
EST. 2016

ALIBI BREWING CO.

OPEN DAILY

WAIHEKE'S LOCAL BREWHOUSE, EATERY & ALL WEATHER BEER GARDEN

FROM THE TAPS

ALIBI BREWING CO. BEERS

SCULLERS RESERVE LOW-CARB LAGER (5.2%)
BOHEMIAN PILSNER (5.2%)
NZ PILS (5.6%)
JJ'S RASPBERRY BERLINER WEIS (SOUR) (3.5%)
AMADEUS VIENNA LAGER (5.2%)
LAGER NOIR (4.8%)
RURU HAZY PALE ALE (5.3%)
CASCADIAN RHYTHM MODERN PALE ALE (5.2%)
GUV'NA - EXTRA SPECIAL BITTER (5.6%)
LUCID LANE CALIFORNIA IPA (6.6%)
PHANTOM LIGHT HAZY IPA (7.0%)
ASTRONAUTICUS WCIPA (7.7%)

GLASS

(370ml)

\$12

\$12

\$12

\$12

\$12

\$12

\$12

\$12

\$14

\$14

\$14

\$14

PINT

(570ml)

\$14

\$14

\$14

\$14

\$14

\$14

\$14

\$16

\$16

\$16

\$16

BREWERS LOUNGE SEASONAL TASTING PADDLE

Ask your server for todays seasonal 4 tasters (90ml)

\$15

GUEST NON ALCOHOLIC BEER (<0.5%) or LOW ALCOHOLIC BEER (2.5%)

\$10 each (330ml)

FROM THE VINES

TANTALUS ESTATE WINES

REGIONAL MÉTHODE TRADITIONNELLE, HAWKES BAY, NV
REGIONAL SAUVIGNON BLANC, MARLBOROUGH, 2024
ESTATE CHARDONNAY, R&D, WAIHEKE ISLAND, 2022
REGIONAL RESERVE CHARDONNAY, THE EGG, HAWKES BAY, 2022
RESERVE CHARDONNAY, CACHETTE, WAIHEKE ISLAND, 2021

GLASS

\$18

\$18

\$19

\$24

\$29

BOTTLE

\$90

\$85

\$90

\$115

\$135

ESTATE FIELD BLEND, ROSE, WAIHEKE ISLAND, 2023

\$18

\$85

ESTATE SYRAH/VIOGNIER, WAIHEKE ISLAND, 2017

\$22

\$105

RESERVE SYRAH/VIOGNIER, WAIHEKE ISLAND, 2018

\$24

\$120

ESTATE MERLOT/CABERNETS, WAIHEKE ISLAND, 2016

\$22

\$105

RESERVE MERLOT/MALBEC/CABERNETS, WAIHEKE ISLAND, 2018

\$24

\$120

RESERVE MERLOT/MALBEC/CABERNETS, WAIHEKE ISLAND, 2015

\$33

\$150

RESERVE CABERNETS/MERLOT/MALBEC, WAIHEKE ISLAND, 2018

\$26

\$125

RESERVE CABERNETS/MERLOT/MALBEC, WAIHEKE ISLAND, 2015

\$34

\$170

GUEST NON ALCOHOLIC SPARKLING WINE

\$15

\$75

ALIBI SOCIALS

INS @alibibrewingco - FB @alibibrewingco

EST. 2016

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ALIBI BREWING CO.

OPEN DAILY

ALIBI SPECIALS
Ask our staff
for today's range

WAIHEKE'S LOCAL BREWHOUSE, EATERY & ALL WEATHER BEER GARDEN

TO SHARE

(or not to share)

SOURDOUGH FOCACCIA \$10

Estate Olive Oil
(nad, nan)

MARINATED OLIVES \$14

Juniper, Orange, Thyme
(nag, nan, v, vg)

ROASTED MACADAMIA NUTS \$15.5

Fermented Honey, Lavender Salt
(v, nag)

CHEESE STUFFED PICKLED JALAPENOS \$17

Alibi Pilsner & Hops Gel
(nan, v)

HEIRLOOM TOMATOES \$22

Basil Variations, Grana Padano,
Balsamic Cream
(nag, nan)

ORGANIC ASPARAGUS \$22

Brown Butter, Buffalo Curd,
Almond
(nag)

FISH BEIGNET \$19

Honey Chillli Sauce,
Pickled Fennel & Hops Gel
(nan)

HOUSE SMOKED & MARINATED GREEN LIPPED MUSSELS \$20

Fennel Ranch Sauce, Citrus, Crostini
(nan)

KINGFISH CRUDO \$27

Avocado, Coconut, Pomegranate,
Nam Jim Sauce
(nan)

TRUFFLE SHOESTRING FRIES \$17

Truffle Crème Fraîche,
Parmesan
(v)

NZ FRESHLY SHUCKED OYSTERS

\$8/\$46 - each/half doz
Chardonnay Mignonette
(nad, nag, nan)

CHARCUTERIE BOARD \$38

Rosette, Coppa, Jambon D'Auvergne,
Bread, Butter, Pickles
(v)

THE OG'S

WAGYU BEEF

CROQUETTES (3) \$18

Roasted Garlic Aioli,
Écluse Red Wine Reduction
Make it (4) for \$24

GREENSTONE CREEK BEEF BURGER \$21

Smoked Cheese, Cucumber Pickles,
Caramelized Onions, Secret Sauce (nan)
Pescatarian Option: Alibi Fish Burger \$21
Fennel Pickle, Tartar Sauce
Add a side of Fries \$30

BUFFALO

CHICKEN WINGS \$26

Blue Cheese Dip,
Celery
(nan)

FEELING HUNGRY?

GREENSTONE CREEK BEEF PICANHA (200g) \$40

Roasted Vegetables, Fries,
Chimichurri
(nag, nan)

HOUSE-MADE CHICKPEA FALAFEL WRAP \$29

Broccoli Cream, Chickpea Falafel,
Paneer, Pomegranate, Fresh Herbs
Fries (nan, v, vg)

BEER BATTERED FISH & CHIPS \$31

Fish of the day, served with
Tartar Sauce, Coleslaw, Fries
(nad, nan)

SOMETHING TO FINISH

CRÈME BRÛLÉE \$15

(nag, nan, v)

PROFITEROLES (3) \$19

(v)

PAVLOVA \$19

(nag, nan)

CHEESE SINGLE/\$19 TRIO/\$48

(v)

DIETARIES: nad - no added dairy, nag - no added gluten, nan - no added nuts, v-vegetarian, vg-vegan,