



THE BLACK SPARROW

## COCKTAIL LIST/MENU 2017

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

Our names are inspired by literature & film, embracing our location underneath Wellington's iconic Embassy Theatre.

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For bookings, please email  
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# WINE



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



Glass

Bottle

## RED WINE

\$10/\$13	\$42	<b>Tora Bay Cabernet Merlot</b> South Australia, 2013
\$10/\$13	\$42	<b>Mas Buscados Tempranillo</b> Castilla, Spain, 2013
\$10/\$13	\$42	<b>Theory &amp; Practice Merlot</b> Hawkes Bay, 2015
\$10.5/\$13.5	\$43	<b>Te Mata Gamay Noir</b> Hawkes Bay, 2015
\$13/\$17	\$60	<b>Schubert Selection Pinot Noir</b> Martinborough, 2013
	\$74	<b>Bone Line Pinot Noir</b> Waipara, 2015

Glass

Bottle

## SPARKLING WINE

\$11	\$50	<b>Sartori Prosecco</b> Treviso, Italy
\$105		<b>Billecart Salmon brut 750ml</b> Champagne, France

## DESSERT WINE

\$39		<b>Johner Noble Pinot Noir 375ml</b> Gladstone, 2011
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“I am falser than vows made in wine”

William Shakespeare

# WINE



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Glass Bottle

## SAUVIGNON BLANC

- \$10/\$13 \$42 **Ana Sauvignon Blanc**  
Marlborough, 2015
- \$12.5/\$15 \$50 **Astrolabe Sauvignon Blanc**  
Marlborough, 2015
- \$60 **The Supernatural Sauvignon Blanc**  
Hawke's Bay, 2014

## CHARDONNAY

- \$10.5/\$13.5 \$49 **Theory & Practice Chardonnay**  
Hawkes bay, 2015
- \$56 **Ata Rangi Petrie Chardonnay**  
Martinborough, 2013

Glass Bottle

## AROMATICS

- \$11/\$14 \$45 **Bone Line 'Hell Block' Riesling**  
Waipara, 2014
- \$12/\$15 \$50 **Johner Pinot Gris**  
Wairarapa, 2014

## ROSÉ

- \$10.5/13.5 \$43 **Toño Rosado Tempranillo Rosé**  
Hawkes Bay, 2014

# BEER & CIDER

Now pouring Kereru on tap.  
Ask our staff about the current style.

**Kereru (Upper Hutt) Tap Pour**  
**\$10.5** 425ml Pour  
**\$6** 285ml Pour

**\$12 Kereru (Upper Hutt) 330ml**  
Coconut Porter 4.5%  
Pohutukawa Golden Ale 5%  
Salty Seaweed Ale 4%  
Come Bye: Shepherds Ale 2.5%

**\$10 Parrot Dog (Wellington) 330ml**  
Bloodhound red ale 6.3%  
Dead Canary pale ale 5.3%  
Pandemonium pilsner 4.8%

**\$16 Moa (Marlborough) 500ml**  
Five Hop English Ale 6.2%  
St Josephs Tripel 9.5%  
Southern Alps White IPA 6.4%

**\$8 Amstel Light 2.5%**

**\$10 Zeffer (Hawkes Bay) 330ml**  
Alcoholic Ginger Beer 4.5%

**Garage Project (Wellington) 330ml**

**\$10** Beer 4.8%  
Hapi Daze 4.6%  
Orange Sunshine 4.6%  
Fugazi 2%

**\$11.5** Garagista 5.8%  
Aro Noir 7%  
Hops On Pointe 6.7%

**\$10 Panhead (Upper Hutt) 330ml**  
Blacktop Oat Stout 5.5%  
Quickchange XPA 4.6%  
Port Road Pilsner 5.2%  
Supercharger APA 5.7%

**\$9.5 Tuatara (Kapiti Coast) 330ml**  
Pilsner 5% Helles Lager 5%  
Porter 5% Hefe Wheat 5%  
Aoteoroa Pale Ale 5.8% ITI 3.5%

**\$11.5 Three Wise Birds (Hawkes Bay) 330ml**  
Crisp Green Apple Cider (Bach Life) 5.7%

**\$11 Aspall (Suffolk) Premier Dry Apple Cider**

**\$14 Hollows & Fentamins Alcoholic Ginger Beer**

# NON ALC

## 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 **Froboscottle**



Riesling verjuice, apple, passionfruit and soda in a wine glass.

\$9 **Miss Honey**



An elegant sour with honey, passionfruit, apple & aloe vera.

## SOFT DRINKS

\$6.5 **Kereru Birch Beer 330ml**

\$9.5 + a scoop of ice cream for a birch beer float

\$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**

\$4.5 **Juicy Lucy Juice - by the glass**

Orange | Apple | Tomato | Cranberry  
| Pineapple | Guava | Fejoia

# DESSERT, CHEESE & 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.

## \$13 Kapiti Coast float

Rich Tuatara porter with Kapiti vanilla bean ice cream. A spider for adults.

## \$8.5 Affogato

Harpoon cold brew coffee or a shot of Cafe L'affare espresso over a scoop of affogato ice cream served with a sponge finger.

## from \$13.5 Liqueur affogato

Add a shot of liqueur to your cold brew or 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 \$10 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.”

# 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

## SNACKS

**\$11 Olives**

Marinated olives, served with pesto & sliced french stick.

**\$9.5 Wedges**

Seasoned wedges served with a healthy side of bacon sour cream.

**\$6.5 Edamame**

Soy beans in pods tossed with sea salt.

**\$10 Dim Sims**

A mix of pork & chicken dim sims, with soy sauce.

**\$8.5 Salted Fries**

Served with free-range aioli.

**\$11 Caprese Bruschetta**

Classic Bruschetta, toasted bread topped with tomato, pesto & kapiti bocconcini

**\$12.5 Mushroom & Parmesan Arancini**

Served with truffle aioli.

**\$12 Potato Croquettes**

Served with a chipotle sauce

**\$9.5 Rosemary Flat Bread**

With a side of hummus



# 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



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.

## \$15 Secret Garden



An amped-up Pimm's cup, with Hayman's 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.

## \$16 Vesper Martini



The 007 classic, mixing Vodka, Broken Heart Gin, and floral Lillet Blanc. Served with a twist of lemon.

## \$16 Sloe Gin Negroni



Hayman's dry & sloe gins, Campari & flamed orange over forest berry ice cubes.

for \$18: try it with gins from London's acclaimed Sipsmith 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.

## \$16 Broken Places



A tasty grapefruit sour, made with Queenstown's Broken Heart gin, & a grapefruit oleo saccharum. Topped with a psychauds bitters garnish.

## \$15 The Big Lebowski



The Black Sparrow's take on a White Russian. Vodka, Cream, & Quick Brown Fox, a cinnamon coffee liqueur handcrafted in Dunedin.

## \$18 Cinnamon Julep



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

## \$16 A Streetcar Named Desire



A perfect balance of smoky, sweet & sour thanks to Ardbeg Islay whisky, pear brandy & lemon juice.

## \$15 Before Sunset



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

## \$18 Destroyed by Madness



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

"First the drink takes a drink, then the drink takes a drink,  
then the drink takes you."