

## BUBBLES



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<b>Pol Clement Brut NV</b> Loire, France	10	47
<b>Maude Methode Traditionnelle NV</b> Central Otago, New Zealand	13	62
<b>Bouby Legouge</b> Champagne, France	15	72
<b>Laurent Perrier La Cuvee</b> Champagne, France		120
<b>Veuve Cliquot Brut Nv</b> Champagne, France		130
<b>Billecart Salmon Rose NV 375mls</b> Champagne, France		90

## SANGRIA

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<b>A communal carafe to be shared between compadres. Red or White</b>		30
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## SHERRY / PORT

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<b>La Gitana Hidalgo Manzanilla (500ml)</b> Jerez, Spain	9	58
<b>Lustau Moscatel Emilin (375ml)</b> Jerez, Spain	10	47
<b>Lustau East India Solera (500ml)</b> Jerez, Spain	10	65
<b>Valdespino Pedro Ximenez Jerez (375ml)</b> Jerez, Spain		80
<b>Quinta De La Rosa Port</b> Douro, Portugal	9	
<b>Churchill's 10 Year Tawny Port</b> Douro, Portugal	12	

# VINO BLANCO



<b>Julicher Estate Sauvignon Blanc</b> Martinborough 15	9.5	45
<b>Dog Point Sauvignon Blanc</b> Marlborough 17   O	12	57
<b>Alphonse Mellot La Moussière Sancerre</b> Loire, France 15   B,O	70	15
<b>Garage Project Crushed Fields of Brett</b> Wellington 17   N, O		55
<b>Bodegas Fontana Oveja Naranja (orange)</b> Ucles, Spain 17   N, O	10	48
<b>Amisfield Dry Riesling</b> Central Otago 17   V	10	47
<b>Fromm Spatlese Riesling</b> Marlborough 16   O	11.5	55
<b>Clearview Estate Coastal Chardonnay</b> Hawke's Bay 17	10	47
<b>Bogle Chardonnay</b> Clarksburg, California 16	12	57
<b>Nautilus Chardonnay</b> Marlborough 16   V	13.5	65
<b>Caves de Lugny 'Les Charmes' Chardonnay</b> Burgundy, France 16   O	14	67
<b>Louis Michel 1er Cru Sechets</b> Chablis, France 15   O	115	28
<b>Latitude 41 Hill Block Pinot Gris</b> Nelson 16	10	47
<b>JK.14 Pinot Grigio</b> Piave, Italy 16	11	52
<b>Huia Gewürztraminer</b> Marlborough 16   O		52
<b>Yalumba Roussanne</b> Eden Valley, Australia 14   V	10	47
<b>Domaine de Petit Coteau Vouvray</b> Loire, France 15   O		52

| Biodynamic, Organic, Natural, Vegan



CORAVIN SELECTIVELY AVAILABLE

# VINO TINTO



<b>Pablo Claro Tempranillo</b> La Mancha, Spain 17   O	9.5	45
<b>Beronia Tempranillo/Garnacha</b> Rioja, Spain 15	11.5	55
<b>Quinta Do Crasto Flor de Crasto</b> Douro, Portugal 15	9.5	45
<b>Akarua Pinot Rouge</b> Central Otago 18	12	57
<b>Luna Estate Pinot Noir</b> Martinborough 16   V	13	62
<b>Dog Point Pinot Noir</b> Marlborough 12   V	14	67
<b>Burn Cottage Moonlight Race Pinot Noir</b> Central Otago 15   B, O	15	72
<b>Amisfield Breakneck Pinot Noir</b> Central Otago 16	130	35
<b>Clos de L'Oratoire Des Papes Rouge</b> Châteauneuf-du-Pape, France 14	120	30
<b>Cupcake Vineyard Red Velvet Z,M,PS</b> California, USA 14	11	52
<b>Francis Ford Coppola Directors Cut Zinfandel</b> Sonoma County, USA 14	95	25
<b>Domaine de la Charbonniere G,S,M</b> Côtes du Rhône, France 17   B	11	52
<b>Paxton NOW Shiraz</b> McLaren Vale, Australia 17   N, O	10	47
<b>Theory and Practice Syrah</b> Hawkes Bay 16	11	52
<b>Te Mata Estate Coleraine</b> Hawkes Bay 13	225	50
<b>Paritua Red Merlot/Cabernets</b> Hawkes Bay 13	13	62
<b>Santa Ana Reserve Melbec</b> Mendoza, Argentina 16	10	47
<b>Domaine Houchart Rose</b> Cotes de Provence, France 17	10	47
<b>Black Barn Rose</b> Hawkes Bay 18	10	47



# LADIES & GENTLEMEN\*

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## **Swan Song** 16

A Collins style drink with fresh and seasonal ingredients to quench your thirst. *Shiraz Gin, House Creme de Mure, Lemon, Sugar, Walnut Bitters, Mint and Soda*

## **Verdita Von Teese** 18

Smoky and herbal, fresh coriander with a hot and spicy kick. In partnership with Havana Brothers Bakehouse. *Mezcal, Reposado Tequila, Chartreuse, Popeye HBBH Cold Press Juice, Spicy Verdita, Lime*

## **Kawakawa Sour Sour** 16

A herbaceous sour cocktail in collaboration with Garage Project Brewery. *Kawakawa infused Gin, Salted Peach Sour Beer, Lemon, Pink Pepper, Egg Whites*

## **The Go Sloe** 16

Fruity, aromatic and fresh. This is a sweet and sour tippie to awaken your senses. *Sloe Gin, Cognac, Pimms, Lemon, Hibiscus Syrup, Bitters*

## **Tang** 17

Tart yet refreshing, this short boozy number is tangy to the core. *Bourbon, Apricot infused Dry Sherry, Yellow Chartreuse, Lemon, Grapefruit Cordial*

## **De Lujo** 26

Havana's deluxe interpretation of the Manhattan. A manuka-smoked blend of amazing products creates this unforgettable cocktail. *Ron Zacapa 23yr, Diplomatico, Cruzan Blackstrap, House Vermouth, Chocolate Bitters, Manuka Smoke*

## **I'm on a Horse** 18

Our take on a tiki rum punch without the mug; all the spice and character you need. *Dark Rum, Allspice dram, Pineapple, Lime, Sugar, Angostura Bitters*

## **Bittersweet Symphony** 19

A complex Cuban coffee sipper, served up with rich cherry notes. *Cuban Coffee infused Rye Whiskey, Heerings Cherry, Yellow Chartreuse, Fernet*

## **Cigar and a Waffle** 18

A boozy yet sweet concoction made with actual waffles, perfect for dessert...or Cuban breakfast. *Cuban Cigar infused Rum, Averna, Chocolate Waffle Cream, Maple, Brown Sugar*

*\*A list of exclusive Havana Bar cocktails  
Ask your bartender for a custom made delight!*



# TWISTED CLASSICS

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## **Magic 75**

“A cocktail should be simple, should be social and above all, should be fun”. *Gin, Citric, Sugar, Champagne...Magic*



## **Cashin' Pumpkins**

Light yet slightly creamy, this Lassi twist is the perfect adult shake. *Pumpkin infused Rum blend, Citric orange, Cashew Orgeat, Havana Yoghurt, Milk, Egg White*



## **Ascent to Brooklyn**

A nutty and boozy elixir. When Brooklyn, Wellington takes on the big apple. *Toasted Macadamia infused Bourbon, Ramazzotti, Vermouth, Dry Sherry, Macadamia Orgeat*



## **Coffee Negroni**

We kept this Negroni close to our roots. We'll let the Vermouth do the talking. *Cuban Coffee infused Wairarapa Pinot Noir Vermouth, Campari, Gin*



## **Import/Export**

Cosy and warming, reminiscent of nights by the fire. Served at room temperature. *Burnt Butter infused Rum, Californian Chardonnay Syrup, Homemade Oak Bitters*



## **Hopped and Stormy #2**

A hopped and wintery take on the classic using a Whistling Sisters brew. *Dark Rum, House Spiced Rum, Red Pilsner, Orange, Ginger Syrup, Bitters, Soda*



## **Flight of the Oaxacans**

In our take on an Aviation, Lavender and Tequila are a match made in heaven. We'll fly you there first class. *Lavender infused Tequila, Mezcal, Maraschino, Violette, Lemon, Lemon Sherbet*



## **Good Vibrations**

This Blood and Sand remix will give you excitations. Short, smoky and herbal. *Rye Whiskey, Peated Scotch, Sweet Vermouth, Lemon, Beetroot Shrub, Rosemary*



*Ask your bartender for a custom made delight!*



# NEW ZEALAND CRAFT BEER

## Tap Selection

<b>Garage Project Fuzzbox Pale Ale</b> 5.8%	Wellington	11.5
<b>Juice Head Detonator PaleAle</b> 5%	Wellington	11
<b>Duncan's Havana Bar Ichiban Lager</b> 4.7%	Paraparaumu	10

## Bottles

<b>Bartender's Special – ask us!</b>		11–18
<b>Boniface Outlaw IPL</b> 5.2% 330ml	Upper Hutt	10
<b>Boniface Hoptron APA</b> 5.5% 330ml	Upper Hutt	10
<b>ParrotDog BitterBitch IPA</b> 5.8% 330ml	Wellington	11
<b>ParrotDog DeadCanary Pale Ale</b> 5.3% 330ml	Wellington	11
<b>ParrotDog Pandemonium Pilsner</b> 4.8% 330ml	Wellington	11
<b>Garage Project</b>		
<b>Hops on Pointe Champagne Pilsner</b> 6.7% 330ml	Wellington	11
<b>Garage Project</b>		
<b>White Mischief Peach Sour</b> 2.9% 330ml	Wellington	10.5
<b>Double Vision Brewing</b>		
<b>Smooth Operator Cream Ale</b> 4.7% 330ml	Wellington	11
<b>Double Vision Brewing</b>		
<b>Red Rascal Red IPA</b> 6.3% 330ml	Wellington	12
<b>Yeastie Boys Pot Kettle Black</b>		
<b>Pacific Porter</b> 6% 330ml	Wellington	11
<b>Yeastie Boys Bigmouth Session IPA</b> 4.4% 330ml	Wellington	10
<b>Yeastie Boys White Noise White Beer</b> 4.4% 330ml	Wellington	10
<b>Sawmill XPA</b> 4.9% 330ml	Auckland	10.5
<b>Panhead XPA</b> 4.6% 330ml	Upper Hutt	10
<b>Panhead Supercharger</b> 5.7% 330ml	Upper Hutt	10
<b>Tuatara Weiz Guy Hefeweizen</b> 5% 330ml	Paraparaumu	10
<b>Duncan's Juniper IPA</b> 7% 500ml	Paraparaumu	18
<b>Liberty Yakima Monster APA</b> 7% 500ml	Auckland	18
<b>Liberty Darkest Days Oatmeal Stout</b> 6% 500ml	Auckland	16.5
<b>North End Brewing</b>		
<b>Become the Ocean Gose</b> 5% 440ml	Waikanae	14
<b>North End Brewing and</b>		
<b>Havana Bar Stout Varadero</b> 6.2% 440ml	Waikanae	14
<b>Urbanaut Williamsburg IPA</b> 7.2% 330ml	Auckland	12
<b>Emerson's Bookbinder</b> 3.7% 500ml	Dunedin	14
<b>Emerson's Pilsner</b> 4.9% 500ml	Dunedin	15
<b>Garage Project Fugazi Hoppy</b>		
<b>Session Ale</b> 2.2% 330ml	Wellington	9

# INTERNATIONAL BEER

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<b>Heineken</b> 5% 330ml	Holland	9
<b>Corona</b> 5% 330ml	Mexico	9
<b>Asahi</b> 5% 330ml	Japan	9
<b>Coopers Sparkling Ale</b> 5.8% 750ml	Australia	15
<b>Bacchus Frambozenbier</b>		
<b>Raspberry Beer</b> 5% 375ml	Belgium	16
<b>La Chouffe Blonde Belgian Ale</b> 8% 330ml	Belgium	14
<b>Duvel Strong Belgian Ale</b> 8.5% 750ml	Belgium	32

# CIDER

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<b>Moa Weka Apple Cider</b> 4% 330ml	Marlborough	9
<b>Peckham's Traditional English</b> 5.8% 500ml	Nelson	15
<b>Steel Press Bee Cider</b> 5% 330ml	Wellington	11

## DESSERT WINE

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<b>Fromm Spätlese Riesling</b>	<b>11.5</b>	<b>55</b>
	150ml	750ml
<b>Clearview Estate Sea Red</b>	<b>9.5</b>	<b>60</b>
	70ml	500ml
<b>Nevis Bluff Vendanges Tardives PG 2014</b>	<b>9.5</b>	<b>60</b>
	70ml	500ml

## BRANDY & EAU DE VIE

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<b>Chatelle Napoleon</b>	8.5
<b>Christian Druin Calvados</b>	9
<b>Armagnac VSOP</b>	10
<b>Courvoisier VS</b>	11
<b>Hennessy VS</b>	11

## DIGESTIFS

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<b>Amaro Montenegro</b>	9
<b>Averna</b>	9
<b>Fernet Branca</b>	9
<b>Cynar</b>	9
<b>Luxardo Limoncello</b>	9
<b>Grappa</b>	9
<b>Pisco</b>	10



# RUM

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<b>Havana Bar Spiced rum</b>	Cuba	11.5
<b>Havana Bar Vanilla rum</b>	Cuba	11
<b>Varadero 3 años Blanco</b>	Cuba	8.5
<b>Havana Club Anejo 7 años</b>	Cuba	11
<b>Havana Club Maestro Selection</b>	Cuba	17
<b>Flor de Caña 7yr</b>	Nicaragua	9.5
<b>Gunpowder Rum</b>	New Zealand	15
<b>Helmsman Spiced Rum</b>	New Zealand	11
<b>El Dorado 8 yr</b>	Guyana	11
<b>El Dorado 15 yr</b>	Guyana	16
<b>Matusalem Gran Reserva</b>	Dominican Republic	12
<b>Matusalem Añejo</b>	Dominican Republic	9
<b>Ron Zacapa 23 años</b>	Guatemala	18
<b>Ron Zacapa XO</b>	Guatemala	30
<b>Plantation Pineapple</b>	Caribbean	14
<b>Plantation Original dark</b>	Caribbean	10
<b>Plantation 3 Star</b>	Caribbean	9.50
<b>Plantation O.F.T.D.</b>	Caribbean	14
<b>Mount Gay Xo</b>	Barbados	12
<b>Bally Rhum Vieux Agricole 7yr</b>	Martinique	13
<b>Diplomatico Reserva</b>	Venezuela	13
<b>Diplomatico Single Vintage 2002</b>	Venezuela	21
<b>Cruzan Blackstrap</b>	U.S. Virgin Islands	11

# SCOTCH & IRISH WHISKY

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<b>Teeling Single Grain</b>	Dublin	13
<b>Laphroaig 10 y.o</b>	Islay	12
<b>Ardbeg 10 y.o</b>	Islay	13
<b>Lagavulin 16 y.o</b>	Islay	17.5
<b>Talisker 10 y.o</b>	Skye	13.5
<b>Benriach 10y.o.</b>	Speyside	13
<b>Aberlour A'Bunadh</b>	Speyside	20
<b>Glendronach 12 y.o.</b>	Highland	14
<b>Dalmore 15 y.o.</b>	Highland	15
<b>Oban 14 y.o</b>	Highland	18.5
<b>Glenmorangie 10 y.o</b>	Ross-Shire	10
<b>Nikka Barrel Blend</b>	Japan	17

# HAVANA BROTHERS COLD PRESS

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Presenting the freshest produce in its most real and unadulterated state. Packed to the brim with fruit, vegetables and nothing else; our cold pressed juice is pure bottled goodness.

<b>Popeye</b>	8
Apple, pineapple, spinach, mint	
<b>Wake Up</b>	8
Apple, orange, lemon, ginger	
<b>Number 1</b>	8
Apple, pear, kiwi, kale, lemon, wheatgrass	
<b>Superman</b>	8
Carrot, orange, ginger, turmeric	
<b>Up Beet</b>	8
Beetroot, carrot, apple, kale, collard, lemon, ginger	

## MOCKTAILS

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<b>Havana Oasis</b>	9
<i>Pineapple Juice, Passionfruit Pulp, Mint, Lime, Soda.</i>	
<b>Beetroot Fizz</b>	9
<i>Beetroot Shrub, Rosemary, Lemon, Soda</i>	
<b>Verdita Spritz</b>	9
<i>Verdita, Pineapple Juice, Lime, Coriander, Chili, Soda</i>	

## JUICE & SODA

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<b>Soft Drinks</b>	4
Coke, Lemonade, Soda, Ginger Ale, Tonic Water, Ginger Beer	
<b>Juice</b>	4.5
Apple, Orange, Pink Grapefruit, Mango, Cranberry, Tomato	
<b>Red Bull</b>	5

# HOT DRINKS

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## Coffee

**Espresso, Long Black, Macchiato, Americano** 3.5

**Flat White, Latte, Cappuccino** 4.5

**Mochaccino** 5

**Tea** 3.5

English Breakfast, Earl Grey, Lemon,  
Peppermint, Chamomile, Green

**Hot Chocolate** 4.5

# CIGARS\*

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**Cohiba Robusto** 70

The distinctive bouquet is generous and aromatic, rich in honeyed spices with laces of leathery notes. It is rich and full from the start, the flavour blends spices and woody taste with great finesse. The ambered fruity, honeyed notes increase through the experience with a seductive winning alchemy.

**Match with Ron Zacapa XO.**

**Montecristo Purito** 16

Perfect for newcomers, great anytime and fine for the pre dinner drink. Good concentration of flavour without ruining the tastebuds.

**Match with Diplomatico Single Vintage 2002 Rum.**

**Partagas Chico** 16

Generous with woody slightly sugared aromas on the palate. Best partnered with an aged rum.

**Match with ¡Salud a Todos! Cocktail.**

*\*Subject to availability.*