

QUEENSTOWN



Brunch Flights

Each flight comes with 3 flavors. Ask your server for details.

Mimosa Flight 20 | Espresso Martini Flight 35 | Spritz Flight 35

Brunch

Queenstown Farmer 14

eggs your way + toast + potato

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

Steak & Eggs 28

eggs your way + flat iron steak + artisan toast + potatoes

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}

Quiche & Salad 19

house made quiche + baby greens + artisan toast

Power Bowl 18

quinoa + scrambled eggs + black beans + corn + avocado
jack cheese + potatoes + house hot sauce

Croissant Sandwich 19

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

Cinnamon Roll 12

house made traditional cinnamon roll + sweet cream icing
(ONLY AVAILABLE ON THE WEEKENDS)

Shrimp & Grits 19

yellow organic grits + peppers + bacon + shrimp + poached egg

The Cure 24

biscuit + sausage gravy + tots + scrambled eggs

choice of: spicy chicken sausage • fried chicken • bacon

Breakfast Fried Rice 21

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

Lamb Hash 25

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

Chilaquiles 20

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

BLT & Egg 22

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

Hoisin Pork Benedict 25

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

Shareables

NZ Sausage Rolls 16

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

Hummus & Veggies 17

house made hummus + seasonal veggies
chimichurri + naan

Pretzel 16

jalapeno cheese + jack mustard

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

Bahn Mi Burger 19

house made pork pattie + sriacha aioli + cucumbers + jalapenos
pickled carrots + 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 + lettuce + tomato + onion + 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 + lettuce + tomato + onion + 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 (seared 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 + rosemary 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 Guest | PASSWORD: 1044wall (Case Sensitive)

4% supplemental charge will be added for all card payments

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food bourne illness, especially if you have certain medical conditions.

Wines by the Glass

Sparkling

- Prosecco, Benvolio, *Italy*, / 12
- 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 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