

EST.  2016
ROGUES
OF ROTHERHAM

TAPPED BEERS

Pint

Heineken <i>The Netherlands</i>	13
Tiger <i>Singapore</i>	15
Tuatara IPA / Pilsner <i>NZ</i>	14
Estrella <i>Barcelona, Spain</i>	13
Behemoth Featured Tap <i>NZ</i>	15
Three Boys Alpha Juice Hazy IPA <i>Christchurch, NZ</i>	15

BOTTLED BEER

Heineken 0% <i>The Netherlands</i>	10
Heineken Light <i>The Netherlands</i>	10
Monteith's Lager <i>NZ</i>	10
SOL <i>Mexico</i>	11
Tiger Crystal Ultra Low Carb <i>Singapore</i>	11

BOUTIQUE BEERS (Rotating Style)

Three Boys <i>330ml</i>	13
Garage Project <i>330ml</i>	13
Three Boys Apple Cider <i>330ml</i>	13

SPARKLING WINE

	150ml	Bottle
Nua Prosecco <i>Italy</i>	13	60
Akarua Methode Traditionelle Brut <i>Central Otago</i>	15	70
Canti Prosecco – 200ml bottle <i>Italy</i>		15

CHAMPAGNE

Moët et Chandon <i>Reims, France</i>	110
Veuve Clicquot <i>Reims, France</i>	130
Piper Heidsieck <i>Reims, France</i>	120

SAUVIGNON BLANC

	150ml	250ml	Bottle
Torlesse <i>North Canterbury</i>	13	19	55
Jules Taylor <i>Marlborough</i>	15	23	65
Astrolabe <i>Marlborough</i>	16	24	70

ROSÉ

	150ml	250ml	Bottle
Driven Snow “Seduction” <i>Central Otago</i>	15	23	65
Torlesse <i>North Canterbury</i>	13	19	55
Caythorpe <i>Marlborough wine</i>	14	22	60

RIESLING

Claymore “Superstition” Reserve <i>Clare Valley, South Australia (dry style)</i>	16	24	70
Pegasus Bay <i>North Canterbury (medium style)</i>	16	24	70

PINOT GRIS

Moutere Hills <i>Nelson</i>	13	19	55
Jules Taylor <i>Marlborough</i>	15	23	65

CHARDONNAY

Omih Road <i>North Canterbury</i>	14	22	60
Elephant Hill <i>Hawkes Bay</i>	16	24	70
Bogle Vineyards <i>California, USA</i>	17	26	75

PINOT NOIR

	150ml	250ml	Bottle
Driven Snow <i>Bendigo, Central Otago</i>	17	26	75
Black Cottage <i>Central Otago</i>	16	25	70
Gumbo & Good – Organic <i>North Canterbury</i>	18	28	80
Mondillo <i>Central Otago</i>			95
Rockburn <i>Central Otago</i>			95

SYRAH / SHIRAZ

Hawkes Ridge Syrah <i>Hawkes Bay</i>	13	19	55
Claymore “Dark Side of the Moon” Shiraz <i>Clare Valley, South Australia</i>	16	26	75

MERLOT / CABERNET BLENDS

Norfolk Rise Estate Merlot <i>Mt Benson, South Australia</i>	13	19	55
Main Divide Merlot Cabernet Sauvignon <i>North Canterbury</i>	14	21	60
Claymore “London Calling” Cab Malbec <i>Clare Valley, South Australia</i>	15	23	65

GIN. All Drinks prices include mixers

Hayman's London Dry	13
Hayman's Sloe	13
Roku	13
The Botanist	16
Scapegrace Silver	16
Scapegrace Black	16
Hendricks	15
Little Biddy Classic	15
Ecology Co Alcohol Free London Dry	14

VODKA

Finlandia	13
Grey Goose	16

RUM

Mount Gay	13
Appleton Estate	14
Flor De Cana (12 year)	15

BOURBON / WHISKY

Early Times Old Reserve Bourbon	13
Wild Turkey Bourbon	13
Canadian Club Whisky	13
Jameson Irish Whiskey	14
Jack Daniels	14
Maker's Mark Bourbon	15
Glenmorangie Single Malt Whisky	17
Laphroaig Single Malt Whisky	17
Jura Single Malt Whisky (10 Year)	17
The Dalmore (12 Year)	18

BRANDY

St Remy VSOP	12
Remy Martin VSOP Fine Champagne Cognac	16

PORT (90 ml)

Taylors Tawny	13
Taylors Ruby	13

COCKTAILS

Rose Sangria	19
<i>Berries, Strawberry Liqueur, Brandy, Rose wine and our secret recipe</i>	
Espresso Martini	19
<i>Vodka, Coffee Liqueur, Crème de Cacao, Mojo Coffee</i>	
Long Island Iced Tea	20
<i>Vodka, Triple Sec, Gin, White Rum, Tequila, Lemon Juice and Coke</i>	
Mojito	19
<i>White Rum, Lime Juice, Simple Syrup, Mint and Soda Water</i>	
Cosmopolitan	19
<i>Vodka, Triple Seco, Lime Juice and Cranberry Juice</i>	
Whiskey Sour	19
<i>Bourbon Whiskey, Lemon Juice, Egg White, Simple Syrup and Bitters</i>	
Martini	17 (house) 21 (premium)
<i>Vodka or Gin. Dry or Dirty.</i>	
Bloody Mary	19
<i>House Spice Vodka, Lemon Juice, Tomato Juice & Rogues Secret Spices</i>	
Aperol Spritz	19
<i>Aperol, Sparkling wine, Orange & Soda Water</i>	
Pina Colada	19
<i>White Rum, Cream, Coconut syrup and Pineapple Juice</i>	
Margarita	20
<i>Tequila, Triple sec, Lime juice and Agave Syrup</i> <i>Shaken or Frozen with a choice of Berry, Passionfruit and Mango</i>	
Negroni	19

Gin, Campari and Vermouth Blanc

NON-ALCOHOLIC BEVERAGES

Juice		8
<i>Orange, Pineapple, Apple, Tomato, Cranberry</i>		
Three Boys Kombucha		10
<i>~ Rotating Flavours ~</i>		
Soft Drinks		7
<i>Coke, Coke No Sugar, Sprite</i>		
Ginger Beer, Soda Water, Tonic, Lemon Lime & Bitters.		8
Sparkling Water	(1 litre)	12
Spritzer		11
<i>Mango, Elderflower, Passionfruit, Berry</i>		
Milkshake		12
<i>Chocolate, Caramel, Vanilla</i>		
Smoothies		12
<i>Mixed Berries, Mango and Passionfruit</i>		

DESSERTS

Classic Tiramisu	17.5
Dare to Share Rogues Tiramisu (for 2 or more)	40
Rogues Affogato <i>Espresso, Rogues Vanilla Gelato, your choice of Liqueur</i>	20
Cinnamon Doughnuts <i>Salted Caramel, Rogues Vanilla Gelato, Honeycomb</i>	17.5
Chef's Homemade Ice Cream <i>Waffle Cone or Bowl</i>	
One Scoop	8
Two Scoops	11
Three Scoops	14
Dessert of the Day	18

THE STORY OF OUR NZ NATIVE TIMBER MENU BOARDS...

These beautiful menu boards are locally made in Ōtautahi Christchurch by Innate Furniture, using sustainably sourced beech from the South Island's West Coast near Reefton. The timber pieces are offcuts from furniture manufacturing and repurposed before being crafted into what you are now holding in your hands, coated with natural tung oils made in Motueka.

Innate Furniture was founded in 2019 in Ōtautahi by two mates Guido and Nick who enjoyed working with timber in the backyard. As the business' popularity grew throughout 2020, these likely lads took the leap and transitioned into the business full time. The business now consists of a team of 5 and is proudly developing a name for itself as a reputable manufacturer of sustainable furniture made from native timbers.



www.innatefurniture.co.nz



This wine list and menu was proudly curated by another local Christchurch business, the Powerhouse Wine Company. Founded by local lad Jorn from out of a small single garage back in 2017.

Starting out with just a couple of boutique wineries to look after, he now has quite a repertoire including importing two outstanding labels from Australia and also manufacturing his own Central Otago label, Driven Snow Wines.

Funnily enough he also happens to be a good mate of Guido and Nick from Innate Furniture hence how the menu board came to be!

The business was initially based on providing awesome wines to local Restaurants and Bars but now you can also enjoy these wines at home – just scan the QR code below!



POWERHOUSE
WINE COMPANY

www.powerhousewine.co.nz