

# **BEBIDAS**

## MARGARITAS DE LA CASA

All our house margaritas are shaken with 123 Organic Tequila (Uno, Dos, Tres), Curaçao Orange Liqueur, fresh squeezed lime juice, organic sugar syrup, and of course, Marlborough Pacific sea salt on the rim.

ASK YOUR SERVER FOR THE MARGARITA SPECIAL

|   |      |  |      |
|---|------|--|------|
| MARGARITA UNO 123 Organic Blanco (Uno)  | \$16 | MARGARITA TRES 123 Organic Añejo (Tres)          | \$21 |
| MARGARITA DOS 123 Organic Respado (Dos) | \$18 | MARGARITA PICANTE Chilli-infused Organic Tequila | \$18 |

## COCTELES DE LA CASA

|   |        |
|---|--------|
| MOJITO Rum, Fresh Lime, Mint, Sugar, Soda   | \$16.5 |
| NEGRONI Tanqueray Gin, Sweet Red Vermouth, Campari (make mine a mezcal negroni add \$2) | \$17   |
| ¡HOLA MAMASITA! Blanco Tequila, Ginger Wine, Triple Sec, Passionfruit                   | \$17   |
| MARÍA SANGRIENTA Tequila (Uno), Fresh Lime, Tomato Juice, Chipotle, Spices              | \$16   |
| LA PALOMA ORGANICA Tequila (Uno), Fresh Lime, Sparkling Grapefruit Soda, Sal Mixteca    | \$15   |

ASK SERVER FOR VIRGIN COCKTAIL OPTIONS

## CERVEZAS

|  |       |  |      |
|--|-------|--|------|
| <b>LAGER</b>                                     |       | <b>LAS OTRAS</b>                                     |      |
| Pacifico <i>Mexico</i>                           | \$9   | Coronado Orange Ave Wit <i>California</i>            |      |
| Negra Modelo <i>Mexico</i>                       | \$9.5 | orange and coriander spice                           | \$10 |
| Tuatara Helles <i>Kapiti</i>                     | \$9   | Renaissance Empathy Session Ale 2.5% <i>Blenheim</i> | \$9  |
| <b>PILSNER</b>                                   |       | <b>CIDER</b>   |      |
| Tuatara <i>Kapiti</i>                            | \$9   | Rochdale Pear <i>Nelson</i>                          | \$8  |
| Emersons 500ml <i>Dunedin</i>                    | \$12  | Hallertau Granny Smith Apple <i>Auckland</i>         | \$8  |
| <b>ALE</b>                                       |       | <b>STOUT/PORTER</b>                                  |      |
| ParrotDog BitterBitch IPA <i>Wellington</i>      | \$10  | Ask your server for current selection.               |      |
| ParrotDog BloodHound Red <i>Wellington</i>       | \$10  |  |      |
| Behemoth Tasty Bev Xtra Pale Ale <i>Auckland</i> | \$10  |  |      |
| Emersons Bookbinder 500ml <i>Dunedin</i>         | \$12  |  |      |

## LOS VINOS \$11 \$28 \$52

|   |   |
|---|---|
| <b>VINO ESPUMOSO (SPARKLING)</b><br><b>Prosecco</b> Extra Dry Italia<br><br><b>VINOS BLANCOS (WHITES)</b><br>2015 Momo <b>Sauvignon Blanc</b> Marlborough (organic)<br>2015 Neudorf <b>Sauvignon Blanc</b> Nelson (organic)<br>2013 Escarpment <b>Pinot Gris</b> Martinborough<br>2015 Circuit <b>Pinot Gris</b> Waipara (organic)<br>2014 Seresin <b>Chardonnay</b> Marlborough (organic, bio)<br>2014 Millton Riverpoint <b>Viognier</b> Gisborne (v+, organic) | <b>VINOS ROSADOS (ROSÉS)</b><br>2014 Girofle Rosé <b>Negroamaro</b> Italia<br>2014 Vynfields <b>Pinot Noir</b> Rosé Martinborough (organic)<br><br><b>VINOS TINTOS (REDS)</b><br>2013 Momo <b>Pinot Noir</b> Marlborough (organic, bio)<br>2014 Circuit <b>Pinot Noir</b> Waipara (organic)<br>2013 Bogle Old Vine <b>Zinfandel</b> California<br>2014 M. Chapoutier, Belleruche <b>Grenache-Syrah</b> France<br>2015 Mesta <b>Tempranillo</b> España (organic) |
|---|---|

## SIN ALCOHOL

|   |     |   |          |
|---|-----|---|----------|
| PHOENIX apple; peach & raspberry                | \$5 | GOOD BUZZ Lemon-Ginger; Jasmine Kombucha      | \$6      |
| HARDIE BOYS ginger beer; dry ginger beer        | \$6 | SIX BARREL SODA CHECK FOR FLAVOURS OF THE DAY | \$6      |
| AGUA FRESCA DEL DÍA OUR FRESH JUICE, MADE DAILY | \$7 | QUINA FINA tonic                              | \$6      |
| ALMIGHTY Orange Juice                           | \$6 | BOCA & 6 BARREL lemon lime & bitters          | \$7      |
| KARMA Cola                                      | \$6 | ANTIPODES sparkling water small/large         | \$5/\$10 |
| LEMMY Lemonade                                  | \$6 |   |          |

## DULCES

Sweet stuff

|   |       |
|---|-------|
| PASTEL DE TEQUILA tequila fudge cake with seasonal fruit coulis and cream               | \$12  |
| FLAN DE COCO coconut flan with toasted coconut and hibiscus coulis                      | \$12  |
| CHURROS CON CHOCOLATE churros with Rancho Gordo chocolate dipping sauce                 | \$12  |
| HELADO a bowl of Waddingtons handmade ice-cream with an almond biscuit                  | \$10  |
| MEXICAN STONEGROUND HOT CHOCOLATE cinnamon, nutmeg, blackpepper and chilli ¡ES PICANTE! | \$5   |
| WITH Double Espresso Shot   | \$6.5 |
| WITH 123 Organic Uno Tequila (Plata)  | \$13  |
| WITH Ferrand Orange curaçao liqueur   | \$13  |

## HOT DRINKS

|  |       |
|--|-------|
| Short Black/Long Black/Americano/ Macciato/Long Macciato           | \$3.5 |
| Cappuccino/Latte/Flat White  | \$4   |
| Mocha/Hot Chocolate  | \$4.5 |
| EXTRAS Soy Milk/Decaf/Extra Shot/Large                             | \$0.5 |
| Kerikeri Organic Tea for One:                                      | \$4   |
| Bay of Island Breakfast / Royal Earl Grey / Manuka Mint            |       |
| Jasmine Green / Chamomile and Cinnamon /Manuka Rooibos / Honeybush |       |

## DIGESTIVOS Y DESTILADOS

|   |      |  |      |
|---|------|--|------|
| <b>TEQUILA AÑEJO</b>                                  |      | <b>RUM</b>   |      |
| 123 Organic Añejo (Tres)                              | \$18 | Ron Varadero 15yr                                      | \$16 |
| Tequila Ocho Single Estate                            | \$21 | Matusalem 23yr   | \$20 |
| Fortaleza "Los Abuelos"                               | \$19 | Ron Zacapa 23yr  | \$20 |
| Casa Dragones Blanco Especial                         | \$22 |  |      |
| Purasangre Extra Añejo                                | \$25 | <b>WHISKEY</b>   |      |
| Fuentseca Extra Añejo                                 | \$23 | Aberlour Abunadh Cask 32 (Speyside)                    | \$15 |
| 123 Organic "Diablito" Extra Añejo                    |      | Highland Park 18 Year (Orkney)                         | \$18 |
| AGED 40 MONTHS IN OAK                                 | \$27 | Woodford Reserve Bourbon (Kentucky)                    | \$11 |
| <b>MEZCAL</b>   |      | <b>DIGESTIVOS</b>                                      |      |
| El Silencio Espadín                                   | \$16 | Fernet Branca  | \$9  |
| Alipús Espadín  | \$14 | Ruby Port  | \$11 |
| Los Nahuales Reposado Espadín                         | \$16 | Pedro Ximenez XO Sherry                                | \$12 |
| Mezcal Vago (check for current selection)             | \$18 | Delamain VSOP Cognac                                   | \$15 |
| Los Nahuales Ensamble Sierrudo/Cuishe                 | \$22 |  |      |
| Del Maguey Santo Domingo Espadín (when available)     | \$20 | <b>HOUSE SPIRITS</b>                                   |      |
| *ASK YOUR SERVER FOR A FULL LIST OF SPECIALTY SPIRITS |      | Prairie organic vodka/Ariki gin (NZ)/Ariki vodka (NZ)/ |      |
|   |      | Tanqueray gin/Makers Mark bourbon/Teachers whiskey/    |      |
|   |      | Appleton rum   |      |

