



The Brothers Grimm | Winter Drinks Menu 2011

*"Turn back, turn back, thou pretty bride, within this house thou must not abide.
For here do evil things betide..."*

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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 make up on your face, missing a shoe and your socks on your hands. Please enjoy responsibly.

Once Upon a Time... Classics

Bramble \$14

Plymouth gin, lemon, sugar and laced with blackberry liqueur.
Created by London bar legend Dick Bradsell the 'Cocktail King'.

Jalisco Sour \$14

Arette blanco tequila, pink grapefruit, lime and Agave nectar.
By Erik Lorenz of the American Bar in the Savoy Hotel, London.

Daisy de Santiago \$16

Havana Club anejo-blanco rum, lime, sugar with yellow Chartreuse.
From "The Gentlemen's Companion vol. II" by Charles H. Baker in 1939.

Falling Water \$12

42 below feijoa vodka with cucumber and topped with Chi.
Thanks to Christian McCabe, formerly of the Matterhorn, Wellington.

North Garden \$18

Chateau du Breuil VSOP calvados, Buffalo Trace bourbon, Laphroaig 10yo scotch, demerara sugar and Angostura bitters.
Courtesy of Jason Littrell from Death and Co. New York City.

The Atmosphere of a great bar will effect 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

Princess Potions

Cinderella \$16
Plymouth gin, white chocolate liqueur, lemon and a dash of absinthe.
"A dream is a wish that your heart makes."

Rapunzel \$16
Plymouth gin, lemon and homemade lemon-thyme syrup.
"Something brought you here, call it what you will... fate... destiny..."

Sleeping Beauty \$16
Arette blanco tequila, Lillet blanc, honeydew melon, lemon and lavender-honey.
"But they say if you dream a thing more than once it's sure to come true."

Rose Red \$16
Plymouth gin, Martini rosso, raspberries, burlesque bitters and lemon.
"We will not leave each other, never so long as we live."

Snow White \$16
Chardonnay with lychees, lemongrass sugar, lemon and rosewater.
"Wish into the well. If you hear an echo, your wish will soon come true!"

"I wonder if I've been changed in the night? Let me think. Was I the same when I got up this morning? I almost think I remember feeling a little different. But if I'm not the same, the next question is 'Who in the world am I?'" Ah, that's the great puzzle!"

Prince Blixers

Doctor Know All \$18
Laphroaig 10yo, Mandarin Napoleon, lemon, sugar and Peychauds bitters.
"I know you are there, so you had better show yourself!"

The Iron Heinrich \$16
Martel VS cognac, Benedictine, Grand Marnier vintage port and orange.
"I will marry you and love you as long as I live."

Bearskin \$16
Arette reposado tequila, Cynar, sherry, cigar syrup and peach bitters.
"A soldier and fear - how can those two things go together?"

The Griffin \$16
Buffalo Trace fig infusion, cinnamon, apple, lemon and Peychauds bitters.
"Wife, I smell a Christian!"

King Thrushbeard \$18
Havana Club 7yo rum, Martel VS cognac, Benedictine, chocolate stout ale, vanilla and egg.
"This house is mine and yours, where we shall live together."

"I found in one of the tombs an inscription saying 'if you touch my tomb, you will be eaten by a crocodile and a hippopotamus.' It doesn't mean the hippo will eat you, it just means the person really wanted his tomb to be protected"

Villain brews

Rumpelstiltskin \$18

Martin Millers gin, english curacao, ginger extract, lemon, chilli and rosemary infused rum and a burnt Laphroaig 10yo whisky rinse.

"Ha! glad am I that no one knew That Rumpelstiltskin I am styled!"

Maleficent \$20

Hippos cursed black vodka, Strega, Martini Rosso, cherry brandy, apple and Angostura bitters topped with an absinthe, rose and white chocolate foam.

"Oh, they're hopeless. A disgrace to the forces of evil."

Big Bad Wolf (*hot!*) \$20

Tanqueray No Ten gin, pear brandy, honey, lemon and jasmine green tea.

"Now, where was I going? Oh, yeah. Grandma's house!"

Witches Cauldron \$20

Appletons 12yo rum, absinthe, blackberry, lemon, vanilla and angostura bitters.

"The Victim of the Sleeping Death can be revived only by Love's First Kiss."

The Ugly Sisters \$20

Cold part: Arette reposado tequila, yellow Chartreuse, fresh espresso, Cointreau, Peychauds bitters, Kahlua and vanilla sugar.

Hot Part: Macchu Pisco, green Chartreuse, chocolate grappa and chilli sugar.

"Why that's us! And I'm so eligible!"

"I fear those who drink water and so remembers this morning what the rest of us said last night..."
Greek Proverb

Happily Ever After (Non-Alcoholic)

Little Red-Cap \$10

Spiced berry syrup with Chi and topped with berries.

"Nice is different to Good..."

Gretel \$10

Lychees smashed with lemongrass sugar topped with Oolong tea.

"But a white duck is swimming there; if I ask her, she will help us over."

... Once upon a dream \$10

Sparkling pink grapefruit juice with a lacing of passionfruit.

"I know you, I've walked with you..."

Hansel \$10

Spiced black cherry-Pinot Noir syrup and ginger beer.

"Be comforted, dear little sister, and sleep in peace."

Fairytale Royal-tea \$10

Peach Iced Tea, oranges, cucumber and mint.

"Nothing elaborate of course, forty bedrooms, dining hall..."

La Fee Verte: Absinthe



Taking its name from the plant commonly known as wormwood, the 'Artemisia absinthium' there is not many spirits that can compare to absinthe in mythology, history, reputation and artistic inspiration.

Commonly referred to as "la fee verte" (the green fairy in French) in historical literature, absinthe is an anise-flavoured spirit derived from a base of herbs, it must contain wormwood, and is common combined with green anise and sweet fennel, which form the 'holy trinity' of absinthe, then any other selection and number of different herbs and spices.

Mistakenly often called a liqueur, absinthe is not bottled with added sugar and is therefore classified as a spirit, and due to it's very high content of alcohol (90-148 proof) it is normally diluted down with water when consumed.

Absinthe originated in the canton of Neuchatel in Switzerland. Given to French soldiers during the 1840s as a malaria treatment, absinthe popularity started to grow. It achieved great popularity as an alcoholic drink in the late 19th and early 20th century France, particularly among Parisian artists and writers. Owing in part to its association with bohemian culture, absinthe was opposed by social conservatives and prohibitions. Charles Baudelaire, Henri de Toulouse-Lautrec Vincent van Gogh and Oscar Wilde were some known drinkers of absinthe.

Portrayed as a dangerous addictive psychoactive drug, stemmed from the chemical thujone which is present in small quantities, was blamed for its alleged harmful effects and hallucinogenic properties. By 1915 absinthe had been banned in the USA and in most European countries including France, the Netherlands, Belgium, Switzerland and the Austro-Hungarian Empire. Although Absinthe was vilified, it has not been shown that it is any more dangerous than ordinary spirits. Its psychoactive properties, apart from those of alcohol, has been highly exaggerated.

A revival of absinthe began in the 1990s, when countries in the European Union began to reauthorize its manufacture and sale. As of February 2008, nearly 200 brands of absinthe were being produced in a dozen countries, mostly France, Switzerland, Spain and the Czech Republic

Absinthe is a powerful but delicate product and like all alcoholic beverages needs to be treated with respect, drunk responsibly and within context, speak to the bartenders for more information, and about our absintnes and their preparation.

- Bottled Beer -



The *Spirits* List

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. Chur!

Crooked Cider – Martinborough 5.2%	\$14
A dry cider made from apples from Martinborough and Hawkes bay, no added sweetener or dilution	
Emersons Organic Pilsner – Otago 4.9%	\$13
Citrus and passionfruit aromas, sweet malty start and a fresh bitterness with a lengthy finish	
Epic “<i>Graveyard</i>” Imperial India Pale Ale – Auckland 6.66%	\$17
Pine, honey, strawberry, lemon zest, pink grapefruit, eucalyptus, coriander and lavender	
Moa New Zealand Pale Ale – Marlborough 5.5%	\$14
Massive grapefruit hit, complemented by orange blossom, strawberry, meringue and rose.	
Mussel Inn ‘Captain Cooker’ Manuka – Invercargil 4.5%	\$9
Rich Maltiness, manuka, eucalyptus, ginger, rose oil, sweet with a herbal finish.	
Renaissance ‘<i>Stimccotter</i>’ Whisky Ale – Marlborough 7%	\$14
Chocolate, caramel, toffee, liquorice, sundried fruit and a roasted smokiness	
Renaissance ‘<i>Demented</i>’ Porter Ale – Marlborough 6%	\$14
Dark chocolate, smoke, roasted coffee, grass, dark fruit. Full bodied with a firm bitterness	
Tuatara Bohemian Pilsner – Wellington 5%	\$9
Citrusy hoppiness, lime, passionfruit, orange blossom. Medium bodied, bittersweet bite	
Waiheke Brewery ‘Wharf Road’ Wheat – Waiheke Island 4.5%	\$10
Wheat, clove, banana, orange, lemon, grass, coriander seed and bubblegum	
8-Wired ‘Tall Poppy’ India Red Ale – Marlborough 7%	\$15
Heavy malt, caramel, orange, pine, sandalwood, blackberry and mango	

Light beer also available, Perhaps a whisky to go with your beer? Ask the bartender for advice

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, all our vodkas are cereal, all our tequila 100% agave, our rums get their colour and flavour from the wood they are aged in and everything is at least 80 proof.

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

Wyborowa Vodka – Poland	9
Plymouth Gin – Plymouth, England	9
Havana Club Anejo-Blanco Rum – Havana, Cuba	9
Havana Club Anejo-Especial Rum – Havana, Cuba	9
Arette Reposado Tequila – Jalisco, Mexico	9
Buffalo Trace Bourbon – Kentucky, USA	9
Chivas Regal 12 Scotch – Scotland	9
Martel VS Cognac - France	9

Vodka

Belvedere 1-X Botanical – Poland	14
Ciroc – Cognac, France	14
Ketel One Citroen – Netherlands	12
Smirnoff No. 55 Black – Scotland	10
Square One Botanical – California, USA	14
Zubrowka Bison Grass – Poland	10
42 below – New Zealand	10
Pure, Feijoa, Kiwifruit, Manuka Honey & Passionfruit	

Gin

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

Agave Spirits

Arette Blanco – Jalisco, Mexico	9
Cabo Wabo Blanco – Jalisco, Mexico	14
Don Julio Reposado – Jalisco, Mexico	22
Herradura Silver – Jalisco, Mexico	12
Monte Alban Mescal Reposado – Oaxaca, Mexico	10
Olmecca Tezon Anejo – Jalisco, Mexico	20
Jose Cuervo Centenario Reposado – Jalisco, Mexico	18
Patron Reposado – Jalisco, Mexico	16
Sauza Tres Generaciones Anejo – Jalisco, Mexico	14

Brandy

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

All single malts and brandies are 50ml serves.

Single Malt Scotch



Aberlour A'bundh – Speyside	24
Arbeg 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 'The Lasanta' – Highlands	22
Highland Park 18 – Isle of Orkney	38
Jura 'Superstition' 12 – Isle of Jura	18
Laphroaig 10 – Islay	20
Springbank 15 – Campbeltown	30
Talisker 10 – Isle of Skye	24

Whisk(e)y

Canadian Club Classic 12 – Canada	12
Compass Box Hedonism – Scotland	18
Eagle Rare Single Barrel 10 – Kentucky, USA	14
Jack Daniels No. 7 – Tennessee, USA	10
Jameson – Ireland	10
Johnny Walker 'Black' 12 – Scotland	10
Makers Mark – Kentucky, USA	10
Penderyn – Wales	18
Sazerac Rye 6 – Kentucky, USA	20
Sheep's Dip 8 – Scotland	14
Wild Turkey '101' Rye – Kentucky, USA	12
Woodford Reserve – Kentucky, USA	12
Yamazaki 12 – Japan	14

Cane Spirits

Appleton Estate 'Extra' 12 – Jamaica	12
Bacardi 8 – Bahamas	12
Flor de Cana 'Centenario' 18 – Nicaragua	22
Havana Club 'Anos' 7 – Cuba	10
Hippos Spiced – New Zealand	10
J. Bally 'Ambre' Agricole – Martinique	12
Matusalem 'Gran Reserve' 15 – Dominican Republic	14
Matusalem 'Gran Reserve' 23 – Dominican Republic	20
Mount Gay XO – Barbados	10
Pirassununga '51' Cachaca – Brazil	10
Sailor Jerry Spiced – Scotland	12
Smoke 'n Oakum's Gunpowder Rum – New Zealand	16
Stolen White – New Zealand	10
Ten Cane – Trinidad & Tobago	10
Ypioca 'Rio' Cachaca – Brazil	14

Aperitifs

Aperol – Italy	10
Campari – Italy	10
Cointreau – France	10
Cynar – Italy	10
Dubonnet – France	10
Grand Marnier – France	10
Lillet blanc – France	10
Martini Rosso – Italy	10
Noilly Prat – France	10
Pernod – France	10
Pimm's No. 1 Cup – England	10
Rinquinquin – France	10
St. Germain – France	10

Digestives

Averna – Italy	10
Baileys – Ireland	10
Benedictine – France	10
Chateau Monet – France	10
Chartreuse – France	10
Cherry Heering – Holland	10
Disaronno Amaretto – France	10
Drambuie – Scotland	10
Domaine de Canton – France	10
Frangelico – Italy	10
Kahlua – Mexico	10
Limoncello – New Zealand	10
Mandarin Napoleon – Belgium	10

Port & Sherry

Grahams Fine – Portugal	10
Grahams Late Bottled Vintage – Portugal	15
Grahams 10yo – Portugal	20
Grahams 20yo – Portugal	35
Lustau Manzanilla – Spain	10
Lustau East India – Spain	10



APPLETON ESTATE 21 YEAR OLD JAMAICA RUM

Appleton Estate 21 Year Old Jamaica Rum is a luxury rum in the Appleton Estate Jamaica Rum family.

It is a "Minimum Age Rum" which means it consists of several rums of varying styles that have all been aged for a minimum of 21 years in oak barrels.

Appleton Estate 21 Year Old Jamaica Rum is a full-bodied rum with powerful, yet delicate citrus, spice, nutty and woody notes that are derived from the sugar cane as well as developed naturally during the fermentation, distillation and aging processes:

- *Mellow orange peel*
- *Deep vanilla*
- *Rich nutmeg*
- *Vibrant almond*
- *Warm coffee and cocoa*

“Superb. Highly Recommended

- Wine Enthusiast Magazine

Recent Awards

2011 World Spirits Competition | Double Gold Best in Class
 2011 World Spirits Competition | Distillery of the Year
 2010 Golden Rum Awards | Best Super Premium Rum Finalist

Bar Bites

Available 11am – 10pm

L'assiette de charcuterie *	\$30
Delicatessen platter - a selection of continental meats, and pickles	
L'assiette de fromages français (V) *	\$25
A selection of French cheeses with bread	
La soupe du jour (V) *	\$15
Today's fresh soup with fresh homemade bread roll and butter	
Le Croque Méditerranéen (V) *	\$18
Toasted sandwich filled with sundried tomato, pesto, brie and basil with homemade fries	
Croque Monsieur *	\$17
Toasted sandwich with cheese and ham with homemade fries	
Sashimi de saumon "à ma façon"	\$26
Salmon sashimi « my way » The signature dish of the Chef	
Le Museum Burger gourmet	\$30
Fillet steak, onion, bacon, mushroom, tomato, egg, beetroot and brie cheese served with homemade fries	
Le Burger gourmet "à la Française"	\$30
Duck breast, foie gras, cos lettuce, tomato and egg, served with homemade fries	
Le Burger du jardin (V)	\$25
Beetroot, lettuce, coleslaw, tomato, carrots and egg, served with homemade fries	
Langouste grillée	\$85
Whole crayfish served with aioli, side salad and fries	
Les pommes frites maison (V) *	\$10
Classic style homemade fries with aioli and tomato sauce	
La salade du jardin (V)	\$10
Garden salad with cherry tomato, crispy shallots, pinenuts, croutons and creamy dressing	

* Indicates dishes available all evening.

Ask About our special Appleton Estate cocktails!

Dessert Selection

Available 4pm – 10pm

<p>Crème brûlée aux cinq épices Five spices crème brulee with garnish Matches with The Iron Heinrich</p>	\$18
<p>Fondant au chocolat Coffee and chocolate fondant, chocolate crumble and coconut ice-cream. Matches with King Thrushbeard</p>	\$18
<p>Delices au miel Honey biscuits, praline peanut mousse, pumpkin sorbet and peanut crumble Matches with Dr Know All</p>	\$18
<p>Pannacotta aux fruit rouges Berry tea pannacotta, almond meringue, blackcurrant and sesame nougatine Matches with the Witches Cauldron</p>	\$18
<p>Nougat glace au miel de lavende Lavender honey iced nougat served with nut biscuits and raspberry coulis Matches with Sleeping Beauty</p>	\$18
<p>Croustillant au citron Lemon "croustillant", pan-fried bananas, chocolate chips and sea salt caramel ced-cream tube with raspberry espuma Matches with Cinderella</p>	\$18
<p>Assiette de petits fours Selection of miniardises and sweet delicacies to match your coffee or tea</p>	\$11



www.facebook.com/pages/The-Hippopotamus/
Please ask at the bar for a take home copy of this menu.

Be Safe this winter.