



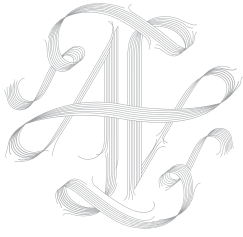
**ALIBI  
BREWERS  
LOUNGE**

<i>Warm Olives, Estate Herbs, Citrus (gf, df, nf, v, vg)</i>	9
<i>Wagyu Slider, Wagyu Beef, Onion Jam, Horseradish Mayo, Swiss Cheese, Jus</i>	8.5 each
<i>Pretzel Bites, Cheese &amp; Beer Dip (v)</i>	12
<i>Signature Truffle Parmesan Fries, Truffle Crème Fraiche (nf,v)</i>	13
<i>Spiced Fish Salad, Mango, Chilli Jam, Mint, Coconut (gf, df, nf, vegan option available)</i>	21
<i>BBQ King Prawns, Tomato, Garlic, Lime, Coriander (gf, nf)</i>	21
<i>Buffalo Wings, Frank's Hot Sauce, Blue Cheese Aioli, Celery (gf, nf)</i>	17.5
<i>Reuben Sandwich, Pastrami, Sauerkraut, Swiss Cheese, Honey Mustard, Rye Bread</i>	14.5
<i>Beef Short-Rib Croquettes, Spiced Pumpkin Aioli, Salsa Verde (df, nf)</i>	4 for 16 / 5 each
<i>Spinach &amp; Ricotta Croquettes, Black Olive, Parmesan (v, nf)</i>	4 for 14 / 4 each

**SWEET**

<i>Sticky Date Pudding, Rum Butterscotch, Vanilla Ice Cream (nf)</i>	12.5
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*If you have any allergies or dietary restrictions, please your server know. Although we do take allergies very seriously, we are unable to guarantee that any menu item can be completely free of allergens*



GLASS IMPERIALPINT

ALIBI BREWING CO  
CORE RANGE

370ml 570ml

**ALIBI BOHEMIAN PILSNER, 5.0%**

9 14

*European styled pilsner made using imported Bohemian pilsner malt, european bottom fermenting yeast and traditional Saaz hops. Brilliantly bright with a straw hue and a thick mousse-like head. Bold and bready rich malt and an intense floral bouquet on the nose.*

**ALIBI SESSION PALE ALE, 4.2%**

8.5 13

*An extra sessionable pale ale with a fist full of malts and a zealous amount of New Zealand hops in the kettle and whole cone flowers in the hop back. This beer will see you right from dusk till dawn.*

**ALIBI 'HOP DWELLER' IPA, 7.0%**

10 15

*From a strong, dry, golden malt base hangs a bold and resinous hop aroma bursting with dusky peaches, sun licked watermelon rind and grapefruit flavours all with a tongue prickling bitterness.*

**ALIBI RYE IPA, 6.3%**

10 15

*We've incorporated a gargantuan proportion of New Zealand grown, malted RYE to make this one badonkadonk IPA. The earthy peppery spice of the rye is etched into a crimson backbone made of light ale malt with the slightest touch of red malt then powerfully fuelled with a swamp load of US and NZ tropical hops.*

**ALIBI CIDER, 5.2%**

8.5 13

*A bright golden farmhouse cider. Oak-aged with nuances of oven roasted apples and winter spices. Dry, refreshing and complex with natural fruit tartness.*

**TASTING PADDLE (4 BEERS)**

12

**LOW ALCOHOL BEER (Garage Project Fugazi 2.2%)**

8.5

SEASONAL BEERS ON NEXT PAGE.....



**GLASS IMPERIALPINT**

370ml 570ml

**ALIBI BREWING CO  
SEASONAL BEERS**

**ALIBI 'Plush' - Hazy IPA - 6.5%**

**9 14**

*Brewed with the same expressive yeast but fermented even WARMER than WARM. Six varieties of hops! Columbus, Kohatu, Taiheke, Hallertau Blanc, Citra, and Equinox, for the peachy fruit nose and nice PLUSH pine spice rather than sharp hop bitterness.*

**ALIBI 'Razzbeeraé' - Nitro Sour Ale - 6.2%**

**9 14**

*Sour ale with rammed with the magic trio of raspberries, blackberries and strawberries with a simple savoury touch of sage. Amped up with a boost of nitro and super pretty in pink.*

**ALIBI 'It's A Mad Mad Mad Mad World'**

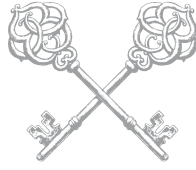
**Bourbon Barrel Aged American Stout - 6.2%**

**9 14**

*Brewed for GABS 2018. Make some Old Fashioneds the old fashioned way, the way dear old dad used to. What could happen to an Old Fashioned? Well we stoutified an Old Fashioned. Dark muscovado sugar caramelised with a mélange of oranges, orange zest three ways and finished off in all American bourbon barrels. Its a Mad Mad Mad Mad World.*

**TASTING PADDLE (4 BEERS)**

**12**



**W I N E**

**GLASS BOTTLE**

**BUBBLES**

<i>Tantalus Methode Traditionnelle, Brut NV</i>	15	70
<i>Billecart-Salmon, Brut NV, Mareuil-sur-Ay</i>	-	120
<i>Taittinger, Cuvée Prestige Brut NV, Reims (375ml/750ml bottles available)</i>	25	80/140
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay</i>	-	205
<i>Dom Pérignon, 2006, Épernay</i>	-	350
<i>Cristal, Louis Roederer, 2009, Reims</i>	-	750
<i>Krug Rosé, 21ème Édition, Reims</i>	-	900

**WHITE**

<i>Tantalus Sauvignon Blanc, Marlborough, 2016</i>	11	45
<i>Tantalus Pinot Gris, Hawkes Bay, 2016</i>	12	50
<i>Tantalus Chardonnay, Hawkes Bay, 2015</i>	12	50
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2015</i>	16	68
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2016</i>	15	65

**TANTALUS ESTATE RESERVE WHITE**

<i>Cachette, Chardonnay, Waiheke Island, 2015</i>	SOLD OUT	
<i>Cachette, Chardonnay, Waiheke Island, 2016</i>	SOLD OUT	

**ROSÉ**

<i>Tantalus Rosé, Hawkes Bay, 2016</i>	12	50
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**RED**

<i>Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2014</i>	14	58
<i>Tantalus Syrah, Hawkes Bay, 2015</i>	13	55

**TANTALUS ESTATE RESERVE**

<i>Évoque, Merlot/Malbec/Cabernets, 2014</i>	22	120
<i>Voilé, Syrah, 2014</i>	-	125
<i>Écluse, Cabernets/Merlot/Malbec, 2014</i>	25	135

**DESSERT WINE**

<i>Chateau Garonnelles Sauternes, 2013, Bordeaux 2013, France (375ml Bottle)</i>	16	79
<i>Fernando de Castilla, Jerez, Pedro Ximenez</i>	11	-

## COCKTAILS

<b>KEEN-KINA</b>	20
<i>Lillet Blanc, Rhubarb Shrub, Garonelles Sauternes, Orange Bitters, East Imperial Tonic</i>	
<b>ESTATE ESPRESSO MARTINI</b>	21
<i>Vodka, Amaro Averna, West Coast Deluxe Cocoa, Island Coffee, Aquafaba*</i>	
<b>DALI'S SWAGGER STICK</b>	20
<i>Hot Buttered Rum, Pedro Ximénez Sherry, Angostura Bitters, Orange Zest, Clove, Garden Bay Leaf</i>	
<b>PINEAPPLE TURBO SHANDY</b>	19
<i>House Fermented Pineapple Tepache, Alibi Session Pale Ale</i>	
<b>PIMM'S PUNCH</b>	19
<i>Pimm's No. 1, Oleo-Saccharum, Angostura Bitters, Tantaus NV Methode</i>	
<b>HEMINGWAY DAIQUIRI</b>	21
<i>El Dorado 3 Year White Rum, Briottet Marasquin, Grapefruit, Fresh Lime</i>	
<b>SIDECAR</b>	21
<i>Hennessy VS Cognac, Cointreau, Fresh Lemon</i>	
<b>ESTATE WHISKEY SOUR</b>	20
<i>Woodford Reserve Bourbon, Estate Lemons, Tantalus Estate Merlot Cabernet-Franc, Bitters, Egg White</i>	
<b>ISLAND OLD FASHIONED</b>	21
<i>Monkey Shoulder Whisky, Kilchoman Malt Whisky, Estate Honey, Angostura Bitters</i>	

\*contains legumes

## BEVERAGES

<b>OLD FASHIONED LEMONADE</b> <i>Estate Citrus Stock, Sugar Syrup, Soda</i>	10
<b>ICED TEA</b> <i>Earl Grey Syrup, Estate Citrus Stock</i>	10
<b>ANTIPODES WATER</b> <i>Still/Sparkling 1 Litre</i>	12
<b>JUICE</b> <i>Apple, Orange</i>	4.5
<b>WEST COAST COCOA MERCHANTS</b> <i>Hot Chocolate Deluxe or Peppermint Hot Chocolate</i>	6
<b>ISLAND COFFEE</b> <i>Black/Milk</i>	4/4.5
<b>T2 LEAF TEA</b> <i>Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine Peppermint (decaffeinated) Chamomile (decaffeinated)</i>	4.5

# TAPROOM TAKEAWAY NOW AVAILABLE!

TALLBOY 440ML CANS

## MIXED 4-PACK \$28

4 X BOHEMIAN PILSNER \$24

4 X SESSION PALE ALE \$24

4 X HOP DWELLER IPA \$32

4 X RYE IPA \$30