

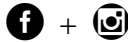


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hawthornlounge

[hawthornlounge.co.nz](http://hawthornlounge.co.nz)





## Seasonal, Warm and Unusual

### 10th Year Delight

\$19

**Local, seasonal, experienced, on a plate.**

Gunpowder Rum adds some local kick to this effervescent fizz. Red cabbage adores NZ's cooler months - free from pests - and growing slowly with sweetness.

Hawthorn Lounge Aquavit, with Smoke and Oakum's Gunpowder Rum, fresh lemon, albumen, gomme and Te Aro Sauerkraut. Shaken over ice and fizzed with Panhead Port Road Pilsner.



### Furio Rabaro

\$17

**Warm, rich cup of rhubarby bitter nut squash.**

Aperol, Campari, Lillet Blanc, rhubarb syrup, lemon juice and sesame bitters. Served hot with spicy kiwi pickle.



### Poached Date Liqueur Coffee

\$17

**Shannon Airport with a hint of the Middle East.**

Wellington Chocolate Factory Cacao-infused Wyborowa Vodka, Trois Rivieres Agrigole Rhum Blanc, Coffee Supreme Indonesia Mt. Raung Coffee, poached date liqueur and pomegranate molasses.

Served hot with an orange and rose blossom cream.



## Liqueur-based Cocktails

**Apricotti White Un-mulled Mulled Wine** \$17  
**Spring/Summer collection worn over thermals.**

Luxardo Apricot Liqueur, 42Below Passion Vodka, lavender bitters and lemon shrub. Topped with hot Prosecco. Served with a fresh lemon slice and a sprig of rosemary.



**Frank Martin** \$16  
**Citrusy, aromatic, oiled up.**

Drambuie, Massenez Grapefruit Liqueur, lemon juice, Barnea Olive Oil and albumen. Shaken and served up with atomised coriander.

**ElderPoppy on Toast** \$16  
**A very tall autumnal bouquet.**

Cointreau, Grand Poppy Liqueur, Briottet Pear Eau de Vie, Peychauds Bitters, lemon juice and soda. Built and served tall with a tomato, rhubarb and elderflower preserve.

**Blood from a Stone** \$18  
**Award-winning, like a cheery champion matador.**

Cherry Heering, Beefeater Gin, Carpano Antica Formula Sweet Vermouth, a Bordeaux blend, lemon juice and sugar. Shaken and served up with an Ardbeg-scented swatch.

## Hawthorn Lounge Classics

All cocktails below were served on opening night. 21<sup>st</sup> August 2006.



- |   |      |
|---|------|
| <b>Tory Street</b>  | \$16 |
| 42Below Honey Vodka, vanilla liqueur, Peychauds Bitters, lemon juice, albumen and garam masala. Shaken and served up.                 |      |
| <b>Sin Takes a Holiday</b>  | \$19 |
| Woodford Reserve Bourbon, pear liqueur, poached pear purée, lemon wedges and mint leaves. Shaken and served down over cracked ice.    |      |
| <b>Johnny Roselli</b>   | \$18 |
| Havana Club 7yr Old Rum, Amaro Montenegro and Dubonnet. Built down over ice with an orange twist.                                     |      |
| <b>Partigus Magnifica</b>   | \$19 |
| Martell VS Cognac, Grand Marnier Orange Liqueur and lemon wedges. Shaken and served up in cacao-rinsed glass with flambé orange peel. |      |
| <b>Dreamy Darini Smoky Martini</b>  | \$19 |
| Wyborowa Vodka, Laphroig 10yr Islay Whisky, Pernod Pastis. Stirred and served up with a lemon twist.                                  |      |

## The Twists

- |   |      |
|---|------|
| <b>Vodka Twist</b>  | \$12 |
| 42Below Passion Vodka, passion fruit and elderflower with fresh lime. Built tall and fizzed with soda.          |      |
| <b>Rum Twist</b>  | \$12 |
| Havana Especial Rum, spiced hibiscus iced tea (sorrel), ginger beer and fresh lime. Built and served tall.      |      |
| <b>Tequila Twist</b>  | \$12 |
| El Jimador Reposado Tequila and Pedro Ximenez Sherry with cinnamon and almond rice milk. Built and served tall. |      |
| <b>Cin Twist</b>  | \$12 |
| Beefeater Gin, fresh lime, berry compote and Chi. Built and served tall.  |      |
| <b>Twistless Twist</b>  | \$8  |
| A non-alcoholic concoction made to your taste. Served tall.   |      |

# Wine & Beer

## Sparkling

		
Casa Coller Prosecco NV	11	54
Perrier-Jouet Grand Reserve Brut NV	21	125
Pol Roger Reserve Rose 2006	25	150
Perrier-Jouet Blason Rose NV		179

## White

Petit Clos Sauvignon Blanc 2015	11	54
Lake Hayes Pinot Gris 2015	11	54
Nga Waka Chardonnay 2015	13	64
Jean-Luc Colombo La Violette Viognier 2011		69

## Red

Clearview Merlot 2015	11	54
Explorer Pinot Noir 2015	12	59
Campo Viejo Tempranillo 2014	12	59
Grava Pinot Noir 2015		69
Nga Waka Lease Block Pinot Noir 2013		84
Church Road McDonald Series Syrah 2013		89

## Beer

Moa Lager	8
Amstel Light Low Alcohol	8
ParrotDog Pilsner	10
Panhead American Pale Ale	10
Panhead Stout	10



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