

## GROUND UP TAPS

285ml / 425ml

<b>FUBREW</b> Lager (4.8%)	9.00 / 13.00
<b>THE CRUX</b> Pilsner (5%)	9.00 / 13.00
<b>APA</b> (Seasonal)	9.00 / 13.00
<b>IPA</b> (Seasonal)	9.00 / 13.00
<b>KPA</b> Kiwi Pale Ale (5.4%)	9.00 / 12.00
<b>XPA</b> Extra Pale Ale (5.4%)	9.00 / 13.00
<b>STOUT</b> (Seasonal)	9.00 / 13.00
<b>CIDERSOACK</b> Cider (5.8%)	9.00 / 13.00

Seasonal tap beers – see specials board

## BEER AND CIDER

<b>ASAHI</b> Japanese super dry lager, 330ml (5%)	11.00
<b>SAPPORO</b> Japanese lager, 330ml (5%)	11.00
<b>ZENKURO DRY</b> Yuzu rice lager, 440ml (4.7%)	14.00
<b>CORONA Extra</b> Pale lager, 330ml (4.5%)	11.00
<b>PANHEAD SUPER CHARGER</b> American Pale Ale, 330ml (5.7%)	14.00
<b>STEINLAGER LIGHT</b> Lager, 330ml low alcohol (2.5%)	9.00
<b>PERONI LIBERA</b> Alcohol free lager, 330ml (0%)	9.00
<b>STRANGE BROTHERS</b> Yuzu craft cider, 330ml (5.1%)	10.00

## SAKE ZENKURO

80ml / 375ml

<b>ORIGINAL</b> Dry, medium-bodied, fine citrus tang	14.00 / 65.00
<b>WHITE CLOUD</b> Fuller-bodied, silky umami finish	15.00 / 69.00
<b>DRIP PRESSED SHIBORI</b> Medium-bodied, clean finish	69.00
<b>WHAKATIPU SLEEPING GIANT</b> Dry, ultra-filtered, soft finish	75.00



F U P O G

## COCKTAILS

\*Some may contain egg whites

<b>SUNTORY WHISKY SOUR</b> Suntory whiskey, cinnamon liqueur, ginger, citrus	19.00
<b>CHILLI ESPRESSO MARTINI</b> Coffee shot, house vodka, maple syrup, red chilli	19.00
<b>OSAKA OLD FASHIONED</b> Suntory whiskey, bitters, bourbon, Osaka syrup	19.00
<b>KAFFIR MARGARITA</b> Kaffir infused tequila, citrus, orange liqueur	19.00
<b>THE 'ROOTS' RENDEZVOUS</b> Roots gin, Campari, local Sake, citrus, elderflower	19.00
<b>SPICED MOJITO</b> Spiced dark rum, chilli, mint, ginger beer	19.00
<b>BLUSH RHUBARB COSMOPOLITAN</b> Blush rhubarb gin, orange liqueur, citrus, cranberry	19.00
<b>BLACK MAJIC</b> Cuban rum, Coconut rum, blackberries, citrus	19.00
<b>GINGER NINJA</b> Ginger beer, lime, mint & chilli	12.00
<b>BABY BLACK MAGIC</b> Blackberry virgin mojito	14.00

## VIRGIN COCKTAILS

## SPARKLING

<b>LA GIOIOSA, PROSECCO</b> Treviso, Italy	14.00 / 65.00	150ml / 750ml
<b>MAUDE, METHODE TRADITIONNELLE</b> Central Otago, New Zealand	19.00 / 90.00	
<b>VEUVE CLICQUOT, CHAMPAGNE BRUT</b> Reims, France	140.00	

\*Indicates certified organic &/or biodynamic

## WHITE WINE

	150ml / 750ml
<b>NAUTILUS SAUVIGNON BLANC</b> Marlborough, NZ	14.00 / 65.00
<b>CLOUDY BAY SAUVIGNON BLANC</b> Marlborough, NZ	16.00 / 75.00
<b>MISHA'S GALLERY GEWURZTRAMINER</b> Central Otago, NZ	60.00
<b>PROVIDORE PINOT GRIS</b> Central Otago, NZ	14.00 / 65.00
<b>PEREGRINE PINOT GRIS</b> Central Otago, NZ	75.00
<b>MILLTON, RIVERPOINT VIOGNIER</b> Gisbourne, NZ	69.00
<b>CLEARVIEW BEACHHEAD CHARDONNAY</b> Hawkes Bay, NZ	15.00 / 70.00
<b>Craggy Range Gimblett Gravels Chardonnay</b> Hawkes Bay, NZ	85.00
<b>Domain Rewa Chardonnay</b> Central Otago, NZ	19.00 / 90.00
<b>TWO PADDOCKS PICNIC RIESLING</b> Central Otago, NZ *	14.00 / 65.00
<b>VALLI WAITAKI RIESLING</b> Waitaki Valley, NZ	15.00 / 70.00
<b>MILLTON, TE ARAI CHENIN BLANC</b> Gisbourne, NZ *	70.00

## ROSE AND DESSERT WINE

<b>PROVIDORE, ROSE</b> Central Otago, NZ	14.00 / 65.00
<b>MIRAVAL PROVENCE, ROSE</b> Provence, France	100.00
<b>MISHAS CADENZA LATE HARVEST GEWURZTRAMINER</b> Central Otago, NZ	17.00 / 80.00

## RED WINES

<b>PROVIDORE, PINOT NOIR</b> Central Otago, NZ	14.00 / 65.00
<b>MT EDWARD 'THE TED', PINOT NOIR</b> Central Otago, NZ	16.00 / 75.00
<b>BURN COTTAGE 'MOONLIGHT RACE', PINOT NOIR</b> Central Otago, NZ	19.00 / 90.00
<b>MAUDE, MOHAWK HILL, PINOT NOIR</b> Wanaka, NZ	120.00
<b>VALLI WAITAKI VALLEY, PINOT NOIR</b> Waitaki Valley, NZ	120.00
<b>MAN O'WAR, SYRAH</b> Waiheke Island, NZ	17.00 / 80.00
<b>TWO IN THE BUSH SHIRAZ</b> Adelaide Hills, Australia	16.00 / 75.00
<b>STONE PADDOCK SCARLET</b> Merlot, Malbec, Cabernet blend Hawkes Bay, NZ*	14.00 / 65.00
<b>BONELINE, iridium</b> Cabernet Franc, Merlot, Cabernet Sauvignon Waipara Valley, NZ	100.00
<b>KOERNER, 'THE CLARE RED'</b> Cabernet Sauvignon, Cabernet Franc, Malbec, Grenache, Carignan, Sciacarello Clare Valley, Australia	110.00

## SPIRITS

### GIN

<b>BLUSH</b>	13.00
<b>DANCERS SANDS DRY</b>	14.00
<b>DANCERS SANDS SAUVIGNON</b>	14.00
<b>HENDRICKS</b>	14.00
<b>LIGHTHOUSE</b>	12.00
<b>LITTLE BIDDY</b>	13.00
<b>ROKU</b>	13.00
<b>ROOTS</b>	13.00
<b>SOURCE</b>	19.00
<b>SCAPEGRACE CLASSIC</b>	13.00
<b>SCAPEGRACE BLACK</b>	14.00
<b>TANQUERAY</b>	13.00

### VODKA

<b>FINLANDIA</b>	13.00
<b>BROKEN SHED</b>	14.00
<b>REID</b>	16.00
<b>CRYSTAL HEAD</b>	14.00

<b>IMPERIAL TONIC</b> Yuzu, Burma, Grapefruit	3.00
<b>ANTIPODES</b> 1 litre sparkling water	11.00

### RUM

<b>HAVANA CLUB</b>	11.00
<b>SAILOR JERRY</b>	12.00
<b>KRAKEN</b>	13.00
<b>MALIBU</b>	10.00

### WHISKY

<b>JACK DANIELS</b>	12.00
<b>SUNTORY</b>	11.00
<b>WILD TURKEY</b>	11.00
<b>FIREBALL</b>	13.00
<b>GLENMORANGIE</b>	13.00
<b>JAMESON BLACK BARREL</b>	13.00
<b>MONKEY SHOULDER</b>	13.00

## SOMETHING ELSE

<b>AMARETTO DISARONNO</b>	13.00
<b>APEROL</b>	12.00
<b>BAILEYS</b>	12.00
<b>KAHLUA</b>	12.00
<b>CAMPARI</b>	13.00
<b>COINTREAU</b>	13.00
<b>FRANGELICO</b>	13.00
<b>HERRADURA TEQUILA</b>	13.00
<b>PIMMS No 1</b>	13.00
<b>PORT QUINTA DE LA ROSE</b>	15.00
<b>ROSE RABBIT ORANGE LIQUEUR</b>	15.00
<b>ROSE RABBIT ELDERFLOWER LIQUEUR</b>	15.00
<b>REMY MARTIN VSOP</b>	15.00
<b>SHERRY LUSTAU SOLERA</b>	13.00
<b>VERMOUTH MT EDWARD</b>	12.00

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