



THE BLACK SPARROW

# Cocktail Menu Food & Drink

Classics and recommendations  
available on request

For enquiries, please contact  
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# COCKTAILS

## Cloud Kingdom<sup>17</sup>

Vodka // White Chocolate  
Mint // Soy Milk

## Dolce Vita<sup>16</sup>

Campari // Rinquinquin  
Port // Grapefruit Soda

## Pretty In Pink<sup>17</sup>

Tequila // Peach // Berry Tea  
Orange // Lemon // Absinthe

## Found Footage<sup>17</sup>

Strega // Yellow Chartreuse  
Mango // Mint // Lime

## 50 Year Storm<sup>17</sup>

Blackstrap Rum // Curacao  
Pineapple // Coconut



## <sup>16</sup>Thirty Sixth Chamber

Gin // Benedictine  
Cocchi Rosa // Campari

## <sup>18</sup>The Dude

Vodka // Kahlua  
Licor 43 // Porter // Soy Milk

## <sup>17</sup>Fox Force Five

Gin // Elderflower  
Hibiscus // Apple // Lemon

## <sup>17</sup>Mickey O'Neill

Irish Whisky // Becherovka  
Sherry // Verjus // Lemon

## <sup>16</sup>Pork Chop Express

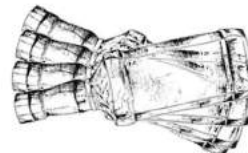
Bourbon // Smoked Whisky  
Agave // Angostura

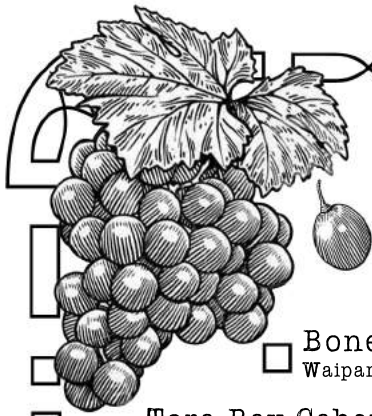
## 626<sup>19</sup>

Aged Rum // Amaro // Dry Curacao  
Pomegranate // Agave // Lime // Absinthe

## Perfect Cut<sup>18</sup>

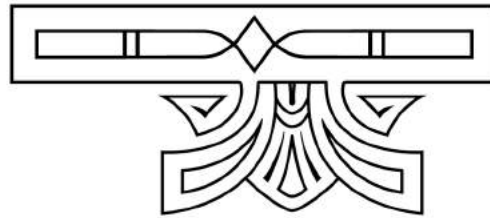
Soju // Lillet Blanc  
Violet Blossom





## Red

- Bone Line Pinot Noir<sup>74</sup>  
Waipara // Bottle Only
- Tora Bay Cabernet Merlot<sup>10 // 13 // 42</sup>  
South Australia
- Mas Buscados Tempranillo<sup>11//14//50</sup>  
Castilla, Spain
- Cypress Merlot<sup>11//14.5//50</sup>  
Hawkes Bay
- Te Mata Gamay Noir<sup>12//15//54</sup>  
Hawkes Bay
- Schubert Pinot Noir<sup>13.5//17.5//62</sup>  
Martinborough
- Good Company Pinot Noir<sup>12//15.5//55</sup>  
Marlborough
- Paul Jaboulet Syrah<sup>12 // 15.5 // 55</sup>  
France



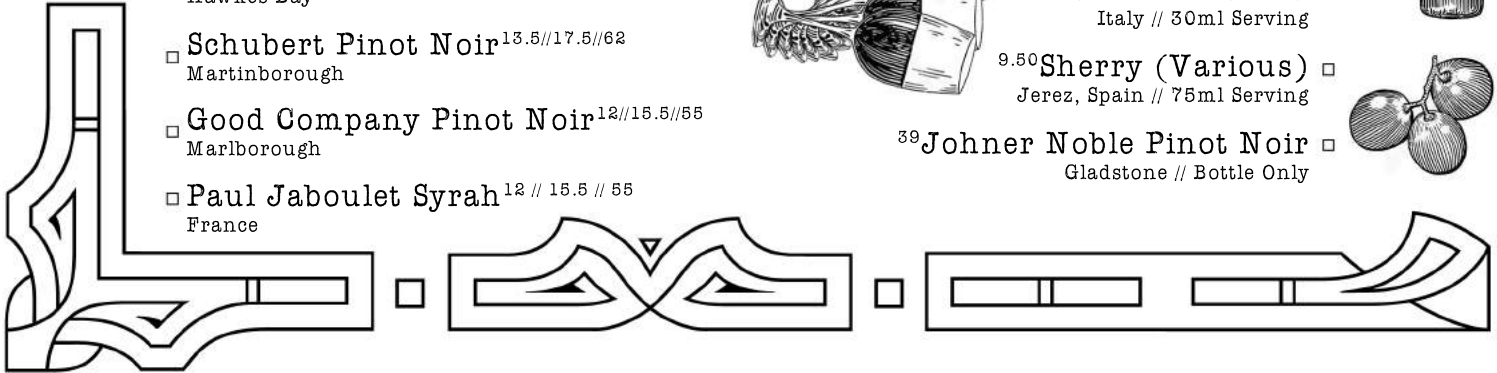
## Rosé

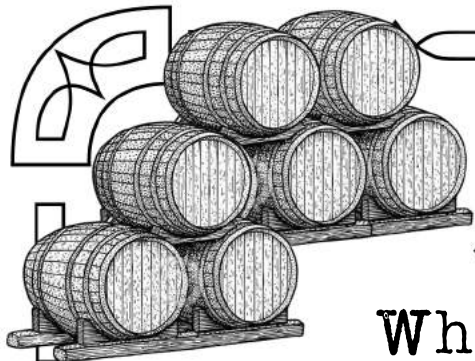
- <sup>12//15.5//55</sup>Toño Rosado Rosé   
Hawkes Bay
- <sup>10//13//42</sup>Good Company Rosé   
Marlborough



## Dessert

- <sup>9</sup>Cocchi di Torino   
Italy // 30ml Serving
- <sup>9.50</sup>Sherry (Various)   
Jerez, Spain // 75ml Serving
- <sup>39</sup>Johner Noble Pinot Noir   
Gladstone // Bottle Only





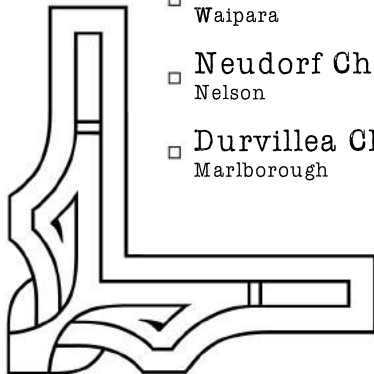
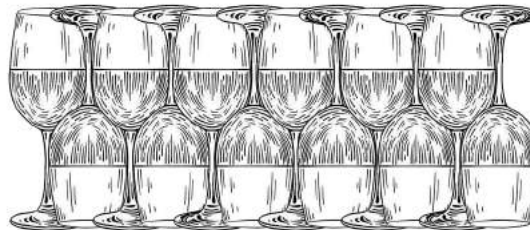
## White

- Astrolabe Sauvignon Blanc<sup>13//16.5//57</sup>  
Marlborough
- Ana Sauvignon Blanc<sup>10 // 13 // 42</sup>  
Marlborough
- Hawkshead Pinot Gris<sup>13//16.5//58</sup>  
Central Otago
- Bone Line Riesling<sup>12.5//16//57</sup>  
Waipara
- Neudorf Chardonnay<sup>17.5//20.5//68</sup>  
Nelson
- Durvillea Chardonnay<sup>11.5//15//52</sup>  
Marlborough



## ◇ Sparkling

- <sup>11//50</sup>Sartori Prosecco □  
Italy
- <sup>16.5</sup>Veuve De Vernay □  
Brut // Rose // Bottle Only
- <sup>115</sup>Piper Heidsieck Brut □  
Champagne, France // Bottle Only





## Beer & Cider

Kereru Draught Pour<sup>6//10.5</sup>  
Upper Hutt

Kereru<sup>12</sup>  
Upper Hutt

Garage Project<sup>11.5</sup>  
Wellington

ParrotDog<sup>10</sup>  
Wellington

<sup>10</sup>Panhead  
Upper Hutt

<sup>9</sup>Heineken  
Holland

<sup>9</sup>Corona  
Mexico

<sup>11</sup>Aspall's Cider  
England

<sup>11.5</sup>Three Wise Birds Cider  
Hawkes Bay

<sup>10</sup>Zeffer Apple Crumble Cider  
Hawkes Bay

# Whisk(e)y

## Bourbon & Rye

Gentleman Jack<sup>11</sup>  
Knob Creek<sup>13</sup>  
Maker's Mark<sup>9</sup>  
Old Forester<sup>9</sup>  
Rowan's Creek<sup>16</sup>  
Wild Turkey<sup>12</sup>  
Wild Turkey Rye<sup>10</sup>  
Woodford Reserve<sup>12</sup>  
Woodford Double Oaked<sup>13</sup>



## Ireland

Jamesons<sup>8,5</sup>  
Jamesons Caskmates<sup>8,5</sup>  
Redbreast 12<sup>18</sup>

## Japan

Nikka<sup>13</sup>



## Bartender's Choice

Abelour A'bundah<sup>18</sup>  
Ardbeg 10<sup>16</sup>  
Glenmorangie Quinta Ruban<sup>20</sup>  
Glenrothes 1997 Vintage<sup>17</sup>  
**Lagavulin 16<sup>21</sup>**  
Laphroig Quarter Cask<sup>22</sup>  
**Strathisla 12<sup>18</sup>**

## Scotch



<sup>18</sup>Abelour 12  
<sup>22</sup>Balvenie 12  
<sup>18</sup>Bruichladdie  
<sup>17</sup>Bunnahabain 12  
<sup>10</sup>Chivas Regal 12  
<sup>18</sup>Chivas Regal 18  
<sup>14</sup>Chivas Regal Extra  
<sup>16</sup>Dalmore 12  
<sup>10</sup>Drambuie  
<sup>10</sup>Glenfiddich 12  
<sup>16</sup>Glenkichie 12  
<sup>15</sup>Glenlivet 15  
<sup>15</sup>Glenlivet Founder's Reserve  
<sup>14</sup>Glenmorangie 10  
<sup>16</sup>Jura Superstition  
<sup>13</sup>Laphroig 10  
<sup>12</sup>Monkey Shoulder  
<sup>22</sup>Springbank 10  
<sup>22</sup>Springbank 15  
<sup>11</sup>Talisker 10



# Non-Alcoholic

## Mocktails

### Niffler<sup>9</sup>

Cranberry and Quince with a Citric Sparkle

### Bowtruckle<sup>9</sup>

Long and refreshing Peach and Pear

### Phoenix<sup>9</sup>

Pineapple, Dark Ginger and Smoked Rosemary

### Acromantula<sup>9</sup>

Coca Cola, Honey and Lemon with a Kapiti Icecream float

### Basilisk<sup>9</sup>

Gold Caraway Herbal tea with Rhubarb and Fennel



## Soft Drinks

### <sup>4.5</sup>Fruit Juice

### <sup>4.9</sup>Bottled Soda

### <sup>5.6</sup>Pump Still Water

### <sup>5.6</sup>Phoenix Sparkling Water

### <sup>5.6</sup>Schwepps Soda

### <sup>6</sup>Six Barrel Soda

### <sup>4.9</sup>Fever Tree Tonic

## Hot Drinks

Coffee<sup>4.5//5</sup> Decaf//Soy//Extra Shot//Flavour Syrup<sup>1</sup>

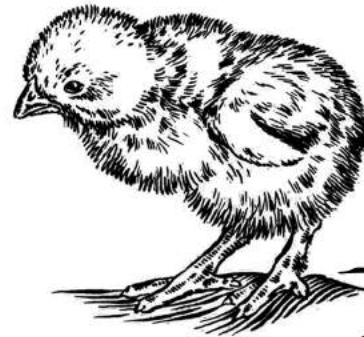
Hot Chocolate<sup>5</sup>

Hot Blackcurrant<sup>4.5</sup>

Lemon, Honey, Ginger<sup>4.5</sup>

Tea<sup>4.5</sup>

English Breakfast//Earl Grey  
Chamomile//Jasmine Green//Peppermint



# Food



## Mains

### Sliders<sup>18.5</sup>

Beef Chevap//Pulled Pork//Capsicum & Halloumi

### Pizza

Margherita - Tomato//Basil//Garlic//Mozzarella//Pesto<sup>16</sup>

Vegetarian - Spinach//Pine Nuts// Garlic//Mozzarella//Artichoke<sup>17.5</sup>

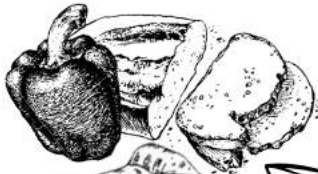
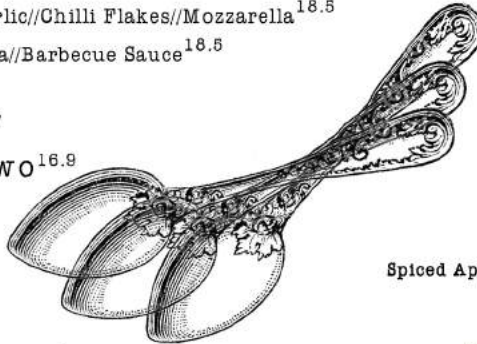
Calabrese - Salami//Olives//Garlic//Chilli Flakes//Mozzarella<sup>18.5</sup>

Pepperoni - Salami//Mozzarella//Barbecue Sauce<sup>18.5</sup>

Beef Nachos<sup>18</sup>

Vegetarian Nachos<sup>17</sup>

Cheese Platter for Two<sup>16.9</sup>



## Sides

<sup>12.5</sup> Calamari

<sup>8</sup> Moroccan Spiced Wedges<sup>Ve</sup>

<sup>14.5</sup> Bacon & Cheese Wedges

<sup>9.5</sup> Rosemary Flatbread w/ Hummus<sup>Ve</sup>

<sup>10.5</sup> Cheese & Garlic Flatbread<sup>V</sup>

<sup>12</sup> Mac 'n Cheese Bacon Bites

<sup>13</sup> Fish Goujons & Chips

<sup>7.5</sup> Olives<sup>Ve</sup>

<sup>6.9</sup> Edamame<sup>Ve</sup>

<sup>8.5</sup> Fries<sup>Ve</sup>

<sup>9</sup> Onion Rings<sup>V</sup>



## Desserts

<sup>10.9</sup> Ice Cream Sundaes

Spiced Apple Crumble//Plum//Chocolate Brownie

All made with Kapiti Ice Cream

<sup>12</sup> Cake of the Day

Served w/ Kapiti Ice Cream

