



# GROUND UP TAPS

	285ml / 425ml
<b>FUBREW</b> Lager (4.8%)	8.00 / 11.00
<b>IPA</b> (Seasonal)	8.00 / 11.00
<b>THE CRUX</b> Pilsner (5%)	8.00 / 11.00
<b>THE KPA</b> Kiwi Pale Ale (5.4%)	8.00 / 11.00
<b>APA</b> (Seasonal)	8.00 / 11.00
<b>ALPINE START</b> Oatmeal Stout (5.2%)	9.00 / 13.00
<b>CIDERSOACK</b> Cider (5.8%)	8.00 / 11.00

Seasonal tap beers - see specials board

# BOTTLED BEER

<b>ASAHI</b> Lager, 330ml (5%)	10.00
<b>SAPPORO</b> Lager, 330ml (5%)	10.00
<b>STEINLAGER PURE LIGHT</b> Lager, 330ml low alcohol (2.5%)	8.00
<b>GARAGE PROJECT ORANGE SUNSHINE</b> Citrus wheat beer, 330ml can (4.6%) - seasonal	10.00
<b>GARAGE PROJECT PILLS AND THRILLS</b> Pilsner, 330ml (5.5%)	12.00
<b>PERONI LIBERA</b> Alcohol free, lager, 330ml (0%)	8.00

♦ Indicates certified organic &/or biodynamic

# COCKTAILS

\*some cocktails contain egg whites

<b>LYCHEE BELLINI</b> Prosecco, rosehip, lychee	16.00
<b>RICKSHAW</b> House gin, lime, basil, cucumber	16.00
<b>SUNTORY SOUR</b> Suntory whiskey, honey, ginger, orange	16.00
<b>CHILI ESPRESSO MARTINI</b> Coffee shot, house vodka, maple syrup, red chilli	16.00
<b>ZENKURO 'SAKE' CRUSH</b> Local Sake, coconut rum, citrus	16.00
<b>OSAKA OLD FASHIONED</b> Mars whiskey, bitters, osaka syrup	16.00
<b>KAFFIR MARGARITA</b> Kaffir infused tequila, citrus, orange liqueur Classic or on the rocks	16.00
<b>THE 'ROOTS' RENDEZVOUS</b> Roots gin, Campari, local Sake, citrus, elderflower	16.00
<b>BASIL AND LEMONGRASS DAIQUIRI</b> White rum, basil, lemongrass, citrus, orange liqueur	16.00
<b>SPICED MOJITO</b> Spiced dark rum, basil, chilli, mint, ginger beer	16.00
<b>LITTLE 'GINGER' BIDDY</b> Little Biddy gin, ginger, sake, ginger beer	16.00
<b>SZECHUAN SOJU</b> Korean strawberry firewater, citrus, vodka, Szechuan syrup, soda	16.00
<b>BLUSH RHUBARB COSMOPOLITAN</b> blush rhubarb gin, orange liqueur, citrus and cranberry	16.00

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# VIRGIN COCKTAILS

<b>GINGER NINJA</b> Ginger beer, lime, mint & chilli	10.00
<b>SEEDLIPS SPICE 94</b> Spiced non alcoholic G&T served with fresh orange zest	12.00
<b>SEEDLIPS GARDEN 108</b> Non alcoholic G&T served with elderflower cordial, tonic & fresh cucumber	12.00

## SAKE ZENKURO

Queenstown New Zealand  
Made the traditional Japanese way.

	Glass / Bottle 80ml / 375ml
<b>ORIGINAL</b> Dry, medium-bodied, fine citrus tang	11.00 / 50.00
<b>WHITE CLOUD</b> Fuller-bodied, silky umami finish	12.00 / 55.00
<b>DRIP PRESSED SHIBORI</b> Medium-bodied, clean finish	55.00
<b>WHAKATIPU SLEEPING GIANT</b> Dry, ultra filtered, soft finish	60.00

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# SPARKLING

**LA GIOIOSA, PROSECCO**

Veneto, Italy

12.00 / 55.00

**MAUDE, METHODE TRADITIONNELLE**

Central Otago, New Zealand

14.00 / 65.00

# WHITE WINE

**NAUTILUS, SAUVIGNON BLANC**

Marlborough, New Zealand

11.00 / 50.00

**PEGASUS BAY, SAUVIGNON SEMILLON**

Waipara Valley, New Zealand

13.00 / 60.00

**MISHAS VINEYARD, GALLERY GEWURZTRAMINER**

Central Otago, New Zealand

50.00

**PROVIDORE, PINOT GRIS**

Central Otago, New Zealand

11.00 / 50.00

**PEREGRINE, PINOT GRIS**

Central Otago, New Zealand

13.00 / 60.00

**MILLTON, RIVERPOINT VIOGNIER**

Gisborne, New Zealand

55.00

**NECK OF THE WOODS, CHARDONNAY**

Hawkes Bay, New Zealand

13.00 / 60.00

**FRAMINGHAM, REISLING**

Marlborough, New Zealand

11.00 / 50.00

**PEGASUS BAY, RIESLING**

North Canterbury, New Zealand

63.00

**MILLTON, TE ARAI CHENIN BLANC ♦**

Gisborne, New Zealand

65.00

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## OTHERS

<b>PROVIDORE, ROSÉ</b>	11.00 / 50.00
Central Otago, New Zealand	
<b>VALLI, REAL MCCOY – ORANGE PINOT GRIS ♦</b>	60.00
Central Otago, New Zealand	
<b>MISHAS VINEYARD, THE CADENZA LH GEWURZTRAMINER</b>	13.00 / 60.00
Late Harvest, Gewurztraminer	

## RED WINE

<b>VINO DE MONTANA</b>	11.00 / 50.00
Grenache blend, Spain	
<b>PROVIDORE, PINOT NOIR</b>	11.00 / 50.00
Central Otago, New Zealand	
<b>LOOP ROAD, PINOT NOIR</b>	13.00 / 60.00
Central Otago, New Zealand	
<b>MT EDWARD 'THE TED', PINOT NOIR</b>	13.00 / 60.00
Central Otago, New Zealand	
<b>VALLI WAITAKI, PINOT NOIR</b>	90.00
Waitaki, North Otago, New Zealand	
<b>MT MAUDE, MOHAWK HILL, PINOT NOIR</b>	90.00
Wanaka, New Zealand	
<b>MAN O'WAR, SYRAH</b>	12.00 / 55.00
Waiheke Island, New Zealand	
<b>SEBASTINI, ZINFANDEL</b>	55.00
Somona, USA	

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# SPIRITS

## GIN

<b>HAYMANS</b>	10.00
<b>ROKU</b>	12.00
<b>HENDRICKS</b>	12.00
<b>LITTLE BIDDY</b>	12.00
<b>ROOTS</b>	12.00
<b>SCAPEGRACE CLASSIC</b>	12.00
<b>SCAPEGRACE BLACK</b>	13.00
<b>SOURCE</b>	15.00
<b>MONKEY 47</b>	15.00
<b>DANCING SANDS DRY GIN</b>	12.00
<b>DANCING SANDS SAUVIGNON GIN</b>	12.00
<b>IMPERIAL TONICS</b>	3.00

Yuzu, old world, burma, grapefruit

## VODKA

<b>FINLANDIA</b>	11.00
<b>BROKEN SHED</b>	12.00
<b>REID</b>	14.00
<b>CRYSTAL HEAD</b>	13.00

## RUM

<b>HAVANNA CLUB</b>	10.00
<b>SAILOR JERRY</b>	11.00
<b>KRAKEN</b>	11.00
<b>MALIBU</b>	8.00

## WHISKY

<b>SUNTORY</b>	12.00
<b>JACK DANIELS</b>	10.00
<b>WILD TURKEY</b>	10.00
<b>GELNMORANGIE</b>	12.00
<b>JAMESON BLACK BARREL</b>	12.00
<b>MONKEY SHOULDER</b>	12.00

## SOMETHING ELSE

<b>BAILEYS</b>	10.00
<b>CAMPARI</b>	12.00
<b>COINTREAU</b>	12.00
<b>FRANGELICO</b>	12.00
<b>AMARETTO DISARONNO</b>	12.00
<b>HERRADURA TEQUILA</b>	12.00
<b>ROSE RABBIT ORANGE LIQUEUR</b>	13.00
<b>QUICK BROWN FOX COFFEE LIQUEUR</b>	14.00
<b>ROSE RABBIT ELDERFLOWER LIQUEUR</b>	14.00
<b>REMY MARTIN VSOP</b>	14.00
<b>QUINTA DE LA ROSE PORT</b>	14.00
<b>LUSTAU SOLERA SHERRY</b>	12.00
<b>MT EDWARD VERMOUTH</b>	11.00

## COLD AND HOT

<b>ANTIPODES</b>	10.00
1 litre sparkling water	
<b>COKE</b>	5.00
<b>DIET COKE</b>	5.00
<b>LEMONADE</b>	5.00
<b>TONIC</b>	5.00
<b>GINGER BEER</b>	5.00
<b>GINGER ALE</b>	5.00
<b>ORANGE</b>	5.00
<b>PINEAPPLE</b>	5.00
<b>APPLE</b>	5.00
<b>CRANBERRY</b>	5.00
<b>TOMATO</b>	5.00
<b>COFFEE</b>	
Black long or short	4.00
Flat white	4.50
<b>JASMIN GREEN TEA</b>	4.00