



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

### \$16 Road to Perdition



A fruit, herbal & refreshing cocktail with Makers mark bourbon, Creme de peche liqueur, DOM Benedictine & Lemon juice .

### \$17 Italian Job



Limoncello, Frangelico Liqueur & Lemon Juice.

### \$17 Blackberry Breeze



Cinnamon-infused Vodka, muddled with Blackberries, Lime & Apple.  
With a touch of Vanilla Syrup .

### \$18 Sparrow Summer Cup



An amped-up Pimm's cup, with Broken Heart gin infused earl grey, Sipsmith summer cup & fruits. Long, refreshing & perfect for summer.

### \$17 Cuba Street Libre



A Wellington twist on the classic. Smoke & Oakuns Gunpowder & Cherry Rums, QBF Coffee & Cinnamon Liqueur with just a dash of Coke.

### \$19 Sparrow Martini



Snow Queen Vodka infused rosemary, lemon, olives & salt, added with the floral Lillet Blanc. Served with a rosemary & olives.

### \$17 Sloe Gin Negroni



Bulldog & Haymans Sloe gins, Campari & flamed orange over forest berry ice cubes.

For try it with gins from London's acclaimed Sip-smith distillery.

### \$17 Lady Elhorn



A mix with the Brazilian Cachaça, St Germain elderflower, lemon juice & Rhubarb bitters .  
Sweet, sour & refreshing.

“Candy is dandy - but liquor is  
quicker”  
Ogden Nash

## COCKTAILS

### \$18 French Connection



Calvados, Rhubarb, Lime Juice & Ginger Syrup. Slightly sweet, refreshing, perfect for summer.

### \$18 Before Sunset



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

### \$17 Broken Places



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

### \$17 The Big Lebowski



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

### \$16 Queen of Roses



Simple yet bracing. Finlandia vodka, Lychee syrup & Lemon juice, served chilled.

### \$17 Holy Smoke



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

### \$19 Destroyed by Madness



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

### \$17 Selowiana Sour



Polish Feijoa Barlovoska Liqueur.  
Finlandia vodka, Apple juice, carrot shrub & lime juice.

“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	Glass	Bottle	RED WINE
\$10 \$13	\$42	Tora Bay Cabernet Merlot South Australia, 2015	\$12 \$15.5	\$55	Good Company Pinot Noir Marlborough, 2016
\$11 \$14	\$50	Mas Buscados Tempranillo Castilla, Spain, 2016			<b>SPARKLING WINE</b>
\$11 \$14.5	\$50	Theory & Practice Merlot Hawkes Bay, 2016	\$11	\$50	Sartori Prosecco Treviso, Italy
\$12 \$15	\$54	Te Mata Gamay Noir Hawkes Bay, 2017	\$16.5		Veuve Du Vernay 200ml Rosé / Brut
\$13.5 \$17.5	\$62	Schubert Selection Pinot Noir Martinborough, 2016	\$105		Billecart Salmon brut 750ml Champagne, France
\$11 \$14	\$49	Cave de Tain Syrah Rhône, 2015			<b>DESSERT WINE</b>
	\$74	Bone Line Pinot Noir Wairarapa, 2016	\$39		Johner Noble Pinot Noir 375ml Gladstone, 2011

"I am false 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	Glass	Bottle	AROMATICS
\$10 \$13	\$42	Ana Sauvignon Blanc Marlborough, 2017	\$12.5 \$16	\$57	Bone Line 'Hell Block' Riesling Waipara, 2014
\$13 \$16.5	\$57	Astrolabe Sauvignon Blanc Marlborough, 2017	\$12.5 \$16	\$57	Johner Pinot Gris Wairarapa, 2017
		<b>CHARDONNAY</b>			<b>ROSÉ</b>
\$11.5 \$15	\$52	Columbia Crest Grand Estates Washington-USA 2015	\$12 \$15.5	\$55	Toño Rosado Tempranillo Rosé Hawkes Bay, 2016
\$17.5 \$20.5	\$68	Ata Rangi Petrie Chardonnay Martinborough, 2015	\$10 \$13	\$42	Good Company Rosé Marlborough, 2017

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

## WHISK(E)Y

All spirits poured as 30ml measure as standard and include  
tap mixer

### SINGLE MALT

#### Light

Bunnahabain 12 year	\$17
Glenkichie 12 year	\$18
Aberlour 12 year, double cask	\$16
Glenfiddich 12 year	\$10

#### Rich

Dalmore 12 year	\$16
Glenrothes 1997 vintage	\$17
Aberlour Abundah	\$18
Springbank	\$22
Glenmorangie Original	\$14
Glenmorangie Quinta Ruban	\$20
Thomson 18 year (Auckland/Dunedin)	\$20
Jura Superstition	\$16

#### Peaty

Talisker 10 year	\$11
Lagavulin 16 year	\$21
Ardbeg 10 year	\$16
Laphroaig 10 year	\$15
Laphroaig Quater Cask	\$22

### BOURBON

Makers Mark	\$9
Woodford Reserve	\$12
Woodford Reserve, Double Oaked	\$13
Rowans Creek	\$16
Knob Creek	\$13
Wild Turkey Bourbon	\$10

### BLENDS

Chivas Regal 12 year	\$10
Chivas Extra	\$14
Chivas Regal 18 year	\$18
Fireball Cinnamon	\$10
Monkey Shoulder	\$12

### RYE

Rittenhouse Rye	\$11
Wild Turkey	\$10.50

### IRISH

Jamesons	\$8.50
Redbreast	\$18

## 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 sarsaparilla.
- \$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. With sugar rim.
- \$9 **Miss Honey**  
 A blend of lime, apple, passionfruit, honey & feijoa, shaken up with egg white & served straight.

### 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 | L&P  
 Phoenix Ginger Ale | Fever Tree Tonic Water
- \$5.6 **Pump Bottled Still Water 750ml**
- \$5.6 **Phoenix Sparkling Water 330ml**
- \$5.6 **Schweppes:**  
**Ginger Beer 330ml**  
**Old Fashioned Lemonade 330ml**
- \$6 **Six Barrels Soda - Served with Soda Water.**  
 Ask your server for today's flavour

## SPIRITS

All spirits poured as 30ml measure as standard and include tap mixer

### RUM

#### White

- Stolen White (New Zealand) \$9  
 Leblon Cachaça (Brazil) \$14  
 Santiago de Cuba (Cuba) \$10

#### Gold

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

#### Dark

- Stolen Dark (New Zealand) \$7  
 Pussers (England) \$14.50  
 Matusalem (Dominican Republic) \$10  
 Mocambo (Mexico) \$14  
 Cruzan (Saint Croix) \$11  
 Goslings (Bermuda) \$11

#### Speciality

- Sailor Jerry Spiced (U.S. Virgin Islands) \$10  
 Kraken Black Spiced Rum (Trinidad) \$10.50  
 Spytail Ginger Rum (France) \$11  
 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  
 Sipsmith Damson Vodka (England) \$13  
 Sipsmith Sipping 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  
 Midori \$10  
 Broken Heart Quince Liqueur (New Zealand) \$12  
 Kahlua (Mexico) \$11  
 Baileys (Ireland) \$11  
 Chambord (France) \$9  
 Gointreau (France) \$10  
 Amaretto 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 and include  
tap mixer

### Dry GIN

Broken Heart (Auckland)	\$10
Monkey 47 (Schwarwald, Germany)	\$22
Sipsmith London Dry (England)	\$11
Tanqueray (Scotland)	\$10
Tanqueray 10 (Scotland)	\$12
The Botanist (Scotland)	\$12
No.3 London Dry (England)	\$16
Whitley Neil (England)	\$12
Rogue Society (Auckland)	\$12
Reid & Reid (Martinborough)	\$12.50

### New Wave

Gaorunn (Scotland)	\$14
Gin Mare (Spain)	\$15
Hendricks (Scotland)	\$13.50
Dorothy Parker (USA)	\$12.50
Lighthouse (Martinborough)	\$11.50
Black Robin (Chatham Islands)	\$11
Chase Elegant Gin (England)	\$10

### Navy Strength

Perrys Tot (USA)	\$13.50
West Winds. The Broadside (Australia)	\$12

### GIN

#### Fruit/Flavoured/Old Tom/Genever

Haymans Old Tom (England)	\$9.50
Haymans Sloe Gin (England)	\$9.50
Sipsmith Sloe Gin (England)	\$13
Spismith Summer Cup (England)	\$10
Ketel 1 (Netherlands)	\$11
Gabriel Boudier Saffron Gin (France)	\$11

### BRANDY

Bas Armagnac Delord VSOP (France)	\$10
Bas Armagnac Delord XO (France)	\$12
Hennessy VS (France)	\$13.50
Hennessy XO (France)	\$30
Pere Francois Calvados (France)	\$13
Pisco Mistral (Chile)	\$9

### FORTIFIEDS

poured as a 75ml glass

Barros 10yr Tawny Port (Douro Valley)	\$18
Barros 20yr Tawny Port (Douro Valley)	\$30
Marques Del Real Tesoro Sherry (Spain)	\$9.5

## SNACKS

### \$7.5 Olives

Marinated olives.

### \$6.9 Edamame

Soy beans in pods tossed with chilli & garlic.

### \$8 Moroccan Spiced Wedges

Seasoned wedges served with sweet  
chilly & sour cream.

### \$8.5 Salted Fries

Served with free-range aioli & Tomato Sauce.

### \$9 Onion Rings

Served with BBQ sauce.

### \$9.5 Garlic Loaf

Toasted bread topped  
with garlic, sundried tomato & basil pesto

### \$12 Mac 'n' Cheese Bites

Served with aioli & tomato salsa

### \$12.5 Mushroom & Parmesan Arancini

Served with truffle aioli.

### \$12.5 Calamari

Salt & pepper calamari, served with  
harissa mayo

### \$14.5 Bacon & Cheese Wedges

Wedges served with melted cheese,  
bacon, sweet chilly & sour cream.

## MAINS

- \$16.9 **Cheese Platter:**  
2 Person  
Kapiti aged port wine, brie &  
Kapiti awa. With crackers, quince paste,  
dried fruits & almonds.
- \$18.5 **Beef Chevap Slider**
- \$18.5 **Lamb & Feta Slider**
- \$18.5 **Capsicum & Halloumi Slider**
- \$18 **Nachos**  
Spicy beef Nachos topped with tomato  
salsa, sour creams & jalapenos.
- \$17 **Vege Nachos**  
Chilli beans Nachos topped with tomato  
salsa, sour creams & jalapenos.

- \$9.5 **Rosemary Flat Bread**  
With a side of hummus
- \$16 **Margherita Pizza**  
Tomato base, topped with pesto  
tomato, garlic, basil & mozzarella.
- \$17.5 **Vege Pizza**  
Tomato base, topped with spinach,  
pine nuts, garlic, mozzarella &  
artichoke hearts.
- \$18.5 **Calabrese Pizza**  
Tomato base, topped with salami,  
olives, garlic, chilli flakes, oregano,  
mozzarella & parmesan cheese.
- \$18.5 **Pollo Pizza**  
Tomato base, topped with chicken,  
garlic, bacon, onion,  
mozzarella & BBQ sauce.

## DESSERT & COFFEE

- \$10.9 **After Dinner Mint Sundae**  
Kapiti mint ice cream, chocolate, freshly  
whipped cream, topped with oreo cookie  
crumbs.
- \$10.9 **Plum Sundae**  
Kapiti plum & creme fraiche ice cream,  
dark chocolate, jam, sante bar & served  
with freshly whipped cream.
- \$10.9 **Salt Caramel & Popcorn Sundae**  
Kapiti salt & caramel ice cream, caramel  
popcorn, salt & caramel, whipped cream &  
Almonds.
- \$10.9 **Chocolate Brownie Sundae**  
Kapiti tripple chocolate ice cream,  
chocolate, brownie, whipped cream &  
topped with chopped nuts.
- \$12 **Cake/tart**  
Ask for today's flavour. Served with a  
scoop of Kapiti ice cream.
- \$10.9 **Spiced Apple Crumble Sundae**  
Kapiti apple crumble ice cream, caramel,  
brandy snap, vanilla biscuit crumbs & whipped  
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."