

SHARED

WHITE TRUFFLE SALMON CRUDO / 14 / NZ King Ora, ponzu, fresno chile, avocado, spring onion, sesame seed, lime | GF

NZ GREEN LIP PILSNER MUSSELS / 18 / crispy pork belly, fingerling potatoes, shallots, seedy sourdough baguette

FRIED SHRIMP BUTTIES / 14 / beer battered shrimp sliders, spicy piri piri aioli, mint chimichurri, shredded lettuce, pretzel roll

SMOKED CHOOK WINGS / 11 / housemade mambo -or- buffalo sauce


ROASTED BEET HUMMUS / 8.5 / seasonal vegetable crudite & seedy sourdough baguette | v+

PORK SAUSAGE ROLL / 11 / secret spice blend, flaky puff pastry, beer mustard

IMPOSSIBLE ROLL / 12 / impossible meat, secret spice blend, flaky puff pastry, beer mustard | v

PICKLES + CRISPS / 5 / assortment of housemade beer pickles, potato chips | v+ GF

NEW ZEALAND HOT CHIPS / 7 / housemade ketchup | v+ GF

 **LAMB BARBACOA STYLE HOT CHIPS / 11**
queso fresco, garlic aioli, fried shallots, mint chimichurri | GF

 **VEGAN CHILI CHEESE STYLE HOT CHIPS / 9**
vegan chili, housemade vegan nacho cheese, spring onions | v+ GF

NZ SAVORY PIES / 9

for a taste of home,
try one of our seasonal
selections of meat or
veggie pies

SALADS

GRILLED SALMON SALAD / 16

garlic & herb marinated salmon, mixed greens, miso vinaigrette, tomato chutney, quinoa, toasted almonds | GF

ROASTED ROOT VEGETABLE & CITRUS SALAD / 12

beets, parsnips, heirloom carrots, goat cheese, shallots, mint pesto, orange segments, micro beet greens | GF

NEW ZEALAND POWER BOWL / 14

quinoa, arugula, cherry tomato, roasted yams, curry toasted chickpeas, avocado, beet relish, grilled tofu | v+ GF

MAINS

LAMB BARBACOA SANDWICH / 16

arugula, caramelized onion, mint chimichurri, spicy piri piri aioli, ciabatta roll, hot chips or side salad

FRIED CHOOK SANDWICH / 15

salt & vinegar fried chicken breast, spicy piri piri aioli, NZ style slaw, beer pickles, potato bun, hot chips or side salad

KIWI BURGER / 16

beet relish, cheddar, tomato chutney, shredded lettuce, mayo, mustard, fried egg, potato bun, hot chips or side salad

YANKS BURGER / 15

cheddar, tomato, onion, shredded lettuce, housemade remoulade, potato bun, hot chips or side salad

FISH AND CHIPS / 16

beer battered fresh catch of the day, hot chips, tartar sauce, NZ style slaw, lemon

VEGAN MELT / 13

beet relish, spinach, vegan cheese, seasonal jam on toasty seeded sourdough bread, hot chips or side salad | v+

NZ SHEPHERDS PIE / 15

stewed lamb with seasonal vegetables, creamy mashed potatoes, toasted pecorino romano cheese, micro arugula, side salad

FARMER'S PIE / 14

seasonal vegetables, smoked lentils, smoked bean trio, olive oil mashed potatoes, vegan cheese, arugula, side salad | v+ GF

+ impossible patty \$3 | + bacon \$3 | + cheese \$2 | sub vegan cheese \$2

v vegetarian | v+ vegan | gf gluten free

PARTIES OF 8 OR MORE ARE SUBJECT TO 18% GRATUITY

BRUNCH

MINI SCONE BASKET / 7.5

cheddar and fruit scones with tart seasonal jam and whipped honey butter

PORK SAUSAGE ROLL / 11

secret spice blend, flaky puff pastry, beer mustard & maple syrup

IMPOSSIBLE ROLL / 12

impossible meat, secret spice blend, flaky puff pastry, beer mustard & maple syrup | v

SHRIMP & GRITS / 14

creamy grits, bacon, shrimp, tomato chutney, fried egg, cheddar cheese | GF

VEGAN CHILAQUILES / 12

house fried tortilla chips, smoked chile sauce, vegan nacho sauce, scrambled tofu, black beans, avocado salsa, cilantro | v+ GF

KIWI FEED / 10

poached egg, hummus, avocado, bacon, micro greens, breakfast potatoes, toasted sourdough

BREAKFAST PIE / 12

crispy bacon, eggs, cheese, spinach, flaky pie crust, side salad

LAMB HASH / 14

smoked lamb, fried eggs, crispy yams, bell peppers, mint chimichurri, crispy shallots, side of toast

BREAKFAST POWER BOWL / 13

quinoa, sliced almonds, banana, raspberries, blueberries, coconut flakes, dark chocolate, maple syrup, warm almond-coconut milk | v+ GF

CHICKEN FRIED CHICKEN / 14

fried chicken breast, sausage gravy, fried egg, breakfast potatoes

CREME BRULEE FRENCH TOAST / 15

toasted challah bread, maple syrup mascarpone, macerated berries, powdered sugar, crispy bacon

CLASSIC YANK BREAKFAST / 13

2 eggs any style, choice of bacon or sausage patty, breakfast potatoes, side of toast

SMOKED SALMON BENEDICT / 16

poached eggs, smoked salmon, fried caper cream cheese, tomato chutney, spinach, hollandaise sauce, challah toast, fried shallots

EGGS BENEDICT / 12

poached eggs, thick bacon, hollandaise, seedy sourdough batard

VEGETABLE BENEDICT / 13

poached eggs, spinach, bell peppers, tomato, avocado, mint chimichurri, toasted seedy sourdough batard

VEGAN BREAKFAST MELT / 13

scrambled tofu, beet relish, spinach, vegan mozzarella, tomato, rosemary sourdough | v+

SCONE BREAKFAST SANDWICH / 13

cheddar scone, bacon, fried egg, cheddar, grilled spring onion, spicy aioli, breakfast potatoes

KIDS PICKLET PANCAKES / 7

side of fruit

v vegetarian | v+ vegan | gf gluten free

PARTIES OF 8 OR MORE ARE SUBJECT TO 18% GRATUITY

MIMOSA / 8

PAMPLEFLOWER MIMOSA / 9

SPRITZ BLANC / 10

strawberry + cascara + ginger shrub + sparkling white

SPRITZ ROUGE / 11

blackberry + cacao nib + sage shrub + orange, red wine

COFFEE / 4

HOT TEA / 4

ICED TEA / 3.5

ORANGE JUICE / 3

KAIROA DRAFTS

- ✦ **4 GABLES IPA / 7.3**
unfiltered west coast style, citrus forward, passionfruit, pine
- ✦ **SOUTHERN SKY IPA / 7.2**
unfiltered west coast style, mango, orange, papaya
- BACK PADDOCK NEW ZEALAND PILSNER / 5.6**
light, crisp, slightly hop forward, smooth finish
- ✦ **CHEEKY BUGGAH BELGIAN BLOND / 4.8**
light bodied, subtle spice, light caramel and honey
- UNDIE 500 SAN DIEGO PALE ALE / 5.4**
hop forward, guava, citrus, gooseberry, light malt backbone
- ✦ **WIZARD OF THE SOUTH HOPPY WHEAT / 6.2**
full bodied, hoppy aroma, melon, honeydew, pear
- ✦ **OSTRICH OATMEAL STOUT / 5.3**
velvety mouthfeel, heavy roast aroma, chocolate
- BRIGHT LIGHTS BROWN ALE / 5.6**
malt forward, toffee, biscuit, caramel, light nuttiness
- U-5 MUNICH DUNKEL / 5.3**
toasted bread, dark chocolate, smooth, rich, malty
- GUMBOOT IMPERIAL STOUT / 9.2**
decadent, chocolate, bittersweet finish

16 oz	8 oz	5 oz
7	5	3
7	5	3
6.5	4.5	3
6	4	3
6.5	4.5	3
6.5	4.5	3
6.5	4.5	3
6.5	4.5	3
X	6	4

- THORN ST. BARRIO LAGER 16OZ / 4.7% / 7**
light golden, sweet, light, crackery malt
- WIENS DEADPAN PILSNER 16OZ / 5.2% / 7**
easy drinking, light-bodied, subtle malt character, crisp finish
- ABNORMAL ABNORMALWEISSE BERLINERWEISSE 16OZ / 5.3% / 7**
tart wheat, spicy notes of clove, fruity notes of banana, citrus
- 2 TOWNS BRIGHT CIDER 10OZ / 6% / 7**
balanced, Newtown Pippin apples, crisp
- FIGUEROA MOUNTAIN DANISH RED AMBER LAGER 16OZ / 5% / 7**
sweet caramel malt, biscuity, smooth
- BURNING BEARD BRUTALITY BRUT IPA 16OZ / 6.5% / 7**
crisp, effervescent, super dry
- LORD HOBO BOOMSauce HAZY IPA 10OZ / 7.8% / 8**
new england style, citrus and tropical fruit finish, hop bomb
- HOME BREWING CO. CAFFEINATOR DOPPLEBOCK 10OZ / 8.2% / 7**
Modern Times Cloud Ripper coffee, roasted, appropriately bitter punch
- ALESMITH MOUNT CRUSHMORE SESSION IPA 16OZ / 4.8% / 7**
floral aroma, touch of toast, little bitterness
- JUNESHINE BLOOD ORANGE MINT KOMBUCHA 10OZ / 6% / 8**
farm-fresh blood oranges, mint, tangy
- NINKASI BRIGHTBERRY RASPBERRY LIME ALE 16OZ / 4% / 7**
delicate raspberry and lime notes, touch of sea salt, unfiltered wheat ale
- NOBLE ALEWORKS NAUGHTY SAUCE GOLDEN COFFEE STOUT 10OZ / 5.40% / 7**
on nitro! guatemalen coffee oats and lactose, coffee instead of roasted grain, smooth mouthfeel

BEER & A BUTTIE / 9

5 oz pour of a select Kairoa Beer with a beer battered shrimp slider

spicy piri piri aioli, mint chimichurri, shredded lettuce, on a pretzel roll

GUEST BEER

WINE

VINHO VERDE J PORTUGAL RAMOS fresh and elegant aroma, citrus, floral notes, pronounced minerality	8 / 20
MAS FI SPARKLING CAVA crisp, papaya, baked apple flavors, effervescent	9 / 31
SPARKLING ROSE JEIO delicate rose scents, fresh fruits, lychees, well-balanced acidity	9 / 31
CHARDONNAY MER SOLEIL fresh, tropical, pineapple, citrus blossom, vanilla, white peach, vibrant acidity, oak, butter	14 / 49
CHARDONNAY RAEBURN green apple and pear, creamy richness, toasty vanilla	11 / 38
AGIORGIKO GAIA MONOGRAPH (AH-YOR-YEE-TE-KO) fruit-forward, medium bodied palate, cherry, pomegranate, soft tannins, dry	11 / 39
PINOT NOIR INNOCENT BYSTANDER campari bitterness, earl grey tea, juniper, fresh bay leaves, dark fruits, velvety mouthfeel	12 / 42
CABERNET SAUVIGNON CLAYHOUSE cherry and plum, oak, coffee, rich, toasty, dry tannin finish	9 / 31
RED BLEND TROUBLEMAKER rich, fruit-forward, hints of smoke and violets, bright fruit on the palate	10 / 35
SAUVIGNON BLANC PONGA ripe citrus, tropical fruits, white peach, grapefruit, crisp, mineral tones, acidic backbone	9 / 31
MALBEC BODEGA AMALAYA strawberries, raspberries, touch of pepper, hints of vanilla, soft tannins, delicate finish	9 / 31
SYRAH EXCELSIOR fruit-forward, berry, cocoa, cola spice, juicy and well-balanced, light tannins, mocha	8 / 28
CHAMPAGNE TATTINGER fine bubbles, aromas of peach, white flowers, vanilla, fresh fruit & honey	X / 59
CHARDONNAY SONOMA CUTRER lemon, apple, pear, pineapple, nutty, spicy, lightly oak	X / 59
PINOT NOIR CLOS PEGASE red cherries, cranberries, raspberries, darjeeling tea, sweet spices, perfect acidity	X / 56