



THE BLACK SPARROW

COCKTAIL LIST  
FOOD & DRINK MENU

Here at The Black Sparrow,  
we have created a cocktail list  
inspired by all things aged,  
beautiful and twisted.



For bookings, please email  
[The\\_Black\\_Sparrow@evt.com](mailto:The_Black_Sparrow@evt.com)



## COCKTAILS

### \$14 Deepest Darkest Peru



Our most popular cocktail draws on three of the most loved flavours of Peru - pisco, rosé & passionfruit.

### \$16 Hundred Acre Wood



Finlandia vodka with herbal Green Chartreuse, sparkling wine, rosemary, and every bear's favourite - manuka honey.

### \$16 War and Peach



Rogue Society gin & Rinquinquin peach wine in a riff of the classic negroni. Fresh sage adds a beautiful aroma & savoury touch to balance the sweetness of the Aperol.

### \$17 Secret Garden



An amped-up Pimm's cup, with Broken Heart gin, rhubarb and apple. Long, refreshing, and perfect for summer.

### \$16 On the Road



Take a trip across the Americas with this New York style sour made with pisco & a red wine float.

### \$18 Vesper Martini



The 007 classic, mixing Broken Shed vodka, Broken Heart gin and floral Lillet Blanc. Served with a twist of lemon.

### \$16 Sloe Gin Negroni



Broken Heart & Haymans Sloe gins, Campari & flamed orange over forest berry ice cubes. for try it with gins from London's acclaimed Sip-smith distillery.

### \$14 Mad Dog & Glory



Quick Brown Fox coffee and cinnamon liqueur, with Monkey Shoulder whisky and Campari. Sweet, smooth and warming.

"Candy is dandy - but liquor is  
quicker"  
Ogden Nash

## COCKTAILS

### \$16 Captain's Courageous



Wellington's own Smoke & Oakum's Gunpowder Rum, tempered with Punt e Mes and Aperol for a distinctly spicy sipper.

### \$15 Before Sunset



A light and refreshing spritz made with Saffron gin, sparkling wine and elderflower cordial, with a splash of soda.

### \$16 Broken Places



A tasty grapefruit sour, made with Queens-towns' Broken Heart gin & a grapefruit oleo saccharum. Topped with a peychauds bitters garnish.

### \$15 The Big Lebowski



The Black Sparrow's take on a White Russian. Broken Shed vodka, cream, & Quick Brown Fox, a cinnamon coffee liqueur handcrafted in Dunedin. Served with a vanilla pod garnish

### \$18 Cinnamon Julep



Simple yet bracing. Rittenhouse Rye whiskey with our house-made cinnamon syrup and mint, served on crushed ice.

### \$16 Holy Smoke



A perfect mix of smoked rosemary, Broken Heart Gin, St Germain elderflower liqueur and fresh lemon

### \$18 Destroyed by Madness



A variation on the classic Sazerac. Using Hennessy V.S. in lieu of rye whiskey, balanced with flavours of aniseed

### \$13 Classic of the Day



Ask your bartender about today's special. A different drink every day, always the same great price.

"First the drink takes a drink, then the drink  
takes a drink, then the drink takes you."  
F Scott. Fitzgerald

## WINE



We offer two glass sizes for our still wines;  
150ml standard pour and 210ml large pour



Glass	Bottle	RED WINE
\$10 \$13	\$42	Tora Bay Cabernet Merlot South Australia, 2013
\$11 \$14	\$50	Torre Solar Tempranillo Castilla, Spain, 2013
\$11 \$14.5	\$50	Theory & Practice Merlot Hawkes Bay, 2015
\$12 \$15	\$54	Te Mata Gamay Noir Hawkes Bay, 2015
\$13.5 \$17.5	\$62	Schubert Selection Pinot Noir Martinborough, 2013
\$11 \$14	\$49	Cave de Tain Syrah Rhône, 2014
	\$74	Bone Line Pinot Noir Waipara, 2015

Glass	Bottle	SPARKLING WINE
\$11	\$50	Sartori Prosecco Treviso, Italy
	\$105	Billecart Salmon brut 750ml Champagne, France
		DESSERT WINE
	\$39	Johner Noble Pinot Noir 375ml Gladstone, 2011

"I am falser than vows made in wine"  
William Shakespeare

## WINE



We offer two glass sizes for our still wines;  
150ml standard pour and 210ml large pour



Glass	Bottle	SAUVIGNON BLANC
\$10 \$13	\$42	Ana Sauvignon Blanc Marlborough, 2015
\$13 \$16.5	\$57	Astrolabe Sauvignon Blanc Marlborough, 2015
	\$65	The Supernatural Sauvignon Blanc Hawke's Bay, 2014
		CHARDONNAY
\$11 \$14.5	\$50	Theory & Practice Chardonnay Hawkes bay, 2015
	\$68	Ata Rangi Petrie Chardonnay Martinborough, 2013

Glass	Bottle	AROMATICS
\$12.5 \$16	\$57	Bone Line 'Hell Block' Riesling Waipara, 2014
\$12.5 \$16	\$57	Johner Pinot Gris Wairarapa, 2014
		ROSÉ
\$11 \$14.5	\$50	Toño Rosado Tempranillo Rosé Hawkes Bay, 2014

## BEER & CIDER

Now pouring Kereru on tap.  
Our beer fridge is constantly evolving. Ask your bartender  
about any new products in addition to those listed here.

	<b>Kereru (Upper Hutt) Tap Pour</b>		<b>Garage Project (Wellington) 330ml</b>
\$10.5	425ml pour	\$6	285ml pour
\$12	<b>Kereru (Upper Hutt) 330ml</b>	\$10	Beer 4.6%
	For Great Justice, Coconut Porter 4.6%		Hapi Daze 4.6%
	Pohutukawa Golden Ale 5%		Fugazi 2.2%
	Karengose Salty Seaweed Ale 4%		Garagista Pils n Thrills
	Come Bye: Shepherds Ale 2.5%		Aro Noir
\$10	<b>Parrot Dog (Wellington) 330ml</b>		Weekly specials from Garage Project are available, please ask for the current selection
	Bloodhound Red Ale 6.3%	\$9.5	<b>Tuatara (Kapiti Coast) 330ml</b>
	Dead Canary Pale Ale 5.3%		MOT Eureka 5%
	Pandemonium Pilsner 4.8%		Weiz Guy 5%
	Bitterbitch IPA 5.6%		KAPAI 5.8%
\$10	<b>Panhead (Upper Hutt) 330ml</b>	\$9	<b>Corona (Mexico) 330ml</b>
	Quickchange XPA 4.6%		Peroni (Italy) 330ml
	Port Road Pilsner 5.2%		Three Wise Birds (Hawkes Bay) 330ml
	Supercharger APA 5.7%	\$11.5	Crisp Green Apple Cider (Bach Life) 5.7%
\$16	<b>Moa (Marlborough) 500ml</b>	\$11	<b>Aspalls (Suffolk, England) 330ml</b>
	Five Hop English Ale 6.2%		Premier Cru Cyder 7%
	St Josephs Tripel 9.5%	\$14	<b>Hollows &amp; Fentimans (England) 500ml</b>
			Alcoholic Ginger Beer 4%

## WHISK(E)Y

All spirits poured as 30ml measure as standard

SINGLE MALT		BOURBON	
<b>Light</b>		Makers Mark	\$9
Bunnahabain 12 year	\$17	Woodford Reserve	\$12
Glenkiechie 12 year	\$18	Woodford Reserve, Double Oaked	\$13
Aberlour 12 year, double cask	\$16	Rowans Creek	\$16
Glenfiddich 12 year	\$10	Knob Creek	\$13
		Monkey Shoulder	\$12
<b>Rich</b>		BLENDS	
Bunnahabain 16 year	\$30	Chivas Regal 12 year	\$10
Dalmore 12 year	\$16	Chivas Regal 18 year	\$18
Glenrothes 1997 vintage	\$17		
Aberlour Abundah	\$18	RYE	
Springbank	\$22	Rittenhouse Rye	\$11
Glenmorangie Original	\$14	Wild Turkey	\$10.50
Glenmorangie Quinta Ruban	\$20		
Thomson 18 year (Auckland/Dunedin)	\$20	IRISH	
Jura Superstition	\$16	Jamesons	\$8.50
<b>Peaty</b>		Redbreast	\$18
Talisker 10 year	\$11		
Lagavulin 16 year	\$21		
Ardberg 10 year	\$16		
Laphroaig 10 year	\$15		
Laphroaig Quater Cask	\$22		

## NON ALC

## SPIRITS

All spirits poured as 30ml measure as standard

### MOCKTAILS

- \$9 BFG**  
 Berry ice with feijoa juice & ginger beer, Six Barrel Soda cherry & pomegranate syrup.
- \$9 The Giant Peach**  
 Pureed peach & lime, shaken hard with cucumber and topped with ginger beer.
- \$9 The Minpin**  
 Inspired by a Pimms cup; packed with seasonal fruit, iced tea and Six Barrel Soda sasparrilla.
- \$9 Mrs Bean's Famous Ginger Apple Snap**  
 Mulled apple juice & earl grey tea, topped with spiced nutmeg cream.
- \$9 Frobscottle**  
 Riesling verjuice, apple, passionfruit and soda in a wine glass.

### SOFT DRINKS

- \$6.5 Kereru Birch Beer 330ml**
- \$4.5 Fruit Juice**  
 Orange | Apple | Feijoa | Mango | Cranberry | Tomato | Grapefruit | Guava | Pineapple
- \$4.9 Soda 330ml**  
 Coke | Coke Zero | Schweppes Dry Lemonade | Mac's Ginger Beer
- \$4.9 Pump Bottled Still Water 750ml**
- \$4.9 Phoenix Sparkling Water 330ml**

### RUM

#### White

- Stolen White (New Zealand) \$9  
 Leblon Cachaça (Brazil) \$14

#### Gold

- Stolen Gold (New Zealand) \$9  
 10 Cane (Trinidad) \$11  
 Angostura 1919 (Trinidad & Tobago) \$14  
 Pyrat (Anguilla) \$14

#### Dark

- Stolen Dark (New Zealand) \$7  
 Pussers (England) \$14.5  
 Matusalem (Dominican Republic) \$10  
 Mocambo (Mexico) \$14  
 Cruzan (Saint Croix) \$11  
 Goslings (Bermuda) \$11

#### Speciality

- Stolen Spiced (New Zealand) \$9.50  
 Kraken Black Spiced Rum (Trinidad) \$10.50  
 Smoke & Oakums Gunpowder (Wellington) \$14

### VODKA

- Finlandia (Finland) \$9  
 Broken Shed (Wanaka) \$10  
 Blue Duck (Auckland) \$11  
 Snow Queen (Khazakstan) \$13  
 Ketel 1 (Netherlands) \$11  
 Zubrowka (Poland) \$10  
 Spismith Damson Vodka (England) \$13

### TEQUILA/MEZCAL

- El Jimador \$9  
 Patron Silver \$12  
 Patron Anejo \$18  
 Patron Cafe XO \$12  
 Conquistador Reposado \$15  
 Conquistador Anejo \$15  
 Monte Alban Mezcal \$12

### LIQUEURS

- Quick Brown Fox (Dunedin) \$12  
 Kahlua (Mexico) \$11  
 Baileys (Ireland) \$11  
 Chambord (France) \$9  
 Cointreau (France) \$10  
 Disaronno (Italy) \$9.5  
 Aperol (Italy) \$9  
 Campari (Italy) \$9  
 Amaro Montenegro (Italy) \$9  
 Frangelico (Italy) \$9.5

## SPIRITS

All spirits poured as 30ml measure as standard

GIN	GIN
<b>Dry</b>	<b>Fruit/Flavoured/Old Tom/Genever</b>
Broken Heart (Auckland) \$10	Haymans Old Tom (England) \$9.50
Monkey 47 (Schwarwald, Germany) \$18	Haymans Sloe Gin (England) \$9.50
Sipsmith London Dry (England) \$11	Sipsmith Sloe Gin (England) \$13
Tanqueray (Scotland) \$10	Spismith Summer Cup (England) \$10
Tanqueray 10 (Scotland) \$12	Ketel 1 (Netherlands) \$11
The Botanist (Scotland) \$12	Gabriel Boudier Saffron Gin (France) \$11
No.3 Lodnon Dry (England) \$16	
Whitley Neil (England) \$12	<b>BRANDY</b>
Rogue Society (Auckland) \$12	Bas Armagnac Delord VSOP (France) \$10
Reid & Reid (Martinborough) \$12.50	Bas Armagnac Delord XO (France) \$12
	Hennessy VS (France) \$13.50
<b>New Wave</b>	Hennessy XO (France) \$30
Caorunn (Scotland) \$14	Pere Francois Calvados (France) \$13
Gin Mare (Spain) \$15	Pisco Mistral (Chile) \$9
Hendricks (Scotland) \$13.50	<b>FORTIFIEDS</b>
Dorothy Parker (USA) \$12.50	poured as a 75ml glass
Lighthouse (Martinborough) \$11.50	Barros 10yr Tawny Port (Douro Valley) \$18
Black Robin (New Zealand) \$11	Barros 20yr Tawny Port (Douro Valley) \$30
	Marques Del Real Tesoro Sherry (Spain) \$9.5
<b>Navy Strength</b>	
Perrys Tot (USA) \$13.50	
West Winds. The Broadside (Australia) \$12	

## SNACKS

<p>\$11 <b>Olives</b> Marinated olives, served with pesto &amp; sliced french stick.</p>	<p>\$8.5 <b>Salted Fries</b> Served with free-range aioli.</p>
<p>\$9.5 <b>Wedges</b> Seasoned wedges served with a healthy side of bacon sour cream.</p>	<p>\$11 <b>Caprese Bruschetta</b> Classic bruschetta, toasted bread topped with tomato, pesto &amp; Kapiti bocconcini</p>
<p>\$6.5 <b>Edamame</b> Soy beans in pods tossed with sea salt.</p>	<p>\$12.5 <b>Mushroom &amp; Parmesan Arancini</b> Served with truffle aioli.</p>
<p>\$10 <b>Dim Sims</b> A mix of pork &amp; chicken dim sims, with soy sauce</p>	<p>\$12 <b>Potato Croquettes</b> Served with a chipotle sauce</p>
	<p>\$9.5 <b>Rosemary Flat Bread</b> With a side of hummus</p>

## TAPAS

\$18/29.5 **Meat Platter:** 2 Person/ 4 Person  
Parma ham, calabrese salami, & hot pork. With a spread of pesto, sundried tomatoes, & hummus.

\$15/24.5 **Vegetarian Platter:**  
2 Person/ 4 Person  
A mix of marinated olives, spring rolls, mushroom & parmesan arancini, & bruschetta. Served with crackers, pesto, and hummus.

\$15/24.5 **Cheese Platter:**  
2 Person/ 4 Person  
Kapiti port wine cheddar, brie & Kapiti blue cheese. With crackers, mango chutney & grapes

\$19.5 **Parma Ham Pizza**  
Tomato base, topped with crumbled Puhoi goats cheese, proscuitto, mozzarella & mesclun.

\$14 **Margarita Pizza**  
Traditional margarita with a tomato base, topped with pesto & mozzarella

\$16.5 **Goats Cheese Pizza**  
Tomato base, topped with crumbled Puhoi goats cheese, mozzarella & mesclun

\$12.5 **Calamari**  
Salt & pepper calamari, served with harissa mayo

## DESSERT & COFFEE

\$11 **After Dinner Mint Sundae**  
Kapiti mint ice cream, chocolate, freshly whipped cream, topped with nuts.

\$11 **PB & J Sundae**  
Kapiti vanilla ice cream, jam and Fix n' Fogg peanut butter served with freshly whipped cream.

\$12 **Cake/tart**  
Ask for today's flavour. Served with a scoop of Kapiti ice cream.

\$8.5 **Affogato**  
A shot of Cafe L'affare espresso over a scoop of affogato ice cream.

from \$18 **Liqueur affogato**  
Add a shot of liqueur to your espresso affogato. We recommend Dunedin's Quick Brown Fox spiced coffee & cinnamon liqueur.

\$4.2 **Hot Blackcurrant | Lemon Honey Ginger**  
50c decaf | soy | extra shot | flavour shot

\$4 **Tea**  
English Breakfast | Earl Grey | Peppermint | Turkish Apple | Berrylicious | Gunpowder Green | Jasmine Green | Chamomile | Feijoa | Lemon Mate

from \$12 **Special coffee**  
Double shot of your favourite liqueur with espresso & freshly shaken cream.

"The powers of a mans mind are directly proportioned to how much coffee he drinks."