

# Craft Beer List

Please see below our hand-selected craft beer list. We laboured for many days and long nights over the selection: tasting, imbibing, waxing lyrical, then more tasting, hunting out amazing craft beers including some fabulous organic choices. Hard work, but someone has to do it! Our Food and Beverage Service Manager Hollie, Executive Chef Jay and Sous Chef Myron have found some beauties for you to enjoy with our delicious food – we hope you find that too. Cheers!  
We hope you relax and enjoy your night at **The Monaco Kitchen**.

## On tap we have selected for you

### **Monteiths - Bohemian Pilsner 4.4%**

An eastern European-style lager with immense flavor and enormous hop character, this premium beer leaves you with a clean, crisp taste.

Glass

**eight fifty**

Pint

**nine**

### **Monteiths - Original Ale 4.4%**

A full and rounded Pale Ale with notes of caramels, burnt sugars and a hint of blackberry. Brewed to the same family recipe from 1868

**eight fifty**

**nine**

## Offered by the bottle:

A good one to start your night with

### **Dale's - Belgium Pale Ale 500ml, Bottle 5.4%**

It is brewed with European barley malts, NZ Motueka hop flowers and authentic Belgian Ale yeast. Biscuit and toffee notes develop from the malts, with a touch of spiciness from the fermentation, while the hops contribute hints of citrus, to develop into a crisp dry finish.

Bottle

**thirteen**

Hollie's favourite, enough said!

### **Captain Cooker - Manuka Beer, 330m Bottle 4.4%**

Certainly a local beer as it is brewed at the Mussel Inn, Onekaka, Golden Bay, just down the road. Using malt, hops, fresh manuka tips and pure mountain water, no added sugar and no preservatives gives a great finish.

**nine**

Myron's pick

### **Hopfederation - American Brown Ale, 500ml Bottle 4.5%**

Dark in colour but lighter in style, it is redolent with chocolate and coffee, following through with a full malty flavour due to a carefully managed combination of six varieties of Gladfield Canterbury malts. The edge of dark-cocoa bitterness is nicely balanced by a hint of cherries, giving it the warmth and richness of a dark beer in a light to medium body.

**fifteen**

Some more local goodness to refresh with...

### **McCashins Family - Rochdale Cider, 330ml Bottle 4.5%**

This local cider is refreshing and invigorating, packed full of real apple goodness (it is made from them you see; lots of them, tree-ripened and grown in New Zealand), it is a special blend designed to complement the educated palates of us Kiwis.

**eight fifty**

We all agreed to this beauty of a beer...give this one a go!

### **Townshend – Ned's Head Flaunders Red, (500ml) 6.5%**

A Special Release, this sour wee drop will pop your top and leave your mouth dancing. But don't be fooled into thinking this is a shock value beer! The full body and malty base helps balance the intense flavours to create a highly pleasurable experience! It is loosely based on a Flanders Red style beer from Belgium and is brewed in the Flemish tradition. This tangy, slightly wild red ale is certainly a talking point and worth a try.

**eighteen**

Last but not least is another recommendation from Jay:

### **Mussel Inn – Black Rhino, (330ml) 7%**

Brewed at the Mussel Inn, Onekaka, Golden Bay, this beer is a robust dark ale and gives the impression of a hoppier strong porter. The alcohol is very inconspicuous and well hidden behind this smooth creamy palate and the touch of dark chocolate, with a well-balanced sweetness and crispness to finish.

**nine fifty**

**TASTE – SHARE – DRINK**