

KAIROA BREWING DRAFTS

HASSELHEF GERMAN WHEAT ALE / 5.5% / \$10

German-style wheat beer with notes of banana and clove

ALL WITS BLOOD ORANGE WITBIER / 5% / \$10

Made with chamomile, blood orange and lemon verbena

DREAMSICLE BERLINER WEISSE / 4.8% / \$10

Our kettle sour with mango, guava, and vanilla

LIONHEART HELLES LAGER / 4.9% / \$9.5

Slightly toasty, crisp, with a light honey characteristic

BACK PADDOCK NEW ZEALAND PILSNER / 5.6% / \$9.5

Light, crisp, slightly hop forward, smooth finish

BAT FLIP BLOND ALE / 4.8% / \$9.5

Easy Drinking, Crisp, with a Light Hop Finish

ROSEY BUGGAH STRAWBERRY BLOND ALE / 4.8% / \$10

Our blond ale infused with strawberry, rosehips, hibiscus and apple

BOOTS + STUBBIES SCHWARZBIER / 5% / \$9.5

Notes of creamy roasted malt + chocolate

FIVE PEAKS WEST COAST IPA / 7.1% / \$10

Tropical notes, apricot, peach, pine and grapefruit finish

LOW KEY SESSION HAZY IPA / 5.2% / \$10

Notes of peach, apricot, and cantaloupe, Light + refreshing

HIGH KEY DBL HAZY IPA / 8.2% / \$10

Notes of Papaya, Passion Fruit, and a clean finish

WHITE PEACH HAZY IPA / 7.1% / \$10

Our hazy IPA with tons of white peach

SALTY BANDITS BARREL AGED IMPERIAL STOUT / \$6 5OZ / 14%

Bourbon Barrel-aged stout with cacao and sea salt

CROWLERS | TO-GO

SOLO CROWLERS / 32OZ / \$15 EACH

Filled fresh to order! *These are only available TO-GO!*

THREE CROWLER PACK / BUY TWO FULL PRICE , GET ONE FOR \$5

NON-ALCOHOLIC BEER

RATIONALE MEXICAN LAGER | .05% 12OZ - crisp and clean

ROTATING CAN WEST COAST IPA | .05% 12OZ - hoppy and citrusy

Happy Hour / 4-6PM

WATERMELON SALAD8	
TOMATO, FETA, FENNEL, CITRUS VINAIGRETTE GF	
ESQUITES8	
ROASTED CORN, LIME CILANTRO CREMA, CRUMBLE GF	
TRUFFLE PARM FRIES8	
GARLIC AIOLI GF	
VEGGIE SPRING ROLLS8	
MIXED VEGGIES, MINT, CILANTRO, PEANUT SAUCE V+ GF	
STUFFED POTATO10	
CHEESE SAUCE, BACON, SOUR CREAM, GREEN ONION GF TOP WITH LAMB BARBACOA +3	
VEGAN CRAB CAKES10	
PANKO CRUSTED, FURIKAKE AIOLI V+ GF	
CARAMELIZED ONION DIP10	
HOUSEMADE LABNEH, BRIOCHE TOAST	
CHICKEN KARAAGE12	
HAYSTACK POTATO, UMAMI DRIZZLE	
UBE LONGANISA CORN DOG12	
CALAMANSI CREMA	
WAGYU SLIDER DUO12	
WHITE CHEDDAR, LTO, GARLIC AIOLI ADD FRIES FOR \$6	

Happy Hour Drinks / \$7

BAT FLIP BLOND
BOOTS + STUBBIES
LOW KEY SESSION HAZY
BLOOD ORANGE WITBIER

PORTUGUESE WHITE BLEND
SPANISH RED

TNT MINI SPRITZ / 10OZ
TANGERINE, TAMARIND, GINGER, LIME, CHAMPAGNE

BLOOD MOON MINI SPRITZ / 10OZ BLOOD
ORANGE, POMEGRANATE, PASSION FRUIT, CHAMPAGNE

*Wednesday
through
Sunday*

N/A DRINKS

COKE, DIET COKE, SPRITE,
PASSIONFRUIT BLACK ICED TEA,
BOTTLED MINERAL WATER | 4

WINE COCKTAILS

ALL COCKTAILS CAN BE MADE NON-ALCOHOLIC FOR \$8

TNT / \$13
tangerine, tamarind, ginger, lime, sparkling white

BLOOD MOON / \$13
blood orange, pomegranate, passion fruit, sparkling white

WILD CHILD / \$13
lychee, jamaica, elderflower, lemon, sparkling white

HONEY HIVE / \$13
moroccan mint, honey, yuzu, sparkling white

WINES

SAUVIGNON BLANC 12 / 40
DOUGH - NEW ZEALAND
stone fruit, white nectarine, intensely aromatic, crisp finish

CAVA SPARKLING 12 / 38
MAS FI - SPAIN
organic, crisp, papaya, baked apple, effervescent

WHITE BLEND 11 / 38
J PORTUGAL RAMOS - PORTUGAL
smooth, stone fruit, light lime aroma, good acidity

VIOGNIER 12 / 40
CRACKED EGG - SHENANDOAH VALLEY
fresh and floral, light honeysuckle, with a silky weight

ROSÉ 12 / 40
SOULEIL VIN DE BONTE - SOUTHERN FRANCE
wild strawberry, citrus zest, white cherry and a touch of saline minerality

BRUT ROSÉ SPARKLING 12 / 40
DOS LOS - PENDES - SPAIN
ripe red berry aromas with cherry, strawberry, + raspberry flavors

CABERNET 12 / 40
BLACKBOARD - WASHINGTON
fig leaf, hint of preserved berries, strawberry preserves, dark fruit, chocolate

PINOT NOIR 12 / 40
SEAN MINOR - NAPA
medium-bodied, cherry, strawberry, earthy, sweet oak, spicy finish

SPANISH RED 11 / 38
TARIMA - SPAIN
dark fruits, chocolate, subtle herbal and floral notes

KOMBUCHA & CIDER

PINEAPPLE PASSIONFRUIT
ALCOHOLIC KOMBUCHA / 9 / 7% | 10OZ

OMG (ORANGE, MANGO, AND GUAVA)
ALCOHOLIC CIDER / 9 / 6% | 10OZ