

QUEENSTOWN

Shareables

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

Pretzel 16
jalapeno cheese + jack mustard

Baked Brie 21
honey + almonds + apples + toasted crostini

Prosciutto & Burrata 20
arugula + toasted crostini + balsamic

Brussels 19
jalapeno + cranberries + maple syrup

Poke Tacos 14
ahi + seaweed + sriracha + avocado + green onion

Hummus & Veggies 17
house made hummus + seasonal veggies
chimichurri + 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: 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

Dinner Plates

Steak & Fries 30
flat iron steak + mushrooms + garlic butter + matchstick fries

Spicy Cioppino 35
NZ green mussels + shrimp + cod + salmon + sea bass
tomato clam sauce + garlic oil baguette

NZ Sea Bass 39
saffron risotto + sautéed spinach + beurre blanc sauce

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

NZ Rack of Lamb 39
New Zealand lamb + mint chimichurri + roasted sweet potato
lemon vinaigrette salad

NZ King Salmon 35
seasonal vegetables + wild rice + grilled lemon

Hanger Steak 38
seasonal vegetables + potatoes + bone marrow + onion + rosemary

Chicken Pot Pie 29
chicken + carrots + peas + gravy + celery + onion
puff pastry + house cheddar biscuit

New Zealand Faves

New Zealand Sausage Rolls 16
two pork sausages + onion + garlic + fennel + thyme + puff pastry
steak fries + tomato chutney

New Zealand Meat Pies 18
seasoned beef & lamb meat pie + cheddar + puff pastry
steak fries + tomato chutney

New Zealand Veggie Pies 17
vegetarian pie + curry + potato + peas + carrots + cream + mushroom
puff pastry + steak fries

Lamb Skewers 28
grilled lamb tenderloin + roasted veggies + cucumber
chimichurri + hummus + naan

Fish & Chips 29
beer battered Cod + steak fries + tartar sauce + malt vinegar

Soup & 1/2 Sammie 18
tomato basil soup + pine nut
grilled cheese + tomato + avocado
Hungry mate? Full Sammie 6

Burgers

• grass-fed and finished New Zealand Wagyu beef
sub house blackbean patty 2 • gluten free bun 4 • add 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
NZ wagyu beef + LTO + edam cheese + garlic aioli
tomato chutney + house bun
try it NZ style: add beetroot • fried egg 3

Wagyu Smashburger 19
two wagyu smashed beef patties + American cheese
fried habanero onions + pickles + 1000 island + brioche bun

Meso Tasty 18
all-natural grilled chicken + LTO + grilled pineapple + sweet onion chips + swiss
red pepper aioli + house 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 (rare) + cucumber + pickled carrots + wasabi aioli
wasabi peas + Hawaiian bun

Backyard Burger 18
NZ Wagyu beef patty + American cheese + onion-mayo
house pickles + sesame seed bun

QUEENSTOWN

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 | Harland Hazy IPA / 9 |
| Serpentine Cider / 8 | Alesmith .394 Pale Ale / 9 |
| Queenstown Blonde Ale / 8 | Dos Topas Mexican Lager / 9 |
| Second Chance Mulligan Amber / 8 | Pure Brewing Rain Pilsner / 9 |
| Karl Strauss Tower X IPA / 9 | Guinness Stout(nitro) / 9 |

Bottles & Cans

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

Alternative Beverages

- Porch sun tea / 7
- Arnold Palmer / 8
- Ginger beer / 7
- Antipodes sparkling mineral water / 12
- Lemonade / 7
- Strawberry lemonade / 9
- Lavender lemonade / 9
- Strawberry mint lemonade / 9
- Passion fruit lemonade / 9

Cocktails

- Kelvin Heights 18**
habañero infused tequila + passion fruit + agave + lime
- La Jolla Spritz 18**
bitter bianco + passionfruit syrup + lemon juice + sparkling wine + soda
- NZ #45 18**
gin + lavender + lemon + prosecco
- Baja Paloma 18**
jalepeño infused tequila + agave + grapefruit juice + lime + soda
- 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
- 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

- 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

Hold the Booze

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