

COCKTAILS

The Lodge Bar's Mulled Wine Babich Cabernet Sauvignon Merlot, Napoleon Brandy, cinnamon, clove, cardamom, star anise, orange	14
'Vodd & Gunner' Broken Shed Vodka, East Imperial ginger ale & ginger beer, fresh citrus, bitters	17
'Between the Peaks' Napoleon Brandy, Stolen Smoked Rum, Chatainge (Chestnut Liqueur), fresh orange <i>Served warm OR stirred over ice</i>	20
Elderflower Mule Cardrona Distillery Elderflower liqueur, fresh lime, East Imperial ginger beer	19
Rose Gold Negroni Reid & Reid Pinot Noir Barrel Aged Gin, Cocchi Vermouth Di Torino, Cointreau, Campari	21
'Walter's Peak' Makers Mark, Stolen Dark Rum, Brandy, house-made eggnog, cream, freshly grated nutmeg	19
'Slice of Otago' Frangelico, house-infused vanilla 42 Below Vodka, Crème de Cassis, blackberry purée, egg white, lemon	21
'Kiwi Sunset' Reid & Reid Gin, strawberry shrub, lemon juice, balsamic glaze, East Imperial ginger ale	19
Espresso Martini House-infused vanilla 42 Below Vodka, Quick Brown Fox, Galliano Ristretto, brown sugar syrup, fresh MOJO Coffee espresso	20
'Sage Advice' Sage-infused El Jimador Tequila, blackberry purée, lime juice	17
'Old Fashioned Charlotte' Helmsman Spiced Rum, Smoke & Oakum Gunpowder Rum, brown sugar, chocolate & chilli bitters	22
'R & G' Broken Heart Spiced Rum, house-made rhubarb, orange & cinnamon jam, lemon juice, topped with Ginger Bear alcoholic ginger beer	21
Bloody Mary Broken Shed Vodka, house-made mary mix, Benjer tomato juice, pickle, olives, lemon chip	18
'Southland Sour' Makers Mark Bourbon, plum shrub, lemon, cranberry, egg white, Burlesque bitters	20
'Witty Comeback' Wild Turkey Rye Whiskey, Averna, Domaine de Canton, lemon	20