

LB PRESENTS

THE UNDAUNTED

Our summer menu pays homage to the world's explorers: past, present and those close to our hearts. Our team of talented mixologists have drawn inspiration from the curious travellers and adventurous that have left their footsteps throughout history. They are our own kindred spirits; as we ourselves have travelled from near and far to arrive in this corner of the world mixing up these unique cocktails.

We hope that each drink on this menu will take you through your very own tasting journey. If you are curious, just like the many explorers each cocktail is inspired, discover your chosen tipples story by asking your bartender.

Best enjoyed while you sit back and take in
Queenstown's best live music 7 nights a week!

LB SIGNATURE COCKTAILS

THE LONDON CUT | *crisp with a kick* 20

Beefeater gin, mint, cucumber, chilli, ginger, lime

DANCE WITH THE DEVIL | *LB's Long Island* 22

Absolut vodka, Hayman's sloe gin, lychee liqueur, Aperol, Cointreau, lemon, topped with lemonade

JAPANESE GARDEN | *cool + refreshing* 20

Zenkuro Original Sake, Pimms, lychee liqueur, cucumber, mint, topped with ginger beer

MAUI TAI | *Maui - LB's Mai Tai* 22

The Kraken black spiced rum, Bacardi, Plantation OFTD rum, Mr Black cold brew coffee liqueur, tamarind, lime, tiki bitters

SILKROAD SPRITZ | *Marco Polo - fruity gin spritz* 22

Peddlers salted plum gin, Lillet Blanc, prosecco, lychee, apple, lemon

BLACK BEARD | *Edward Teach - summer old fashioned* 23

Plantation Pineapple rum, coconut, Chocolate & Angostura bitters

NONNO'S SOUR | *Guiseppe Ghignone - gin sour* 25

Roots Marlborough dry gin, Suze, elderflower, peach, basil, egg whites

JOSH'S STOREY | *Josh Storey - citrusy & fresh*

23

1 dollar of each sale is donated to mens mental health

Suntory Toki whiskey, Campari, grapefruit, lemongrass, kaffir lime,
Fever-Tree Mediterranean tonic

THE CLIMB 75 | *Sir Edmund Hillary - berry bubbles*

19

Absolut vodka, Pere François V.S. Calvados, Quartz Reef Brut, apple,
strawberry, lemon

AMELIA GIVES YOU WINGS | *Amelia Earhart - bittersweet & boozy*

22

Arbol Chilli 1800 Añejo Tequila, Aperol, Amaro Montenegro, rhubarb, lemon

THE YACHTSMAN | *Sir Peter Blake - gin martini*

24

Roots Marlborough dry gin, Mancino secco, Italicus, Aperol,
grapefruit bitters

SMASH LANDING | *Mary Sharkey - boozy iced tea*

18

Jameson Irish whiskey, Barlovska Spiced Honey liqueur, green tea, citrus,
mint

ODE TO SHE | *Jeanne Baret - citrusy & smokey*

25

Del Maguey Crema de Mezcal, elderflower, French liqueur, rosemary smoke

JOSH'S STOREY

This year at Little Blackwood, we had the privilege of having a young Australian traveller named Josh Storey on our team. If you had the chance to meet him, we're sure in one way or another, he left his mark on you. He is talented, kind-hearted and incredibly selfless.

Josh, right now, is walking Te Araroa. If you are unfamiliar with Te Araroa, it is a trail that connects the whole length of New Zealand, 3,000km long. He is partaking in this 3-month pilgrimage to raise money for the men's mental health movement #talk2mebro. This movement was created to provide men with a safe platform to open up and share their struggles with friends without judgement or ridicule.

Josh took the lead in offering support to all staff in our company when it comes to mental health. Starting 'Mental Health Mondays', where he would be sat in a local café with an open heart and provided listening ears to hear our struggles. Working in hospitality has always had its challenges for young people and their mental health, with COVID exacerbating this even further.

Little Blackwood wants to give back to Josh in the best way we know how, by creating a drink inspired by him, our very own explorer. The Josh's Storey will be available whilst Josh is walking Te Araroa with \$1 of every purchase going toward his #talk2mebro charity fund.

In Josh's own words:

'I will go through this struggle, so you don't have to.'

If 1 dollar isn't enough, or you'd like to know more scan here

#littleblackwoodnz #meetmehere



ESPRESSO MARTINIS

MEET ME HERE 'ESPRESSO MARTINI' | *rich + famous* 22

Absolut Vanilia vodka, Kahlua, cinnamon + espresso shot

CHOCOLATE ORANGE | *it's not Terry's, it's ours!* 22

El Jimador Blanco Tequila, Crème De Cacao, Cointreau, orange + espresso shot

SALTY NUTS | *an enlightened experience* 22

Havana Especial rum, Frangelico, Kahlua, salted caramel + espresso shot

TIRAMISU | *lift me up* 22

Crème de cacao, Baileys, Kahlua + espresso shot

ESPRESSO MARTIKI | *coffee in the sun* 22

Plantation Pineapple rum, Kahlua, orgeat, pineapple, espresso shot

TRUST YOUR BARTENDER

24

STEP ONE - Pick your spirit:

Rum, gin, vodka, whiskey, tequila

STEP TWO - Pick your glass:

Short, tall, martini

STEP THREE - Pick your flavour:

Sweet, spicy, sour

...Let us do the rest! #trustyourbartender

CLASSIC COCKTAILS

APEROL SPRITZ

19

Aperol, prosecco, topped with soda

AMARETTO SOUR

22

Disaronno, Woodford Reserve Bourbon, Dry Curaçao, lemon, sugar, Angostura bitters, egg white

AVIATION

20

Beefeater gin, maraschino liqueur, Crème De Violette, lemon

BLOODY MARY

22

Absolut vodka, house bloody mary mix, tomato juice, lemon

BRAMBLE

19

Roots Marlborough dry gin, Crème De Mûre, lemon, sugar

CAIPIRINHA

20

Yagura Branca Cachaça, lime, sugar

CHARLIE CHAPLIN

20

Haymans Sloe gin, apricot brandy, lime

CLASSIC COCKTAILS

CORPSE REVIVER NO. 2

20

Beefeater gin, Pierre Ferrand Dry Curaçao, Lillet Blanc, lemon, absinthe

COSMOPOLITAN

19

Absolut Citron vodka, lime, cranberry, flamed orange

DAIQUIRI

20

Plantation 3 Star rum, lime, sugar

DARK & STORMY

19

Gosling's Black Seal rum, chilli, ginger, lime, topped with ginger beer

FRENCH 75

21

Roots Marlborough dry gin, lemon, sugar, Quartz Reef Brut

FRENCH MARTINI

20

Absolut vodka, Chambord, pineapple

LONG ISLAND ICED TEA

24

Absolut vodka, Beefeater gin, Plantation 3 Star rum, Blanco Tequila, Cointreau, sugar, lemon, topped with Coca Cola

MANHATTAN	22
Woodford Reserve Bourbon, Mancino Rosso, Angostura bitters	
MARGARITA	20
Blanco Tequila, Dry Curaçao, lime, sugar Straight up or on the rocks? Salt?	
MARTINI	24
Blue Duck Rare vodka or Riffers Quartz gin, Mancino Secco Lemon twist or olive?	
MOJITO	20
Plantation 3 Star rum, lime, mint, brown sugar, topped with soda	
MOSCOW MULE	19
Absolut vodka, lime, topped with ginger beer	
NEGRONI	22
Beefeater gin, Campari, Mancino Rosso	
OLD FASHIONED	22
Woodford Reserve Bourbon, sugar, Angostura orange bitters, flamed orange	

PALOMA	21
Los Arcos Blanco, lime, pink grapefruit, agave, grapefruit soda	
RUM SWIZZLE	21
Havana 7yr rum, Falernum, lime, lemon, demerara sugar, Angostura Bitters	
SAZERAC	24
Wild Turkey rye, Pierre Ferrand 1840 Cognac, Peychaud's & Angostura Bitters, absinthe, demerara sugar	
SIDECAR	25
Pierre Ferrand 1840 Cognac, Ferrand Dry Curaçao, lemon	
THE LAST WORD	22
Beefeater gin, maraschino liqueur, French liqueur, lime	
WHISKEY SOUR	20
Makers Mark Bourbon, lemon, sugar, egg white, Angostura bitters	

Something you want but don't see?
Ask our bar staff and they will happily make your favourite classic.

NON-ALCOHOLIC COCKTAILS

NO PAIN NO GAIN | *fruit punch* 16

Pineapple, orange, coconut, lime, raspberry

THE LONDON NO CUT | *sour & fresh* 16

Seedlip Spice 94 'Aromatic', cucumber, fresh mint, chilli, ginger, lime

TOM 'NO'LLINS | *tall & refreshing* 16

Seedlip Grove 42 'Citrus', elderflower, lemon, cucumber, soda

NO-GRONI | *non-alcoholic Negroni* 16

Seedlip Spice 94 'Aromatic', Lyre's Aperitif Rosso, Lyre's Italian orange

TRUST YOUR BARTENDER NON-ALCOHOLIC COCKTAIL 16

STEP ONE - Pick your glass:

Short, tall, martini

STEP TWO - Pick your flavour:

Sweet, spicy, sour, fruity

...Let us do the rest! #trustyourbartender

Fancy something different? Shout out if there's something you really want
and we'll see what we can do.