

QUEENSTOWN



Weekend 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 + maple syrup + pecan smoked bacon

Queenstown Farmer 20

three eggs + tomato + toast + potato + english beans

Choice of protein: spicy chicken sausage or bacon

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

Double BLT & Egg 21

double the bacon + lettuce + tomato + sourdough + dijonaise pepper-jack cheese + side grits

Croissant Sandwich & Tots 21

scrambled eggs + prosciutto + burrata + tomato basil + balsamic glaze

Breakfast Fried Rice 24

pork belly + over easy egg + brussels sprout + soy sauce

Chicken & Waffle 22

spicy fried chicken + waffle + honey butter + maple

Hoisin Pork Benedict 24

jalapeno cornbread + hoisin pulled pork + poached egg spicy hollandaise + garlic kale

Lamb Hash 23

pulled lamb + potato + zucchini + sweet potato parsnips + fennel + red peppers + poached egg + hollandaise

Chilaquiles 24

corn tortillas + over easy egg + black beans + red pepper salsa mozzarella & cheddar + avocado + onions

Shareables

Nectarine Grove's Cinnamon Roll 8

house made gluten free sweet cream icing

Biscuit & Gravy 14

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

Breakfast Poutine 15

tots + sausage gravy + parmesan over easy egg

Pretzel 16

jalapeno cheese + jack mustard

NZ Onion Dip 14

onion dip + house potato chips fried onions

Tots 9.5

parmesan dusted tots

New Zealand Faves

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 + seasonal quiche

Strawberry Chicken 22

spinach + pears + almonds + goat cheese + sweet poppy seed dressing

Shrimp & Mango 23

arugula + avocado + cilantro + corn + cotijn + 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

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 & Heifers 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

Chicken BLT 23

all natural grilled or fried chicken + bacon + lettuce + tomato aioli + sourdough bun

Veggie Sliders 23

two house black bean Patty Sliders + blue cheese + tortilla chips hot sauce + Jalapenos

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Wines by the Glass

Sparkling

Prosecco, Benvolio, *Italy*, / 11

Cava Rose, Jane Ventura, *Spain*, 2019 / 15

Champagne, Gaston Chiquiet, 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

Bloody Mary 17
Hera the dog vodka + bloody mix + bacon + olives

Biscotti 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 + passion fruit syrup + agave + lime juice

Baja Paloma 17
jalapeño infused tequila + cointreau + 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 N/A 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 Toer 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

Cappucino > 5

Americano > 4

Cold Brew > 5

Drip > 5

Coffee

Specialty

Flat White > 5

Long Black > 4

Flavored Latte > 7

Vanilla / Lavender / Honey / cinnamon / mocha / Chai

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

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