

11 WOODWARD St.  
Wellington, NZ

Bar and Snack Menu

## BEER & CIDER

TAP - Choice Bros <i>Canned Heat</i> Pilsner 5%	12
TAP - Choice Bros <i>Redneck Agenda</i> APA 5.4%	14
Kronenbourg <i>1664</i> Lager 5%	12
ParrotDog <i>Watchdog</i> IPA >0.5%	11
Garage Project <i>Fugazi</i> Session Pale Ale 2.2%	11.5
Val de Rance <i>Cru Breton</i> Cidre Brut 5.5%	15
Picon Biere <i>topped with Choice Bros Pilsner</i>	14

## COCKTAILS

HOUSE MARTINI sip smith, tried/true vodka, saison flowers, lillet, lemon twist	20
RUM MANHATTAN plantation black cask, saison red, vin amaro, luxardo cherry	22
MARGARITA artemis 1579, pierre ferrand dry curaçao, lime	23
MIDNIGHT IN WELLINGTON quick brown fox, disaronno, rose rabbit orange	22
NEGRONI the source, campari, saison vermouth blend	21

## SAISON APÉRITIF RANGE

Try a range of handmade small batch seasonal vermouths neat, on the rocks or by adding soda or tonic.

Red vermouth	12	Summer Flowers	12
Spring Rhubarb	13	Fallen Quince	13
Marigold Vin Amaro	13	Artichoke Vin Amaro	14

## NON - ALCOHOLICS

Coca Cola Range - coke, zero, sprite, tonic, soda, ginger beer & ale	5
Orange juice	5
Pink grapefruit soda	6
Antipodes sparkling water 1L	12

## VODKA

Tried and True, France	11.5
The Reid, New Zealand	15

## GIN

Sipsmith, 'London Dry', England	11.5
Distilleries de Provence, 'XII', France	14
The Source, New Zealand	15
The Source, 'Bourbon Barrel Second Fill', New Zealand	18

## WHISK(E)Y

Arran 10, Isle of Arran, Scotland	13
Glendronach 15, Highlands, Scotland	18
Laphroaig 10, Islay, Scotland	15
Highland Park 12, Highlands, Scotland	15
The Chita, Japan	15
Hakushu Distillers Reserve, Japan	25
Makers Mark, Kentucky, USA	12
Ritenhouse Rye, USA	16

## TEQUILA & RUM

ArteNOM 1579 Blanco, Mexico	18
Fortaleza Reposado, Mexico	22
Circumstantial Daiquiri Rum, England	12
Plantation Black Cask, Barbados / Venezuela	15

## COGNAC & ARMAGNAC

Delord, 'Bas-Armagnac VSOP', France	17
Pasquet, 'Cognac Organic 7 year old', France	18

## CHARCUTERIE

Saucisson Jean Caby

Truffle Salame

Gratton Bordelais terrine

## FROMAGE

Comté, Franche-Comté, raw cows milk, hard

Brie de Meaux, Île-de-France, cows milk, soft

Bleu d'Auvergne, Auvergne, pasteurized cows milk, blue

Ask about the cheese of the day

## SNACKS

Chili lime peanuts	5.5
Sourdough baguette with salted butter	11
Potato crisps	8
House marinated Olives	11
Cannellini bean dip with pickle relish	15