

UWOAP BURGER COCKTAILS



Born Buried & Dug-Up

Smoke & Oakum Gunpowder Rum, Reid + Reid Vermouth, Yellow Chartreuse and housemade aromatic bitters. Buried in a cask for six months in Ōtaki & served with fresh lemon. Accompanied by hāngi roasted tamarillo crumble.

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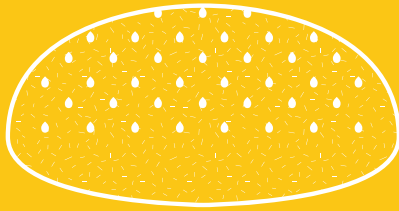
Non-alcoholic option available

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- 1 **Bun** 17
 Jim Beam Rye Whiskey, lemon, bread syrup, sesame oil & egg white. Shaken & served down over ice with sesame seeds.
- 2 **Tomato** 19
 Martell V.S Cognac, raspberry, basil & lime are shaken & served with tomato sorbet.
- 3 **Pickle** 17
 Beefeater Gin, pickle syrup, Angostura bitters, lime & mint. Shaken & served tall.
- 4 **Cheese** 18
 Havana Especial Rum, pedro ximenez sherry, fig liqueur, quince paste, cream, marscapone & blue cheese are shaken & served up with a spiced blue cheese crumble on the side.
- 5 **Pattie** 20
 Beef fat washed Jameson Whiskey, black pepper sweet vermouth, beetroot bitters, manzanilla sherry & fennel bitters. Served up with seasoned lettuce.



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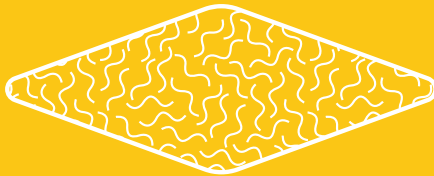
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