

The logo for 'my bar' is displayed in a white, lowercase, sans-serif font on a black rectangular background. The background of the entire page is a repeating pattern of light green, ornate, damask-style designs featuring floral and butterfly motifs.

my
bar

“My Bar offers the style and elegance of a contemporary wine and cocktail lounge combined with the warm, relaxed and friendly atmosphere of your neighbourhood local”

Cocktails & Drinks Menu

Summer Quenchers

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Contemporary

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The Rum Runners Page

After Dinner & Special Coffee

Beers

Our selection of lovely New Zealand craft beers

Wines

A handpicked selection of boutique wines from vineyards around the country

Spirits

We have a large selection of spirits. We're constantly changing them to keep up with drinking trends, so we haven't tied this down to a list. Feel free to ask our staff for prices and their recommendation on helping you with your selection.

Summer Quenchers

On a scorching hot day, or a warm summer night, try one of these refreshing cocktails aimed to keep you cool & refreshed

Summer Sway \$22^{.00}

(Served for 2 or by itself \$16^{.00})

This summer original combines St Germain Elderflower liqueur with fresh lemon juice & Beefeater gin

Ginger Fiasco \$16^{.00}

Olmecca tequila mixed with Stones ginger wine, fresh lime juice & Guava nectar

Mint & Cucumber Martini \$16^{.00}

Fresh cucumber & mint muddled with Beefeater gin & a mint infused vermouth

Clementine \$16^{.00}

Mandarine Napoleon with Limoncello & fresh squeezed lemon juice

Beach Iced Tea \$19^{.00}

A refreshing cooler of Absolut vodka, Beefeater gin, Havana Blanco, Olmecca tequila, Cointreau floated on Cranberry juice

Mango Rum Cooler \$16^{.00}

Havana Club Blanco rum, Apple juice, Mango puree & fresh lemon juice to balance

Orchard Breeze \$16^{.00}

A summery mix & a winner for the ladies of Absolut vodka, Elderflower, Sauvignon Blanc & Apple juice

Tributes

A special collection of cocktails inspired by or dedicated to our regulars, friends and family

The Little One's Mocha

\$17.⁰⁰ *Jaz aka "Little One"*

This is in no way a coffee, but a very alcoholic drink made for our previous resident part timer with everything delicious. Copious amounts of vodka, all things chocolatey and a Patron XO float

HOT BUTTERED RUM

\$16.⁰⁰ *Evan King, Sugar Bar*

This winter winner made it to our tributes as a favourite. Homemade butter batter combined with Havana Especial rum

Sloegroni

\$16.⁰⁰ *Kiki, Laurence & Mike*

This classic with a twist is for all our drinkers of the classic bitter Negroni cocktail. A sweeter twist with Sloe gin

Peach Blossom

\$16.⁰⁰ *Dave Greig*

A tip of the hat to our old bar manager, and his love for sake. Enjoy the taste of spring is this combination of Gekkeikan Sake, Peach Schnapps, Fee Brothers Bitters and a dash of cherry.

Contemporary

Modern cocktails are chic and forever in fashion and distinguishing the drinking trends from one era to the next

Big Glass of Indecision \$16.⁰⁰

We know it can be hard making decisions, so just ask for one of these & we'll whip you up something special

Rosebud \$16.⁰⁰

A refreshing favourite of Absolut Vanillia, balanced with cranberry & pineapple, fresh lime & passionfruit

Rum Shine \$16.⁰⁰

Almost as if the recipe was found on a pirate ship years ago. Our own spiced rum infusion with fresh lime & topped with ginger beer

Filthy Mistress \$16.⁰⁰

This cocktail is very popular and we think it has got something to do with the name. Enjoy a brand new take on the bramble. Beefeater gin, Peach liqueur, blueberry preserve and fresh lemon

Sour Baby Blue \$16.⁰⁰

Havana Club Blanco, fresh lime and sugar with a splash of Blue!

Fiery Redhead \$16.⁰⁰

Our original Jameson's cocktail. A generous amount of Jameson's Irish Whiskey with Cointreau, Sweet Vermouth and Peychaud bitters

The Classics

Surviving throughout the years here is a small list of favourites

Cosmopolitan \$16.⁰⁰

Absolut vodka, Cointreau, lime & cranberry juice

Daiquiri \$16.⁰⁰

Havana Blanco rum, lime juice & sugar

Long Island Ice Tea \$19.⁰⁰

Absolut vodka, Beefeater gin, Havana Blanco, Olmeca tequila, Cointreau floated on coke

Manhattan \$16.⁰⁰

Wild Turkey bourbon, Sweet vermouth & bitters

Margarita \$16.⁰⁰

Olmeca tequila, Cointreau, lemon juice & sugar

Mojito \$16.⁰⁰

Havana Blanco rum, fresh lime, sugar, mint & soda

Moscow Mule \$16.⁰⁰

Absolut vodka, fresh lime, sugar & ginger beer

Negroni \$16.⁰⁰

Beefeater gin, Campari & Sweet vermouth

Old Fashioned \$16.⁰⁰

Wild Turkey bourbon, bitters, sugar & orange peel

Whisky Sours \$16.⁰⁰

Jamesons Whisky, lemon juice, sugar & egg white

After Dinner & Special Coffee

The perfect way to end your night or add extra tittle to your coffee

Irish Coffee \$9^{.50}

Made with Jamesons Irish whisky

Mozart \$9^{.50}

Combined with Baileys, Cointreau and Kahlua

Vanity \$9^{.50}

Blended with Amaretto and Frangelico

Jaffa \$9^{.50}

Hot chocolate made with Cointreau and Dark Chocolate liqueur

Espresso Martini \$16^{.00}

Absolut Vanillia, Galliano Ristretto and a shot of fresh espresso coffee

Coffee Toffee Martini \$17^{.00}

A beautiful blend of Patron XO Café with butterscotch and chocolate liqueur and cream

Hot Buttered Rum \$16^{.00}

A winter favourite our homemade butter batter combined with rum

We also have a selection of non-alcoholic drinks available

The Rum Runners

Here at My Bar we love our rum, so much that we thought we'd give you a little insight and taster of our favourite spirit

"Rum is distilled from sugarcane by-products such as molasses, or directly from sugarcane juice, by fermentation and distillation, and then usually aged in oak barrels."

Our Selection:

Angostura 1919	\$12. ⁰⁰
Appleton's Estate 8yo	\$8. ⁵⁰
Cruzan Black Strap	\$9. ⁰⁰
El Dorado 15yo	\$13. ⁰⁰
Flor de Cana 18yo	\$14. ⁰⁰
Havana Club Anejo Blanco	\$8. ⁰⁰
Havana Club Anjeo Especial	\$8. ⁰⁰
Havana Club Barrel-Proof	\$18. ⁰⁰
Matusalem 23yo	\$21. ⁰⁰
Matusalem Classico	\$10. ⁰⁰
Pussers Navy Rum	\$10. ⁰⁰
Pyrat XO Reserve	\$13. ⁰⁰
Stolen Golden	\$9. ⁰⁰

Don't forget to ask about our homemade spiced rum infusion

Rum Flight:

Having a hard time picking just one? Sample a small selection of our rums to help you decide.

Stolen Golden; Matusalem Classico; El Dorado 15yo
\$30.⁰⁰

Our Favourite Rum Cocktails:

Select a rum you like and try it in a delicious cocktail.

Rum Old Fashioned – Rum, bitters, sugar & orange or lime peel

Daiquiri – Rum, fresh lime juice & sugar syrup

Dark and Stormy – Rum, bitters, lime topped with ginger beer

Beer List

Tap Beer

Kronenbourg 1664
Asahi Super Dry

\$8.50 Glass **\$6.00** Half Glass
\$8.50 Glass

Bottled Beers

Beer of the Week

Changes weekly (Ask our staff) **\$6.00**

Epic Pale Ale
Hallertau 2 Statesman
Stoke Amber
Monteith's Original Ale
Epic Armageddon I.P.A.
Hallertau Stuntman

Pale Ale, Akl **\$8.50**
Pale Ale, Akl **\$8.50**
Ale, Nelson **\$8.50**
Ale, Greymouth **\$8.50**
American I.P.A, Akl 500ml **\$17.00**
Imperial I.P.A, Akl 750ml **\$38.00**

Hallertau 1 Luxe
Emerson's Pilsner
Harrington's Rogue Hop
Tuatara Pilsner
Steinlager Pure
Stoke Lager
Mata Blondie
Tuatara Hefe
Corona
Heineken
Peroni Nastro Azzurro

Kolsch beer, Akl **\$8.50**
Pilsner, Dunedin 500ml **\$15.00**
Pilsner (Organic), Chch **\$8.50**
Pilsner, Wgtn **\$8.50**
Lager, Akl **\$8.00**
Lager, Nelson **\$8.50**
Wheat Beer, Bay of Plenty **\$8.50**
Wheat Beer, Wgtn **\$8.50**
Lager, Mexico **\$8.00**
Lager, Holland **\$8.00**
Lager, Italy **\$8.50**

Hallertau 4 Deception
Harrington's Wobbly Boot
Three Boys Oyster Stout

Schwarzbier, Akl **\$8.50**
Porter Ale, Chch **\$8.50**
Stout, Chch 500ml **\$15.00**

Boundary Grizzly Beer
Mata Manuka
Monteith's Radler Bier
Bulmers Original Cider
Isaac's Pear Cider
Old Mout Feijoa Cider

Beer infused with ginger, Akl **\$8.50**
Manuka Ale, Bay of Plenty **\$8.50**
Lemon Lime Lager, Greymouth **\$8.50**
Cider, England 500ml **\$12.50**
Cider, Akl **\$8.50**
Feijoa & cider, Nelson **\$9.00**

Wine List

	<i>Gls</i>	<i>Btl</i>
<i>Sauvignon Blanc</i>		
Omaka Springs "Marlborough"	\$8 ^{.50}	\$42
Triplebank "Awatere Valley"	\$10	\$48
Jules Taylor "Marlborough"	\$11	\$54
<i>Chardonnay</i>		
Three Paddles "Martinborough"	\$9 ^{.50}	\$46
Charles Wiffen "Marlborough"	\$10 ^{.50}	\$49
<i>Pinot Gris</i>		
Down to Earth; Turanga Creek	\$9 ^{.50}	\$46
Boundary Paper Lane "Waipara"	\$10	\$48
Spy Valley "Marlborough"	\$11	\$54
<i>Aromatics</i>		
The Doctors' Riesling "Marlborough"	\$9 ^{.50}	\$46
Greenhough Apple Valley Riesling	\$10 ^{.50}	\$49
Charles Wiffen Gewurztraminer "Marlborough"		\$49
Tussock Rose "Nelson"	\$9 ^{.50}	\$46
Rockburn Stolen Kiss Rose "Central Otago"		\$54
<i>Pinot Noir</i>		
Brancott Living Land "Marlborough"	\$10	\$48
Church Road "Central Otago"	\$12	\$58
Craggy Range Te Muna Rd "Martinborough"		\$72
<i>Merlot Blends</i>		
Gunn Estate Merlot Cab "Hawke's Bay"	\$9 ^{.50}	\$46
Brunton Road Merlot "Gisborne"	\$10 ^{.50}	\$49
Yellow Clay Road Merlot Cabernet "Waiheke Isl."		\$54
<i>Shiraz</i>		
George Wyndham Shiraz "S. Australia"	\$10 ^{.50}	\$49
<i>Method Traditionelle</i>		
Brancott Reserve Brut Cuvée	\$9 ^{.50}	\$48

Snack Menu

Edamame *Lightly salted Japanese soy beans* **\$5.00**

Olives **\$6.00**

Sea Salt Potato Crisps & Kiwi Onion Dip **\$7.50**

Toasted Sandwich **\$7.50**

Ham & Cheese; Chicken & Cranberry; Chicken & Pesto

Beer Battered Fries **\$8.50**

Served with Chunky Tomato Sauce and Aioli

Wedges **\$9.00**

Served with Sweet Chilli and Sour Cream

Bread and Dips **\$9.50**

Crispy Pizza Bread served with House Dips

Battered Mini Hot Dogs **\$11.50**

Served with Chunky Tomato Sauce and Aioli

Salt and Pepper Squid **\$12.00**

Crispy fried squid served with Sweet Chilli Sauce

Fish and Chips **\$12.00**

Battered Hoki with Tartare and Tomato Sauce

Pizza

Margherita **\$12.00**

Pepperoni **\$14.00**

Cheeseboard **\$14.00**

Selection of 3 Kapiti Cheeses with onion jam

Drinkers Board **\$18.50**

Prawn Twisters, Mini Hot Dogs, Spring Rolls, Samosas and Salt & Pepper Squid