



# 2 FOR 1 COCKTAILS

*Every wednesday*

\* Applies to our house favourites only.

# HOUSE FAVOURITES — *A selection of our favourite mixed drinks*

\$15



## **The Upper-East Side**

'Twisting up a classic cosmo to invite dreams of elegant New York skyscrapers, served tall with an orange spiral'

*Vodka, cranberry & blood orange cordial, lime & soda*

\$16



## **Pink Wednesdays**

"Why are you eating a Kalteen bar?"  
'A cocktail that is, actually, guilt-free & won't sabotage your spring fling'

*Vanilla vodka, white chocolate liqueur, raspberry & oat milk*

\$18



## **The Secret Life of Bees**

'Bees love flowers & elderflower loves honey! Spiced Nelson honey will leave those tastebuds buzzing. The fragrance on this gin sour will have all the bees swarming for it'

*Gin, elderflower, spiced honey, lemon juice & egg white*

\$18



## **Samantha Jones**

'Samantha loves to celebrate in style, loving her drinks sumptuous & refreshing yet a little tart'

*Rhubarb & violette liqueurs, apple, dry sparkling wine & thyme*

\$19



## **Getting Caught in the Rain**

'Spoilt for choice? Daiquiri? Piña Colada? Mojito? Why not have them all with our tiki inspired concoction'

*Housemade pineapple rum, fresh limes & mint, coconut, soda*

\$20



## **A Good Old Fashioned Apple Pie**

'Our in-house spiced apple pie syrup balances that Carribean rum punch in our take on a rum old fashioned'

*Gold rum, apple cinammon syrup, walnut bitters*

\$19



## **Inner City Pressure**

'Taste the outdoors with oaky Makers Mark bourbon, juicy blackberries, a splash of red wine & a nibble of chocolate all wrapped up in an elegant fruity sour with a hint of smoke'

*Bourbon, blackberries, red wine, lemon & egg white*

\$17




## **The Last Golddigger**


'18 years, 18 years, this drink's been on the menu for 18 years! Improving your favourite was a hard task but we think with cucumber infused tequila, juicy watermelon & zesty lemon we've done just that.'


*Cucumber infused tequila, watermelon syrup, lemon & soda*

# LUXURY COCKTAILS — *A selection of our more avant-garde cocktails*


## FLORAL, FRESH & FRUITY


**\$24**  **Coffee on Cuba**  
'Coffee with breakfast or... gin? Our breakfast martini loves Southward's Coffee Gin! Tuaca & Apricot brandy accent this tangy classic adding a fruity fire within'  
*Southward Coffee Gin, Tuaca, apricot brandy, marmalade, lemon juice & sugar. Served with a mini toast on the side*


**\$24**  **A Song of Ice or Fire**  
'Whether you like it hot like fire or cool as a cucumber, herbaceous Chartreuse & fragrant St Germain elderflower work with your choice of infused tequila to serve a margarita fit for the old gods & the new'  
*Chilli OR cucumber tequila, St. Germain, Green Chartreuse, agave & lime juice*

**\$20**  **Through the Looking Glass**  
A reflection on the origins of the cocktail itself. We bring you this classic champagne cocktail twisted & brightened up with a fruity floral twist'  
*Sloe gin, Kiwi Spirits Distillery tangelo liqueur, hibiscus, sugar cube, bitters & dry sparkling wine*

## SLOW SIPPERS

**\$26**  **Twenty One**  
'Uncover your cards before you start sipping on this continental cocktail, the perfect drink to try your luck at the tables'  
*Courvoisier VS, Campari, PX Serry, brown sugar & whiskey barrel-aged bitters & smoked rosemary*

**\$23**  **Stirred, Not Shaken**  
'More luxurious than a Martini? Smooth, decadent salted chocolate notes redefine 007's favourite'  
*Reid & Reid Native Gin, white chocolate liqueur, Bianco vermouth, olive brine & a Wellington Chocolate Factory stuffed olive*

**\$34**  **Yo Ho Ho & Four Bottles of Rum**  
'The unofficial cocktail of the Wellington Sea Shanty Society. Not all treasures are silver & gold, some come in a nice tall glass with all the spicy rum & tropical fruit that tiki needs. Savvy?'  
*4 rums (pineapple rum, Sailor Jerry's, Smoke & Oakhum Gunpowder, Wray & Nephew's Overproof), falernum, lime, tiki bitters with cranberry & blood orange cordial on the side*

# LUXURY COCKTAILS — *A selection of our more avant-garde cocktails*

## DESSERT

\$24



### **Eton Messed Up**

'A true summer spectacle, strawberries & cream boozed up with Monkey Shoulder scotch, boysenberry liqueur & a dash of cassis make this infamous cocktail refreshing even on the hottest of days'

*Kiwi Spirits Distillery scotch spiked boysenberry liqueur, crème de cassis, strawberry, cream & dehydrated raspberry meringue*

\$21



### **Ginger Kiss**

'Dark & sensual, rich & complex. Whittakers dark Ghana infused vodka, carries this creamy, ginger spiced, vegan cocktail through the evening & into the night'

*Dark Ghana infused vodka, ginger & maple syrup, soy milk & a cinnamon sugar rim*

\$27



### **To Rome with Love**

'The coffee cocktail you didn't know you needed. Tiramisu in a glass with savoiardi syrup, mascarpone, coffee liquor & a dusting of chocolate that tastes like the real thing'

*Vanilla vodka, savoiardi syrup, Mr Black coffee liqueur, mascarpone & Italian meringue*

**Don't see your favourite cocktail?  
Ask one of our Librarians for a;**

*Sea Salt & Caramel Fudge Martini  
Lower Hutt Lemon Meringue or  
Peach Mule*

# NON-ALCOHOLIC COCKTAILS — *Just as fun with no regrets*

\$10



**A Bramble without the Thorn**

Blackberry, lemon, tonic & thyme

\$10



**Spice up your Life**

Apple cinnamon syrup, ginger, maple & cream

\$10



**Empire State of Mind**

Cranberry & blood orange cordial, lime & soda

\$10



**The Bear Necessities**

Elderflower cordial, lemon, spiced honey & lemonade

\$10



**No Golddigging Here**

Watermelon & lemon, shaken up with fresh cucumber

\$8



**Library Signature Hot Chocolate**

Rich hot chocolate, house spice blend, orange, vanilla & hibiscus

*Add a shot of Scotch, Mezcal, Rum or Kahlua for \$9*

**A selection of coffees, teas, juices, sodas & sparkling mineral water is always available.**

# CHAMPAGNE — *for any occasion*

G B

- \$11 \$55 Armand de Chambray, Brut, NV**  
Vin Mousseaux, FR
- \$13 \$60 Col de' Salici Prosecco '20**  
Veneto, IT
- **\$80 Palliser Estate, The Griffin '16**  
Central Otago, NZ
- **\$94 Bouby-legouge, Brut, NV**  
Vallée de la Marne, Champagne, FR
- **\$120 Cattier 'Premier Cru', Brut, NV**  
Montagne de Reims, FR
- \$25 \$130 Billecart-Salmon Reserve, Brut, NV**  
Mareuil-sur-Aÿ, FR

G B

- **\$155 Bollinger 'Special Cuvée', Brut, NV**  
Aÿ, FR
- **\$165 Larmandier-Bernier, Extra Brut, NV**  
Côte de Blancs, FR
- **\$220 Billecart-Salmon Rosé, Brut, NV**  
Mareuil-sur-Aÿ, FR
- **\$300 Veuve Clicquot 'La Grande Dame' Brut, '08**  
Reims, FR
- **\$350 Dom Pérignon 'Vintage' Brut, '10**  
Epernay, FR

# WINE — *everyday is a good day*

## WHITE

G B

**\$12 \$55 Wanaka Road Riesling**  
Central Otago, NZ

**\$12 \$55 Whyte Estate Sauvignon Blanc**  
Marlborough, NZ

**\$13 \$60 Opawa Pinot Gris**  
Marlborough, NZ

**\$15 \$69 Bogle Chardonnay**  
Clarksburg, California, USA

**\$13 \$60 Mt Beautiful Rosé**  
Waipara, North Canterbury, NZ

**\$13 \$60 Triennes Rosé**  
Provence, FR

## RED

G B

**\$12 \$55 Momo Pinot Noir**  
Marlborough, NZ

**\$16 \$87 Mt Edward Pinot Noir**  
Gibbston Valley, Central Otago, NZ

**\$12 \$55 Maravedi Tinto Tempranillo-Syrah**  
Uclés, ESP

**\$15 \$69 Yalumba 'The Cigar' Cabernets**  
Coonawarra, SA, AU

**\$14 \$65 Theory & Practice, Syrah**  
Hawkes Bay, NZ

# FINE & RARE WINES — *A selection of truly exceptional wines*

G B

- \$15 \$69 Fromm 'Spätlese' Riesling, '20**  
Marlborough, NZ  
Sweet & crisp. Granny Smith apple,  
lemon sherbet & feijoa
- \$18 \$87 Hugel, Pinot Gris '18**  
Alcase, FR  
Fresh & lively. Apricot, greengage, liquorice,  
a touch of pistachio & hazelnut
- \$25 \$125 Marc Bredif Vouvray '19**  
Loire, FR  
Extravagant & complex. Peach & pear,  
with a touch of exotic fruits & citrus
- \$25 \$125 Dry River Chardonnay '20**  
Terraces, Martinborough, NZ  
Elegant & refined. Biscotti, white flowers,  
lemon blossom & brioche

G B

- \$30 \$135 Rippon 'Emma's Block' Pinot Noir '17**  
Wanaka, Central Otago, NZ  
Sleek & fine. Floral notes of violets & rose with  
cherry & currants in the long finish
- \$21 \$98 Marchese Antinori Chianti Classico '17**  
Chianti, IT  
A ripe & refined gran riserva. Wild berries &  
tobacco, with a velvety tannin finish
- \$31 \$140 Dry River Syrah '17**  
Terraces, Martinborough, , NZ  
Brooding & intense. Black fruit, milk chocolate  
with a layered finish
- \$28 \$125 Jim Barry "The McRae" Shiraz '16**  
Clare Valley, SA, AU  
Long & soft. Plum & cassis, black olive,  
smoke & spice with a long harmonious finish



# AFTER DINNER DELIGHTS

## DESSERT WINE

G B

- \$12 \$85 Bodegas Celayas Moscatel NV**  
Spain. 750ml Bottle  
Floral with hints of lime. Loves blue cheese
- \$16 \$65 Johner Estate Noble Syrah '17**  
Gladstone, Wairarapa. 375ml Bottle  
Plummy, peppery & succulent

## PORT

G

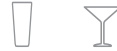
- \$10 Fonseca Bin 27 Ruby Port**  
Young, fruity & vibrant
- \$15 Osborne 10 yr Tawny**  
Rich, elegant & spiced
- \$14 Osborne LBV Port 2009**  
Refined & focused

## AFTER DINNER SPIRITS

- \$12 Courvosier VS Cognac**  
Elegant & harmonious
- \$25 Hine Antique XO Cognac**  
Rich & complex
- \$20 Remy Martin XO Cognac**  
Voluptuous & juicy
- \$25 Ron Santissima Trinidad, Cuba 15yr Rum**  
Raisins & oak
- \$18 Fortaleza Anejo Tequila**  
Grilled pineapple, butterscotch & straw
- \$18 Le Tribute Mezcal**  
Fruity, warm & smoky
- \$16 Naughty Coffee**  
Black coffee, your choice of spirit/liqueur  
& fresh cream

GIN  
GIN & TONIC OR MARTINI

NZ GIN



\$12	\$21	<b>Scapegrace</b>	Ponsoby
\$10	\$18	<b>Reid &amp; Reid Native</b>	Martinborough
\$11	\$19	<b>Reid &amp; Reid Rev Dawson</b>	Martinborough
\$12	\$21	<b>Broken Heart Dry</b>	Southern Alps
\$13	\$22	<b>The Source</b>	Cardrona
\$13	\$22	<b>Lighthouse Hawthorn</b>	Martinborough
\$11	\$19	<b>Greenstone</b>	Golden Bay
\$11	\$19	<b>Southward Wave</b>	Te Aro
\$12	\$21	<b>Champion</b>	Golden Bay
\$12	\$21	<b>Little Biddy</b>	Reefton
\$12	\$21	<b>East Block 200</b>	Hastings
\$11	\$19	<b>Verdigris Dry</b>	Hastings
\$13	\$22	<b>Ariki</b>	Auckland
\$12	\$21	<b>1919 Distilling Dry</b>	Auckland
\$11		<b>Southward Coffee</b>	Te Aro

## WORLDWIDE



- \$14** **\$24** **Beefeater Crown Jewel** London
- \$13** **\$22** **Tanqueray 10** London
- \$11** **\$19** **Sipsmith** London
- \$10** **\$18** **Haymans Old Tom** London
- \$13** **\$22** **Hendricks** Scotland
- \$14** **\$24** **Isle of Harris** Scotland
- \$13** **\$22** **The Botanist** Scotland
- \$11** **\$19** **Roku** Japan
- \$10** **\$18** **Haymans Old Tom** London
- \$10** **Haymans Sloe** London

## SEASONAL GIN SELECTION



- \$11** **\$19** **Southward Blood Orange** Te Aro
- \$13** **\$22** **White Sheep** Marlborough
- \$14** **\$24** **Broken Heart Pinot Noir** Southern Alps
- \$14** **\$24** **Holland Road** Waikato Plains
- \$14** **\$24** **Hendricks Midsummer Solstice**
- \$14** **\$24** **Hendricks Lunar**
- \$13** **Four Pillars Bloody Shiraz** Yarra Valley
- \$12** **Sacred Spring Sun-Kissed gin** Nelson

FANCY TONIC – additional \$2

**Ask a librarian for our current selection of tonics**

# SINGLE MALT

REGIONALLY WINES STAFF PICKS

## SINGLE MALT - REGIONAL PICKS

*The beautiful people at Regional Wines and Spirits have sent us their "staff picks" of their favourite whiskies of the moment.*

- \$20**      **Tamdhu Batch Strength 006** Speyside 56.8%  
Fresh spicyness of oak, roasted nuts & warming vanilla with summer berry pudding & crème anglais on the palate & a long farewell of citrus zests & figs
- \$17**      **Edradour Caledonia** Highland 46%  
Rich notes of Oloroso sherry casks, peppermint chocolate creme & a hint of sulphur
- \$17**      **Bruichladdich - The Classic Laddie** Islay 50%  
A combination of ripe green fruit, brown sugar & sweet malt bring closure to this refined & refreshing scotch. Unpeated
- \$18**      **Nikka Coffey Grain** Japan 45%  
Exotic, fruity & unique single grain whisky, distilled mainly from corn in a Coffey still
- \$14**      **Arran - Sauternes Cask Finish** Isle of Arran 50%  
Apricots combined with a touch of spice & honey sweetness

SINGLE MALT — *core range*

\$18	<b>Auchentoshan Three Wood</b> Lowland
\$18	<b>Balvenie 14yr Carribean Cask</b> Speyside
\$18	<b>Talisker 'Port Ruighe' Cask</b> Skye
\$12	<b>Glenfiddich 12yr</b> Highland
\$24	<b>Glenfiddich IPA Cask</b> Highland
\$14	<b>Bowmore 12yr</b> Islay
\$16	<b>Laphroiaig 10yr</b> Islay
\$16	<b>Benromach 2009 Batch #4</b> Speyside
\$25	<b>Bruichladdich Octomore 11</b> Islay
\$25	<b>Aberlour A'bunadh</b> Highland

INTERNATIONAL &  
BLENDED

\$15	<b>Divergence</b> Christchurch
\$13	<b>Waitui</b> Golden Bay
\$32	<b>The Hakushu 12yr</b> Japan
\$22	<b>Hibiki Harmony</b> Japan
\$16	<b>The Chita</b> Japan
\$12	<b>Jameson</b> County Cork
\$12	<b>Jameson Black Label</b> County Cork
\$14	<b>Connemara Peated Single Malt</b> Ireland

# BEER & CIDER

428ML 285ML

- \$12**   **\$8**   **ParrotDog Lager**  
Lyal Bay | ABV 4.5%
- \$12**   **\$8**   **Abandoned Brewery APA**  
Epuni, Lower Hutt | ABV 5.4%
- \$poa**   **Guest Tap**  
Our favourite local brew of the moment

BOTTLE

- \$10**   **Garage Project 'Bliss' Lager**  
Wellington | ABV 5.0%
- \$12**   **ParrotDog 'Sundog' Pilsner**  
Wellington | ABV 5.2%
- \$12**   **Whistling Sisters XPA**  
Te Aro | ABV 4.7%
- \$13**   **Kereru 'Toasted Coconut' Porter**  
Wellington | ABV 4.5%
- \$9**   **Croucher 'Low Rider' (low alcohol)**  
Rotorua | ABV 2.5%
- \$12**   **Fortune Favours 'The Sunchaser'**  
Cider | Te Aro | ABV 4.7%

A black and white photograph of a woman with dark hair styled in a bun, wearing a white sleeveless dress with a red sash and a pearl necklace. She is looking back over her shoulder at the camera while holding a basket of pastries. The background shows a kitchen counter with a bowl and a mortar and pestle.

**2 FOR 1**  
**DESSERTS**

*every tuesday  
at the library*

