire**
 'Whether you like it hot like fire or cool as a cucumber, herbaceous Chartreuse & fragrant St Germain elderflower work with your choice of infused tequila to serve a margarita fit for the old gods & the new'
Chilli OR cucumber tequila, St. Germain, Green Chartreuse, agave & lime juice

\$21  **Through the Looking Glass**
 'A reflection on the origins of the cocktail itself. We bring you this classic champagne cocktail 'brightened up with a fruity forest twist'
Sloe gin, Kiwi Spirits Distillery tangelo liqueur, hibiscus, sugar cube, bitters & dry sparkling wine

SLOW SIPPERS

\$28  **Twenty One**
 'Uncover your cards before you start sipping on this continental cocktail, the perfect drink to try your luck at the tables'
Courvoisier VS, Campari, PX Serry, brown sugar & whiskey barrel-aged bitters & smoked rosemary

\$24  **Stirred, Not Shaken**
 'More luxurious than a Martini? Smooth, decadent salted chocolate notes redefine 007's favourite'
Reid & Reid Native Gin, white chocolate liqueur, Bianco vermouth, olive brine & a Wellington Chocolate Factory stuffed olive

\$35  **Yo Ho Ho & Four Bottles of Rum**
 'The unofficial cocktail of the Wellington Sea Shanty Society. Not all treasures are silver & gold, some come in a nice tall glass with all the spicy rum & tropical fruit that tiki needs. Savvy?'
4 rums (pineapple rum, Sailor Jerry's, Smoke & Oakhum Gunpowder, Wray & Nephew's Overproof), falernum, lime, tiki bitters with cranberry & blood orange cordial on the side



LUXURY COCKTAILS — *A selection of our more avant-garde cocktails*

DESSERT

\$25



Eton Messed Up

'A true summer spectacle, strawberries & cream boozed up with Monkey Shoulder scotch, boysenberry liqueur & a dash of cassis make this infamous cocktail refreshing even on the hottest of days'

Kiwi Spirits Distillery scotch spiked boysenberry liqueur, crème de cassis, strawberry, cream & dehydrated raspberry meringue

\$21



Ginger Kiss

'Dark & sensual, rich & complex. Whittakers dark Ghana infused vodka, carries this creamy, ginger spiced, vegan cocktail through the evening & into the night'

Dark Ghana infused vodka, ginger & maple syrup, soy milk & a cinnamon sugar rim

\$28



To Rome with Love

'The coffee cocktail you didn't know you needed. Tiramisu in a glass with savoiardi syrup, mascarpone, coffee liquor & a dusting of chocolate that tastes like the real thing'

Vanilla vodka, savoiardi syrup, Mr Black coffee liqueur, mascarpone & Italian meringue

**Don't see your favourite cocktail?
Ask one of our Librarians for a;**

*Sea Salt & Caramel Fudge Martini
Lower Hutt Lemon Meringue or
Peach Mule*



NON-ALCOHOLIC COCKTAILS

— *Just as fun with no regrets*

\$11



A Bramble without the Thorn

Blackberry, lemon, tonic & thyme

\$11



Spice up your Life

Apple cinnamon syrup, ginger, maple & cream

\$11



Empire State of Mind

Cranberry & blood orange cordial, lime & soda

\$11



The Bear Necessities

Elderflower cordial, lemon, spiced honey & lemonade

\$11



No Golddigging Here

Watermelon & lemon, shaken up with fresh cucumber

\$9



Library Signature Hot Chocolate

Rich hot chocolate, house spice blend, orange, vanilla & hibiscus

Add a shot of Scotch, Mezcal, Rum or Kahlua for \$9

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





CHAMPAGNE — *for any occasion*

G B

- \$12 \$60 Armand de Chambray, Brut, NV**
Vin Mousseaux, FR
- \$14 \$65 Col de' Salici Prosecco '20**
Veneto, IT
- **\$85 Palliser Estate, The Griffin '16**
Central Otago, NZ
- **\$99 Bouby-legouge, Brut, NV**
Vallée de la Marne, Champagne, FR
- **\$125 Cattier 'Premier Cru', Brut, NV**
Montagne de Reims, FR
- \$30 \$160 Bollinger 'Special Cuvée', Brut, NV**
Aÿ, FR

G B

- **\$170 Larmandier-Bernier, Extra Brut, NV**
Côte de Blancs, FR
- **\$225 Billecart-Salmon Rosé, Brut, NV**
Mareuil-sur-Aÿ, FR
- **\$305 Veuve Clicquot 'La Grande Dame' Brut, '08**
Reims, FR
- **\$355 Dom Pérignon 'Vintage' Brut, '10**
Epernay, FR





WINE — *everyday is a good day*

WHITE

G B

- \$11 \$55** **Urlar Riesling**
Martinborough, NZ
- \$11 \$55** **Nautilus Sauvignon Blanc**
Marlborough, NZ
- \$13 \$60** **Mt Beautiful Pinot Gris**
Waipara, North Canterbury, NZ
- \$15 \$69** **Bogle Chardonnay**
Clarksburg, California, USA
- \$13 \$60** **Triennes Rosé**
Provence, FR

RED

G B

- \$11 \$55** **Momo Pinot Noir**
Marlborough, NZ
- \$16 \$87** **Mt Edward Pinot Noir**
Gibbston Valley, Central Otago, NZ
- \$10 \$50** **Maravedi Tinto Tempranillo-Syrah**
Uclés, ESP
- \$15 \$69** **Yalumba ‘The Cigar’ Cabernets**
Coonawarra, SA, AU
- \$14 \$65** **Theory & Practice, Syrah**
Hawkes Bay, NZ





FINE & RARE WINES — *A selection of truly exceptional wines*

G B

\$15 \$87 Fromm 'Spätlese' Riesling, '20

Marlborough, NZ

Sweet & crisp. Granny Smith apple, lemon sherbet & feijoa

\$18 \$87 Hugel, Pinot Gris '18

Alcace, FR

Fresh & lively. Apricot, greengage, liquorice, a touch of pistachio & hazelnut

\$25 \$125 Marc Bredif Vouvray '19

Loire, FR

Extravagant & complex. Peach & pear, with a touch of exotic fruits & citrus

\$24 \$110 Dry River Chardonnay '20

Terraces, Martinborough, NZ

Elegant & refined. Biscotti, white flowers, lemon blossom & brioche

G B

\$30 \$135 Rippon 'Emma's Block' Pinot Noir '17

Wanaka, Central Otago, NZ

Sleek & fine. Floral notes of violets & rose with cherry & currants in the long finish

\$21 \$98 Marchese Antinori Chianti Classico '17

Chianti, IT

A ripe & refined gran riserva. Wild berries & tobacco, with a velvety tannin finish

\$31 \$140 Dry River Syrah '17

Terraces, Martinborough, NZ

Brooding & intense. Black fruit, milk chocolate with a layered finish

\$28 \$125 Jim Barry "The McRae" Shiraz '16

Clare Valley, SA, AU

Long & soft. Plum & cassis, black olive, smoke & spice with a long harmonious finish





AFTER DINNER DELIGHTS

DESSERT WINE

G B

\$12 \$45 **Château des Arroucats '17**
Bordeaux. 375ml Bottle
Floral and lush. Loves blue cheese

\$16 \$65 **Johner Estate Riesling '17**
Gladstone, Wairarapa. 375ml Bottle
Plummy, peppery & succulent

PORT

G

\$10 **Fonseca Bin 27 Ruby Port**
Young, fruity & vibrant

\$15 **Osborne 10 yr Tawny**
Rich, elegant & spiced

\$14 **Osborne LBV Port 2009**
Refined & focused

AFTER DINNER SPIRITS

\$12 **Courvosier VS Cognac**
Elegant & harmonious

\$25 **Hine Antique XO Cognac**
Rich & complex

\$20 **Remy Martin XO Cognac**
Voluptuous & juicy

\$25 **Ron Santissima Trinidad, Cuba 15yr Rum**
Raisins & oak

\$16 **Fortaleza Reposado Tequila**
Grilled lime & honeyed sage

\$18 **Le Tribute Mezcal**
Fruity, warm & smoky

\$16 **Naughty Coffee**
Black coffee, your choice of spirit/liqueur
& fresh cream





GIN

GIN & TONIC OR MARTINI

NZ GIN



\$12	\$21	Scapegrace	Ponsoby
\$10	\$18	Reid & Reid Native	Martinborough
\$11	\$19	Reid & Reid Rev Dawson	Martinborough
\$12	\$21	Broken Heart Dry	Southern Alps
\$13	\$22	The Source	Cardrona
\$13	\$22	Lighthouse Hawthorn	Martinborough
\$11	\$19	Greenstone	Golden Bay
\$11	\$19	Southward Wave	Te Aro
\$12	\$21	Champion	Golden Bay
\$12	\$21	Little Biddy	Reefton
\$11	\$19	Verdigris Dry	Hastings
\$13	\$22	Ariki	Auckland
\$12	\$21	1919 Distilling Dry	Auckland
\$11		Southward Coffee	Te Aro





WORLDWIDE



\$14 **\$24** **Beefeater Crown Jewel** London

\$13 **\$22** **Tanqueray 10** London

\$11 **\$19** **Sipsmith** London

\$10 **\$18** **Haymans Old Tom** London

\$13 **\$22** **Hendricks** Scotland

\$14 **\$24** **Isle of Harris** Scotland

\$13 **\$22** **The Botanist** Scotland

\$11 **\$19** **Roku** Japan

\$10 **\$18** **Haymans Old Tom** London

\$10 **Haymans Sloe** London

SEASONAL GIN SELECTION



\$11 **\$19** **Southward Blood Orange** Te Aro

\$13 **\$22** **White Sheep** Marlborough

\$11 **\$19** **Reid & Reid Garden** Martinborough

\$14 **\$24** **Broken Heart Pinot Noir** Southern Alps

\$14 **\$24** **Hendricks Midsummer Solstice**

\$14 **\$24** **Hendricks Lunar**

\$13 **Four Pillars Bloody Shiraz** Yarra Valley

\$12 **Southward Barrel Blueberry** Te Aro

FANCY TONIC – additional \$2

Ask a librarian for our current selection of tonics





SINGLE MALT

REGIONALLY WINES STAFF PICKS

SINGLE MALT - REGIONAL PICKS

The beautiful people at Regional Wines and Spirits have sent us their "staff picks" of their favourite whiskies of the moment.

- \$20** **Tamdhu Batch Strength 006** Speyside 56.8%
Fresh spicyness of oak, roasted nuts & warming vanilla with summer berry pudding & crème anglais on the palate & a long farewell of citrus zests & figs
- \$17** **Bruichladdich - The Classic Laddie** Islay 50%
A combination of ripe green fruit, brown sugar & sweet malt bring closure to this refined & refreshing scotch. Unpeated
- \$18** **Nikka Coffey Grain** Japan 45%
Exotic, fruity & unique single grain whisky, distilled mainly from corn in a Coffey still
- \$20** **Tullabardine 225** Highland 43%
Spiced palate entry with notes of candied orange and Seville marmalade. A little dried pineapple and white chocolate. Superbly fruity whisky with a lovely influence from a dessert wine cask.





SINGLE MALT — *core range*

- \$18 **Auchentoshan Three Wood** Lowland
- \$18 **Edradour Caledonia** Highland
- \$18 **Talisker 'Port Ruighe' Cask** Skye
- \$12 **Glenfiddich 12yr** Speyside
- \$18 **Glenfiddich IPA** Speyside
- \$14 **Bowmore 12yr** Islay
- \$16 **Laphroiaig 10yr** Islay
- \$25 **Bruichladdich Octomore 12.1** Islay
- \$25 **Aberlour A'bunadh** Highland

INTERNATIONAL &
BLENDED

- \$15 **Divergence** Christchurch
- \$13 **Waitui** Golden Bay
- \$32 **The Hakushu 12yr** Japan
- \$22 **Hibiki Harmony** Japan
- \$16 **The Chita** Japan
- \$12 **Jameson** County Cork
- \$12 **Jameson Black Label** County Cork
- \$14 **Connemara Peated Single Malt** Ireland
- \$18 **Red Breast 12yr** Ireland





BEER & CIDER

428ML 285ML

\$13 **\$10** **ParrotDog Lager**

Lyall Bay | ABV 4.5%

\$13 **\$10** **Abandoned Brewery APA**

Epuni, Lower Hutt | ABV 5.4%

\$poa

Guest Tap

Our favourite local brew of the moment

BOTTLE

\$11 **Garage Project 'Bliss' Lager**

Wellington | ABV 5.0%

\$12 **ParrotDog 'Sundog' Pilsner**

Wellington | ABV 5.2%

\$12 **Whistling Sisters XPA**

Te Aro | ABV 4.7%

\$13 **Kereru 'Toasted Coconut' Porter**

Wellington | ABV 4.5%

\$9 **Croucher 'Low Rider' (low alcohol)**

Rotorua | ABV 2.5%

\$12 **Fortune Favours 'The Sunchaser'**

Cider | Te Aro | ABV 4.7%

