

COCKTAILS

There's no better place to kick back with a beer, wine or one of our many specialty Buddha Bar cocktails. We know what it takes to make the perfect cocktail and you'll find all your favourites, and a few more, right here.

CAPE CODDER – BAYBREEZE	\$13.00
Vodka, cranberry and pineapple, garnished with lime	
THAI MULE	\$15.00
Bourbon, lime juice, ginger beer and mint	
RUM RUNNER	\$15.00
Dark rum and pineapple juice, garnished with lime	
SINGAPORE SLING	\$16.00
Gin, Brandy, Cointreau and grenadine with a note of lime juice, a dash of Angostura Bitters, topped with pineapple juice	

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DESSERTS

BERRY CHEESECAKE	\$10.00
Served with vanilla ice cream and berry sauce	
CARAMEL SUNDAE	\$10.00
Layered with fresh banana, vanilla ice cream and caramel sauce	
STICKY DATE PUDDING	\$10.00
With coconut milk and whipped cream	

Spirit House

Spirit House

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DRINKS
MENU

BUBBLES & ROSE	200ml	750ml
VEUVE DU VERNAY BRUT French Sparkling Wine Delicate fruity flavours of apple and pear complemented by smooth velvety bubbles	\$11.00	N/A
HUNTERS MIRU MIRU Sparkling Wine Citrus and fresh crusty bread on the nose that gives way to peach and dried apricot, a truly delicious gold medal bubbles that won't disappoint	N/A	\$52.00
ATA RANGI Rosé An enticing mix of strawberry, redcurrant and pacific rose apples. A dry rosé with a creamy texture and a bright finish.	\$10.50	\$50.00

WHITE WINE	GLASS	BOTTLE
SANCTUARY Sauvignon Blanc Intense fruit and distinctive varietal characters of Tropical fruit and citrus flavours lead to a long and refreshing finish	\$9.00	\$45.00
NEUDORF Sauvignon Blanc (Nelson) Fine mesh of dried herbs, passionfruit sweetness, fresh cut stone fruit and talc – a very attractive perfume sets the wine up	\$10.50	\$50.00
ATA RANGI RARANGA Sauvignon Blanc (Marlborough) A serious, complex and textural wine with enticing aromas of spiced apple pie, cut grass, melon and fennel seed. A fresh and tangy palate layered with candied lemon and cardamom develops into a creamy, savoury finish.	\$10.50	\$50.00
BABICH BLACK LABEL Chardonnay (Hawke's Bay) Lemon and peach with a hint of cashew on the nose. Nicely fruited with peach, apple and nectarine, well-integrated caramel notes and lingering citrus.	\$11.00	\$52.00
CABLE BAY AWATERE VALLEY Pinot Gris (Marlborough) Golden cherries, peach, rose, cinnamon and roasted almond aromas form an incredible bouquet. The palate is beautifully structured, with lovely mineral texture and great length.	\$9.50	\$45.00

GIBBSTON VALLEY (GOLD RIVER) Pinot Gris (Central Otago) Bright straw colour. Bright nose with lemon zest, pear and tropical notes. The palate is refreshing yet sturdy and driven; detailed throughout with a mineral length. Fragrant and energetic, finishing dry	\$11.00	\$52.00
GROVE MILL Riesling (Marlborough) Lifted aromas of sweet apricot and orange blossom. Beautifully balanced in an off-dry style; flavours of ripe peach, lime zest and citrus lead into a long refreshing finish.	\$9.50	\$45.00

RED WINE	GLASS	BOTTLE
MAIN DIVIDE Merlot Cabernet (North Canterbury) Ripe berries and purple plums. Sweet impressions of raspberry, blackberry and plum come from the Merlot, which also adds mid-palate generosity and richness	\$10.50	\$50.00
SANCTUARY Pinot Noir (Marlborough) Intense fruit and distinctive varietal characters for which Marlborough is renowned. Ripe plums and dark berries are accented by spicy oak and subtle tannins	\$9.50	\$45.00
CARRICK Unravelled Pinot Noir (Central Otago) Red fruits intertwine perfectly with the toast and spice of the oak with sweet fruit on entry, finishing on a broad wide palate	\$12.00	\$58.00
BABICH Syrah (Hawke's Bay) Black plum, vanilla, white pepper and cinnamon are apparent on the nose, red and dark fruits on the mouth with fine tannins. A beautiful example of a New Zealand Syrah	\$10.00	\$48.00

TAP BEER	
Asahi	\$11.00
Spirit Lager	\$10.00

BOTTLED BEER & CIDER	
Singha	\$9.00
Corona	\$9.00
Heineken	\$9.00
Tsingtao	\$9.00
Heineken Light	\$8.50
Somersby Apple Cider	\$8.50

SPIRITS (DOUBLES SERVED UNLESS REQUESTED)	\$10.50
Smirnoff Vodka	
Bombay Sapphire Gin	
Olmecca Tequila	
Stolen Dark Rum	
Bacardi White Rum	
Jack Daniels	
Jim Beam	
Jameson Irish Whiskey	
Glenfiddich 12-Year-Old Single Malt	

LIQUEURS (DOUBLES SERVED UNLESS REQUESTED)	
Brandy	\$10.00
Lychee Liqueur	\$10.00
Midori	\$10.00
Cointreau	\$11.00
Malibu	\$10.00

NON ALCOHOLIC	
Coke, Diet Coke, Lemonade	\$4.00
Bundaberg Ginger Beer, Lemon Lime & Bitters	\$5.50
Orange Juice	\$5.00
Cranberry Juice	\$5.50
Pineapple Juice	\$5.00
Still or Sparkling Water	\$5.50
Mango Lassi	\$7.00
Mangolade	\$5.00
Soda Water, Ginger Ale, Tonic Water	\$5.00

TEA & COFFEE	
English Breakfast Tea	\$4.50
Green Tea	\$4.50
Vietnamese Drip Coffee	\$5.00

BYO \$6.00 per bottle (wine only). All wine is subject to availability. We are committed to our Host Responsibility Policy. If you look under 25 you will be asked to produce suitable ID. We cannot serve intoxicated persons in our restaurants. We can arrange a taxi for you, just ask any of our staff .

