



The Alibi Brewer's Lounge is located on Tantalus Estate

A cosy underground lounge awaits. With additional outdoor seating looking over the vineyard, the Brewer's Lounge is home to craft beer, creative cocktails, delicious dishes, and genuine vibes.

Welcome!

If you have any allergies or dietary restrictions, please let your server know. Menu items may be modified for gluten free, dairy free, nut free, vegetarian & vegan options

Although we do take allergies very seriously, we are unable to guarantee that any menu item can be completely free of allergens

(df) - dairy free    (nf) - nut free  
(gf) - gluten free \* if you are a celiac please notify your server \*  
(v) - vegetarian    (vg) - vegan

If you would like to enjoy a wine tasting, please enquire about booking in for a customised private tasting

We have honey bees on the Estate – if you have an allergy to bee stings, please take care

Your final bill may be split by a maximum of 4 ways, thank you for your understanding. A surcharge of 15% applies on Public Holidays.

Please note a 1.75% surcharge applies to all credit card payments.  
Please ask us about our alternative payment methods.

Thank you

# ALIBI BREWER'S LOUNGE MENU

<b>Warm Olives</b>	<b>9</b>
Herbs, Citrus (gf, nf, vg)	
<b>Buffalo Wings</b>	<b>18</b>
Alibi Hot Sauce, Blue Cheese Dressing, Celery (gf, nf)	
<b>Pork Scratchings</b>	<b>11</b>
Jalapeno Salt (gf, df, nf)	
<b>Buffalo Cauliflower Bites</b>	<b>16</b>
Alibi Hot Sauce, Blue Cheese Dressing, Celery (gf, nf)	
<b>Soft Corn Tortilla</b>	
Salsa Macha, Coriander, Avocado	
	<b>BBQ Jackfruit (vg, gf) 16</b>
	<b>Adobo Fish (df, gf, nf) 18</b>
<b>"The Bosses" Poutine</b>	
Cheddar Curds, Gravy, Spring Onion	
	<b>Wild Mushroom Gravy (gf, nf, v) 17</b>
	<b>Lamb Gravy (gf, nf) 19</b>
<b>Jerk Chicken Skewers</b>	<b>17</b>
Mango, Mustard, Coriander (df, gf)	
<b>Truffle Fries</b>	<b>14</b>
Crema Fraiche, Parmesan (nf, v)	
<b>Plain Fries</b>	<b>12</b>
Tomato Sauce (gf, nf, df)	
<b>"Alibi Mak"</b>	
Ali Mak Sauce, American Cheese, Pickles (nf)	
	<b>Single 16</b>
	<b>Double 22</b>
	<b>Triple 27</b>
<b>Vanilla Bean Ice Cream Sundae</b>	<b>12</b>
Date Cake, Butterscotch Sauce, Walnuts	

**Food, Beer, and Wine also Available for Takeaway!**  
**Call us on 09 372 2625 to place your order!**

# ALIBI BREWING CO. BEER

	GLASS	IMPERIAL
	<i>370ml</i>	PINT <i>570ml</i>
<b>ALIBI - CIDER - 5.2%</b>		
A bright golden farmhouse cider. Oak-aged with nuances of oven roasted apples and winter spices. Dry, refreshing and complex with natural fruit tartness.	<b>10</b>	<b>12</b>
<b>ALIBI - BOHEMIAN PILSNER - 5.0%</b>		
European styled pilsner made using imported Bohemian pilsner malt, European bottom fermenting yeast and traditional Saaz hops. Brilliantly bright with a straw hue and a thick mousse-like head. Bold and bready rich malt and an intense floral bouquet on the nose.	<b>10</b>	<b>12</b>
<b>ALIBI -HUFTGOLD MUNICH DUNKLE - 5.2%</b>		
A dark lager brewed for these cooler hued months. Brewed and slowly fermented though half of March and most of April and then lagered for more than 8 weeks at near freezing temperatures. The resulting beer has notes of cocoa and hazelnuts. Its full, round and comforting like eating a gravy slathered roast turkey whilst sitting in a leather chair, wearing a fur coat and smoking cap.	<b>10</b>	<b>12</b>
<b>ALIBI - PHOTOSPHERE- 5.2%- HOPPY PILSNER%</b>		
This beer was made in the style of a German Pilsner. Soft water profile, a mix of 3 German malts and Czech Saaz hops scattered in the boil and whirlpool with the Cali twist being that it's heavily dry hopped (for a pilsner) with us citra and Mosaic. The Dryhop has added quite a bit of flavour making the malt come across somewhat honey sweet. Aroma of summer pea straw, wet moss darkness, blueberries and tangerine. Dry and mineral river rocks with a hint of matchstick sulphur.	<b>10</b>	<b>12</b>
<b>ALIBI - BELGIAN WITBIER - 5.2%</b>		
A co-fermentation of 2 of strains of Belgian Witbier yeast and a solo strain of lactobacillus. The idea was to tame the lactobacillus somewhat by use of Czech Saaz hops and temperature. The beer also has additions of Kerikeri Seville Bitter oranges, toasted coriander and a Cryo-Citra dry hop. What resulted is a beer with just the slightest bit of tartness, mild notes of Belgian witbier, warm toasted spice, pink musk smokers, the crunch of Autumn leaves under foot and ripe pulpy breakfast orange juice leaps from the glass.	<b>10</b>	<b>12</b>
<b>ALIBI - IGGY - 4.7%- GRISSETTE (WHEAT SAISON)</b>		
More malted spelt than barley, IGGY is super fluffy for such a dry and lower ABV beer. He comes with thoughts of sunbaked clay, pepper, spice, rosemary, lavender and green papaya sealed with citrus zestings. Hopped with Motueke and Azacca Hops.	<b>10</b>	<b>12</b>
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<b>ALIBI - WEST COAST IPA- 6.5%</b>		
A good old WestCoast IPA. A simple and easy malt bill while the kettle was dosed up with chunks of Magnum, Columbus, Simcoe and Centennial. Citra & Mosaic Cryo and Ekuanot T90s were added for the dry hop. More classic than a Beach Boys CD compilation.	<b>12</b>	<b>14</b>
<b>ALIBI - SANTA'S SLAYED- 10.5%- SPICED BELGIAN DARK STRONG ALE</b>		
Brewed for the 2019 Winter beer challenge but never made it! Instead we decided to stash it away in an ex-Tantalus Estate merlot barrel for it to settle down mature. Made with all German Malt, dosed up with house made dark candi sugar and spiced in the kettle with cinnamon, star anise, toasted coriander and ground nutmeg. Aromas of prunes, dates, figs and amarone style wines with air of christmas spice. Christmas cake, Drunk raisins, creme brulee, ginger brandy snaps and spiced eggnog.	<b>12</b>	<b>-</b>

## Beers Continued....

	GLASS	IMPERIAL PINT
	<i>370ml</i>	<i>570ml</i>
<b>ALIBI - HUFTGOLD MUNICH DUNKLE - 5.2%</b>	<b>10</b>	<b>12</b>
A dark lager brewed for these cooler hued months. Brewed and slowly fermented though half of March and most of April and then lagered for more than 8 weeks at near freezing temperatures. The resulting beer has notes of cocoa and hazelnuts. Its full, round and comforting like eating a gravy slathered roast turkey whilst sitting in a leather chair, wearing a fur coat and smoking cap.		
<b>ALIBI - INDIGO SKYFOLD- 7.0%- NEIPA</b>	<b>12</b>	<b>14</b>
Ale, oats and wheat again. This time it's hopped using two NZ developed and grown hops, Nelson Sauvignon and Moteuka with US Mosaic littered to danify it. Pine, Berry, Tropical dank juice and brown sugared grapefruit. Soft and again juicy. A whiff of gasoline and chem trails.		
<b>ALIBI - CALICHE - 7.0%- WEST COAST IPA</b>	<b>12</b>	<b>14</b>
Super pale as it was brewed with extra light German Pale Pilsner malt with a smidge of German Munich malt to feather it back in a little malt complexity. Hopped throughout the boil with Magnum and Centennial hops and steeped with more Centennial and Citra then dry hopped with more Citra and some Nelson Sauvignon. Light wisps of mango, lychee, passionfruit and lime. Clean and Crisp. Present bitterness. Ultra crushable and ultimately delicious.		
<b>TASTING PADDLE - YOUR CHOICE OF 4 BEERS ADD AN EXTRA TASTER</b>	<b>12 3</b>	
<b>LOW ALCOHOL BEER - Garage Project Fugazi 2.2%</b>	<b>8</b>	

## WINE

	<b>GLASS BOTTLE MAGNUM</b>		
<b>BUBBLES</b>			
Tantalus Methode Traditionnelle, Brut NV	<b>15</b>	<b>70</b>	-
Billecart-Salmon, Brut NV, Mareuil-sur-Ay	<b>28</b>	<b>130</b>	<b>300</b>
Billecart-Salmon, Rosé NV, Mareuil-sur-Ay (375ml/750ml bottles available)	-	<b>155/205</b>	<b>425</b>
Taittinger, Cuvée Prestige Brut NV, Reims (375ml/750ml bottles available)	-	<b>80/140</b>	-
Dom Pérignon, 2008, Épernay	-	<b>350</b>	-
Cristal, Louis Roederer, 2009, Reims	-	<b>750</b>	-
Krug Rosé, 21ème Édition, Reims	-	<b>900</b>	-

# WINE (continued)

GLASS BOTTLE

## WHITE

Tantalus Sauvignon Blanc, Marlborough, 2019	12	45
Tantalus Pinot Gris, Marlborough, 2019	13	50
Tantalus Estate Pinot Gris, Waiheke Island, 2017	16	68
Tantalus Estate Pinot Gris, Waiheke Island, 2018	-	75

## TANTALUS RESERVE WHITE

Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018	15	68
Cachette, Chardonnay, Waiheke Island, 2018	22	120

## ROSE

Tantalus Rosé, Hawkes Bay, 2018	-	60
Tantalus Estate Rosé, Waiheke Island, 2019	15	65

## RED

Tantalus Pinot Noir, Marlborough, 2018	15	65
Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2016	17	75

## TANTALUS ESTATE RESERVE RED

Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014	-	120
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015	22	135
Voilé, Syrah, Waiheke Island, 2015	22	125
Voilé, Syrah, Waiheke Island, 2016	22	125
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015	26	145

## DESSERT WINE & PORT

Tantalus Late Harvest Viognier, Hawkes Bay, 2016	17	75
Sandeman's 10 Year Tawny Porto		

## COCKTAILS

<b>Little Parrot (Low Alcohol)</b>	<b>17</b>
Seedlip Garden 108, Rose Rabbit Elderflower Liqueur, Fermented Nashi Pear, Fresh Lemon Juice, Ginger Beer	
<b>Any Port In A Storm</b>	<b>20</b>
Housemade Spiced Port, Fentiman's Ginger Beer, Fresh Lime, Mint	
<b>Kawa-Kawabunga</b>	<b>19</b>
Black Robin Gin, Lillet Blanc, Crème d'Abricot, Passion Fruit, Kawakawa, East Imperial Tonic	
<b>Chai Colada</b>	<b>20</b>
El Dorado 3yr Rum, Chai Tea, Coconut Milk, Fermented Pineapple	
<b>Estate Whiskey Sour</b>	<b>21</b>
Woodford Reserve Bourbon, Fresh Lemon, Egg White, Angostura Bitters, Estate Merlot Cabernet Franc	
<b>Grandma's Flask</b>	<b>21</b>
Brandy, English Breakfast, Benedictine, Tawny Port, Aquafaba*, Werther's Originals	
<small>*contains legumes</small>	
<b>Flapjack Flip</b>	<b>21</b>
Brown Butter Bourbon, Maple Syrup, Whole Egg, Cream, Nutmeg, Stroopwafel	
<b>VitameataVegemite</b>	<b>20</b>
Diplomatico Reserva Exclusiva Rum, Amaro Montenegro, Seedlip Spice 94, Dark Chocolate, Vegemite Demerara	
<b>Estate Espresso Martini</b>	<b>21</b>
Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba	
<small>*contains legumes</small>	

## BEVERAGES

<b>Old Fashioned Lemonade</b>	<b>10</b>
Estate Citrus Shrub, Sugar Syrup, Soda	
<b>Estate Iced Tea</b>	<b>10</b>
Earl Grey Syrup, Estate Citrus Shrub	
<b>Antipodes Water</b>	<b>10</b>
Still/Sparkling 1 Litre	
<b>Juice</b>	<b>4.5</b>
Apple, Orange, Cranberry	
<b>Fentimans Soda</b>	<b>4.5</b>
Ginger Beer or Curiosity Cola	
<b>East Imperial Soda</b>	<b>4.5/5.5</b>
Soda, Burma Tonic, Grapefruit Soda	
<b>West Coast Cocoa Merchants</b>	<b>6</b>
Hot Chocolate Deluxe or Peppermint Hot Chocolate	
<b>Island Coffee</b>	<b>4/4.5</b>
Black/Milk	
<b>T2 Leaf Tea</b>	<b>4.5</b>
Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine, Peppermint (decaffeinated), Chamomile (decaffeinated) (decaffeinated)	

# SPIRITS

## VODKA

Blue Duck	11
Belvedere	12
Crystal Head	14

## RUM

El Dorado 3yr	11
Diplomatico Reserva	12
Kraken	13
Murderer's Bay White	12
Murderer's Bay Gold	18

## GIN

Hayman's Old Tom	10
Black Robin	11
Portobello Road	12
Tanqueray Ten	14
Hendrick's	15
The Source	15

## TEQUILA / MEZCAL

Espolon Blanco	11
Espolon Reposado	11
Herradura Plata	15
Herradura Ultra	23
Ocho Blanco	16
Ocho Reposado	17
Ocho Anejo	23
Don Julio 1942	30
Del Maguey Vida Mezcal	14
Derrumbes Mezcal	15

## WHISKY / WHISKEY

### BOURBON

Woodford Reserve Bourbon	12
Eagle Rare Bourbon	17
Michter's Bourbon	20

### RYE

Templeton 4yr Rye	12
Woodford Reserve Rye	13
Michter's Rye	20

### IRISH

Redbreast 12yr	28
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### JAPANESE

Nikka Coffey Grain	17
Nikka From The Barrel Blend	21

## WHISKY / WHISKEY

### BLENDED / SINGLE MALT

Monkey Shoulder	12
Ardbeg An Oa	16
Tullibardine 228 Burgundy	14
Balvenie 12yr	16
Amrut Malt	15
Auchroisk Helpburns 8yr	12
Benromach 'Sassicaia'	18
Bowmore 12yr	16
Dalwhinnie 15yr	20
Glenfiddich 12yr	12
Hazelburn Barolo 9yr	14
Hepburn's Benrinnes	16
Kilchoman Sanaig	17
Octomore Barley 7.3	32
Penderyn	15
Springbank	22
Oban 14yr	26
Lagavulin 16yr	27
Laphroaig 10yr	22
Glenmorangie 'Nectar D'Or'	22
Glenmorangie 'Lasanta'	18
Gordon & MacPhail Caol Ila	17

### APERITIF / DIGESTIF

Campari	10
Aperol	10
Tempus Fugit Gran Classico	14
Amaro Montenegro	10
Amaro Nonino	16
Amaro Averna	10
Fernet Branca	10
La Fee Absinthe	18

### LIQUEURS

Briottet Violette	9
Briottet Noisette	10
Baileys	10
Kahula	10
Disaronno	10
Cherry Heering	8
Green Chartreuse	15
Fiorente	10

### BRANDY / COGNAC

Barsol Pisco	11
Laird's Applejack	11
Hennessy VS	11
Remy Martin VSOP	16
Remy Martin XO	50
Breuil 8yr Calvados	16
Tariquet Armagnac XO	26

# TAP ROOM TAKE AWAY

## BEER

**ALIBI ONE LITRE GROWLERS; PRICE INCLUDES OUR PLASTIC GROWLER BOTTLE  
ALTERNATIVELY YOU CAN PURCHASE A RE-USEABLE GLASS BOTTLE FOR \$7.00  
CANS ALSO AVAILABLE IN TWO VARIETIES**

	1Litre	CAN 440ml
BOHEMIAN PILSNER	15	-
SESSION PALE ALE	15	-
INDIGO SKYFOLD NEIPA	20	10.99
WEST COAST IPA	16	-
CIDER	15	-
SUNFOG PALE ALE	18	-
BELGIAN WIT BIER	15	-
PHOTOSPHERE PILSNER	18	-
HUFTGOLD MUNICH DUNKLE	15	-
IGGY GRISETTE	15	-
CALICHE IPA	20	10.99
SANTAS SLAYED BELGIAN DARK STRONG	22	-
FOUR PACK OF CANS (CAN BE MIXED)	-	40.00

## MERCHANDISE

### TAKE AWAY BEER!

Ask about our Growler fill options

POA

### ALIBI STICKER

Available in Black or White

2

### ALIBI T-SHIRT

Available in 5 Colours: Red, Green, Gold, Blue, & Black

35

### ALIBI HAT

45

### TANTALUS ESTATE HONEY

Sustainably made on the Estate

35

### TANTALUS ESTATE OLIVE OIL

35

### TANTALUS ESTATE GOLF BALLS

Set of three

18

### TANTALUS ESTATE WINE KNIFE

25



thank you



[www.tantalus.co.nz](http://www.tantalus.co.nz)

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**TANTALUS ESTATE**

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