

# QUEENSTOWN



## Shareables

- 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
- Sweet Potato Fries 9.5**  
sea salt + blue cheese curmbles
- Fatty Fries 9.5**  
old bay seasoning
- Skinny Fries 8.5**  
sweet pepper seasoning
- Pretzel 16**  
jalapeno cheese + jack mustard

## Comfy Plates

- Finger Sandwiches 22**  
• cucumber + mint + red pepper + cream cheese  
• brie + tomato + basil  
• chicken salad
- 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 vegetables + cucumber + chimichurri hummus + naan

## Greens

- Salad & Quiche 22**  
baby greens + quiche
- Strawberry Chicken 22**  
spinach + pears + almonds + goat cheese + sweet poppy seed dressing
- Kale and salmon 24**  
red pepper + pickled carrots + jicama + cucumber + house vinaigrette
- Beet Salad 16**  
arugula + blue cheese + basil + pickled onions + pumpkin seeds + plum vinaigrette
- 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
- Cobb 21**  
chicken + bacon + avocado + tomato + blue cheese  
egg + romaine + pepper ranch

## Weekday brunch

- The Cure 22**  
biscuit + sausage gravy + tots + scrambled eggs  
**choice of:** spicy chicken sausage • fried chicken • bacon
- Shrimp & Grits 24**  
yellow organic grits + peppers + bacon + shrimp + poached egg
- French Toast 20**  
challah bread + strawberry + syrup + pecan smoked bacon
- Queenstown Farmer 20**  
three eggs + tomato + toast + potato + english beans + choice of protein
- Avocado Toast 19**  
mix and mashed spread of avocado, lime and lemon juice, onions, cilantro  
pickled & fresh vegetables + everything seasoning  
artisan bread + salad  
**add:** smoked salmon 8 or fried egg 3
- Croissant Sandwich & Tots 21**  
scrambled eggs + prosciutto + burrata + tomato  
basil + balsamic glaze

## 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**  
organic grass-fed beef + LTO + edam cheese + garlic aioli  
tomato chutney + house bun  
**try it NZ style: add** beetroot • fried egg 2

- Hogs & Heffers 24**  
organic grass-fed beef + LTO + garlic aioli  
tomato chutney + edam cheese + avocado + bacon + house bun

- Lil Bitties 22**  
two organic grass-fed beef sliders + onion-mayo + cheddar + sweet relish

- Meso Tasty 23**  
all-natural grilled chicken + LTO + grilled pineapple + sweet onion chip  
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

- 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  
hot sauce + Jalapenos

- Chicken BLT 23**  
all natural grilled or fried chicken + bacon + lettuce + tomato  
aioli + sourdough bun

# QUEENSTOWN



## 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 provence, *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

## Cocktails

- Mimosa glass 14 / carafe 30**  
orange + grapefruit + pineapple + cranberry + passionfruit
- Loaded bloody Mary 17**  
Hera the dog vodka + bloody mix + bacon + olives
- Biscott espresso martini 18**  
vodka + espresso + orgeat + biscotti liqueur + averna
- La Jolla Spritz 17**  
bitter bianco + passionfruit syrup + lemon juice + sparkling wine + soda
- Kelvin Heights 18**  
habanero infused tequila + passionfruit syrup + agave + lime juice
- Baja Paloma 17**  
Jalepeno infused tequila + cointrea + grapefruit juice + lime + soda
- Mai Tai 18**  
Kraken dark rum + light rum + orgeat + pineapple + demerara + passionfruit foam
- 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 cucumber
- 4401 wall st 12**  
ritual NA whiskey + maple + ginger + lemon

## 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

## Alternative Beverages

- Porch Sun Tea / 7
- Arnold Palmer / 8
- Topo Chico sparkling mineral water 26oz / 10
- Ginger beer / 7
- Lemonade / 7
- Strawberry lemonade / 9
- Raspberry lemonade / 9
- Strawberry mint lemonade / 9

## Traditional

- Cappuccino >5
- Americano >4
- Cold Brew >5
- Drip >5

## 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

## Coffee

### Specialty

- Flat White >5
- Long Black >4
- Flavored Latte >7
- Vanilla / Lavender / Honey / cinnamon / mocha / Chai

## 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