ON TAP

Hallertau Mr Yakimoto **10.0**

Hallertau Number 1 Luxe Kölsch **11.0**

Garage Project Pis 'n' Thrills **12.0**

Urbanaught Brixton Pale Ale **11.0**

Liberty Yakima Monster APA **12.0**

BY BOTTLE

Heineken – 5% - 330ml **10.0**

Corona – 4.5% – Mexico – 355ml **10.0**

Garage Project Beer – 4.8% – Wellington - 330ml **10.0**

Garage Project Fuzz Box - 5.8% – Wellington – 330ml **11.0**

Deep Creek Lagerita Lime Sour – 3.8% – Auckland - 330ml **10.5**

Panhead Supercharger APA – 5.7% - Wellington – 330ml **11.0**

Liberty Darkest Days Oatmeal Stoat – 6% - Auckland – 330ml **10.0**

Sunshine The Cut Pilsner – 2.4% - 330ml **9.5**

CIDER

Magner's Irish Apple Cider – 4.5% - 330ml **10.0**

Magner's Juicy Apple Cider – 4.5% – 330ml **10.0**

Zeffer Apple Crumble Cider – 5.4% – Silverdale - 330ml **10.0**

CHAMPAGNE

Allan Scott Cecilia Brut N.V. – **11 / 62.0**

Piper Heidsieck – **18.50 / 125.0**

Veuve Clicquot N.V. – **24.50 / 150.0**

Tattinger Rosé – **165.0**

WHITE WINE

Kate Radburnd Rosè '2016, Hawkes Bay **10.0/48.0**

Devil's Staircase Pinot Gris '2016, Central Otago **10.0/48.0**

Fallen Angel Riesling '2016, Marlborough **10.50/50.0**

The Maker Sauvignon Blanc '2016, Marlborough **9.50/48.0**

Jules Taylor Sauvignon Blanc '2015, Marlborough **12.0/58.0**

TW Estate Chardonnay '2016, Gisborne **10.0/48.0**

Lake Chalice The Raptor Chardonnay '2016, Marlborough **11.5/55.0**

RED WINE

Geyser Peak Walking Tree Cabernet Sauvignon '2013, USA **10.0/48.0**

Infame Carmenere '2016, Chile **11.0/53.0**

Matawhero Merlot '2016, Gisborne **10.0/48.0**

Jackson Estate Homestead Pinot Noir '2014, Marlborough **11/53.0**

Wooing Tree Beetle Juice Pinot Noir '2015, Central Otago **12.0 /57.0**

Akarua Pinot Noir '2015, Central Otago **15.5/75.0**

Torbreck Old Vines GSM '2013, Barossa Valley **11.5/55.0**

Man O' War Dreadnought Syrah '2015, Waiheke Island **89.0**

COCKTAILS

CLASSICS

Havana Sidecar 18.00
Sailor Jerry spiced rum, Cointreau, lemon served short.

Bees Knees 18.00
Haymans dry gin, honey, lemon served in a coupe.

Ginger Mango Mojito 18.50
Mt Gay rum, mango, lime, mint, gingerbeer served tall.

Remember the Maine 18.50
Wild Turkey rye, sweet vermouth, cherry herring, pernod served in a coupe.

SIGNATURES

Apple Blossom 18.50
Finlandia vodka, apple, coconut, peach served in a coupe.

Ana Maria 18.00
Haymans gin, apricot, passionfruit, lemon and egg white served tall.

Le Corsaire 18.00
Sailor Jerry Spiced Rum, orange, chocolate, lime and nutmeg served in a coupe.

Sunset Lover 18.00
El Jimador tequila, raspberry, agave, lime and vanilla salt served in a coupe.

Halloween Sour 18.00
Monkey Shoulder scotch, pumpkin pie syrup, vanilla, lemon, egg white served short.