

BEER MENU

TAP	BEER NAME / STYLE	BREWERY / ABV %
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1	CrankJuice Fruited Pale/IPA	Eddyline (Nelson) 6%
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Crank Juice is our classic favourite Crank Yanker, juiced up! Water chemistry tweaked hard, triple dry-hopped, and just to knock your taste buds back to the future we gave it final dose of pineapple and peaches to give it a juicy hoppiness to truly juice your cranks!

2	Diddle-Lee-Dee Stout/Porter	Rhyme and Reason (Wanaka) 4.6%
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A refreshing dry Stout with coffee and bittersweet chocolate notes. The light body is a result of using Kakanui potatoes in the mash for a highly fermentable wort.

3	ExPils Pilsner Lager/Pilsner	Moa (Blenheim) 5.2%
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This Pilsner features the USA hop Lemondrop (Lemon and Melon) and Solero (Tropical and Passionfruit) from Germany. Solero is fresh out of the German Hop Breeding program and this is the first NZ beer to feature it. Crisp, tropical fruity characters dominate with a background of lemon citrus zest and a clean punchy bitterness. Balanced, refreshing and dry.

4	Fup Duck Brut IPA	Golden Bear (Mapua) 6.1%
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A highly drinkable Brut IPA balancing malt sweetness with lifted fruity esters and hop top notes that lead to a crisp snappy finish.

5	# tWheat Wheat	McCashin's (Nelson) 5.2%
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Old World beer meets New World unique style, this is a traditional German Krystalweizen with a Kiwi twist. Bright golden crystal hue in glass with a captivating snowy white head. Bold, adventurous wheat and fruity characteristics with a hint of baking spices to tantalise the taste buds.

6	Hidden Agenda Fruit infused IPA-Real Ale	The Workshop (Nelson) 5.7%
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A hazy fruit IPA, at first it's a little hard to see through the fog in the glass, but waiting for you is a delicious, fruity, hoppy Citra and Sabro combo, rounded off with a twist of orange and citrus zest - enjoy!

7	Just Drink It! IPL	Renaissance (Blenheim) 5%
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This American hopped IPL uses a mix of Lager, Munich and Vienna malt for a medium body and is then fermented hot to add a touch of fruity esters - the American hops give off slightly resinous nose with hints of dark and tropical fruits. Just drink it. You won't be disappointed!

8	Kräusen Kolsch German Style Kolsch	Sprig & Fern (Nelson) 5.2%
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Kolsch beer originated in Cologne, Germany. Our brewers have made Kräusen Kolsch which is pale in colour, easy drinking and has a good dose of the popular German hops Perle and Saphir added for good measure.

9	Kveik Yeah Juniper Kveik	Volstead (Christchurch) 5.6%
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For this special hoppy hazy we foraged whole juniper branches, added to the mash in traditional Norwegian style. We then fermented with Norwegian Kveik yeast at very warm temperatures, and whirlpooled and dry hopped heavily with juicy Azacca and Comet hops. Tropical fruit, dank citrus, and mango notes from the hops blend with a piney, gin like note from the juniper. Skål!

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10	Melba Sour/Fruit	Fork Brewcorp (Wellington) 5%
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This beer is a tribute to the delicious Peach Melba dessert and its namesake, the famous Australian operatic soprano, Nellie Melba. Jam-packed with a symphony of NZ grown fruit, this tart ale pours a pale orange with a rosé hue. Notes of fresh raspberry and ripe stonefruit appear on the nose with wonderfully balanced fruit acidity on the palate. An ode to our fantastic New Zealand fruit.

11	Proper IPA IPA	Garage Project (Wellington) 6%
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Beer and Crisps, surely one of the great flavour combinations. To celebrate this 'match made in heaven' we've teamed up again with the wonderful folk at Proper Crisps, this time with a Proper IPA. Brewed with a heavy dose of Nelson Sauvín, a touch of Columbus, Citra and Strata and Proper's own Nelson grown potatoes in the mash! The result is a light, bright IPA with a clean, 'crisp' malt palate bursting with citrus hop character.

12	Provincial APA/IPA	Wilderness (Christchurch) 5.9%
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A hoppy red ale with a Wilderness twist! An all New Zealand malt bill hopped with Riwaka and Simcoe and fermented out with a blend of fruity yeast strains. Expect big overripe tropical fruit, light toasted malt notes with a dry finish.

13	Stunned Possum Bush Beer	The Mussel Inn (Golden Bay) 5.8%
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An easy drinking beer flavoured with a selection of locally grown native herbs foraged from around the iconic Mussel Inn, Golden Bay including Horopito, Kawawa and Manuka.

14	Summer Haze Sour Hazy IPA	Hop Federation (Riwaka) 5.7%
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Three of our most favourite things: Hazys, Sours and IPAs. We combined them to give us a pleasant lemon sorbet aroma, then it's like drinking a freshly squeezed grapefruit juice, but with a twist.

15	YYZ Lager/Pilsner	Townshend (Motueka) 5.6%
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The perfect 3 piece: malt, hops and yeast, like bass, drums and guitar.

LOW ALC	Lowrider IPA	Croucher (Rotorua) 2.5%
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This is (possibly) the greatest scientific breakthrough by a Kiwi since the guy on the hundred dollar bill split the atom. At 2.5% alcohol, this full-flavoured session India Pale Ale serves up massive hoppy notes and malty character at a lower octane - for a smooth rider with flavour cranked all the way up. This beer is legal tender for good times.



CIDER MENU

TAP	CIDER NAME	STYLE	ABV %
1	Boysenberry	Fruit Cider	5.2%
<p>Pure juice cider made with local boysenberries and cider apples from our home orchard. With no added sugar, this cider captures the aroma and taste of intense berries and apples. Medium dry.</p>			
2	Elderflower	Fruit Cider	5.4%
<p>Handpicked wild elderflowers from the local riverbanks blended with cider apples from our home orchard. With no added sugar, this is a fragrant, floral, delicate cider. Medium dry.</p>			
3	Farmhouse	Traditional Cider	5.5%
<p>A complex cider with farmhouse notes that conjure up oak tables, earthenware jugs and thatched roofs. A blend of wild fermented, bittersweet cider apples aged in oak and steel. Off dry.</p>			
4	Reserve Dry	Traditional Cider	6.4%
<p>A bone dry cider fermented with wild yeast. Buttery, dry with nice tannins and added complexity from barrel age. Dry.</p>			
5	3 Hour Hopped	Hopped Cider	5.6%
<p>A wet hopped cider celebrating two local Nelson harvests. Our classic cider infused with fresh hops from the hop gardens that surround our orchard. Infused for just a few hours, this cider has delicate, fresh citrus notes. Off dry.</p>			

WINE MENU

TAP	WINE NAME	ABV %
1	Sauvignon Blanc 2019	13%
<p>Bright aromatic passion fruit, gooseberry and red capsicum flavours to the max – delicious! Certified vegan, 4 Stars Michael Cooper</p>		
2	Pinot Gris 2019	14%
<p>Delightful pear, quince and spice notes with long, juicy finish. Certified vegan, 4 ½ Stars Michael Cooper</p>		
3	Chardonnay 2018	13.5%
<p>Elegant with ripe pineapple, sizzled butter and bran characters delivering richness, great length and focus. Certified vegan, 4 Stars Michael Cooper</p>		
4	Rosé 2019	13.5%
<p>An explosion of juicy red fruit with a vibrant acidity and a whisper of sweetness. Dangerously easy-drinking! Certified vegan, 4 ½ Stars Michael Cooper</p>		
5	Pinot Noir 2018	13%
<p>Lifted aromas of ripe strawberries, toasty oak and spice leading into a savoury, earthy finish.</p>		
6	Montepulciano 2018	13%
<p>Highly perfumed with dark berries, plums and spice. Smooth and elegantly structured, sophisticated and stylish.</p>		