

ESTRELLA DAMM	\$9
GARAGE PROJECT BEER	\$10
GARAGE PROJECT PILS 'N' THRILLS	\$11
NORTH END FIELDWAY APA	\$12
NORTH END SUPER ALPHA	\$12
PARROTD OG BITTERBITCH IPA	\$11
PARROTD OG BLOODHOUND	\$11
GUEST BEER, ASK STAFF	\$POA
LIBERTY DARK DAYS STOUT	\$10
CROUCHER LOW RIDER 2%	\$11
ZEFFER APPLE CIDER	\$10
TAP — ROTATES	LARGE \$11.50, SMALL \$8

BEER

	<u>GLASS</u>	<u>BOTTLE</u>
HOUSE SPARKLING	\$10	
CAMPO VIEJO CAVA, RIOJA, ES	\$15	\$75
LAURENT PERRIER BRUT, CHAMPAGNE, FR		\$150
HOUSE WHITE	\$10	
NEUDORF SAUVIGNON BLANC, 16, NELSON, NZ	\$13	\$60
LAKE HAYES PINOT GRIS, 17, CENTRAL OTAGO, NZ	\$13	\$60
STONE PADDOCK CHARDONNAY, 16, HAWKES BAY, NZ	\$13	\$60
TE MATA ESTATE ELSTON CHARDONNAY, 14, HAWKES BAY, NZ		\$85
MAIN DIVIDE RIESLING, 14, WAIPARA, NZ	\$13	\$60

WHITE WINE

	<u>GLASS</u>	<u>BOTTLE</u>
HOUSE RED	\$10	
TED PINOT NOIR, 15, CENTRAL OTAGO, NZ	\$17	\$80
PEGASUS BAY PINOT NOIR, 13, WAIPARA, NZ		\$90
STONE PADDOCK SYRAH, 16, HAWKES BAY, NZ	\$13	\$60
CAMPO VIEJO TEMPRANILLO, 15, RIOJA, ES	\$13	\$60
ROSE WINE ARTESA ROSADA, 14, RIOJA, ES	\$11	\$50
MULLED WINE	\$13	

RED WINE

SIX BARREL SODA \$5.50

CELERY TONIC RASPBERRY AND LEMON

HIBISCUS VANILLA CREAM

ALL GOOD SODA \$6.50

KARMA COLA LEMMY LEMONADE

GINGERELLA BLOOD ORANGE

JUICE \$4

ORANGE, APPLE, PINEAPPLE, CRANBERRY, TOMATO

MOCKTAILS \$8

LET US KNOW WHAT FLAVOURS YOU LIKE AND WE'LL THROW SOMETHING TOGETHER FOR YOU

NON — ALCOHOLIC

HONEY DEW \$12

PIMMS, HONEY DEW MELON CORDIAL, PROSECCO, SODA

BEETROOT \$12

CALVADOS, BEETROOT CORDIAL, PROSECCO, SODA

ELDERFLOWER \$12

APEROL, ELDERFLOWER CORDIAL, PROSECCO, SODA

BLOOD ORANGE \$12

CAMPARI, BLOOD ORANGE SODA, PROSECCO

SPRITZ

VODKA AND JAM \$16

VODKA, LEMON JUICE, JAM, SIX BARREL RASPBERRY AND LEMON, SODA

DAMA MERMALADA \$16

GIN, CAMPARI, GRAPEFRUIT JUICE, MARMALADE, BLOOD ORANGE SODA

MORA GINEBRA \$16

BLACKBERRY INFUSED BEEFEATER GIN, LEMON JUICE, VANILLA SUGAR,
ALBUMEN

DATES & RYE \$17

DATE INFUSED JIM BEAM RYE, CALVADOS, ANTICA FORMULA, BITTERS

POQUITOS CLASSIC COCKTAILS

INVIERNO MARTINI \$18

SIPSMITH SLOE GIN, CREME DE VIOLETTE, POIRES DE WILLIAMS,
BLACKBERRY AND BALSAMIC BITTERS

SALT SMOKE AND DRIFTWOOD \$18

JIM BEAM RYE, CALVADOS, KIRSCH, BROWN SUGAR CINNAMON AND
SEA SALT SYRUP, ANGOSTURA, PEYCHAUDS, ATOMISED PINEWATER,
SMOKED IN DRIFTWOOD SMOKE FROM WAIKANAЕ BEACH

POQUITOS CLASSIC COCKTAILS

SWIZZLE ME TIMBERS \$19

APRICOT INFUSED MAKERS MARK, PISTACHIO ORGEAT, PIMENTO DRAM,
HOUSE MADE WASTE CITRUS PEEL BITTERS, GARNISHED WITH A BOURBON
APRICOT
SERVED DOWN OVER CRUSHED ICE

VEGAN MILK PUNCH \$12

CLARIFIED ALMOND MILK PUNCH — ALMOND MILK, LEMON, HOUSE MADE
LEMONGRASS TEA, FORAGED KAWAKAWA, HAVANA 3YR, POIRES DE
WILLIAMS
SERVED DOWN OVER BLOCK ICE

KAKUTERU \$16

KAKUBIN JAPANESE WHISKY, MANDARIN, CITRIC ACID, CARDAMOM AND
LEMON SUGAR, LEMON AND GINGER KOMBUCHA
SERVED LONG

COCKTAILS

RUIBARBO \$15

BEEFEATER GIN, RHUBARB, CHARRED GRAPEFRUIT, WILD FENNEL,
CAMPARI
SHORT AND STRONG, SERVED UP

THE HEEL OF THE IRISH MONKEY \$18.5

SLANE IRISH WHISKEY, LILLET BLANC, ORANGE BALSAMIC REDUCTION,
OLOROSSO SHERRY, BLACKBERRY AND BALSAMIC BITTERS
SHORT AND STRONG, SERVED UP

BARISTAS MANHATTAN \$19.5

WOODFORD RESERVE, ANTICA FORMULA, COFFEE BEAN, COFFEE AND
PIMENTO BITTERS, HICKORY SMOKED DARK CHOCOLATE
SHORT AND STRONG, SERVED UP

COCKTAILS