



NO ALCOHOL

Coke No Sugar, Lemonade, Ginger Beer, Pineapple, Cranberry, L&P

Orange juice, Apple juice

Tonic & Mixers

Organic Karma:

Lemmy, Gingerella, Cola, No sugar

ESPRESSO

Full or Oat Milk



TEA LOVERS TEA

ENGLISH BREAKFAST

Strong Traditional Black Tea

EARL GREY BLUE STAR

Cornflowers & Mallow Blossoms

WHITE PANDA

China Mao Feng, Saffron, Peony Petals & Rose Buds

ROOIBOS LEMON

High in Antioxidant & Caffeine Free

GINGER & LIQUORICE - Herbal Tea

ARABELLA FRUIT TEA

Redcurrant, Blackcurrant, Orange, Blueberry, Elderberry, Peach, Pineapple, Strawberry, Sunflower Blossoms & Raspberry

CHINA SENCHA GREEN TEA - Organic

COCKTAILS

Bay Breeze

Simple & fruity vodka with cranberry, pineapple & lime

12

Berry Seltzer

Refreshing twist on the trending twist of favourite, with vodka & grapefruit soda

13

Mojito

Classic Cuban punch! White rum, Sweet & Lime mint

15

Magic Hour

A sweet, fruity, tangy & sparkling gin & tonic x soda hybrid - strawberry jam, imaGINation strawberry gin, topped with grapefruit tonic & grapefruit soda

15

Espresso Fox

Quick Brown Fox coffee liquor, Lunatic & Lover Rum with Switch espresso, double shots!

18

Negroni

Reid & Reid Red Vermouth, Hastings Distillery L'Opera & East Block 200 Gin, double shots!

20



OUR COMMISSIONS

Water.Malt.Hops

The three artworks done here specifically for Rogue Hop, are a celebration of the local landscape here in Ahuriri & also the glorious nectar that is beer.

The four main ingredients that go into a good brew are represented within the artworks - water, grain, hops & yeast.

The overall designs depicted in the works are in reference to our local landscape here in Hawkes Bay. There fluidity moving through the series is a nod to the Ahuriri Estuary & the rivers that flow out the ocean here on the East Coast of Aotearoa.

Art by Tony Harrington

Tony Harrington grew up in Hawke's Bay on the East Coast of New Zealand.

He attended a typical bi-cultural school & it was through his schooling, friends & extended family (plus time spent travelling overseas) that Tony developed a great respect & appreciation of Maori culture. Much of his work is influenced by traditional Maori art forms along with everyday references to kiwi culture.

From his home studio/gallery, Tony creates strikingly graphic artworks which are largely constructed from recycled timbers & found objects. These works carry with them literal & conceptual stories of the past combined with current day references to living in bi-cultural Aotearoa.

The results are intriguing, satisfying fusions of Maori & Pakeha culture that provide the viewer with a truly kiwi perspective tinged with nostalgia.

FUNCTIONS, CELEBRATIONS & EVENTS

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#roguehop

wifi code - hopsnwater

@roguehop

www.roguehop.bar



FEED YOUR SOUL

EMPANADA See our crew for today's options	6.0
CHEESEY GARLICY BAGUETTE	9.0
SMOKED CHEESE KRANSKY (gf) – <i>Waipawa Butchery</i> Cheesy sausage goodness	8.5
SPANISH CHORIZO (gf) – <i>Waipawa Butchery</i> Smokey flavour with a hint of heat	8.5
BAKED FRIES (v)	8.5
RICE PAPER ROLLS (v)(gf) With cucumber and sweet chilli sauce	12.5
PISTACHIO AND DUCK LIVER PATE – <i>Pig and Salt</i> by local artisan French producer (gf crackers on request)	19.0
BILTONG – <i>Pig and Salt</i> NZ grass fed beef and some secret premium ingredients	21.0
ROGUE BURGER Yeast Coast Brioche bun, house-made patty, cheddar cheese, lettuce, tomato, pickles, Al Browns Katsandi, aioli and Old Yella mustard	20.0

ROGUE DUMPLINGS

FREE RANGE CHICKEN With ginger, garlic, spring onion, red onion, carrot, mushroom, coriander, soy sauce, chilli flakes, oyster sauce, hoisin & sesame oil and chilli oil	16.0
HAWKES BAY PORK – <i>Waipawa Butchery</i> With carrot, mushroom, spring onion, garlic, soy sauce, red onion, chilli flakes, hoisin, oyster sauce & sesame oil	14.5
VEGETABLE Carrot, coriander, mushroom, green beans, sesame oil, chilli oil and red cabbage and beetroot sauerkraut	13.0
BEEF KIMCHI MANDU Mince beef with kimchi, tofu, spring onion, ginger, garlic, red onion sesame oil, soy sauce and chilli flakes	16.0
PRAWN With ginger, red onion, garlic, spring onion, sesame oil & soy sauce	17.0

SAUCES

OLD YELLA MUSTARD, SIRACHA MAYO, AIOLI, SIMPLY RED KASUNDI, SWEET CHILLI

ROGUE HOP SPEAKEASY

Laugh – Fun – Friends – Social place – Chit chat

Napier's only dedicated, Kiwi owned, Indie Beer Wine Spirits hangout. Nothing wrong overseas owned, we believe in New Zealand and local as.

Here at Rogue, there's outdoor sidewalk seating available and inside, the bright and airy space flows over three levels. The work of local artists and artisans enhances the quirky, individual Rogue Hop ethos.

LIQUID REFRESHMENT

WHITE

glass \$11 / 5 glasses \$44

Te Mata Estate Sauvignon Blanc

Squawking Magpie Reserve Sauvignon Blanc *Marlborough*

Brookfields Robertson Pinot Gris

Tony Bish Fat & Sassy Chardonnay

Squawking Magpie The Chatterer Chardonnay

Paragon Chardonnay

14 56

BUBBLES

Alpha Domus Beatrix Sparkling Rosé

12 48

Abbey Cellars Flirt Brut

12 48

ROSÉ

glass \$11 / 5 glasses \$44

Alpha Domus Collection Rosé

Esk Valley Rosé

Heartlight Rosé

RED

Brookfields Cabernet Sauvignon

11 44

Brookfields Sundried Malbec

13 52

Te Mata Syrah

15 60

Te Mata Pinot Noir

15 60

Beach House Montepulciano

17.5 70

Paragon Paramour Syrah

14 56

All wines from Hawke's Bay unless stated

all beer, wine, spirits & food available for take out