



BEATS, BITES & COCKTAILS



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BEATS

Featuring a variety of genres with a rotating playlist depending on the vibes of the night.

BITES

Honest ingredients, cooking with wood fire, fermentation.

Made from scratch with Love and Passion.

Mediterranean and Asian Influences.

COCKTAILS

We often get asked, “What’s your best cocktail?” Our answer is, “It depends on your palate.”

We believe in the foundation of classics cocktails. Our concoctions are created based on twists on classics, ranging from strong, refreshing to deceptively strong easy drinking cocktails to satisfy different moods and palates; whether you are Broken Hearted, Borderline Alcoholic, Prim and Proper or Shy and Prudish.

Good Ingredients, Balance, Nuances, Good Ice, Temperature, Dilution, Glassware is our Philosophy.

Is a Covid Baby!

Founded in October 2020 with an equal emphasis on Music, Food and Drinks.



BEATS bites & cocktails

Jogwheel
RPM
Spin
4 by 4
Cue Point
Highs Mids & Lows





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CHARCUTERIE

100% Ibérico Jamón \$26
100% 36month Pata Negra Iberico

Spanish Salchichón \$14

Cheese Plate \$26
A Selection of 5 Cheeses

VEGETARIAN



Edamame \$6

Szechuan Braise, House Spice Mix



Eggplant Nambanzuke \$14

Fermented Eggplant,
Daikon-Carrot-Binchotan Burnt Leek Slaw

Hummus \$14

Wholewheat Pita



Sweet Potato Fries \$12

Shichimi Chilli Salt, Spicy Yogurt Dip

Crispy Dumplings \$12

Shitake, Cabbage, Celery, Spicy Black Sauce

Tater Tots \$12

Melted Cheese, Spicy Harissa Maple



Wholewheat Pita \$6

HOUSE MADE JERKY

Cracked Pepper Beef \$8

Habanero Pork \$8



Snacking without Shame

SWEET BITES

Dark Chocolate Fondue \$28

Cognac, 85% Dark Chocolate,
Strawberry & Seasonal Fruit



Binchotan Cream Puff \$8

Light & Fluffy, Not Too Sweet



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PESCATARIAN

Scallop Carpaccio \$18

Hokkaido Sashimi Grade Scallops,
Lightly Seared over Binchotan,
Pickled Daikon, Yuzu Kosho

Cuttlefish Tataki \$14

Dry Aged Japanese Cuttlefish,
Lightly Seared over Binchotan, Shiso

 **Shrimp Cocktail \$20**

Raw Red Prawn, Sūpāsawā,
Spicy Cocktail Sauce,
Crispy Head, Tortilla Chips

 **Drunken Shrimps \$20**

Aged Hua Tiao Wine, Crispy Garlic,
Shichimi, Sweet Paprika,
Wholewheat Pita

 **Oysters \$18 / 3 pcs**

Japanese Oysters,
Lightly Grilled over Binchotan,
Cajun Spiced Sou Mi Dashi with
Micro Granny Smith Apples

Umami Peppers \$16

Seasonal Mixed Peppers, Grilled over
Binchotan, Anchovies, Wholewheat Pita

 **Oyster Egg Roll \$16**

Japanese Oysters, Free Range Eggs,
House Ferment Rice Wine, Mirin, Dashi,
Fermented Sriracha, Spring Onion

MEAT & CARBS

 **Bold Beautiful Chicken \$16**

Our Take on Chicken Karaage with
Candied Ginger & Seaweed

 **Wood Fired Dumplings \$16**

Handmade Dumplings, Pork & Chives,
Numbing Black Rice Vinegar
(Wait time of at least 18 mins)

 **Beef Tataki \$22**

N.Z Grass-fed Beef Tenderloin,
Seared over Binchotan,
10 Day House Cured Egg Yolk,
House Dashi Soy, Spring Onion

Beef Tartare Tartlets \$22

N.Z Grass-fed Beef Tenderloin,
Hand Chopped, Capers, Shallots, Anchovies,
Parsley, Horseradish, Quail Egg

 **Curry Lamb Skewers \$18**

Grass-fed Australian Lamb Leg, Curry Spice
Marinate, Tortilla, Pickled Garlic & Chilli
Peppers, Tortilla

Tater Tots \$12

Bacon, Spicy Harissa Maple

 **Wholewheat Pita \$6**



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FOR THE BROKEN HEARTED
OR
BORDERLINE ALCOHOLIC

Bitter Old Man \$28

BBC Negroni Style,
Drier, Less Sweet with a Long Finish
Gin, House Vermouth, House Bitters

Crazy Rich Fashion \$28

Fruity, Nuanced, Drier, Less Sweet
The Gospel Solera Rye, Martell Noblige Cognac,
Umeshu, Bogart's, Orange Bitters

Big Black Cocktail \$30

Some like it Big, Some like it Black
Mr. Black Coffee Amaro, Martell Noblige
Cognac, Dry Curaçao, Port Wine, Aér

Not Your Mami's Martini \$30

Dirty Clean, Umami, Herbaceous
Ryukyu, Gin, House Vermouth, House Bitters

Lost Island \$32

Deceivably Easy Drinking but Strong
A concoction of 9 different Spirits and Liqueurs

No One Expects

The Spanish Inquisition \$32

Gonzalez PX & Palo Cortado, Seven Tails Xo
Brandy, Orange Bitters, Sūpāsāwā

The Ass Propper \$28

Our Takes on The White Negroni
Recipes are switched from time to time.
Less Bitter than the regular Negroni, with good
complexity, Floral & Herbaceous Notes

FOR THE SHY & PRUDISH

Miss Sassy \$26

Spicy, Refreshing,
Keeps You Coming Back for More
Pepper infused Código Artesanal Mezcal,
Sūpāsāwā

Fruit with a Booty \$24

Refreshing & Citrusy, with a Hint of Smokiness
Laphroaig Quarter Cask, Yuzushu, Sūpāsāwā

Happy Rice, Happy Life \$24

A Crowd Pleaser, Fun & Easy Drinking
Laphroaig Quarter Cask, House Fermented Rice
Wine, Mandarin & Bergamot, Sūpāsāwā

G Sport \$26

Definitely Hits a Spot!
Ette Tea Kris Grey Infused Blind Tiger Imperial
Secrets, Sūpāsāwā

Big Beautiful Concoction \$32

A Pleasurable Cocktail That Keeps You
Coming... Back For More...
Amazzoni, Martell Noblige Cognac, Dry
Curaçao, Port Wine, Aér

Femme Fatale \$30

First She Turns You On, Then She Turns On You
Lagavulin 16, The Gospel Solera Rye,
Muyu Vetiver Gtis, Sūpāsāwā

Dark & Horny \$32

Time to Spice it up
Kraken Spiced Rum, Ginger, Pimento All Spice,
Orange Bitters, Sūpāsāwā

Each Concoction is carefully handcrafted in-house.



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FOR THE PRIM & PROPER

WINE

Henri Giraud Champagne
Esprit Nature NV
\$168

Casa Canevel Prosecco
DOC Extra Dry NV
\$16 / \$86

Le Monde Sauvignon Blanc 2021
\$18 / \$86

Un Mundo Chiquito Malbec 2022
\$20 / \$94

NON ALCOHOLIC

N/A Paloma \$20

N/A Gin & Tonic \$18

Mandarin & Bergamot \$12

Pink Grapefruit \$12

Sparkling Water \$6

FOR THOSE WHO WANTS
TO GO DEEPER INTO THE
BBC

Speak to our
mixologist / bartender for
a customised concoction.

We strive to understand your
flavour profile and
preferences and aim to
please.

QUICKIES

Tequila \$14
Código 1530 Blanco

Rum \$14
El Dorado 5yr

Whisky \$14
Bulliet Bourbon

Mastiha \$14
Herbaceous, 99% Satisfaction Guaranteed

FOR THE COMMONERS

Beer \$14



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