



Ladies & Gentlemen

Bison Apple Smash	South Gin, Zubrowka Vodka, Sugar, Mint, Cucumber, Apple Juice	\$14
Blackberry Ron collins	Havana Reserva, Mure, Lemon, Berries	\$15
Cuban Surveyor	Pearidise Cognac, Lime Juice, Blueberries, Apple Juice	\$15
Russian Spring Punch	42 Below Vodka, Bubbly, Framboise (Strawberry), Lemon, Berries	\$15
Charlie Fritters	Jamesons Whiskey, Peach Liqueur, Peach Syrup, Violet Liqueur, Lemon Juice	\$15
April Sun	Havana Especial, Campari, Framboise(Strawberry), Apricot Nectar	\$14
Capone	42 Below Passionfruit Vodka, Absinth, Orange, Lime Juice	\$15
Gambette	Sake, Plum Wine, Black Doris Plum	\$14
Honolulu	South Gin, Pineapple Juice, Orange Juice, Lemon Juice	\$14
The Naughty Wife	42 Below Vodka, Soho Lychee Liqueur, Pink Ginger	\$14
Peach and Kiwi Cosmo	42 Below Kiwifruit Vodka, Peach Liqueur, Peach Puree, Lime, Cranberry Juice	\$14
Pillow Talk	Strega, Spiced Rum, De Cacao Blanc (Chocolate), Cream	\$15



Classic Gems

Orange and Agave Cooler	Tequila, Agave Syrup, Rose Water, Orange Water, Mint Leaves	\$13
Moscow Mule	42 Below Vodka, Fresh Lime, Ginger Beer	\$13
Falling Water	42 Below Feijoa Vodka, Cucumber, Chi	\$13
Morrochino	42 Below Passionfruit Vodka, Rose Water, Grenadine, Grapefruit Juice	\$13
Bogan Sparkle	Bourban, Peach Puree, Fresh Ginger, Pineapple Juice, Ginger Beer	\$13
El Diablo	Tequila, Cassis, Lime, Ginger Beer	\$13
Havana Tasty Mary	42 Below Vodka, Tomato Juice, Worchestershire Sauce, Kaitaia Fire, Salt, Pepper, Cumin Seeds, Lemon Juice	\$13
Moroccan Nights	Mumm Champagne, Framboise (Strawberry), Rose Water	\$18
Backyard Bellini	Mumm Champagne, 42 Below Feijoa Vodka, Apple Juice	\$18
Snow Kiss	Mumm Champagne, Lychee, Elder Flower	\$18
Sangria White/Red	Brandy, Cointreu, Wine, Fresh Fruit Juice, Passionfruit Pulp	\$28

Or.... Ask your bartender for a custom made delight!

Bubbles



Perelada Rose Cava	Penedes, Spain	\$9	\$40
Allan Scott Cecelia Brut Nv	Marlborough, New Zealand	\$9.5	\$43
Piper Heidgeck Brut Nv	Champagne, France		\$100
Mumm Cordon Rouge Brut Nv	Champagne, France	\$16	\$90
Veuve Cliquot Brut Nv	Champagne, France		\$120

Vino Blanco

Jules Taylor Sauvignon Blanc	Marlborough 10	\$8.5	\$38
Dog Point Sauvignon Blanc	Marlborough 10	\$9.5	\$43
Christian Salmon Sancerre	Loire, France 09		\$70
Mount Edward Reisling	Central Otago 08	\$9	\$40
Domaines Schlumberger Reisling	Alsace, France 07		\$50

Vino Blanco *continued*



Mount Edward Chardonnay	Central Otago 08	\$9	\$40
Matawhero Chardonnay	Gisborne 09	\$9.5	\$43
Domaine Romanin Pouilly-Fuisse	Maconnais, France 08		\$60
Domaine Laroche Chablis	Burgundy, France 08		\$65
Lake Hayes Pinot Gris	Central Otago 08	\$9.5	\$43
Ti Point Pinot Gris	Marlborough 10	\$9	\$40
Brookfields Milestone Viognier	Hawkes Bay 09	\$9.5	\$43
Protos Verdejo	Ruedia, Spain 08		\$55
Luis Pato Maria Gomez	Curia, Portugal 08	\$9	\$40
Bourillon Dorleans Vouvray	Loire, France 08		\$68
Matawhero Gewurztraminer	Gisborne 09		\$45
Akarua Rose	Central Otago 10	\$9.5	\$43

Vino Tinto



Rojo Grenache	Spain 08	\$8	\$38
Palacios Remondo La Vendimia	Rioja, Spain 08		\$45
Les Vins De Vienne Les Cranilles	Cotes Du Rhone, France 08		\$70
Surveyor Thompson Xplorer Pinot	Central Otago 08	\$9.5	\$43
Julicher Estate 99 Rows Pinot Noir	Martinborough 09	\$10	\$47
Amisfield Pinot Noir	Central Otago 07	\$12.5	\$59
Dog Point Pinot Noir	Marlborough 07		\$70
Nicolas Potel Pinot Noir	Bourgogne, France 07		\$80
Sassoregale Sangiovese	Toscana, Italy 07	\$9	\$40
Spy Valley Merlot	Marlborough 07	\$9	\$40
Tiwaiwaka Cabernet/Merlot/Franc	Martinborough 07	\$8.5	\$38
Montes Limited Selection Cabernet Carmenera	Colchagua Valley, Chile 08	\$9.5	\$45

Vino Tinto *continued*



Montes Classic Malbec	Colchagua Valley, Chile 07	\$9	\$40
Warburn Estate Shiraz	Barossa, Australia 09	\$8.5	\$38
Te Awa Leftfield Syrah	Hawkes Bay 09		\$45

Sherry / Port

Valdespino Inocente Fino Sherry Jerez	Jerez, Spain	\$11	
Valdespino Pedro Ximenez 'El Candado' Jerez	Jerez, Spain	\$15	
Quinta De La Rosa Lbv 2004	Douro, Portugal	\$11	
Taylors 10 Year Tawny Port	Portugal	\$10	

New Zealand Beer

Gisborne gold	\$6.5
Tuatara Hefe	\$7
Tuatara Porter	\$7
Tuatara Ardennes	\$8
Tuatara Pilsner Schooner	\$8
Emerson's Pilsner	\$11
Emerson's 1812	\$11
Founders Tall Blonde	\$11
Founders Red Head	\$11
Founders Long Black	\$11
Renaissance Discovery APA	\$11
Renaissance Craftsman Stout	\$11

International Beer

Heineken	\$7.5
Becks	\$7.5
Cerveza Quilmes	\$7.5
Corona	\$7.5
Little Creatures Pale Ale	\$8
Asahi	\$8
Sapporo	\$11
Hoegaarden White	\$9
Schofferhofer Hefeweizen	\$11
Chimney Blue 750 ml	\$28
Amstel Light 3.5%	\$6
Coopers Pint	\$9

Brandy & Eau de Vie

Chantelle Napoleon	\$8
Pierre Francois Calvados	\$9
Armagnac VSOP	\$9
Courvoisier VS	\$10
Godet VSOP	\$12
Godet Gastronomie	\$18
Meukow VS	\$9.5
Godet Pearadise	\$10
Slivovitz	\$9
Grapa	\$9
Pisco	\$9

Desert Wine

Spy Valley Marlborough Noble Riesling	\$40
Leonardo Tegrino Vinsanto	\$48

Rum

Havana Club Anejo Blanco	\$8
Havana Club Anejo Especial	\$8
Havana Club Anejo Reserva	\$9
Havana Club Anejo 7 anos	\$11
Havana Club Cuban Barrel Proof	\$15
Ron Veradero 7 anos	\$10
Ron Veradero 15 anos	\$14
Santiago de Cuba 11 anos	\$11
Santiago de Cuba Gran Reserva	\$15
Ron Malecon 21 anos	\$18
El Dorado 15 anos	\$16
Matusalem Gran Reserva	\$16
Ron Zacapa 23 anos	\$20
Ron Zacapa XO	\$30

Scotch Whisky

J & B Rare Blended Scotch	\$8
Laphroaig 10 y.o	\$11
Ardbeg 10 y.o	\$11
Ardbeg Uigeadail	\$14
Lagavulin 16 y.o	\$16.5
Talisker 10 y.o	\$12
Glenfarclas 105 Cask Strength	\$13
Macallan 12 y.o	\$10
Oban 14 y.o	\$16.5
Glenmorangie 10 y.o	\$10
Edradour 1996 Natural Cask	\$18

Mocktails

Havana Especial	Apple juice, passion fruit pulp, mint, lime, soda	\$6
Virgin Mary	Tomato Juice, Tobasco, Worcestershire Sauce, Salt, Pepper, Lemon	\$6
Orgeat Fizz	Orgeat, Lime Juice, Soda Water	\$6
Virgin Orange & Agave Cooler	Agave Nectar, Orange Flower Water, Orange, Lemon, Soda, Mint	\$6

Juice & Soda

Softdrinks	Coke, Lemonade, Soda, Ginger Ale, Tonic Water, Ginger Beer	\$4
Juice	Apple, Orange, Pink Grapefruit, Yellow Grapefruit, Cranberry, Nectarine	\$4.5
Chi		\$4.5
Red Bull		\$5

Hot Drinks

Espresso	Espresso, Flat White, Long Black, Latte, Cappuccino, Mochaccino, Macchiato, Americano	\$4
Tea	English Breakfast, Earl Grey, Lemon Zinger, Peppermint, Oolong, Jasmine, Camomile	\$3.5
Hot Chocolate		\$4
Hot Lemon, Honey, Ginger		\$5

Tapas

Crisp potatoes, Paprika salt and lemon aioli	\$7
Big Olives - donkey greens, Volou super mammoth, kalamata	\$7
Small Olives - nicoise, arbequina, pickled garlic	\$7
Marcona Almonds toasted in olive oil and sea salt	\$7
Warm balsamic onions and artichoke hearts	\$11
Roasted Thyme Mushrooms finished with sherry vinegar	\$11
White anchovies with parsley, lemon and caperberries	\$13
Hot red pepperdews stuffed with Persian feta, toasted hazelnuts	\$14
Manchego cheese with quince paste	\$14
Grilled bread with Jamón Serrano gran reserve and scorched cherry tomatoes	\$15
Mojo criollo pork skewers with spiked anchiote oil	\$15
Cured meat plate - wagyu, sopressa nonna, campagnolo, pickles	\$18
Chefs plate for 2 - a selection of the above	\$35