

FRESH CUT FRIES

COOKED IN 100%
HIGHLY REFINED
PEANUT OIL

SMALL

With 1 Sauce \$3.95

EXTRA SAUCE \$1 each

LARGE

With 2 Sauces \$5.95

SAUCE SAMPLER Choice of 3 \$2

FRESH BACH-MADE DIPPING SAUCES*

Organic Tomato Ketchup

Cilantro Sauce †

Basil Pesto Aioli †

Original Sauce †

Tzatziki Sauce †

Roasted Jalapeño Remoulade †

Chipotle BBQ Sauce

Blueberry Chipotle BBQ Sauce

Garlic Aioli †

Roasted Onion Dip

Fresh Tarragon Sauce †

Manuka Honey Mustard Sauce †

Spicy Dijon Sauce

Free Range Egg Mayonnaise †

Curry Sauce †

Monthly Sauce

FRY INDULGENCES TO SHARE

Mexican green chile sauce, NZ
Egmont cheese \$8.95

Brown onion gravy & organic NZ
cheddar \$8.95

NZ triple cream blue cheese, uncured
bacon & garlic aioli † \$8.95

Sautéed broccoli, caramelized onions,
beer cheese, organic NZ cheddar \$8.95

SMALL PLATES & SIDES

Bach-Made Hummus \$6.95

Cheese Plate \$6.95

Fresh Guacamole & Chips \$6.95

Sautéed Fresh Broccoli \$4.95

Sautéed Garlic Baby Spinach \$4.95

Sautéed Organic Baby Kale \$4.95

Sautéed Wild Mushrooms \$4.95

Broccoli with NZ Beer Cheese \$4.95

Fresh Fruit Salad \$4.95

Mac & Cheese \$5.95

FRESH-TOSSED SALADS

ADD CHICKEN OR 5 SHRIMP \$4

BABY SPINACH

\$11.95

baby spinach, NZ Triple cream
blue cheese, red onions, sliced
apples, uncured bacon, toasted
pecans with a Manuka Honey &
Dijon vinaigrette

ORGANIC KALE CAESAR

\$12.95

toasted almonds, apples, red
onions, parmesan & croutons with
a yogurt Caesar dressing

ANGELA'S FRUIT N' NUTS

\$12.95

mixed lettuces, goat cheese, toasted
almonds & pecans, roasted beets,
kiwi & fresh blueberries with a
strawberry vinaigrette

JO ANNE'S MEDITERRANEAN

\$10.95

romaine & iceberg lettuces, feta,
onion, tomato, Kalamata olives,
garbanzo beans, red peppers,
pepperoncini, cucumber & croutons
with a lemon herb vinaigrette

BEVERAGES

FRESH BACH-SQUEEZED LEMONADE OR LIMEADE \$3

FRESH SQUEEZED ORANGE JUICE \$3

ORGANIC MILK FROM PASTURE-RAISED COWS \$3

COCA COLA "REAL SUGAR" \$3

FANTA ORANGE "REAL SUGAR" \$3

DIET COKE \$3

SPRITE "REAL SUGAR" \$3

HONEST GREEN TEA "UNSWEETENED" \$3

BOYLAN ROOT BEER "CANE SUGAR" \$3

BOYLAN BLACK CHERRY \$3

BRUCE COST GINGER ALE \$3

LURISIA SPARKING (ITALY) \$4

LURISIA STILL WATER (ITALY) \$4

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness particularly if you have certain medical conditions.

† Made with free-range raw eggs.

NEW ZEALAND ALL-NATURAL GRASS-FED BEEF & LAMB

GLUTEN-FREE BUN \$1
LETTUCE WRAP \$1
ALL SUBSTITUTIONS \$1
EXTRA BURGER PATTY \$4

ALL BURGERS SERVED WITH MIXED LETTUCE SALAD

AMERICAN CHEESE \$1
ORGANIC NZ CHEDDAR CHEESE \$2
NZ TRIPLE CREAM BLUE CHEESE \$2
NZ EGMONT CHEESE \$2
GRUYERE CHEESE \$2
BRIE CHEESE \$2
FETA CHEESE \$2
GOAT CHEESE \$2

AUCKLANDER*

\$12.95
guacamole, free-range mayo,
uncured bacon, mixed greens, NZ
Egmont cheese, tomato, dijonnaise †

WEST COAST*

\$11.95
roasted jalapeño remoulade,
uncured bacon, organic NZ cheddar,
caramelized onions, chipotle BBQ
sauce †

NEW PLYMOUTH*

\$12.95
fresh tarragon sauce, sautéed wild
mushrooms, Brie cheese, uncured
bacon, caramelized onions

THE BASIC*

\$8.95
organic ketchup, dill pickle, diced
onions, organic yellow mustard

BASIC DELUXE*

\$9.95
The Basic plus lettuce, tomato,
free-range mayo †

HANGOVER CURE*

\$12.95
Mexican green chile sauce, uncured
bacon, house hot sauce, fried free
range egg, American cheese,
tomato, caramelized onions,
free-range mayo †

WELLINGTON*

\$13.95
NZ triple cream blue cheese, HP
Sauce, caramelized onions, brown
sauce, sautéed wild mushrooms, garlic
aioli †

EAST COAST*

\$12.95
blueberry chipotle BBQ sauce, uncured
bacon, Brie cheese, caramelized
onions, garlic aioli †

THE ORIGINAL*

\$11.95
original sauce, diced onions, dill
pickle, lettuce, uncured bacon, organic
NZ cheddar, tomato,
free-range mayo †

NORTH LAMB*

\$12.95
grass-fed NZ lamb, tzatziki sauce,
diced onions, lettuce, tomato, garlic
aioli †

SOUTH LAMB*

\$12.95
grass-fed NZ lamb, goat cheese,
young spinach, Manuka Honey dijon
vinaigrette, cilantro sauce †

QUEENSTOWN*

\$12.95
grass-fed NZ lamb, caramelized
onions, Gruyere cheese, sautéed wild
mushrooms, fresh tarragon sauce †

Ask Your Server for Our **MONTHLY BURGER** Special

OTHER SIGNATURE BURGERS

ASIAN THAI CHICK Δ

\$11.95
free-range chicken, plum BBQ
sauce, uncured bacon, grilled
pineapple, fresh cilantro-apple
coleslaw, Thai peanut sauce,
sesame aioli †

KIWI CHICK Δ

\$10.95
free-range chicken, chipotle BBQ
sauce, caramelized onions, turkey
bacon, organic NZ cheddar,
roasted jalapeño remoulade †

FRENCH CHICK Δ

\$11.95
free-range chicken, Manuka Honey
mustard sauce, grilled green
apple, turkey bacon, Brie cheese,
caramelized onions †

VEGETARIAN BURGER

\$9.95
organic ketchup, dill pickle, diced
onions, organic yellow mustard

MILFORD SOUND

\$8.95
sautéed wild mushrooms, sautéed
onions, sautéed red bell peppers,
sautéed spinach, organic tomato,
fried free-range egg †

ORGANIC BLACK BEAN BURGER

\$10.95
avocado relish, lettuce, tomato,
Bach-made hot sauce, garlic aioli †

Please specify PINK or NO PINK for the cooking temperature of your burger.

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Δ Made with 100% chicken thigh meat. When fully cooked, meat may have a pinkish tint.

† Made with free-range raw eggs.

Fresh local buns delivered daily by Flour Garden.

SEAFOOD STARTING AT 4PM EVERY DAY

SAUTÉED SHRIMP

HALF \$9.95 / WHOLE \$15.95

SPICY

chipotle chile peppers, fresh jalapeños, cilantro, cream, olive oil, garlic, shallots

FRENCH

Dijon mustard, tarragon, cream, olive oil, garlic, shallots

AMERICAN

white wine, Old Bay, NZ butter, fresh lemon

TRADITIONAL

white wine, parsley, NZ butter, olive oil, garlic, shallots, fresh lemon

STEAMED MUSSELS

HALF \$10.95 / WHOLE \$16.95

SPICY

chipotle chile peppers, fresh jalapeños, cilantro, cream, olive oil, garlic, shallots

FRENCH

Dijon mustard, tarragon, cream, olive oil, garlic, shallots

AUSTRALASIAN

coconut milk, lemongrass, green chile, red curry, cilantro, olive oil, shallots

TRADITIONAL

white wine, parsley, NZ butter, olive oil, garlic, shallots

ROASTED OYSTERS

1/3 DOZEN (**garnished** with fresh cut fries) \$11.95

NEW ZEALAND

NZ drawn butter, lemon, house hot sauce

CASINO

uncured bacon, red peppers, diced onions, parmesan

ROCKEFELLER

spinach, garlic, cream, Pernod, parmesan, bread crumbs

FORESTIERE

wild mushrooms, shallots, lemon, cream, Gruyere cheese

BBQ

uncured bacon, onion, chipotle BBQ sauce

OYSTER STEW \$9.95

fresh shucked oysters, cream, garlic, celery finished with NZ grass-fed butter

RAW ON THE HALF SHELL*

See the daily list of fresh oyster varieties starting at 3pm Monday-Friday | All day on Saturday & Sunday

1/2 DOZEN \$12 • DOZEN \$20

ORGANIC TEAS & ESPRESSO

MOROCCAN MINT	\$3.95	ESPRESSO	\$2.95
ROOIBOS PROVENCE	\$3.95	LONG BLACK	\$3.95
TUMMY TONIC	\$3.95	AMERICANO	\$3.95
QUEEN ELIZABETH	\$3.95	CAPPUCCINO	\$3.95
GREEN JADE	\$3.95	MACCHIATO	\$3.95
		CAFÈ LATTE	\$3.95
		FLAT WHITE	\$3.95

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ELIXIRS

“At Burger Bach, ‘Intelligent Indulgence’ doesn’t end with burgers. Our classic and signature cocktails feature **fresh** fruit, **natural** ingredients and **premium** spirits to deliver a taste that is clean, refreshing and just a little indulgent.”

SEASONAL SPECIALTY COCKTAILS

THE KIWI

Tito’s or Organic Prairie Vodka, St. Germaine Elderflower liqueur, fresh muddled kiwi, fresh lemon juice, Bach-made simple syrup, garnished with kiwi

STRAWBERRY-BASIL LEMONADE

Tito’s or Organic Prairie Vodka, lemon juice, muddled strawberries, basil, soda

STRAWBERRY MULE

Ginger Crabbies, Tito’s or Organic Prairie Vodka, Fabrizia Lemoncello, lemon juice, muddled strawberries

THE LAST WORD

Taqueray Gin, Green Chartreuse, Luxardo Maraschino, fresh lime juice

CLASSIC MARTINEZ

Taqueray Gin, orange bitters, sweet vermouth, Luxardo Marashino

WEST END WIZARD

El Jimador Reposado Tequila, Pamplemousse, fresh lime juice, agave nectar, Peychaud’s bitters, garnished with expressed grapefruit

BACH MULE

Ginger Crabbies, ginger-infused Tito’s or Organic Prairie Vodka, Canton Ginger Liqueur, lime juice

BURGER BACH LEMONADE & LIMEADE

Tito’s or Organic Prairie Vodka, fresh lemon or lime juice, Bach-made simple syrup

THE JONES

Flor De Caña Gold 5 Year Rum, fresh blackberries and mint, fresh lime juice, Bach-made simple syrup

HAVANA

Flor De Caña Gold 5 Year Rum, Cointreau, lime juice, simple syrup, splash of orange juice, dash of orange bitters

BLACK MARKET MANHATTAN

Old Overholt Straight Rye Whiskey, cinnamon orange tea-infused vermouth, bitters

TEQUILA MANHATTAN

El Jimador Reposado Tequila, Sweet Vermouth, bitters

THE CLASSICS

VODKA

Martini
Bloody Mary
Gimlet
Highballs

GIN

Martini
Gibson
Gin Fizz
Negroni
Highballs

TEQUILA

Margarita
Bloody Maria

BOURBON / WHISKEY

Old-Fashioned
Manhattan
Mint Julep
Highballs

RUM

Bach Daiquiri
Mojito
Highballs

SCOTCH

Rob Roy
Rusty Nail
Highballs

WINE

"At Burger Bach we have selected wines from the Southern Hemisphere with an emphasis on **terroir** (the environmental conditions, especially soil and climate) best known for growing the grapes proven to ripen to a maturity that provides **exceptional** flavors and aromas in the region's wines."

NEW ZEALAND

SPARKLING

SOPHORA CUVÉE NV
SOPHORA BRUT ROSÉ NV

WHITE

WITHER HILLS SAUVIGNON BLANC '13
PONGA SAUVIGNON BLANC '13
ALLAN SCOTT SAUVIGNON BLANC '13
TABLELANDS PINOT GRIS '14
LAWSON'S DRY HILLS PINOT GRIS '13
SPY VALLEY SAUVIGNON BLANC '14
SPY VALLEY REISLING '13
NEUDORF CHARDONNAY '12

RED

WITHER HILLS PINOT NOIR '11
ALLAN SCOTT PINOT NOIR '13
LAWSON'S DRY HILLS PINOT NOIR '11
MILLS REEF RESERVE G. GRAVELS MERLOT/MALBEC '12
PURIRI HILLS POPE BORDEAUX '08

AUSTRALIA

WHITE

PIKES "HILLS & VALLEYS" RIESLING '13
WEST CAPE HOWE CHARDONNAY '12
HOPE ESTATE CHARDONNAY '12

RED

MOLLEYS DOOKER "THE BOXER" SHIRAZ
BULLETIN PLACE MERLOT '12
CORIOLE CABERNET SAUVIGNON '11
VINACEOUS "RACONTEUR" CAB. SAUVI '12

SOUTHERN HEMISPHERE

SPARKLING

TIAMO PROSECCO NV (187 ml)

WHITE

MAN VINTNERS CHENIN BLANC '14
DOS MINAS TORRONTES '14

RED

ANDELUNA MALBEC '13
BOEKENHOUTSKLOOF WOLFTRAP '13
WARWICK PINOTAGE '12
NEIL ELLIS "THE LEFT BANK" '12