



The Hippopotamus | Autumn Drinks Menu 2012

Table of Contents

Cocktails

Cocktail of the Month – Eeyores Gloomy Place

Beers

The *Spirits* List

House Pours

Vodka / Gin / Brandy / Agave Spirits

Single Malt Scotch / Scotch & Whisky Map

Whisk(e)y / Cane Spirits

Aperitifs / Digestives / Port & Sherry

Spirit of the Season – Monkey Shoulder Blended Malt Whisky

Food

Bar Bites

Dessert Selection

The contents of this menu have been known to induce Euphoria, joy, social acceptance, attractiveness and intelligence among other things. However other times for one to wake at bus stops with permanent marker on your face, missing a shoe and your socks on your hands. Please enjoy responsibly.

Classics. . . Our way.

Bellini	\$19
White peaches from France pureed and combined with sparkling wine and topped with a Rinquinquin foam and orange zest. <i>Created by Giuseppe Cipriani founder of Harrys Bar, Venice, Italy around 1940.</i>	
Clover Club	\$17
Fresh raspberries muddled with house-made raspberry syrup, Beefeater gin, Martini rosso vermouth, lemon juice and egg white. <i>Was a gentlemen's group who met at the Bellevue-stratford hotel, Philadelphia.</i>	
Daisy de Santiago	\$17
Havana Club anejo-blanco rum shaken with fresh lime juice, yellow Chartreuse and lavender sugar. Garnished with seasonal fruits and berries. <i>From "The Gentlemen's Companion vol. II" by Charles H. Baker in 1939.</i>	
Dark 'n' Stormy	\$17
House spiced rum, ginger extract, lime juice and sparkling water garnished with mint, cinnamon, star anise, blackberry and caramelized sugar and lime. <i>Bermuda's national drink and a staple in port cities all over the world.</i>	
Rose & Raspberry Negroni	\$19
Beefeater gin, Martini rosso vermouth, raspberry and Campari syrup and rosewater shaken and served on ice garnished with raspberries. <i>A twist on the popular Negroni reportedly created in 1919, Florence, Italy.</i>	
North Garden	\$19
Chateau du Breuil VSOP Calvados, Buffalo Trace bourbon, Laphroig scotch, demerara sugar and angostura bitters stirred and on a giant ice cube. <i>By Jason Littrell of Death and Co. New York City.</i>	

The Atmosphere of a great bar will affect men and woman in approximately the same way. It will conjure relaxation; it will invite depth and savour to fellowship. It will encourage reflection. In short a great bar is a place of high purpose. A great bar is a way of life.
Esquire Magazine, 1954

Signature House Creations

Museum Winter Punch \$15
Grand Marnier, Crème de Cacao, red wine, black doris plums, black cherry, oranges, tabacco, star anise, cinnamon and clove, served hot.
Perfect for the long wet wellington winter. Try with a dessert!

Tiger Lily \$17
Arette reposado tequila smashed with fresh strawberries, lychees, mint, housemade ginger extract and lemon juice.
Our version of a Tequila Cobbler, named after the Indian Princess in Peter Pan.

Port Royal \$17
House spiced rum, ruby port wine, chicory essence, cigar syrup and a whole egg shaken up and garnished with port infused raisins and a nutmeg dusting.
Cocktail designed for a competition sponsored by Dunhill Cigars.

Big Bad Wolf \$19
Tanqueray No. Ten gin, Chateau du Breuil VSOP calvados, honey, lemon juice and Dilmah jasmine green tea. Mixed with fire and served hot.
'Now, where was I going? Oh yeah. Grandma's House!' – The Big Bad Wolf

Paddington Bear \$9
English marmalade shaken with orange blossom water, lemon juice and charged with sparkling water.
A Mocktail designed with Paddington Bears favourite ingredient, Marmalade!

Baby Diablo \$9
Blackcurrant syrup and fresh lime with hawkes bay ginger beer.
A non-alcoholic 'El Diablo', perhaps take the tequila on the side..

-Cocktail of the Month-

Eeyores Gloomy Place

A popular cocktail from our 2011 Autumn menu the 'Hundred Acre Wood'. Where Winnie the Pooh, Eeyore and Tigger too combined with fresh seasonal cocktails. The loveable doom and gloom Eeyore inspired this creation with the only shortly available fresh blood oranges and passionfruits.

Served in a short glass over cubed ice we combine Ten Cane white rum from Trinidad with fresh blood orange juice and half a passionfruit, Demerara sugar and a dash of Laphroiq scotch whisky. Garnished with a half passionfruit shell filled with the local wellington gunpowder infused rum that'll strip the moustache off your mother.

Rich and spicy with refreshing fruitiness and a note of peat smoke. - \$17



"Don't pay any attention to me. Nobody ever does." *Eeyore*

Beer ~

We recommend beer that is brewed by people who are passionate about the craft. All our beers come from microbreweries as they provide the high quality beer and comply with the German Purity Laws of 1516.

Enjoy some amazing beers produced in our own beloved backyard, Aotearoa. Churl!

Draught Beers

Renaissance 'Paradox' Pilsner – Marlborough 4% \$8
Amazingly floral and perfumed nose gives way to a beautifully balanced body.

Moa Pale Ale – Marlborough 5.5% \$8
Rich Full flavoured ale with strong citrus and tropical notes.

Bottled Beers

Weka Apple Cider – Marlborough 4% \$8
Locally sourced Nelson apples fermented in French oak barrels. Crisp and refreshing

Epic Pale Ale – Auckland 5.4% \$9
Rose, citrus, papaya, mango, pepper, jasmine, lychee. Light, aromatic and refreshing.

Yeastie Boys 'Digital' India Pale Ale – Wellington 7% \$13
Powerful citrus, notes of grapefruit, lemon, pinewood. A strong IPA for the brave.

Three Boys Wheat – Canterbury 5% \$14
Banana, coriander, bubblegum, lemongrass and ginger. Belgian style wheat beer.

Renaissance 'Elemental' Porter Ale – Marlborough 6% \$15
Dark chocolate, smoke, roasted coffee, dark fruit. Full bodied with a firm bitterness

8-Wired 'Rewired' Brown Ale – Marlborough 5.7% \$16
Tropical fruit, citrus, cocoa, coffee, star anise creamy with a long bitter finish.

Tuatara Aotearoa Pale Ale – Wellington 5.8% \$17
Loads of citrus, with gooseberry, lychee, passionfruit and caramel. A big beer.



The Spirits List

We understand that customers are becoming increasingly brand and taste aware when it comes time to pull up a seat at the bar for a drink, we figure that if we don't have time or money to burn on sub-par products then neither do you.

Alcohol can be made from almost anything, from grains, fruits (things we like) to waste timber to dairy by-products (things we do not like). We is why we place careful consideration into selecting our range of products that are of a high standard, our vodkas are cereal, all our tequila 100% agave and our rums get their colour and flavour from the wood they are aged in.

Boutique producers have the ability to give their products greater attention and care to each individual batch, barrel and bottle which is not always possible for large producers like Bombay, Grey Goose, Bacardi, Joe Cuervo etc. who produce millions of litres of alcohol a year, and we believe this pays off. However this doesn't mean these large companies can't produce extremely high-level products, but with the smaller companies we know all the money is going back into the bottle and not into international marketing and advertising. Every company's product is distinct from the next, if you know what to look for. Each has flavours, fragrances, textures and finishes unique to that product, our staff are here to help if you'd like direction in selection or help understanding your choice in our products.

Training and education are important to our bartenders and staff, and this is key in our efforts of exceeding expectation and providing an experience, a more professional, informed, enjoyable and personal service, whilst remembering that it's about having a good time in good company. Our aim is to provide service and drinks of a higher standard to those who appreciate the difference of a good drink, prepared in the time-honoured traditions of bartending, that are lost on most people and unfortunately many bartenders. You will find no premixed drinks here, if you are after a Rum and Coke, what we offer is a premium rum (try the Gunpowder Rum!) with fresh, real Coca-Cola, in a cold, clean glass with plenty of ice.

We put a lot of thought and time into what we do, that is why our day starts early (for bartenders) preparing fresh juices, fruits and syrups. We love what we do, and strive to maintain the high standards that we set in our service and we hope that you notice and appreciate the difference.

House Pours

	30ml	50ml
Wyborowa Vodka – Poland	9	16
Beefeater Gin – London, England	9	16
Havana Club Anejo-Blanco Rum – Havana, Cuba	9	16
Havana Club Anejo-Reserva Rum – Havana, Cuba	9	16
Arette Reposado Tequila – Jalisco, Mexico	9	16
Buffalo Trace Bourbon – Kentucky, USA	9	16
Jameson Whisky – Ireland	9	16
Hennessy VS Cognac - France	9	16

Vodka	30ml	50ml
Belvedere – Poland	10	17
Belvedere 1-X Botanical – Poland	14	24
Ciroc – Cognac, France	14	24
Ketel One Citroen – Netherlands	12	20
Smirnoff No. 55 Black – Scotland	10	17
Zubrowka Bison Grass – Poland	10	17
42 below – New Zealand	10	17
Pure, Feijoa, Kiwifruit, Manuka Honey & Passionfruit		

Gin	30ml	50ml
Aviation – Oregon, USA	12	20
Beefeater 24 – London, England	12	20
Haymans Old Tom – London, England	10	17
Hendricks – Speyside, Scotland	14	24
Gabriel Boudier Saffron – Dijon, France	12	20
Ketel One Jonge Genever – Netherlands	10	17
Martin Millers – London, England	10	17
Plymouth – Plymouth, England	10	17
Tanqueray No. Ten – Lowlands, Scotland	14	24

Agave Spirits	30ml	50ml
Arette Blanco – Jalisco, Mexico	9	16
Cabo Wabo Blanco – Jalisco, Mexico	14	24
Don Julio Reposado – Jalisco, Mexico	22	35
Herradura Silver – Jalisco, Mexico	12	20
Monte Alban Mescal Reposado – Oaxaca, Mexico	10	17
Olmecca Tezon Anejo – Jalisco, Mexico	20	35
Jose Cuervo Centenario Reposado – Jalisco, Mexico	18	30
Patron Reposado – Jalisco, Mexico	16	28
Sauza Tres Generaciones Anejo – Jalisco, Mexico	14	24

Brandy	30ml	50ml
Chateau du Breuil VSOP Calvados – Normandy, France		20
Cohiba – Cognac, France		80
Courvoisier 'Exclusif' VSOP – Cognac, France		30
Delamain 'Tres Belle Grande' XO – Cognac, France		35
Montesquiou XO – Armagnac, France		35
G.E. Massenez 'Prisoner Pear' – Alsace, France		25
Hine VSOP – Cognac, France		30
Macchu Pisco – Andes, Peru		15
Martell XO – Cognac, France		45
Remy Martin VSOP – Cognac, France		25

Single Malt Scotch	50ml
Aberlour A'bundh – Speyside	24
Ardbeg Supernova – Islay	40
Bowmore 15 – Islay	22
Bladnoch 1991 – Lowlands	40
Dalmore '1263 King Alexander III' – Highlands	42
Glen Goriach 12 – Highlands	20
Glenfiddich 'Caribbean' 21 – Speyside	50
Glenkinchie 'Amontillado' 1986 – Lowlands	45
Glenmorangie 'Nectar D'Or' – Highlands	22
Highland Park 18 – Isle of Orkney	38
Jura 'Superstition' 12 – Isle of Jura	18
Laphroaig 10 – Islay	18
Springbank 15 – Campbeltown	30
Talisker 10 – Isle of Skye	24

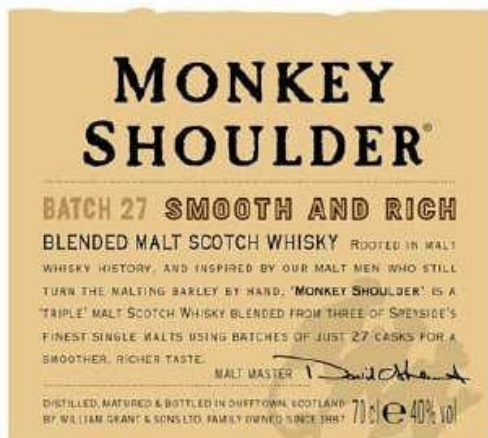
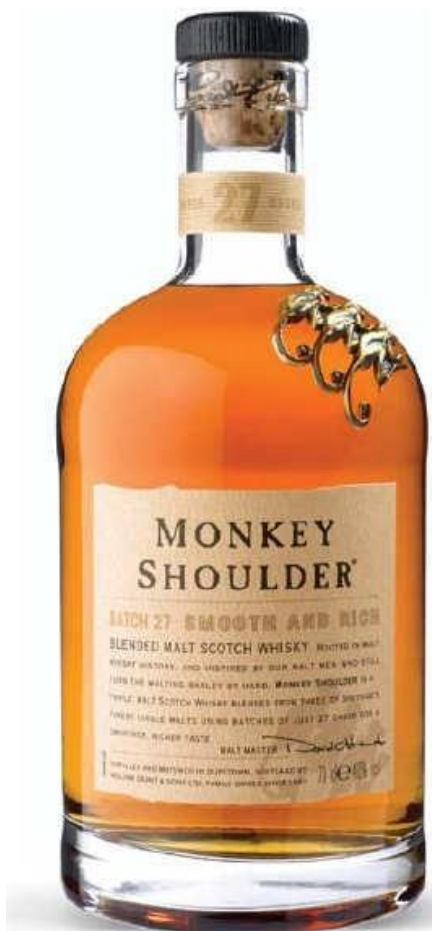


Spirits on the rocks or neat are served standard as 50ml doubles.

Whisk(e)y	30ml	50ml	Aperitifs	30ml	50ml
Canadian Club Classic 12 – Canada	12	20	Aperol – Italy	9	16
Chivas Regal 12 – Scotland	10	17	Campari – Italy	9	16
Compass Box Hedonism – Scotland	18	30	Cointreau – France	9	16
Eagle Rare Single Barrel 10 – Kentucky, USA	14	24	Cynar – Italy	9	16
Jack Daniels No. 7 – Tennessee, USA	10	17	Grand Marnier – France	9	16
Jameson – Ireland	10	17	Lillet blanc – France	9	16
Johnny Walker 'Black' 12 – Scotland	10	17	Martini Rosso – Italy	9	16
Makers Mark – Kentucky, USA	10	17	Noilly Prat – France	9	16
Monkey Shoulder – Scotland	12	20	Pernod – France	9	16
Penderyn – Wales	18	30	Pimm's No. 1 Cup – England	9	16
Sazerac Rye 6 – Kentucky, USA	12	20	Rinquiquin – France	9	16
Sheep's Dip – Scotland	14	24	St. Germain – France	9	16
Wild Turkey '101' Rye – Kentucky, USA	12	20			
Woodford Reserve – Kentucky, USA	12	20	Digestives		
Yamazaki 12 – Japan	14	24	Averna – Italy	9	16
			Baileys – Ireland	–	16
Cane Spirits			Benedictine – France	9	16
Appleton Estate 'Reserve' 8 – Jamaica	10	17	Chartreuse – France	9	16
El Dorado 12 Demerara– Guyana	12	20	Château Monet – France	9	16
Flor de Cana 'Centenario' 18 – Nicaragua	22	35	Cherry Heering – Holland	9	16
Goslings Black Seal – Bermuda	14	24	Disaronno Amaretto – France	9	16
Havana Club 'Anos' 7 – Cuba	10	17	Drambuie – Scotland	9	16
Hippos Spiced – New Zealand	10	17	Domaine de Canton – France	9	16
J. Bally 'Ambre' Agricole – Martinique	12	20	Fernet Branca – Italy	9	16
Matusalem 'Gran Reserve' 15 – Dominican Republic	12	20	Frangelico – Italy	9	16
Mount Gay XO – Barbados	10	17	Kahlua – Mexico	9	16
Pirassununga '51' Cachaca – Brazil	10	17	Lemoncello – New Zealand	–	16
Ron Zacarpa 23 – Guatemala	25	45	Licor 43 – Italy	9	16
Sailor Jerry Spiced – Scotland	12	20	Mandarin Napoleon – Belgium	9	16
Smoke 'n Oakum's Gunpowder Rum – New Zealand	16	28			
Stolen White – New Zealand	10	17	Port & Sherry		90ml
Ten Cane – Trinidad & Tobago	10	17	Warres Fine Tawny – Portugal		10
Ypioca 'Rio' Cachaca – Brazil	14	24	Warres 'The Warrior' Reserve – Portugal		15
			Warres 'Otima' 10yo – Portugal		20
			Warres 'Otima' 20yo – Portugal		35
			Fino CB Alvear dry – Spain		10
			Lustau East India solera– Spain		10

Spirits on the rocks or neat are served standard as 50ml doubles.

Spirit of the Season



Nose

Delicate floral notes are intertwined with a zesty citrus orange and soft fresh fruits (peaches and apricots). Hints of honey and spicy oak enveloped with a rich vanilla sweetness.

Taste

Beautifully sweet and rich vanilla flavour. Brown sugar and creamy toffee balanced with oak notes and a hint of cinnamon and nutmeg spice

Finish

Exceptionally smooth with a lingering sweetness

On its own its rich and smooth. However, this is a whisky that loves company and shows its versatility in cocktails.

Bar Bites

Available 4pm – 10pm

- | | |
|--|------|
| L'assiette de charcuterie
Delicatessen platter - a selection of continental meats, and pickles | \$30 |
| L'assiette de cochon
Pork delicatessen plate. Homemade pork rillettes, braised pork belly on lentil salad, pork terrine with prunes and Armagnac, homemade spicy pork sausage and mustards. | \$28 |
| L'assiette de fromages français (V)
A selection of French cheeses with bread | \$25 |
| La soupe du jour (V)
Today's fresh soup with homemade bread roll and butter | \$15 |
| Croque Méditerranéen (V)
Toasted sandwich filled with sundried tomato, pesto, brie and basil with homemade fries and garden salad | \$18 |
| Croque Monsieur
Toasted sandwich with cheese and ham with homemade fries and garden salad | \$17 |
| Sashimi de saumon "à ma façon"
Salmon sashimi « my way » The signature dish of the Chef | \$29 |
| Le Museum Burger gourmet
Fillet steak, onion, bacon, mushroom, tomato, egg, beetroot and brie served with fries | \$30 |
| Pizza Margarita (V)
Tomato, mozzarella cheese and fresh basil. | \$18 |
| Pizza Gourmet
Parma ham, sundried tomatoes, goats cheese and fresh rocket. | \$22 |
| Langouste grillée
Whole crayfish served with aioli, side salad and fries | \$85 |
| Les pommes frites maison (V)
Classic style homemade fries with aioli and tomato sauce | \$10 |
| La salade du jardin (V)
Garden salad of cherry tomato, crispy shallots, pinenuts, croutons and creamy dressing | \$10 |

Dessert Selection

Available 4pm – 10pm

Delice a la cerise et au chocalat The hippopotamus black forest dessert the way of the chef.	\$18
Pannacotta pistache au Coeur de framboise Pistachio pannacotta with a meringue and raspberry coulis heart with white chocolate ice-cream.	\$18
Verrine au Citron Lemon custard and meringue served in a glass.	\$18
Omelette norvegienne Vanilla and raspberry baked Alaska served with meringue and flamed gold rum.	\$18
Crème brulee traditionnelle Traditional crème brulee with fresh seasonal garnish.	\$18
Banane des tropiques Chocolate sponge served with caramelised banana and banana mousse.	\$18
Assiette de petits fours Selection of mignardises and sweet delicacies to compliment your coffee or tea	\$11



The 2012 autumn drinks menu by Guy Jacobson
Please ask at the bar for a take home copy of this menu.

Have fun and be safe this winter!

Open 7 days a week from 4pm until at least 11pm