



## TEMPERO

### Cocktails

<b>Caipirinha</b> (Caprioska Passionfruit +2)	24
<b>Rabo de Galo</b>	24
<b>Gringo Peligroso</b>	25
<b>Chilli Margarita</b>	24
<b>Margarita</b> (Classic Mezcal +2)	23
<b>Hibiscus with Mezcal</b>	23
<b>Pisco Sour</b> (Passionfruit +2)	23
<b>Pisco Punch</b>	24
<b>Negroni Bariletto</b>	25
<b>Negroni</b> (Classic Mezcal Cachaça Rum)	25
<b>Espresso Martini</b> (Classic Rum Horchata)	23
<b>Old Cuban</b>	23
<b>Mojito</b>	21
<b>Daiquiri</b>	23
<b>Horchata Rum</b>	20
<b>Martini</b> (Vodka Gin)	24
<b>Spritz</b> (Cappelletti Campari)	20
<b>Paloma</b>	20
<b>Piña Colada</b>	22

### Beers

<b>Estrella Damm Lager 330ml 4.6%, Spain</b>	14
<b>Sawmill Hazy IPA 5.9%, Matakana</b>	14
<b>Sawmill Pilsner 4.8%, Matakana</b>	13
<b>Garage Project Fugazi 2.2%, Te Aro</b>	11
<b>Garage Project Tiny XPA 0.5%, Te Aro</b>	11

### Spirits, Aperitifs & Digestifs *Ask for Selection*

### Non Alcoholic

<b>Mocktail</b> (Chilli Marg Caipirinha Pisco Sour Smoky Paloma)	16
<b>Coconut Lemonade</b>	13
<b>Horchata</b> (Rice & Cinnamon Milk)	13
<b>Cucumber, Lime &amp; Chia Agua Fresca</b>	12
<b>Hibiscus &amp; Cinnamon Agua Fresca</b>	11
<b>Homemade Lime Soda</b>	11
<b>Homemade Orange Soda</b>	11
<b>Freshly Squeezed Juice</b>	10
<b>Lemonade</b>	6
<b>Coca-Cola</b>	6
<b>Voyage Sparkling Water 1L</b>	13
<b>Voyage Still Water 1L</b>	13

### Hot Beverages

<b>Dear Deer Brazil Cerrado Filter Coffee 300ml</b>	8
<b>Fresh Mint Infusion</b>	8
<b>Lemon Verbena Infusion</b>	8

<b>Sparkling + Champagne</b>	GLS		BTL
<b>Dibon Cava Brut Reserve</b>	17		88
<i>NV, Penedes, Spain</i>			
<b>Barouillet SPLASH! Pét Nat</b>			94
<i>2021, South West, France</i>			
<b>Taittinger Cuvée Prestige</b>			175
<i>NV, Reims, Champagne</i>			
<b>Taittinger Les Folie de la Marquetterie</b>			250
<i>NV, Reims, Champagne</i>			
	GLS	CRF	BTL
<b>White</b>			
<b>Amoise Chenin Blanc</b>	20	50	98
<i>2024, Hawke's Bay, NZ</i>			
<b>Te Kano Fume Blanc de Noir</b>	21	54	104
<i>2021, Central Otago, NZ</i>			
<b>Kenzie Mangatahi Chardonnay</b>	22	56	106
<i>2023, Hawke's Bay, NZ</i>			
<b>Albert Bichot Petit-Chablis</b>			104
<i>2023, Burgundy, France</i>			
<b>Alma Negra Blanco</b>			106
<i>2022, Uco Valley, Mendoza, Argentina</i>			
<b>Rosé + Orange</b>			
<b>Rameau D'Or Petit Amour Rosé</b>	18	46	88
<i>2024, IGP Méditerranée, France</i>			
<b>La Monella Ambrato Pinot Gris Orange</b>	19	48	94
<i>2024, Marlborough, NZ</i>			
<b>Red</b>			
<b>Domaine de la Cure Gamine Gamay Chilled Red</b>	19	48	94
<i>2022, Beaujolais Villages, France</i>			
<b>Ederra Crianza Tempranillo</b>	17	44	80
<i>2019, Rioja, Spain</i>			
<b>Loncomilla Magico Reserva País</b>	18	46	88
<i>2021, San Javier, Chile</i>			
<b>Animal Malbec</b>	20	50	98
<i>2023, Uco Valley, Mendoza, Argentina</i>			
<b>De Martino Estate Carménère</b>			88
<i>2022, Maipo Valley, Chile</i>			
<b>Alma Negra M Blend Malbec</b>			102
<i>2022, Uco Valley, Mendoza, Argentina</i>			
<b>The Wrekin Pinot Noir</b>			128
<i>2015, Marlborough, NZ</i>			
<b>Aromatised Wines   Vermouth &amp; Sherry</b>	50ml		
<b>Oscar .697 Vermouth Bianco 16%</b>	16		
<b>Oscar .697 Vermouth Rosso 16%</b>	16		
<b>Cocchi Vermouth de Torino 16%</b>	18		
<b>Hidalgo Triana Pedro Ximenez 15%</b>	16		