

# TASTING NOTES

MAIN  
BAR



TAP / BEER NAME

BREWERY

STYLE

ABV%

1 / 3s a Crowd

Chinchiller Brewing

Hazy Pale Ale

4.7%



A Specialty Pale Ale with lots of Citrus/grapefruit/orange, Belgian esters and mouthfeel. This beer contains three different yeast strains pitched at different rates to give a complex flavour profile from start to finish.

2 / Berry Spritz <sup>V</sup>

Shortjaw Brewing

Fruit Sour

3.3%



To create this refreshing, dry, hoppy spritz beer, we've used golden Canterbury malted barley and wheat, vibrant hops from the Upper Moutere, plus West Coast-grown blueberry and tayberry. It's a taste tour of the top of the South, in one delicious glass.

3 / Disruptor

Golden Bear Brewing Co.

Hazy IPA

4.6%



Disruptor has a creamy texture and pronounced mouthfeel, making it drink like a fruit nectar. The color has been described as burnt apricot, creamy honey, and cloudy gold. A rich white foam sits on top and lasts till the bottom of each glass. There are notes of mandarin orange, hints of peach and citrus. A hazy beer with a little extra bitterness.

4 / Fresh Hop Experiment #1 Test Lab Brewery

Fresh Hop Cold Pale Ale

5.3%



A trendy style encapsulating the crisp summer flavours of a refreshing lager combined with fresh picked hops from Canterbury, give this thirst quenching Pale Ale a flavour that will make you salivate for more!

5 / Fruit Salad Sorbet <sup>V</sup>

Brew Moon Brewing Co.

Sour

4.0%



Deliciously fruity, acidic, and clean, with coconut and vanilla combining to give it a lovely creamy aspect (whilst remaining dairy free).

6 / How's the View?

Hop Federation

West Cost Pilsner

5.6%



Hopped like an IPA, but sitting on a light pilsner malt base. Big bursts of citrus and tropical fruit thanks to Nectaron, Taiheke & Citra hops. Deliciously refreshing, with a dry bitterness to round it out.

7 / MonohoppOILY <sup>V</sup>

Sprig + Fern

Fresh Hop Juicy Hazy

5.5%



MonohoppOILY Fresh Hop Hazy is silky-smooth, jam-packed with notes of perfectly sun-ripened grapefruit flesh and citrus peel, and carries an unmistakable and explosive 'green' freshness thanks to the added hop oil. This'll whisk you right away to the sensory spectacle that is the fresh hop harvest.

8 / Pick Your Own <sup>V</sup>

Flavourtorium

Ruby Gemstone Pale Ale

4.8%



Our own distilled Pohutukawa flower hydrosol is married to Nelson raspberries creating a crimson tide of summer flavours. Backing these up we have late harvest Motueka hop flowers from Freestyle Farms, adding a lime counterpoint. Who knew New Zealand's own Christmas tree had a flavour?

9 / Pig-Me Whale <sup>V</sup>

The Mussel Inn

Herb and Spice

5.0%



The Pale Whale goes bush! An easy going IPA with a whipping of fresh manuka.

10 / Pozzy <sup>GR</sup>

Eddyline Brewery

NZ Pale Ale

4.5%



Refreshing pale ale highlighting Riwaka and Motueka Hops finishing with a pleasant light maltiness.

TAP / BEER NAME

BREWERY

STYLE

ABV%

**TWO THUMB**  
 BREWING CO.
11 / Ruby Old Ale <sup>V, GR</sup>

Two Thumb Brewing

Ruby Old Ale (hand-pulled &amp; kegged)

5.8%

Brewed with pale, crystal and chocolate malts, with the addition of the classic UK hop trio of Challenger, Fuggle and Goldings. A deep ruby colour, ripe fruit and chocolate aroma, with a complex palate which includes caramel, dates and cocoa.



12 / Stoke Snakebite

McCashin's Brewery

SnakeBite

5.0%

A blend of Stoke Pilsner and Rochdale Cider to create a refreshing SnakeBite. Motueka and Nelson Sauvignon hops, apple cider blended with raspberries, boysenberries and blueberries – hop bitterness with apple and berry sweetness. Nelson summer in a glass!

13 / Sunset <sup>V</sup>

Acoustic Brewery

NZ Märzen

5.5%

This amber lager is the perfect blending of a traditional German Märzen, or March Beer, with New Zealand hops to create a crisp, refreshing draught. Beautiful German malt flavours blend perfectly with Motueka, Riwaka and Kohatu which impart citrus and tropical fruit aroma and flavours. A great summer drink.

14 / Waddyatalkinabeer <sup>V</sup>

Townshend Brewery

APA

5.0%

It has a blend of NZ and US hops so expect a true 'fruit salad in a pint glass' approach aroma wise backed up by 100% NZ pale ale malt. Light in colour but bursting with flavour.

15 / White Sands White IPA <sup>V</sup> DNA Brewing

White IPA

6.0%

A cross over beer featuring malted wheat, coriander seed and a Belgian yeast of a Belgian Wit with the hopping of a USA IPA. Citra, Comet, Hallertau Blanc and Nelson Sauvignon hop used both late and dry. Spice, citrus, and white wine characters dominate with a solid bitterness and a soft malt base.

**Low ALCOHOL**

/ Eddylite Low Carb

Eddyline Brewery

Pale Ale

2.5%

Not all days are for going BIG! When in the mood for something light in Alc/Vol, but full of flavour, our EddyLite Pale ale is the ticket! This double dryhopped session pale ale is sure to please!

/ Bare Beer

Sawmill Brewery

Pale Ale

0.5%

Beer with everything except alcohol. Big Tropical aroma and a smooth bitterness defy logic in this non-alcoholic Pale Ale.

/ Wingmate

Sprig + Fern

Hazy IPA

0.5%

It's aromatic and full-flavoured, hazy and delicious, but entirely non-alcoholic. You can always rely on your Wingmate.

**CIDER**
**PECKHAM'S**  
 CIDERY & ORCHARD
Apple Cider <sup>GF, V</sup>

5.3%

REFRESHING, SPRITZY, LIVELY - Wild-fermented, zesty and fresh, this cider is buzzing with delicious apple flavour.

Boysenberry Cider <sup>GF, V</sup>

5.2%

VIBRANT BERRY, MOUTHWATERING, MOREISH - Wild fermented, this heritage apple cider is infused with delicious local boysenberries. Off dry in style, this vibrant cider is bursting with boysenberry fruit flavour.

Fresh Hopped Peckham's X Duncan's Brewing Co. <sup>GF, V</sup>

5.4%

HOPPY, FRESH, TROPICAL - This exciting collaboration with Duncan's Brewing Company is a celebration of our two harvests coming together. Beautifully fragrant, fresh hops harvested from Egger's Hop Farm, a stone's throw from our orchard have been infused into one of our dry traditional apple ciders to give lush hop flavour with tropical notes. Limited edition.

Hazy Apple Cider <sup>GF, V</sup>

5.2%

JUICY, VOLUPTUOUS, TEXTURAL - Wild fermented and unfiltered to create a naturally cloudy, deliciously juicy cider. Off-dry, full-bodied with a soft texture of juicy apple and stonefruit flavour. Yum!

**PRICING 1 TOKEN = \$2.00**

FULL GLASS | 425ml

5 Tokens

SMALL GLASS | 200ml

3 Tokens

**CHECK OUT THE APP FOR A MAP & TASTING NOTES IN THE PALM OF YOUR HAND**

 SCAN HERE WITH YOUR PHONE CAMERA
 
