

QUEENSTOWN



Brunch

Queenstown Farmer 14

eggs your way + toast + potato

Add: spicy chicken sausage 7 bacon 6 habanero fried chicken 8

Quiche & Salad 19

house made quiche + baby greens

Power Bowl 18

quinoa + scrambled eggs + black beans + corn + avocado
jack cheese + potatoes

Steak & Eggs 28

eggs your way + flat iron steak + toast + potatoes

Croissant Sandwich 19

pork sausage + cheddar cheese + scrambled eggs +
spicy apricot jam + arugula + croissant

French Toast 17

challah bread + strawberry + maple syrup

Avocado Toast 19

cilantro + pickled & fresh veggies + everything seasoning
artisan bread + salad

add: smoked salmon 8 • fried egg 3

Lunch Special

Any Burger & Fries \$20

Shareables

NZ Sausage Rolls 16

Two pork sausages + onion + garlic + fennel
thyme + puff pastry + steak fries

Pretzel 16

jalapeno cheese + jack mustard

Hummus & Veggies 17

house made hummus + seasonal veggies
chimichurri + naan

NZ Onion Dip 14

onion dip + house potato chips + fried onions

Burgers

• grass-fed and finished New Zealand Wagyu beef
sub house blackbean patty 2 • gluten free bun 4 • add fried egg 3
try it NZ style: add beetroot + fried egg 3

ADD SIDE FRIES 7

Matchstick • Sweet potato • Steak Cut

Pork Banh Mi Burger 19

house pork pattie + cucumbers + jalapenos + cilantro +pickled carrots
5-Spice aioli + brioche bun

Lamb Smash 18

two smashed NZ Lamb patties + mint dressing + beet root + garlic aioli
tomato chutney + fried onion + mozzarella cheese + blue cheese + bricohe bun

Queenstown Fav burger 17

organic grass-fed beef + LTO + edam cheese + garlic aioli + tomato chutney + house bun

Wagyu Smashburger 19

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

Backyard Burger 18

NZ Wagyu beef patty + American cheese + onion-mayo + house pickles + sesame seed bun

Meso Tasty 18

all-natural grilled chicken + LTO + grilled pineapple + sweet onion chip
swiss cheese + red pepper aioli + Hawaiian bun

Habanero Fried Chicken 19

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

Blazin Ahi 19

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

Chicken BLT 19

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

New Zealand Faves

Soup & 1/2 Sammie 18

tomato basil soup + pine nut + grilled cheese + tomato + avocado

Hungry mate? Full Sammie 6

New Zealand Meat Pie 18

seasoned beef & lamb meat pie + cheddar cheese + puff pastry
steak fries + tomato chutney

New Zealand Veggie Pie 17

vegetarian pie + curry + potato + peas + carrots + cream + mushroom
puff pastry + steak fries

Fish & Chips 29

beer battered Cod + steak fries + tartar sauce + malt vinegar

Steak & Fries 30

flat iron steak + mushrooms + garlic butter + matchstick fries

Lamb Skewers 28

lamb tenderloin + roasted vegetables + cucumber + chimichurri
hummus + naan

Greens

Beet Salad 18

arugula + blue cheese + basil + pickled onions + pumpkin seeds + plum vinaigrette

Add: Salmon 9

Strawberry Spinach 16

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

Add: Ahi 9

Cobb 17

bacon + tomato + blue cheese + egg + romaine + avocado + pepper ranch

Add: Chicken 7

Shrimp & Mango 24

arugula + avocado + cilantro + corn + cotija + tajin + orange vinaigrette

Steak Caesar 24

romaine + anchovy dust + fried capers + croutons + parmesan

available sub: chicken • shrimp • salmon • ahi

WIFI: QUEENSTOWN DM GUEST/ pass: NewZealand

4% supplemental charge will be added for all card payments

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditons.

Wines by the Glass

Sparkling

- Prosecco, Benvolio, *Italy*, / 12
- Cava Rose, Jane Ventura, *Spain, 2019* / 15
- Champagne, Gaston Chiquiet, Prem 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

- Pinot Grigio, Archer Roose, Friuli, Italy *2024*/ 14
- 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, Archer Roose, *Mendoza, AR, 2022* / 12
- 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* / 35
- 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

- Ketch Celestial Navigation NZ IPA / 9
- Serpentine cider / 9
- Queenstown Blonde Ale / 9
- Second Chance Mulligan Amber / 9
- Karl Strauss Tower X IPA / 9
- Harland Hazy IPA / 9
- Alesmith .394 Pale Ale / 9
- Dos Topas Mexican Lager / 9
- Pure Brewing Rain Pilsner / 9
- Guinness Stout(nitro) / 9

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

Bottles & Cans

- Tolago Cherry Rose Hard 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
- Antipodes sparkling mineral water / 12
- Ginger beer / 7
- Lemonade / 7
- Strawberry lemonade / 9
- lavender lemonade / 9
- Strawberry mint lemonade / 9
- Passion fruit lemonade / 9

Cocktails

Mimosa glass 14 / *carafe* 30
orange + grapefruit + pineapple + cranberry + passionfruit

Loaded bloody Mary 18
Hera The Dog vodka + bloody mix + bacon + olives

Biscotti espresso marinini 18
vodka + espresso + orgeat + biscotti liqueur + averna

La Jolla Spritz 18
bitter bianco + passion fruit syrup + lemon juice + sparkling wine + soda

Kelvin Heights 18
habañero infused tequila + passion fruit syrup + agave + lime juice

Baja Paloma 18
jalepeño infused tequila + agave + grapefruit juice + lime + soda

Mai Tai 18
Kraken dark rum + light rum + orgeat + pineapple + demerara + passionfruit foam

Agua Loca 18
400 Conejos hibiscus infused mezcail + agave + lime + orange bitters + soda

NZ #45 18
gin + lavender + lemon + prosecco

Pimms Cup 18
gin + pimms + lemon + ginger + champagne + cucumber

Porch Pleaser 18
vodka + st. germain + earl grey simple syrup + lemon

Aperol Smash 18
aperol + vodka + grape + mint + lemon + prosecco

Wild Kiwi 18
Rumhaven coconut rum + aperol + pineapple + demerara + lime

1044 Wall St 18
bourbon + maple + ginger + lemon

Seasonal Cocktails

Citrus Bloom 19
gin + dry vermouth + orange + simple + orange bitters

Butterfly Kisses 19
vodka + Lychee puree + lavender + lemon + butterfly pea flower tea

Island Ember 19
bourbon + pamplemousse + lemon + passion fruit + demerara

Flights

Mimosa flight 35
(choose 3)
orange / cranberry / pineapple / passionfruit / grapefruit / lavender

Espresso Martini flight 35
Classic / Biscotti / Carajillo

Spritz flight 35
Hugo spritz / Aperol spritz / Coco Melon Spritz

Hold the Booze

Cucumber Gin Gimlet 12
Ritual N/A spirit herbal flavors + lime + demerara + fresh cucumber

4401 Wall St 12
Ritual N/A whiskey + maple + ginger + lemon