









NON-ALCOHOLIC COCKTAILS

Peach Iced Tea		9
<i>With seasonal fruits</i>		
Just the tonic		9
<i>Tonic, lavender bitters, fresh lime, cucumber foam with rose mist</i>		
Pomegranate Fizz		9
<i>Pomegranate syrup, mint & sparkling water</i>		
Lonely Mule		9
<i>Gingerbeer, fresh lime & mint</i>		
Rose Petal		9
<i>Passionfruit, lemon, pineapple & cranberry juices</i>		
Coco Mango		9
<i>Mango puree, agave, fresh lime & coconut water</i>		
Setting Sun		9
<i>Raspberry syrup, pineapple juice, white tea and fresh lime</i>		
Lucky Cat Cooler		9
<i>Cucumber, watermelon syrup & sparkling water</i>		

CHOW COCKTAILS



The Satay Soiree. 18

Chow's own Java-spiced vodka, housemade Fix & Fogg peanut butter syrup & Forresters Lane blackberry jam shaken with fresh lemon, served on an orange fog. Accompanied by a fresh fruit rice roll with a peanut coulis dipping sauce

Rosé Sangria 16

Rose wine, sparkling wine, orange & jasmine liqueur, blueberries & mint

Yao Ming Mule. 16

Kaffir lime infused Vodka, ginger beer & lime

Lychee't & Steal 17

Lychee liqueur, white chocolate liqueur, lemon juice & soda

Tuk Tuk Tumbler 17

Tequila, lemon juice, agave nectar, mint, mango & chilli puree

Rum Lassi Rum 18

Coconut & black tea infused white rum, mango puree & yoghurt

Pho Money, Pho Problems 17

Gin, lemongrass & grapefruit cordial, cardamom bitters, fresh lime & cherry

long Island Peach Iced Tea* 24

Vodka, gin, tequila, peach liqueur, Libertine blends Kapow tea & peaches
*limited to three per person per evening









Stone Cold Old Fashioned. 18

Makers Mark Bourbon, Stones ginger wine, Chow soy bitters & purple basil

Gambatte 16

Sake, plum wine & a black doris plum & sparkling water

CHOW COCKTAILS

TNT Whisky Sour		18
<i>Makers Mark Bourbon, tamarind & smoky tea infused honey, lemon juice & egg white</i>		
French Press Martini		17
<i>Vodka, raspberry syrup, cold brew coffee & pineapple juice</i>		
Watermelon & Pepper Daiquiri		17
<i>White rum, fresh limes, watermelon & freshly cracked szechuan peppercorns</i>		
Doctor Hu		16
<i>Mango vodka, six barrel soda hibiscus syrup, lemon juice, sparkling mineral water & orange</i>		
Hazelnut Sour		17
<i>Hazelnut liqueur, fresh lime, lemon juice & a cinnamon sugar rim</i>		
Fun Fun Foey		17
<i>Vodka, passionfruit, bitters, fresh lime, mint & ginger beer</i>		
Apple and Cucumber Mojito		18
<i>Rum, sake, plum wine, mint, lime, apple juice, fresh cucumber foam & Szechuan pepper</i>		
Pomegranate Cosmopolitan		17
<i>Vodka, pomegranate, cranberry, fresh lime & orange zest</i>		
Rosebud		17
<i>Vanilla vodka, passionfruit, lemon, pineapple & cranberry juices</i>		

SKINNY COCKTAILS | DID YOU KNOW THAT ALL OUR COCKTAILS
NOW CONTAIN LESS THAN 150 CALORIES

BEER & CIDER

ON TAP

285ML 425ML

Abandoned Brewery Lager 4.2%	9	13
Abandoned Brewery Pilsner 4.6%	9	13
Abandoned Brewery APA 5.4%	10	14
Lower Hutt		

CRAFT

Garage Project BEER		10
Wellington – Pale Lager – 330ml Can – 4.6%		

Funk Estate Jungle Boogie		13
Mount Maunganui– Blood Orange Sour – 330ml – 5.3%		

3 Boys Wheat		14
Christchurch – Wheat – 330ml Bottle – 5.0%		

ParrotDog Bloodhound		13
Wellington – Red Ale – 330ml Bottle – 6.3%		



Garage Project Hapi Daze		12
Wellington – Pacific Pale Ale – 330ml can – 4.6%		

Croucher Low Rider		9
Rotorua – Low Alcohol – 330ml bottle 2.5%		

ASIAN

Tiger		10
Singapore		

Asahi		10
Japan		

Singha		11
Thailand		

CIDER

Hallertau Granny Smith Apple Cider		12
Auckland		

KEY

= GLUTEN FREE

SAKÉ

Listed Dry to Sweet

TAP

120ML 240ML

Karatamba14 21
Served as you wish
Excellent sake to enjoy with food

Junmai Taru Zake18 27
Served chilled
Aged in Yoshino cedar wood casks

Komatsu 'Samurai Sake'10 15
Served chilled
Made the same way as during the samurai period

Shirataki Jozen 'Nippon Water' 37
Served chilled
Slightly sweet & fruity

Otokoyama 'Mountain Man'16 24
Served warm
Clean, crisp & dry

Ozeki 'Grand Sumo Wrestler'8 12
Served warm
Fresh with a dry aftertaste

Bishonen 'Beautiful Boy'12 18
Served at room temperature
Masculine yet elegant

WINE

SPARKLING

Pol Clement Crémant, Bordeaux, FR	11	55
Villa Sandi Prosecco, Veneto, IT	14	69
Palliser Estate Méthode, Martinborough		85
Bouby Legouge Champagne, FR		95
Cattier 'Premier Cru' Champagne, FR		120
Bollinger Champagne, FR		155

WHITE

Wanaka Road Riesling, Central Otago	11	55
Bogle Chenin Blanc, California, US		60
Milton Riverpoint Viognier, Gisborne	15	74
Rene Muré Gewürztraminer, Alsace, FR		65
Manawa Sauvignon Blanc, Marlborough	11	55
The Bone Line Sauvignon Blanc, Waipara	12	60
Greywacke Sauvignon Blanc, Marlborough	14	69
Kerner Estate Pinot Blanc, Marlborough	9	45
Corte Giara Pinot Grigio, Veneto, IT	11	55
Johner Estate Pinot Gris, Gladstone	13	65
Wet Jacket Pinot Gris, Central Otago		77
Kowhai Grove Chardonnay, Nelson	11	55
Theory & Practice Chardonnay, Hawkes Bay	12	60
Francis Ford Coppola Chardonnay, US	15	77
Tony Bish Heartwood Chardonnay, Hawkes Bay		99

WINE

ROSÉ & ORANGE

Momo Rosé Marlborough	12	60
Cambridge Rd Papillon Orange Martinborough		72

RED


Próximo Tempranillo, Rioja, ESP.	11	55
Mont' Albano' Nero D'Avola, Sicily, IT.		45
Te Mata Gamay Noir, Hawkes Bay.	14	69
Seresin Estate Pinot Noir, Marlborough	13	65
Schubert Estate Pinot Noir, Martinborough	15	74
Mount Edward Pinot Noir, Central Otago		99
Rippon Pinot Noir, Wanaka, Central Otago		110
Craggy Range Te Kahu Merlot/Cab, Hawkes Bay	15	75
Château Cabannieux Cab/Merlot, FR.	12	60
Te Mata Awatea Cab/Merlot, Hawkes Bay		96
Millton Crazy by Nature Malbec/Syrah, Gisborne	13	65
Guigal GSM, Côtes du Rhône Southern Rhone, FR.	13	65
Theory & Practice Syrah, Hawkes Bay	12	60
Columbia Crest Syrah, Washington, US		65
Man O' War Dreadnought Syrah, Waiheke		99

SPIRITS

GIN

Beefeater	10
Smooth & citrusy	
Bombay Sapphire	11
Fresh, juicy & subtly spicy	
Martin Millers	11
Sweet & silky	
Tanqueray Ten	12
Complex & zesty	
Four Pillars Spiced Negroni Gin	13
Expressive spice & coriander	
Hendricks	13
Subtle rose petal & cucumber flavours	

VODKA

Wyborowa	10
Clean & pure	
Chow Vanilla	10
Rich vanilla flavour	
42 Below Feijoa	11
Cult Kiwi favourite	
Zubrowka	12
Dry & herbaceous	
TRU Garden 	12
Green, herbaceous & savoury	
Belvedere	13
Exquisitely soft	

KEY

 = ORGANIC

SPIRITS

RUM & CACHAÇA

Havana Especial Rum	10
Full-bodied & aromatic	
Havana Club Anejo Blanco 3yr Rum	10
Light, fruity & slightly sweet	
Appleton VX Rum	12
Honey, caramel & brown sugar	
Sailor Jerry	12
Layered with sweet orange & spice	
Kraken Dark Spiced Rum	12
Deliciously dark & spicy	
Sagatiba Cachaca	12
Vivacious & voluptuous	

TEQUILA

Sauza Gold	10
Smooth & mellow	
Espolon Blanco	10
Fresh & lively	
Jose Cuervo 1800	14
Oaky with hints of vanilla & smoke	
Herradura Reposado	15
Full flavoured & slightly peppery	
Patron Anejo	16
Rich, complex & soft	
Agavero	16
Sweet tequila liqueur	

WHISKY

SCOTCH

Bowmore 12yr	13
Coastal notes & gentle peat	
Glenmorangie	14
Elegant, fruity & floral	
Laphroaig 10yr	16
Perennial favourite with peat & iodine	
Auchentoshan Three Wood	18
Rich, warm & chocolately	
Highland Park 18yr	25
Soft, subtly sweet & smokey	

JAPANESE


Hakushu 12yr	14
Autumnal fruit and foliage	
Yamazaki Distillers Reserve	14
Full of red fruit & subtle spice	
Nikka Coffey Grain	14
Vibrant sweet vanilla & corn notes	

AMERICAN & IRISH

Makers Mark Bourbon	10
Rich & rounded	
Jack Daniels Whiskey	10
Sweet & satisfying	
Canadian Club 18yr	10
Smooth & soft	
Jameson Whiskey	10
Full flavoured classic	

NON-ALCOHOLIC

TEA

English Breakfast	Earl Grey
Green 	Jasmine
Chamomile	Lemon Breeze
Red Star	Peppermint 4
Chai 5	
Spiced tea latte	


COFFEE & HOT CHOCOLATE

Served as you wish 4	
Decaf not available	
Hot Chocolate 5	
Served with marshmallows	

JUICE



Apple	Cranberry
Orange	Pineapple
Tomato 5



SODA


Cola 	Diet Cola
Lemonade	Cherry & Pomegranate 
Ginger Ale	Ginger Beer
Tonic Water 5



KEY  = ORGANIC


BAR SNACKS

Togarashi tofu   00
sea salt, sesame, chili soy sauce

Vegetable spring rolls   00
sweet chili dipping sauce

Salt & pepper squid  00
wasabi mayo

Pumpkin & cashew fritters   00
saffron, sweet chili sauce

Crispy fried chicken  00
sweet chili sauce