




2 FOR 1 COCKTAILS

*Every wednesday*

\* Applies to our house favourites only.


## HOUSE FAVOURITES — *A selection of our favourite mixed drinks*

- \$14**  **Party Time**  
Fresh thyme & raspberries in a raspberry  
liqueur & topped with sparkling wine  
.....
- \$15**  **Apple Pie Daiquiri**  
Rum, apple, fresh lime & spiced bitters served  
up on the stem with a cinnamon sugar rim  
.....
- \$17**  **Golddigger #3**  
Vodka, watermelon syrup, lemon juice  
& fresh mint  
.....
- \$16**  **Coco Butter Kisses**  
Dairy free & vegan friendly white chocolate  
liqueur, coconut sugar, almond & coconut milk  
& roasted coconut flakes  
.....
- \$18**  **Mo Stache. Mo Problems**  
Irish whisky, fresh lemon juice, simple syrup,  
egg white & a smoky 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 &  
cucumber  
.....
- \$16**  **Peach Mule**  
Peach vodka, bitters, fresh lime & mint, topped  
with gingerbeer  
.....
- \$16**  **Randy Savage**  
Rum, pineapple juice & fresh lime shaken  
together with gingerbread syrup  
.....
- \$18**  **Old Fashioned**  
Makers Mark bourbon, bitters & APA syrup  
stirred with ice & a lick of orange rind  
.....

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


FRESH / TALL & BRIGHT


**\$21**  **Doctor Ropata**  
Guatemalan rum, intoxicating 'herbal' liqueur,  
pineapple & coconut shaken together &  
garnished elaborately


**\$19**  **Alice in Wonderland**  
Four Pillars Bloody shiraz gin, blackcurrant  
liqueur, six barrel raspberry and lemon syrup  
with a glass of french sparkling wine.

**\$19**  **How I Met Your Father**  
Vodka soaked strawberries & rhubarb bitters,  
topped with sparkling wine & a touch of  
lavendar sugar

VIBRANT / SWEET & SOUR


**\$19**  **Juliet & Gin & Romeo**  
Cucumber infused gin, liqueur of floral  
tears, lemon & poisoned grapefruit bitters  
served fuffly on the stem

**\$19**  **No Tea, No Shade, No Pink Lemonade**  
Chamomile infused vodka, blood orange &  
honey liqueur, fresh lime & spiced cranberry  
bitters


**\$20**  **What's the Thyme Mr Wolf?**  
Tequila, blackberry syrup, thyme & lemon  
shaken together & served with a lick of sea salt


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

## DESSERT / DELECTABLE DECADENCE


**\$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


**\$29**  **Probably the Best Espresso Martini Ever**  
Vanilla infused vodka, maple syrup & cold brew  
coffee shaken together & served up on the stem  
with a scorched vanilla meringue

 **Hard Shakes**  
\*We also have a selection of hard shakes  
available. See the dessert menu or ask your  
lovely server for details.

## BOOZY / SPIRIT DRIVEN

**\$34**  **Hemmingway Mai Tai\***  
Gold rum, spiced rum, pistachio orgeat, citrus  
oleo-saccharum, tiki cherry bitters, lime &  
smoke & oakum's gunpowder rum  
*\*limited to three per person, per evening*

**\$26**  **Whisky Business**  
Single malt whisky, amaretto & amaro abano  
garnished with a burnt cinnamon cigar

**\$24**  **Duck Fat Sazerac**  
Duck fat infused rye whisky, cognac, spiced  
honey liqueur, sugar & peychaud's bitters served  
over a large ice cube

# CLASSIC COCKTAILS — *Upon which we could not dare to “improve”*



## **Martini 2oz**

Tell us how you like it. Dry, dirty or other. With an olive, twist or something else, if we have it. Our go to is Beefeater Classic London Dry(\$18), the martini price is listed on the gin page or you can ask your friendly bartender.

.....



## **Barrel Aged Manhattan**

Rye Whisky, cherry infused sweet vermouth & Angostura Bitters aged for 3 months in a charred American Oak barrel. Served down over a large ice block

.....



## **French 75**

Gin, fresh lemon juice, sugar & Mumm Champagne served up

.....



## **Margarita**

Blanco Tequila, fresh lime juice, cointreau, agave nectar served up with a salt rim

.....



## **Old Fashioned**

Bourbon, Rye, Scotch, Rum or tequila. Stirred down with bitters & a bit o' sugar. These are a few of our favourites for an Old Fashioned

*\$18 Makers Mark Bourbon*

*\$18 Jim Beam Rye*

*\$22 Sazerac Rye*

*\$22 Bowmore 12yr Islay*

*\$20 Sailor Jerry Spiced Rum*

*\$20 El Dorado 12yr Rum*

*\$22 Herradurra Reposado Tequila*

.....



## **Negroni**

Classic bitter-sweet, three-part cocktail of gin, sweet vermouth & campari. Stirred down with an orange twist. These are a few of our favourites for a Negroni

*\$17 Beefeater*

*\$18 Reid + Reid Native*

*\$24 Beefeater Crown Jewel*

*\$18 Makers Mark Bourbon (Boulevardier)*

*\$21 Herradurra Reposado Tequila (La Rosita)*

# 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 any occasion*

G B

<b>\$11</b>	<b>\$50</b>	<b>Pol Clement Brut, NV</b> Bordeaux, FR	.....
<b>\$13</b>	<b>\$60</b>	<b>Col de' Salici Prosecco '18</b> Veneto, IT	.....
-	<b>\$80</b>	<b>Maude Brut, NV</b> Central Otago, NZ	.....
-	<b>\$94</b>	<b>Bouby-legouge, Brut, NV</b> Vallée de la Marne, Champagne, FR	.....
-	<b>\$120</b>	<b>Cattier 'Premier Cru', Brut, NV</b> Montagne de Reims, FR	.....
<b>\$20</b>	<b>\$129</b>	<b>Mumm 'Cordon Rouge', Brut, NV</b> Reims, FR	.....
-	<b>\$155</b>	<b>Perrier-Jouët Grand Brut, NV</b> Epernay, FR	.....

G B

-	<b>\$155</b>	<b>Bollinger 'Special Cuvée', Brut, NV</b> Aÿ, FR	.....
-	<b>\$165</b>	<b>Larmandier-Bernier, Extra Brut, NV</b> Côte de Blancs, FR	.....
-	<b>\$220</b>	<b>Billecart-Salmon Rosé, Brut, NV</b> Mareuil-sur-Aÿ, FR	.....
-	<b>\$300</b>	<b>Veuve Clicquot 'La Grande Dame' Brut, '06</b> Reims, FR	.....
-	<b>\$350</b>	<b>Dom Pérignon 'Vintage' Brut, '06</b> Epernay, FR	.....

# WINE — *everyday is a good day*

## WHITE

G B

**\$11 \$50 Wanaka Road Riesling '14**

Central Otago, NZ

**\$11 \$50 Ana Sauvignon Blanc, '18**

Marlborough, NZ

**\$13 \$60 Opawa, Pinot Gris '18**

Marlborough, NZ

**\$15 \$69 Bogle, Chardonnay '17**

Clarksburg, California, USA

**\$13 \$60 Mt Beautiful Rosé '18**

Waipara, North Canterbury NZ

**\$13 \$60 Palliser Rose '18**

Terraces, Martinborough, NZ

## RED

G B

**\$11 \$50 Momo, Pinot Noir '17**

Marlborough, NZ

**\$19 \$87 Maude, Pinot Noir, '18**

Wanaka, Central Otago, NZ

**\$10 \$45 Maravedi Tinto, Tempranillo, '16**

Uclés, ESP

**\$11 \$50 Château Barat '17**

Entre-Deux-Mer, Bordeaux, FR

**\$15 \$69 Yalumba 'The Cigar' Cabernets, '15**

Coonawarra, SA, AU

**\$14 \$55 Theory & Practise, Syrah '18**

Hawkes Bay, NZ



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

G B

<b>\$13</b>	<b>\$60</b>	<b>Fromm ‘Spätlese’ Riesling, ‘19</b> Marlborough, NZ Sweet & crisp. Granny smith apple, lemon sherbet & feijoa. .....
<b>\$18</b>	<b>\$87</b>	<b>Hugel, Pinot Gris ‘16</b> Alcase, FR Fresh & lively. Apple, peaches, liquorice & red cherry .....
<b>\$25</b>	<b>\$125</b>	<b>Marc Bredif Vouvray, ‘17</b> Loire, FR Extravagant & complex. Lanolin, honeysuckle, lemon. stonefruit & fig .....
<b>\$20</b>	<b>\$92</b>	<b>William Fevre Chablis ‘15</b> Chablis, Burgundy, FR Focused & direct. Lemon & grapefruit with sage, white peach & crisp apple. .....
<b>\$24</b>	<b>\$110</b>	<b>Dry River Chardonnay ‘17</b> Terraces, Martinborough, NZ Elegant & refined. Persimmon, pineapple, nectarines, almonds & brioche .....

G B

<b>\$30</b>	<b>\$135</b>	<b>Rippon ‘Emma’s Block’ Pinot Noir ‘15</b> Wanaka, Central Otago, NZ Sleek & fine. Lavender, cranberry & red cherry, soft fine tannin .....
<b>\$21</b>	<b>\$96</b>	<b>Conde de Valdemar ‘Gran Reserva’ ‘05</b> Rioja, ESP Smooth & round. Blueberries, cherry, vanilla & black pepper .....
<b>\$21</b>	<b>\$98</b>	<b>Isole e Olena Chianti ‘15</b> Chianti, IT Ripe & refined. Wild herbs, vanilla & blueberry with coffee grounds & tobacco leaf. .....
<b>\$31</b>	<b>\$140</b>	<b>Dry River Syrah ‘10</b> Terraces, Martinborough, , NZ Brooding & intense. Black fruit, milk chocolate with a layered finish .....
<b>\$28</b>	<b>\$125</b>	<b>Langmeil ‘Orphan Bank’ Shiraz ‘15</b> Barossa, SA, AU Long & soft. Plum & cassis, black olive, smoke & spice with a long harmonious finish .....

# DESSERT WINES & PORT

## DESSERT WINE

G      B

\$14	\$55	<b>Chateau Laurette ‘10</b> Sainte Crioux Du Mounte, Languedoc, FR Balanced hints of stone fruit & christmas cake .....
\$16	\$65	<b>Pegagus Bay Noble Semillon ‘11</b> Waipara, North Canterbury Full & rich .....
\$15	\$60	<b>Mouton Cadet Reserve Sauternes ‘13</b> Bordeaux, France Elegant & harmonious .....

## PORT

G

\$10	<b>Fonseca Bin 27 Ruby Port</b> Young, fruity & vibrant .....
\$15	<b>Osborne 10 yr tawny</b> Rich, elegant & spiced .....
\$14	<b>Osborne LBV Port 2009</b> Refind & focused .....

# SPIRITS

## COGNAC

<b>\$12</b>	<b>Martell VS</b> Fine & fragrant .....
<b>\$12</b>	<b>Courvoisier VS</b> Elegant & harmonious .....
<b>\$15</b>	<b>Hennessy Privilege VSOP</b> Smooth & sophisticated .....
<b>\$30</b>	<b>Martell XO</b> Impressive depth & subtly nuanced .....
<b>\$20</b>	<b>Martell Cordon Bleu</b> Voluptuous & juicy .....
<b>\$25</b>	<b>Godet Terre XO</b> Rich & complex .....

# GIN

GIN & TONIC OR MARTINI

## NZ GIN



<b>\$12</b>	<b>\$21</b>	<b>Scapegrace</b> Ponsoby	.....
<b>\$10</b>	<b>\$18</b>	<b>Reid &amp; Reid Native</b> Martinborough	.....
<b>\$11</b>	<b>\$19</b>	<b>Reid &amp; Reid Rev Dawson</b> Martinborough	.....
<b>\$11</b>	<b>\$19</b>	<b>Reid &amp; Reid Pinot Barrel Aged</b> Martinborough	.....
<b>\$13</b>	<b>\$24</b>	<b>Source Gin</b> Cadrona	.....
<b>\$10</b>	<b>\$18</b>	<b>Victor Gin</b> Auckland	.....
<b>\$11</b>	<b>\$19</b>	<b>Bureaucrat</b> Miramar	.....
<b>\$11</b>	<b>\$19</b>	<b>Doyenne</b> Miramar	.....
<b>\$10</b>	<b>\$18</b>	<b>Lighthouse Dry Gin</b> Martinborough	.....
<b>\$13</b>	<b>\$24</b>	<b>Lighthouse "Hawthorn" Edition</b> Martinborough	.....
<b>\$11</b>	<b>\$19</b>	<b>Southward Wave</b> Te Aro	.....
<b>\$11</b>	<b>\$19</b>	<b>Denzien</b> Te Aro	.....
<b>\$11</b>	<b>\$19</b>	<b>Caorunn</b> Auckland	.....

## WORLDWIDE



\$10	\$18	<b>Beefeater Dry Gin</b> London	.....
\$12	\$21	<b>Beefeater 24</b> London	.....
\$14	\$26	<b>Beefeater Crown Jewel</b> London	.....
\$12	\$21	<b>Plymouth Gin</b> Plymouth	.....
\$10	\$18	<b>Tanqueray Dry</b> London	.....
\$13	\$24	<b>Tanqueray 10</b> London	.....
\$10	\$18	<b>Bombay Dry</b> London	.....
\$13	\$24	<b>Hendricks</b> Scotland	.....
\$14	\$26	<b>Hendricks Orbium</b> Scotland	.....
\$14	\$26	<b>Hendricks Midsummer Solstice</b> Scotland	.....
\$12	\$21	<b>Sipsmith VJOP</b> London	.....
\$11	\$19	<b>Roku</b> Japan	.....
\$13	\$24	<b>The Botanist</b> Scotland	.....

## FRUITY GIN



\$10	<b>Haymans Sloe</b> London	.....
\$13	<b>Four Pillars Bloody Shiraz</b> Yarra Valley	.....
\$12	<b>Sacred Spring Sun-kissed gin</b> Nelson	.....
\$11	<b>Beefeater Pink</b> London	.....

## FANCY TONIC — additional \$2

\$+2	<b>East Imperial Burma Tonic or Yuzu</b> Tauranga	.....
\$+2	<b>No Ugly Plum or Cucumber</b> Freemans Bay	.....
\$+2	<b>Quina Fina</b> Nelson	.....

# SINGLE MALT

LISTED REGIONALLY, THEN FROM DELICATE TO FULL

## SINGLE MALT

\$18	<b>Auchentoshan Three Wood</b> Lowland
\$18	<b>Glenfiddich IPA Cask</b> Speyside
\$55	<b>BenRiach Single Cask 1976</b> Speyside
\$25	<b>Balvenie Double Cask</b> Speyside
\$18	<b>Aberlour A'bunadh Cask Strength</b> Speyside
\$15	<b>The Glenrothes 12yr</b> Highland
\$35	<b>An Cnoc 24yr</b> Highland
\$35	<b>Ballechin Bordeaux Cask 2005</b> Highland

## SINGLE MALT — *continued*

<b>\$30</b>	<b>Sprinkbank 18yr</b> Campbeltown
.....	
<b>\$25</b>	<b>Highland Park 18yr</b> Orkney
.....	
<b>\$18</b>	<b>Tailsker “Port Ruighe”</b> Cask Skye
.....	
<b>\$14</b>	<b>Bowmore 12yr</b> Islay
.....	
<b>\$15</b>	<b>Bunnahabhain 12yr</b> Islay
.....	
<b>\$27</b>	<b>Lagavulin Distillers Edition 16yr</b> Islay
.....	
<b>\$16</b>	<b>Laphroiag 10yr,</b> Islay
.....	
<b>\$90</b>	<b>Laphroiag 25yr,</b> Islay
.....	

## INTERNATIONAL & BLENDED

<b>\$22</b>	<b>The Hakushu 12yr</b> Japan
.....	
<b>\$17</b>	<b>Yamazaki Distillers Reserve</b> Japan
.....	
<b>\$18</b>	<b>Hibiki Harmony</b> Japan
.....	
<b>\$13</b>	<b>Thompson ‘Two Tone’</b> Riverhead
.....	
<b>\$18</b>	<b>Red Breast 12yr</b> County Cork
.....	
<b>\$12</b>	<b>Jameson IPA Cask</b> County Cork
.....	
<b>\$13</b>	<b>Chivas Extra</b> Speyside
.....	
<b>\$15</b>	<b>Chivas Regal XV</b> Speyside
.....	

# BEER & CIDER

428ML 285ML

**\$12    \$8    Parrot Dog Lager**

Lyall Bay | ABV 4.5%

.....

**\$12    \$8    Abandoned Brewery Pilsner**

Epuni, Lower Hutt | ABV 4.9%

.....

**\$12    \$8    Abandoned Brewery APA**

Epuni, Lower Hutt | ABV 5.4%

.....

BOTTLE

**\$10    Steinlager Pure**

Auckland | ABV 5.0%

.....

**\$12    ParrotDog ‘Pandemonium’ Pilsner**

Wellington | ABV 4.8%

.....

**\$12    Whistling Sisters XPA**

Te Aro | ABV 4.7%

.....

**\$12    Funk Estate “Highball Hoax”  
Tom Collins Sour**

Tauranga | ABV 5%

.....

**\$13    Kereru ‘Toasted Coconut’ Porter**

Wellington | ABV 4.5%

.....

**\$9    Croucher ‘Low Rider’ (low alcohol)**

Rotorua | ABV 2.5%

.....

**\$12    South Cider ‘Crisp Apple’**

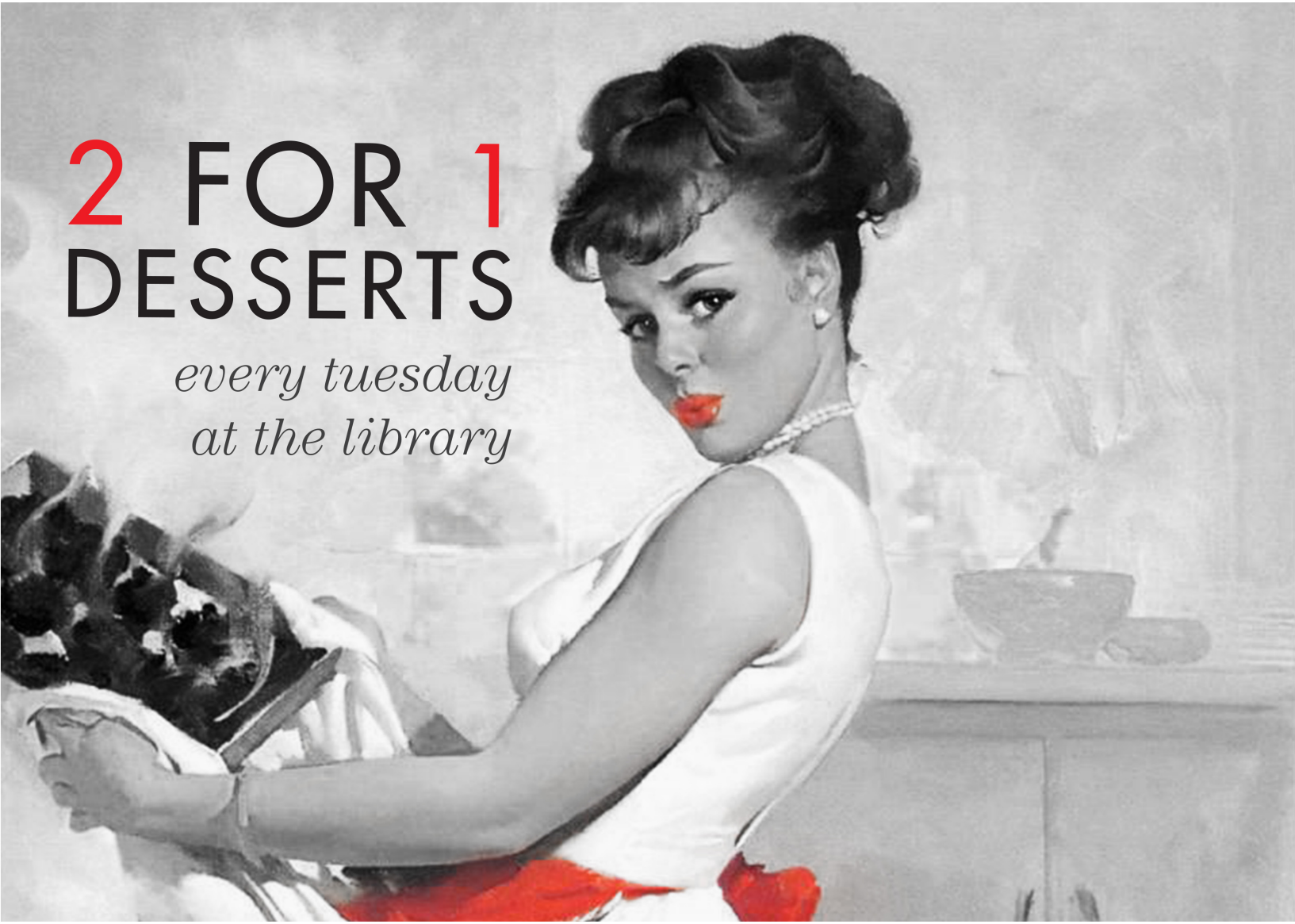
Kapiti | ABV 5%

.....




# 2 FOR 1 DESSERTS

*every tuesday  
at the library*



# TEA, COFFEE & HOT CHOCOLATE

\$5	<b>English Breakfast</b> Full bodied & strong
\$5	<b>Organic Earl Grey</b> Rich with citrus & bergamont
\$5	<b>Luscious Lemon</b> Refreshing herbal infusion
\$5	<b>Egyptian Chamomile</b> Calming with a delicate apple flavour
\$5	<b>Red Star Fruit Infusion</b> Refreshing & tropical fruit infusion
\$5	<b>Pure Peppermint</b> Uplifting & aromatic
\$5	<b>Lung Ching Chinese Green</b> Mellow & slightly sweet

\$5	<b>Coffee</b> Served as you wish, decaf not available
\$15	<b>'Naughty' Coffee</b> Your favourite tipple, coffee & whipped cream. Whisky works well, Baileys be beautiful too or a Cointreau concoction.
\$5	<b>Hot Chocolate</b> With a fluffy marshmallow
\$8	<b>Gingerbread Hot Chocolate</b> With a crunchy treat
\$20	 <b>Gimme S'more</b> ( <i>served hot</i> ) Dark rum, hot chocolate, slightly scorched marshmallow & malt biscuit crumble
	A selection of juices, sodas & sparkling mineral water is always available