BIRDCAGE COCKTAILS

Kakapo's Mischief Little Biddy Hazy Apple Gin, Cloudy Apple Juice & Soda	\$15
Kakariki Daiquiri Malibu, Midori, Lime & Sugar	\$22
Welcome Swallow Martini Stoli Vanilla Vodka, Passionfruit Liquor, Passionfruit Puree & Prosecco	\$20
First Flight Reid Vodka, Coconut Liqueur, Chambord, Pineapple, Lime & Cranberry	\$20
Tara Iti Mojito Kraken Rum, Mint Infused Syrup, Mint, Lime & Soda	\$20
Goldfinch Margarita Arette Tequila, Cointreau, Lime & Pineapple	\$22

DRINK SPECIALS



GINSANITY \$9 Flavoured Gins* Tues-Fri 4pm - 6:30pm Sat 12pm – 6pm *Selected Gins only

ESPRESSO WEDNESDAYS \$13 Good George Espresso Martinis All Day Wednesdays







BEER & CIDER

BEER ON TAP

8 rotating beer taps *Please ask our staff for today's options

BOTTLED / CANNED BEER

\$1
\$1
\$1
\$1
\$1
\$1
r

LOW CARB

Urbanaut Miami Low Carb Lager	\$12
Shining Peak 'Greyhound' Low Carb Pale Ale	\$12

CIDER/ FRUITY

Crimson Badger Ginger Beer	\$1
Mount Brewing Co. Classic Apple Cider	\$1
Mount Brewing Co. Dark & Stormy Cider	\$1
Mount Brewing Co. Strawberry & Lime Cider	\$1
Mount Brewing Co. Raspberry Gin & Tonic	\$1
Mount Brewing Co. Pals	\$1
Hawke's Bay Peach Bomb	\$1.

ZERO & LOW ALCOHOL

BOTTLED / CANNED BEER

McLeod's Northern Light Lager 2.3%	\$11
Garage Project 'Fugazi' IPA 2.2%	\$11
Asahi Zero Lager <0.5%	\$11
Sawmill Bare Beer Pale Ale <0.5%	\$11
Garage Project Tiny Hazy IPA <0.5%	\$11
<u>MOCKTAILS</u>	
'Red Waxwing' Martini Iced Berrylicious Sweet Tea, Cherry & Lemon Juice with a Sugar Rim	\$13
Kokako Club London Dry 0%, Raspberry Purée & Apple Juice	\$16
'Sleepy Kereru' Mojito Choose from Passionfruit, Mango or Peach	\$16
<u>SOFT DIRNKS</u>	
Soda & Juices	\$6
Ginger Beer	\$7.5

\$7.5

\$11

WINE

WIINE		
SPARKLING WINE / CHAMPAGNE Moet & Chandon Imperial / France	Glass	Bottle \$129
Tempus Two Prosecco / South Australia	\$12	\$58
Veuve du Vernay Brut / France	\$12	\$58
Hunter's MiruMiru Brut / Malborough		\$75
Hunter's MiruMiru Brut Rosé / Malborough		\$85
<u>SAUVIGNON BLANC</u>		
Manu / Marlborough Luscious, fruity & fresh	\$12	\$58
Luna / Martinborough Rich, ripe & intense	\$14	\$66
Amisfield / Central Otago Tropical, citrus & smooth	\$16	\$75
<u>CHARDONNAY</u>		
Main Divide / Waipara Valley Weighty, wonderful & vibrant	\$13	\$62
Neudorf / Tasman Moreish, summer fruits & hint of oak	\$16	\$75
Ata Rangi / Martinborough Energetic, citrus & apple flavours		\$95
<u>PINOT GRIS</u> Babich / Marlborough	\$12	\$58
Medium dry with pear & ginger flavours Man O' War / Waiheke Island		\$70
Off-dry style with natural sugars Peregrine / Central Otago	\$16	\$75
Soft & mellow with a dry finish	,	173
ROSÉ M. Chapoutier / France Bright, fruity & sweet	\$12	\$58
Man O' War Black Label / Waiheke Island Fresh, lively & delicate	\$16	\$75
Wooing Tree Rosé / Central Otago Fruity & refreshing with a dry finish		\$75
Wooing Tree Blondie / Central Otago Lightly presed pinot noir grapes give a soft, fruity taste		\$75
PINOT NOIR		
Manu / Marlborough Silky, smooth & very drinkable	\$12	\$58
Steve Bird French Oak / Marlborough Unique roll fermentation, earthy & rich	\$17	\$80
Carrick Bannockburn / Central Otago Refined, savoury & youthful	\$19	\$90
Peregrine / Central Otago Richly layered, cherry & berry flavours		\$99
BOLD REDS		
Babich Syrah / Hawke's Bay Sweet, plum, cedar & cinnamon flavours	\$12	\$58
Babich Cabernet Merlot / Hawke's Bay Soft structured with a dry finish	\$12	\$58
Ash Ridge Syrah / Hawke's Bay Rich and full with berry flavours	\$16	\$75
Pegasus Bay Cabernet Merlot / Hawke's Bay Roasted red peppers, aniseed & plum flavours	\$19	\$90

*Dine in only















\$11 LARGE BEERS \$11 COCKTAILS **\$9** GINSANITY

FREE FUNCTION **VENUE**

We have been hosting parties since forever ago! Venue hire is free - T&C apply. For more info get in touch with Phil on 09 280 1690 phil@thebirdcage.co.nz



TheBirdcageTavern



@birdcagetavernnz

Follow us on our socials!



Trading Hours:

Tuesday - Thursday 12pm - 8:30pm* Friday - Saturday 12pm - 9pm* Sunday 12pm - 5pm (for UFC Only) Closed Monday

 ${}^{\star}Extended$ for private functions

S

Kombucha