

QUEENSTOWN



Shareables

Flower Pot Bread 4
house bread baked in flower pots + honey butter

NZ Onion Dip 14
onion dip + house potato chips + fried onions

Baked Brie 20
honey + almonds + apples + toasted crostini

Prosciutto & Burrata 21
arugula + toasted crostini + balsamic

Brussels 18
jalapeno + cranberries + maple syrup

Poke Tacos 21
ahi + seaweed + sriracha + avocado + green onion

Pretzel 16
jalapeno cheese + jack mustard

Skinny Fries 8.5
sweet pepper seasoning

Sweet Potato Fries 9.5
sea salt + blue cheese crumbles

Fatty Fries 9.5
old bay seasoning

Greens

Strawberry Chicken 22
spinach + pears + almonds + goat cheese + sweet poppy seed dressing

Shrimp & Mango 23
arugula + avocado + cilantro + corn + cotija + tajin + orange vinaigrette

Steak Caesar 24
romaine + anchovy dust + fried capers + croutons + parmesan
available sub: chicken • shrimp • salmon

Beet Salad 16
arugula + blue cheese + basil + pickled onions + pumpkin seeds + plum vinaigrette

Burgers

- grass-fed and finished New Zealand Wagyu beef
- **sandwiches come with:** skinny fries

Choice of: sub impossible patty 2 • gluten free bun 2 • add fried egg 2

Mainstay

Ask a team member about our rotating monthly special

Bare Lamb Burger 25
NZ lamb patty + LTO + fried egg + beetroot + blue cheese + mint jelly
garlic aioli + tomato chutney + house bun

Queenstown Fav Burger 23
NZ wagyu beef + LTO + edam cheese + garlic aioli
tomato chutney + house bun
try it NZ style: add beetroot • fried egg 2

Wagyu Smashburger 25
two wagyu smashed beef patties + American cheese
fried habanero onions + pickles + 1000 island + brioche bun

Veggie Sliders 23
two house black bean Patty Sliders + blue cheese + tortilla chips
garlic aioli + tomato chutney hot sauce + Jalapenos

Meso Tasty 23
all-natural grilled chicken + LTO + grilled pineapple + sweet onion chips + swiss
red pepper aioli + house bun

Habanero Fried Chicken 23
habanero fried chicken + kale slaw + bread n butter pickles
baja-spiced aioli + Hawaiian bun

Blazin Ahi 25
panko crusted yellow fin ahi (rare) + cucumber + pickled carrots + wasabi aioli
wasabi peas + Hawaiian bun

Comfy Plates

Mac & Cheese 20
spicy capicola ham + romano + sharp cheddar
mozzarella + peppers + garlic bread crumbs

Cat's Chili 18
turkey + white beans + jalapeno jack + tortilla chips

Soup & Sammie 21
tomato basil soup + pine nut + sour cream + grilled cheese
tomato + avocado

New Zealand Faves

Steak & Fries 29
flank steak + mushrooms + skinny fries + side Caesar

Fish & Chips 28
beer battered Norwegian Cod + fatty fries + tartar sauce + malt vinegar

New Zealand Meat Pies 25
two seasoned beef & lamb meat pies + cheddar + puff pastry
fatty fries + tomato chutney

New Zealand Veggie Pies 25
two vegetarian pies + curry + potato + peas + carrots + cream + puff pastry
fatty fries + tomato chutney

Lamb Skewers 27
grilled lamb tenderloin + roasted veggies + cucumber +
chimichurri + hummus + naan

Dinner Plates

Rack of Lamb 39
New Zealand lamb + sweet potato mash + lemon vinaigrette salad

Parlor Pot Pie 31
chicken + carrots + peas + gravy + celery + onion
puff pastry + house cheddar biscuit

Roasted Chicken 35
Mary's Farms free range half chicken + potatoes + roasted asparagus

Roasted Spaghetti Squash 32
garlic + cream sauce + feta cheese + toasted baguette

New Orleans Shrimp 29
wild caught tiger shrimp + new orleans cream broth
french baguette + kale salad

Hanger Steak 48
roasted tomato + potatoes + marrow + onion + rosemary

Pan Seared NZ King Salmon 42
seasonal vegetables + potatoes

Wellington Meatloaf 35
organic beef + pork + carrot + onion + celery + cheese
fried onion + sweet potato mash + Sautéed carrots + spicy tomato chutney

Fried Chicken Dinner 34
fried habanero chicken thigh + citrus honey drizzle
jalapeno cornbread + kale slaw

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Wines by the Glass

Sparkling

- Prosecco, Benvolio, *Italy*, / 11
Cava Rose, Jane Ventura, *Spain, 2019* / 15
Champagne, Gaston Chiquet, Prem *Champagne, FR*, / 26
Brut, Piper Sonoma, *Sonoma, CA*, / 17

Rose

- Margerum Riviera, Santa Barbara, *CA, 2022* / 14
La Chapelle Du Seuil, cotes de provonce, *FR, 2022* / 14
Daou, Paso Robles, *CA, 2021* / 15

Whites

- Grenache Blanc Blend, *Creek Vineyard, Pasa Robles, CA, 2022*/ 13
Gruner Veltliner, *Nigl Freiheit, Austria, 2021* / 15
Pinot Gris, Tinpot Hut, *Marlborough, NZ, 2021* / 14
Sauvignon Blanc, Ranga Ranga, *Marlborough, NZ, 2021* / 16
Sauvignon Blanc, Cakebread, *Napa Valley, CA, 2021* / 18
Sauvignon Blanc, Lieu Dit, *Santa Ynez, CA, 2021* / 17
Reisling, Trefethen, *Napa Valley, CA, 2021* / 16
Chardonnay, Talbot, Santa Lucia, *CA, 2021*/ 19
Chardonnay, Stolpman Vineyards, Santa Rita Hills, *CA, 2022*/ 15
Chardonnay, Laird, *Napa Valley, CA, 2020* / 17

Reds

- Pinot Noir, Clos Henri, *Marlborough, NZ, 2020* / 14
Pinot Noir, The Pairing, *Sta Rita Hills, CA, 2020* / 16
Malbec, Siete Fincas "La Mora", *Mendoza, AR, 2022* / 11
Red Blend, La Cuadrilla, *Santa Barbara, CA, 2022* / 15
Syrah, Melville, *Sta Rita Hills, CA, 2020* / 16
Zinfandel, Turley, *Napa Valley, CA, 2020* / 16
Cabernet Franc, Carr, *Santa Ynez, CA, 2019* / 16
Cabernet Sauvignon, Caymus, *Napa Valley, CA, 2021* / 24
Cabernet Sauvignon, Far Niente-Post and Beam, *Alexander Valley, CA, 2022* / 25
Cabernet Sauvignon, Oberon, *Napa Valley, CA*, / 15
Cabernet Sauvignon, Sparkman Holler, *Columbia Valley, WA, 2019* / 16

Draft Beers

- My Yard Flight Of The Kiwi IPA / 9
Coronado Apple Cider / 8
Queenstown Blonde Ale / 8
Pizza Port Chronic Amber Ale / 8
Karl Strauss Tower X IPA / 9
Harland Hazy IPA / 9
Alesmith .394 Pale Ale / 9
Dos Topas Mexican Lager / 9
Ketch Magic Pilsner / 9
8 Wire Double Scoop Stout(NZ Import) / 10

Bottles & Cans

- Topo Chico Seltzer / 8
Modelo Special / 7
Miller lite / 7
Seasonal Bucha Hard Kombucha / 9
Athletic Run Wild IPA Non Alcoholic / 7
Athletic Upside Dawn Golden Ale Non Alcoholic / 7

Alternative Beverages

- Porch sun tea / 7
Arnold Palmer / 8
Ginger beer / 7
Topo chico sparkling mineral water 750ml / 10
Lemonade / 7
Strawberry lemonade / 9
Raspberry lemonade / 9
Strawberry mint lemonade / 9

Cocktails

- Kelvin Heights 18**
habanero infused tequila + passion fruit + agave + lime
- NZ #45 18**
hendrick's gin + lavender + lemon + prosecco
- Baja Paloma 17**
jalapeno infused tequila + cointreau + grapefruit
- Pimms Cup 17**
gin + pimms + lemon + ginger + champagne + cucumber
- Porch Pleaser 18**
vodka + st germain + earl grey simple syrup + lemon
- Aperol Smash 17**
aperol + vodka + grape + mint + lemon + prosecco
- Mai Tai 18**
Kraken dark rum + light rum + orgeat + pineapple + demerara + passionfruit foam
- Wild Kiwi 18**
Rumhaven coconut rum + aperol + pineapple + demerara + lime
- 1044 Wall St 18**
bourbon + maple + ginger + lemon
- Biscotti Espresso Martini 18**
vodka + espresso + orgeat + biscotti liqueur + averna
- Agua Loca 18**
400 Conejos hibiscus infused mezcal + agave + lime + orange bitters + soda

Seasonal Cocktails

- Coconut Puawai 18**
rum + coconut creme + lavender + pineapple
- Hugo Spritz 19**
elderflower liquor + lemon + mint + brut

Hold the Booze

- Cucumber Gin Gimlet 12**
Seedlip N/A spirit herbal flavors + lime + demerara + fresh cucumbe
- 4401 Wall St 12**
ritual NA whiskey + maple + ginger + lemon

Minitini

taster version of the classic

- You & Yours gin 14**
dirty + twist or gimlet
- Tito's vodka 14**
dirty + twist or lemon drop
- Boulevardier 14**
Manhattan 14

Sangria

- Red House 15**
cabernet + cinnamon + cider + fresh fruit
- Peach Basil 15**
pinot grigio + peaches + basil + prosecco
- Strawberry Mint 15**
strawberries + mint demerara syrup + prosecco