

SOBER BOOZE

SPIRIT 0%

Ecology + Co London Dry Gin
Ecology + Co Asian Spice Gin

BEERS <0.5%

Tiny Hazy IPA
Tiny XPA
State of Play IPA
State of Play Nectarone – Unfiltered

SOFT DRINKS

Orange, Apple, Pineapple or Cranberry Juices
Coke No Sugar, Lemonade, Ginger Beer, L&P
East Imperial Grapefruit Soda and Tonic

ORGANIC KARMA:

Lemmy, Gingerella, Currant, Cola, No sugar Cola

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

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.

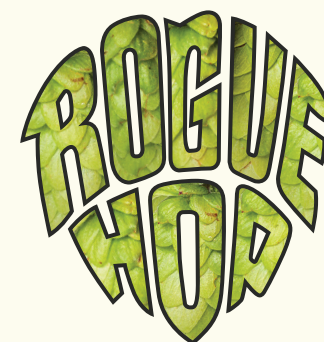
He attended a typical bi-cultural school & it was through his schooling, friends & extended family (plus time spent travelling overseas) that Tony developed a great respect & appreciation of Maori culture. Much of his work is influenced by traditional Maori art forms along with everyday references to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

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www.roguehop.bar



FEED YOUR SOLE

EMPANADA See our crew for today's options	6.0
CHEESEY GARLICY BAGUETTE	9.8
BLOOMS PRETZELS with Old Yella mustard	7.5
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) Option chicken salt!	9.5
RICE PAPER ROLLS (v)(gf) With cucumber and sweet chilli sauce	12.5
THAI FISH CAKES Authentic street food flavour	17.9
PISTACHIO AND DUCK LIVER PATE – <i>Pig and Salt</i> By local artisan French producer (gf crackers on request)	22.0
BILTONG – <i>Pig and Salt</i> NZ grass fed beef and some secret premium ingredients	23.0
ROGUE BURGER Ya Bon Brioche bun, house-made patty, cheddar cheese, lettuce, tomato, pickles, aioli, Al Browns Kasandi and Old Yella mustard. served with baked fries	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 Heritage beef with kimchi, tofu, spring onion, ginger, garlic, red onion sesame oil, soy sauce and chilli flakes	16.0

SAUCES

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

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

LIQUID REFRESHMENT

WHITE

glass \$12 / 5 glasses \$48

Te Mata Estate Sauvignon Blanc		
Squawking Magpie Reserve Sauvignon Blanc <i>Marlborough</i>		
Decibel Sauvignon Blanc		
Brookfields Robertson Pinot Gris		
Tony Bish Fat & Sassy Chardonnay		
Squawking Magpie The Chatterer Chardonnay		

BUBBLES

Alpha Domus Beatrix Sparkling Rosé	12	48
Abbey Cellars Flirt Brut	13	52

ROSÉ

glass \$11 / 5 glasses \$44

Alpha Domus Collection		
Maxim Heartlight		

RED

Brookfields Cabernet Sauvignon	12	48
Brookfields Sundried Malbec	13	52
Monowai Merlot	12	48
Te Mata Pinot Noir	15	60
Squawking Magpie The Chatterer Syrah	15	60

All wines from Hawke's Bay unless stated

COCKTAILS

Bay Breeze Simple & fruity vodka with cranberry, pineapple & lime	13
Limoncello Seltzer National Distillery Limoncello, Soda and Abbey Flirt bubbles – Or try Orangecello	18
Mojito Classic Cuban punch! White rum, Sweet & Lime mint	16
Magic Hour A sweet, fruity, tangy & sparkling gin & tonic x soda hybrid – strawberry jam, imaGINation strawberry gin, topped with grapefruit tonic & grapefruit soda	16
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
To-kill-ya Sour Double D Herradura Añejo tequila. Bright zesty and punchy	20
Ansinthe Minded Blend of Hastings Distillers D.I.T.A Absinthes herbal depth & Aubyn Blanc dry vermouths sophistication and Orgeats subtle almond sweetness	20