

SPARKLING & ROSÉ

150 / 500 / 750mL

Da Luca Prosecco

13 / 44 / 62

fresh zingy citric flavours

No 1 Assemble NV Brut Marlborough Methode Traditionelle

15 / 48 / 72

(v) fresh, inviting, sophisticated toasty character

Alpha Domus Sparkling Rosé (v)

13 / 44 / 62

strawberry, raspberry, lychee, turkish delight

Bijou Terre de Providence French Rose (v)

12 / 40 / 58

delicate, berries, floral honeysuckle, citrus

Escarment Martinborough Pinot Noir Rose

14 / 46 / 68

crisp, dry, red summer berries & toffee

WHITE

150 / 500 / 750mL

Torea Marlborough Sauvignon Blanc (v)

12 / 40 / 58

gooseberry, citrus, vibrant passionfruit

Tapi Marlborough Sauvignon Blanc (o)

14 / 46 / 68

fruit-driven, zesty acidity, underlying minerality

Ash Ridge Hawke's Bay Estate Chardonnay

14 / 46 / 68

medium-bodied, candied lemon, butter, citrus

Decibel Giunta Hawke's Bay Pinot Gris (v)

13 / 44 / 62

dry, crunchy, barrel-fermented

RED

150 / 500 / 750mL

Decibel Giunta Hawke's Bay Malbec Nouveau (v)

12 / 40 / 58

plum, tamarillo, spice, sweet herb, moderately sweet tannins

Bideona Tempranillo de Laderas Rioja, Spain

14 / 46 / 68

cherry, floral, barrel-aged in oak, fine grained tannins

Coriole Songbird Cabernet Sauvignon, McLaren Vale Aus (v)

13 / 44 / 62

cassis, red berries, bitter chocolate, crunchy tannins

Gemtree Dragon's Blood Shiraz, McLaren Vale Aus (v,o)

15 / 48 / 72

full-bodied, rich dark berry flavours, elegant tannins

ALCOHOL REMOVED

Edenvale 0% Sparkling Cuvee Piccolo

12, 200mL

WINES

COFFEE

w. choice of blue, coconut, oat milk	
espresso (short black)	4.5
black (long or americano)	5
white (flat, latte, cappuccino)	5.5
mocha	6
hot chocolate	5.5
vanilla chai latte	6
spiced chai latte	6
iced black	5
iced white	6
iced chocolate/chai	6.5
iced mocha	7

SOFT DRINKS

pepsi, gingerale, 7up, tonic	5
house lemon lime & bitters	6
coke zero sugar	6
kererū ginger beer w. turmeric	9

MOCKTAILS

Limeade

8

your choice of flavour w. lemonade, lime juice, soda, dash of sugar
choice of passionfruit, watermelon, mango

Mock-Margarita

10

lime juice, agave nectar, a dash of tonic, w. a sea salt rim
choice of OG, passionfruit, watermelon, mango

Grapefruit Paloma Mocktail

9

grapefruit soda, lime juice, simple syrup, w. a sea salt rim

TEAS

5.5

earl grey blue flower black tea	
english breakfast black tea	
berrylicious fruit tisane	
red rooibos red tisane	
honeyed chamomile herbal tisane	
tokyo lime green tea	
sencha green tea	
lemon, honey, ginger	5.5

EXTRAS

+.5

upsized to large	
takeaway cup	
extra shot/decaf	
vanilla or salted caramel shot	

JUICES

6

apple, orange, pineapple, or cranberry

ALMIGHTY JUICES

7.5

guava lime & apple	
carrot orange & turmeric	

free still and soda water available at all times

NON ALC & COFFEE

LATIN CLASSICS

CAIPIRINHA 18
cachaça, muddled lime, sugar w. choice of OG, passionfruit, watermelon, mango

DAIQUIRI 19
white rum, lime juice, simple syrup w. choice of OG, passionfruit, watermelon, mango

PISCO SOUR 18
pisco, lemon juice, simple syrup

CHERRY BRANDY SOUR 21
cherry brandy liqueur, bourbon, lemon juice, simple syrup, angostura bitters

GIN SPEAK EASYs

BLOOD ORANGE GIN FIZZ 19
blood orange gin, lemon juice, simple syrup, soda

NEGRONI 21
bond store kawakawa gin, campari, dolin vermouth rouge, orange garnish

BUZZY BOOZERS

ESPRESSO MARTINI 20
bond store k̄ipiti coast vodka, quick brown fox liqueur, dark horse espresso, simple syrup

TEQUILA TAILS

MARGARITA 19
tequila, cointreau, agave nectar, lime, sea salt rim w. choice of: OG, passionfruit, watermelon, mango or spicy

PALOMA 17
tequila, grapefruit soda, lime juice, simple syrup, sea salt rim

RIO SUNRISE 16
tequila, grenadine, orange juice

BRUNCH GO-TOs

SPRITZES 16
aperol or campari w. prosecco, soda, orange garnish

MIMOSA 10
sparkling brut, orange juice

MANGO BELLINI 12
sparkling brut, mango puree, grenadine, orange slice garnish

SANGRIA JUGS

choice of **red, white or rose** wine with st. remy brandy*,
passionfruit, lemon, orange juice

.5L \$17, 1L \$32

*brandy in .5L carafe only

COCKTAILS

0% CANNED BEER & CIDER

9

0% Apple Cider by Zeffer (gf)

0% Ginger Beer w. Turmeric by Kererū (gf)

Tiny 0% Hazy by Garage Project

Tiny 0% XPA by Garage Project

Tiny 0% Lager by Garage Project

Watchdog 0% IPA by ParrotDog

LOW ALC CANS

Fugazi table beer by Garage Project, 2.2% 10

Short Board pale ale by Mount Brewing, 2.5% 11

White Mischief salted peach kettle sour by Garage Project, 2.9% 11

NOT-BEER CANS

Peach Bomb by Hawke's Bay Brewing Co, 5% (gf) 13

Apple Cider by Peckham's, 5.6% (gf) 14

Berry Cider by Peckham's, 5.2% (gf) 14

BEER CANS

Auro gluten free ale by Kererū, 5% (gf) 13

Gisborne Green pilsner by Sunshine, 4.8% 11

Greyhound low carb hazy beer by ParrotDog, 4.3% 12

Night Ryder stout by Bayland's, 5.8% 13

Whippy Milkshake IPA by Duncan's, 6.3% 14

TAP BEER TASTING BOARDS!

20

four 150mL tasters, your choice of beer

see tap board or ask your server for today's rotating tap list

IN THE FRIDGE

FRUITY GINS

- BLACK GIN** 16
by **Scapegrace**
small batched, velvet profile, aronia berry, butterfly pea, saffron
Fever Tree med. tonic & orange garnish
- RHUBARB & RASPBERRY GIN** 16
by **Imagination Gin**
distilled in Kāpiti Coast, fruity base w. a citrus complement, a surprising sweet spice finish
Fever Tree light tonic & lemon garnish
- BLOOD ORANGE GIN** 14
by **Southward Distilling**
small batch gin w. small harvest NZ blood oranges, distilled in Lyall Bay. Unique & full, rich citrus notes.
Fever Tree light tonic & orange garnish

SINGLE MALTS

- GLENMORANGIE 10Y** 17
Highlands, Scotland. Fruity and thick, nectarine and lemon notes
- LAPHROIAG 10Y** 16
Islay, Scotland. Heavy smoky notes w. seaweed and licorice finish
- GLENFIDDICH 12Y** 18
Speyside, Scotland. Butterscotch, cream, malt w. subtle oak flavours
- BOWMORE 12Y** 17
Islay, Scotland. Notes of peat smoke, citrus & vanilla w. balanced flavour

TEQUILAS

- CALLE 23** 15
Tequila Blanco. Un-aged 100% agave.
- HERRADURA** 15
Tequila Reposado. Aged 11 months in American White Oak casks.

BOTANICAL GINS

- KAWAKAWA GIN** 13
by **The Bond Store**
distilled in Kāpiti Coast. Hand picked kawakawa, twice-filtered water from the Tararua Ranges.
House tonic & lemon garnish
- NATIVE DRY GIN** 15
by **Reid * Reid**
hand batched in Martinborough w. kawakawa, mānuka, horopito
Fever Tree med. tonic & lemon garnish
- REIKORANGI DRY GIN** 16
by **Imagination Gin**
distilled in Kāpiti Coast, juniper & coriander complemented by mānuka & citrus
Fever Tree light tonic & orange garnish

WHISK(EY) / BOURBON

- MONKEY SHOULDER** 13
Blended Malt. Speyside Scotland.
Notes of zesty orange, spice, vanilla w. smooth medium-long finish
- WOODFORD RESERVE** 15
Straight bourbon whiskey. Kentucky.
Spiced/cooked fruit, vanilla bean, brown sugar
- SHEEPDOG PEANUT BUTTER & WHISKEY** 14
Kentucky. Notes of peanut butter and caramel. (contains no nuts)

RUMS

- FLOR DE CANA GRAN RESERVA** 13
Nicaraguan Rum. 7 year aged. Sugar-free, sustainably produced.
- HELMSMAN SPICED RUM** 15
Caribbean Rum. Spiced. Cinnamon and vanilla notes.

SPIRITS