

## COCKTAILS

<b>Sake Ale</b>	Sake & ginger ale		16
<b>Pisco Sour</b>	Pisco, lime, sugar & bitters		18
<b>Caipirinha</b>	Cachaca, lime & sugar		18
<b>Flor de loto</b>	Vodka, lychee liqueur, yuzu & grapefruit		19
<b>Pikape</b>	Gin, lime, wasabi & cucumber		19

## SAKE

WARM or COLD

<b>Nikkei</b>	Fruity	<i>Japan</i>	11/22
<b>Rokko</b>	Semi-dry	<i>Japan</i>	13/26

## WINES

<b>ROSADOS BUBBLES</b>	<b>Umeshu</b>	Spicy Plum	<i>Japan</i>	9/40
	<b>ASH Ridge</b>	Rose	<i>Hawkes Bay</i>	13/60
	<b>Freixenet</b>	Cava	<i>Espana</i>	13/60
	<b>Palmer &amp; Co</b>	Champagne	<i>Francia</i>	69

<b>BLANCOS</b>	<b>Paso Cillerio</b>	Albarino	<i>Espana</i>	13/55
	<b>ASH Ridge</b>	Chardonnay	<i>Hawkes Bay</i>	13/60
	<b>Jules Taylor</b>	Sauvignon	<i>Malbersugh</i>	14/65
		Blanc		

<b>TINTOS</b>	<b>Trapiche</b>	Malbec	<i>Argentina</i>	13/60
	<b>Madam Sass</b>	Pinot noir	<i>Central Otago</i>	15/65

## BEERS

<b>ON TAP</b>	<b>Asahi</b>	Lager	<i>Japan</i>	9/12
	<b>Altitude</b>	Hazy	<i>Queenstown</i>	9/12

<b>CAN / BOTTLE</b>	<b>Corona</b>	Lager	<i>NZ</i>	10
	<b>F Flavours</b>	IPA, Pilsner, Hazy, Pale Ale, Cider	<i>Mexico</i>	12
	<b>Sapporo</b>	Lager	<i>Japan</i>	11
	<b>Better Beer</b>	Zero Carb Zero Sugar	<i>NZ</i>	10
	<b>Kereru</b>	Gluten-Free Ale	<i>NZ</i>	10
	<b>Peroni</b>	0%	<i>Italia</i>	10
<b>Garage Project</b>	Tiny 0.5%, Ale 2.2%	<i>NZ</i>	10	

## SOFT DRINKS

<b>Inca Cola</b>		<i>Peru</i>	7
<b>Guarana</b>		<i>Brazil</i>	7
<b>kombucha</b>	Apricot, Strawberry		10
<b>Juices</b>	Orange, Tomato, Cranberry, Apple, Pineapple		7
<b>Sodas</b>	Coke, Sprite, Fanta, Coke no sugar		6
<b>Voyage Water</b>	Sparkling, Still		11