

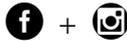


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COCKTAIL Wellington



The Welly Sound

\$22

Reid+Reid Pinot Noir Barrel-Aged Gin,
Wellington Chocolate Factory Peruvian Chocolate,
orange liqueur, poppy seed liqueur, black sesame seeds,
cream float. Accompanied by quince shortbread and crème brûlée.



With a great love for our vibrant city; the coolest little capital in the world, we drew inspiration for this year's VisaWOAP Cocktail from our talented local musicians.

Songstress trio Chocolate Box Sessions, have been a Wellington institution for over a decade and were our musical muse for the velvety Wellington Chocolate Factory Peruvian Chocolate base.

World renown Wellington reggae band, The Black Seeds, started out small and made it big, much as we hope our friends at Reid+Reid Gin will. The addition of their native NZ Dry Gin brings spiced, nutty and orange citrus elements – derived from the varied botanicals and seeds used, along with three months' barrel aging in Pinot Noir barrels, lending hints of vanilla and oak.

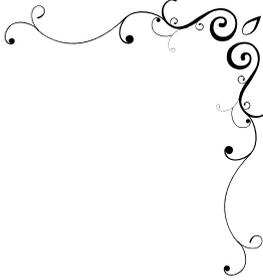
To flavour our house-made crème brûlée we looked to Wellington's legendary dub staple, Trinity Roots, adding warming ginger, liquorice and turmeric. And for a climatic hint of theatre and a fiery nod to indie alt-rockers the Phoenix Foundation, we flame the crème brûlée. Served up with a side of melt in the mouth quince shortbread and cream.



The Welly Sound Mocktail

\$22

With a velvety Wellington Chocolate Factory Peruvian chocolate base, laced with our very own house-made botanical syrup to impart the distinctive flavours of gin without the bite, and elements of orange and cream - our liquor free variant, paired with a ginger, liquorice and turmeric crème brûlée and quince shortbread - packs all the flavour without the punch.



Hawthorn Lounge Classics

Tory Street

\$16

42Below Honey Vodka, vanilla liqueur, lemon, garam masala, Peychaud's Bitters, and albumen. Shaken and served up.

County Jail

\$18

Maker's Mark Bourbon, Havana Especial Rum, Churchill's Reserve Port, Angostura and orange bitters. Stirred and served neat.



Winter Mojito

\$17

Havana Club 3 year Rum, lime, apple, house-made beetroot and rhubarb marmalade, bitters and sugar. Shaken and served tall with mint.



Twists

Rye Twist

\$13

House Cherry Rye, almond orgeat, orange juice, lemon and soda. Served tall.

Tequila Twist

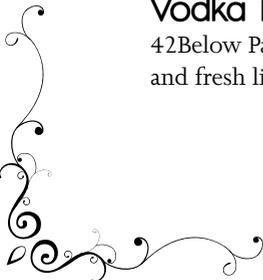
\$12

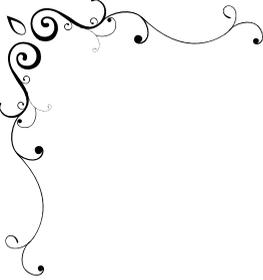
El Jimador Tequila, lime, ginger beer, spiced berry compote. Served tall.

Vodka Twist

\$12

42Below Passion Vodka, passionfruit, elderflower, and fresh lime. Served tall and fizzed with soda.





Tipplēs

Twistless Twist

\$9

Allow us to create a bespoke non-alcoholic concoction to your taste. Served as you like it.

Spice Thyme

\$9

Spiced syrup, peach bitters, lemon, orange juice, thyme, soda. Served tall.



Flu Fighter

\$12

Honey syrup, Mela Apple Juice, ginger, lime, albumen. Shaken and served up.

Otakiri Reserve

\$9

Sparkling Artesian Water (750ml)



Accompaniments

Cheese

for one \$15, for two \$25

A selection of local cheeses with crackers and house-made accompaniments.

Toastie

\$9

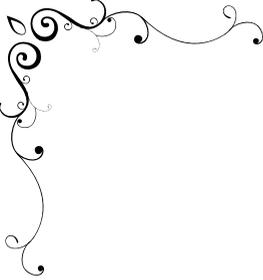
Hawthorn Lounge classic ham and cheese. Served with hot sauce.

Sweet

\$14

Bread and butter pudding served with berry compote and whipped cream.





Wine

Champagne

		
Perrier-Jouet Grand Reserve Brut NV	22	130
Perrier-Jouet Blason Rose NV		190
Pol Roger Reserve Rose 2008	25	150

Sparkling

Terra Serena Prosecco NV	11	55
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White

Petit Clos Sauvignon Blanc 2015	11	55
Big Bunch Pinot Gris 2016	11	55
Nga Waka Chardonnay 2016	14	70

Red

Campo Viejo Tempranillo 2014	11	55
Clearview Cape Kidnappers Syrah 2016	13	70
Explorer Pinot Noir 2016	13	70



Beer, Non-alcoholic drinks and food options are available at all times.
Please ask your bartender or waiter.