



Welcome! 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.

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 visit our beautiful Cellar Door upstairs

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.

Due to COVID-19 challenges that face our industry, we have decided to offset credit card fees. A 1.75% surcharge will apply to all credit card transactions. Alternative methods of payment are available - please ask our team.

Thank you



## ALIBI BREWING CO

### CHARCUTERIE PLATE

Bresola, Coppa, Pickles, Hazy IPA Mustard \$30.00 (nf, df)

### SMOKED GREEN LIP MUSSELS

Dill Aioli, Chili \$15.00 (df, gf, nf)

### CAPRESE SKEWERS

Bocconcini, Basil \$13.00 (gf, v)  
(2 skewers)

### TANTALUS TRUFFLE FRIES

Truffle Creme Fraiche, Parmesan \$14.00 (nf, v)

### BUFFALO CHICKEN WINGS

Blue Cheese Dip, Pickled Celery \$19.00 (gf, nf)

### CHICKPEA FALAFEL

Grilled Vegetables, Mint & Garlic Mayonnaise \$15.00 (gf, vg)  
(4 pieces)

### CHEESY GARLIC BAGUETTE

Sundried Tomato Pesto \$14.50 (nf, v)

### GRILLED SEASONAL VEGETABLES

Stracciatella, Onion Ash \$16.50 (gf, nf, v)

### BEEF SLIDER

Smoked Cheese, Truffle Cream \$12.00 (nf)

### 3 CHEESE BOARD

Preserves, Caramelised Walnuts, Lavosh, Crackers \$35.00 (v)

### TE MATUKU OYSTERS

Natural Oysters, Shallot, & Chardonnay Vinegar single \$5.50  
Or half dozen \$32.00  
Crispy Oysters, Dill Mayonnaise dozen \$62.00

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

# ALIBI BREWING CO.

	GLASS	IMPERIAL PINT
	370ml	570ml
<b>APPLE 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.	10	12
<b>'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.	10	12
<b>'SUMMER SQUASH' HOPPY BLONDE ALE - 4.7%</b> Good honest summer beer. Lemon and Barley squash, ripe mandarins and navel oranges. A real summer crusher.	10	12
<b>'YUMMY YUMMY FRUIT SALAD' HAZY IPA - 6.2%</b> Mega aromas of an overflowing summer fruit bowl. Skittle shells, pineapple upside down cake, diesel from a hot gas station forecourt, Fruju tropical snow and Just Juice tropical bubbles.	12	14
<b>'AMARILLO CITRA' APA - 5.7%</b> We're taking this back to the concrete streets...Not a juice bomb but a modern take on an ol'school American Pale Ale. This version mainly focuses on Amarillo and Citra hops with a dab of our old friend Centennial to provide that distinguishable spicy citrus pith bitterness. A clean, dry and well balanced APA with deep thoughts of ripe peaches, tangelos, grapefruit and illusions of honey crackers.	10	12
<b>'D-A-K (DOPE AS KINDNESS)' WCIPA - 6.5%</b> The last years of high school were one hell of a time! This beer tries to capture the summer moments of those years. Mown sports fields, hot afternoons trying to learn statistics, the Matrix on repeat, sausage rolls with sauce, and sticky juicie wrappers littering the canteen. This beer is all powder sugar and candied blueberry, school workshop steel filings and sweaty teenagers working in a haze of the sweetest illegal Mary Jane.	12	14
<b>TASTING PADDLE - YOUR CHOICE OF 4 BEERS ADD AN EXTRA TASTER</b>	12 3	
<b>LOW ALCOHOL BEER - Garage Project Fugazi 2.2%</b>	8	

# ALIBI BREWING CO.

**GLASS**    **IMPERIAL**  
**PINT**  
370ml      570ml

## **'SESSION' PALE ALE - 4.2%**

An extra sessionable pale ale with a fist full of malts and a zealous amount of New Zealand Nelson Sauvín and Cascades hops. A loud and rambunctious beer wrapped by its dainty little abv.

**10**      **12**

## **'IGGY' GRISETTE (WHEAT SAISON) - 4.7%**

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 citruszestings. Hopped with Motueke and Azacca Hops.

**10**      **12**

## **'HUFTGOLD' MUNICH DUNKLE - 5.2%**

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.

**10**      **12**

## **'VACANT DAZE' OAT CREAM ALE - 7.5%**

Oats. Oats. Oats. 45% of the fermentable sugars in this beer came from delicious, creamy, soft and pillowy oats. The rest coming from English floor malted spring barley, NZ grown Pilsner malt and the slightest touch of German malted wheat. No boil hops were used in the making of this beer and less than more hops were added to the whirlpool. Again this beer was fermented using a new yeast to us, Lallemand's Verdant yeast strain which added a pronounced vanilla note to the "fruit bowl" aroma. Papaya, mango, guava, blueberries, candied pineapple, kalamansi and vanilla. contains lactose

**12**      **14**

## **'CALICHE' WEST COAST IPA- 7.0%**

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 Sauvín. Light wisps of mango, lychee, passionfruit and lime. Clean and Crisp. Present bitterness. Ultra crushable and ultimately delicious.

**12**      **14**

## **'SANTA'S SLAYED' SPICED BELGIAN DARK STRONG ALE - 10.5%**

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 candied 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.

**12**      **-**

**TAPROOM TAKEWAY!! ALIBI ONE LITRE GROWLERS AVAILABLE TO PURCHASE  
- ASK ABOUT OUR GROWLER FILL OPTIONS!!**

# COCKTAILS

<b>The Windrose (Alcohol Free)</b> Seedlip Spice 94, Raspberry-Lime Shrub, Hibiscus & Ginger Sparkling Tea	<b>15</b>
<b>Little Parrot (Low Alcohol)</b> Seedlip Garden 108, Rose Rabbit Elderflower Liqueur, Fermented Pear, Fresh Lemon Juice, Ginger Beer	<b>17</b>
<b>Kawa-Kawabunga</b> Black Robin Gin, Lillet Blanc, Crème d’Abricot, Passion Fruit, Kawakawa, East Imperial Tonic	<b>19</b>
<b>Strawberry Pimm’s Cup</b> Pimm’s No.1, Fermented Strawberries, Estate Citrus Shrub, Soda, Fresh Mint	<b>20</b>
<b>Chai Colada</b> El Dorado 3yr Rum, Chai Tea, Coconut Milk, Fermented Pineapple	<b>20</b>
<b>The Fig Leaf Campaign</b> Barsol Pisco, Gran Classico Bitters, Fig leaf Syrup, Fresh Lemon, Egg White	<b>21</b>
<b>Rosemary’s Bubbe</b> Hayman’s Old Tom Gin, Granny Smith Apple & Rosemary Shrub, Tantalus Late Harvest Viognier, Chamomile, Soda	<b>19</b>
<b>Estate Espresso Martini</b> Vodka, Island Coffee, West Coast Deluxe Cocoa, Aquafaba	<b>21</b>

# BEVERAGES

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

# WINE

## BUBBLES

### GLASS BOTTLE MAGNUM

Tantalus Methode Traditionnelle, Brut NV, Hawkes Bay	<b>15</b>	<b>70</b>	-
Perrier Jouët Grand Brut, NV, Épernay, France		<b>125</b>	
Billecart-Salmon, Brut NV, Mareuil-sur-Ay, France	<b>28</b>	<b>130</b>	<b>300</b>
Taittinger, Cuvée Prestige Brut NV, Reims, France (375ml/750ml bottles available)	-	<b>80/140</b>	-
Billecart-Salmon, Rosé NV, Mareuil-sur-Ay, France (375ml/750ml bottles available)	-	<b>155/205</b>	<b>425</b>
Louis Roederer, Carte Blanche, Reims, France		<b>250</b>	
Dom Pérignon, 2010, Épernay, France	-	<b>350</b>	-
Perrier Jouët Belle Epoque, 2012, Épernay, France		<b>425</b>	<b>875</b>
Cristal, Louis Roederer, 2009, Reims, France	-	<b>750</b>	<b>1490</b>
Krug Rosé, 21ème Édition, Reims, France	-	<b>900</b>	-

## WHITE

Tantalus Sauvignon Blanc, Marlborough, 2020	<b>12</b>	<b>45</b>	
Tantalus Pinot Gris, Marlborough, 2019	<b>13</b>	<b>50</b>	
Tantalus Estate Pinot Gris, Waiheke Island, 2017	<b>16</b>	<b>68</b>	
Tantalus Estate Pinot Gris, Waiheke Island, 2018	-	<b>75</b>	



# WINE

	GLASS	BOTTLE
<b>TANTALUS RESERVE WHITE</b>		
Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018	15	68
Cachette, Chardonnay, Waiheke Island, 2018		130
Cachette, Chardonnay, Waiheke Island, 2019	22	120
<b>ROSE</b>		
Tantalus Estate Rosé, Waiheke Island, 2020	15	65
<b>RED</b>		
Tantalus Pinot Noir, Marlborough, 2018	15	65
Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2017	17	75
<b>TANTALUS ESTATE RESERVE RED</b>		
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014	-	120
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015	22	135
Voilé, Syrah, Waiheke Island, 2015	22	125
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015	26	145
<b>DESSERT WINE &amp; PORT</b>		
Tantalus Late Harvest Viognier, Hawkes Bay, 2016	17	75
Sandeman's 10 Year Tawny Porto	17	-

# 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
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

### BLENDED / SINGLE MALT

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

### BOURBON

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

# SPIRITS

## WHISKY / WHISKEY

### RYE

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

### IRISH

Redbreast 12	28
--------------	----

### JAPANESE

Nikka Coffey Grain	17
Nikka From The Barrel Blend	21

## APERITIF / DIGESTIF

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

## VERMOUTH

Dolin Dry Vermouth	8
Lillet Blanc	8
Cinzano Sweet Vermouth	8
Carpano Antica Vermouth	10

## LIQUEURS

Briottet Creme de Cassis	8
Briottet Violette	9
Briottet Noisette	10
Briottet Triple Sec	10
Briottet Marasquin	9
Quick Brown Fox	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

## NON-ALCOHOLIC

Seedlip Garden 108	12
Seedlip Spice 94	12

Please note: Additional Charge for Mixers

thank you



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

instagram @alibi\_brewing\_co  
facebook @Alibi Brewing Company  
twitter @tantaluswaiheke

**TANTALUS ESTATE**

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

instagram @tantalusestate  
facebook @tantaluswine  
twitter @tantaluswaiheke