

BURGERBACH

A New Zealand Inspired Gastropub

BACH [pronounced 'batch'] *noun*:
a holiday home or beach house where families vacation
and an iconic part of New Zealand's culture

**WE BRING NEW ZEALAND TO YOU:
PURE, UNPROCESSED, & BETTER FOR YOU.**

STARTERS

ROCKEFELLER OYSTERS* 12.95 (1/2 DOZEN) spinach, garlic, cream, pernod, shallots, parmesan cheese, breadcrumbs served with baguettes

NEW ZEALAND OYSTERS 12.95 (1/2 DOZEN) New Zealand butter, hot sauce served with baguettes*

NZ NACHOS* 12.95 beef or lamb, tzatziki, feta cheese, tomato, pepperocini, lettuce, cucumber, tortilla chips

GUACAMOLE 7.95 avocado, jalapeño, red onion, tomato, cilantro, tortilla chips

DISCO FRIES 10.95 brown gravy, caramelized onions, organic New Zealand cheddar cheese

TRIPLE CREAM FRIES† 10.95 New Zealand triple cream blue cheese, bacon, garlic aioli

CHILI CHEESE NACHOS† 9.95 chipotle chili, spicy queso, pickled jalapeños, tomato, roasted jalapeño remoulade

HUMMUS 6.95 vegetables and tortilla chips; ask your server for our current flavor

PIMENTO CHEESE† 6.95 pickled red onions, tortilla chips

SAUTÉED SHRIMP 12.95 or **STEAMED MUSSELS 10.95 (½LB)**
served with baguettes*

SPICY chipotle chile pepper, jalapeño, cilantro, cream, oil, garlic, shallots

FRENCH dijon mustard, tarragon, cream, oil, garlic, shallots

TRADITIONAL white wine, parsley, New Zealand butter, oil, garlic, shallots

AMERICAN white wine, old bay, New Zealand butter, oil, garlic, shallots

AUSTRALASIAN coconut milk, ginger, red curry paste, cilantro, oil, garlic, shallots

BLACKENED TUNA BITES*† 8.95 pan seared blackened ahi tuna, wasabi aioli

SIDES each 4.95

macaroni & cheese*

pan seared brussels sprouts

with pecans and brown sugar

roasted sweet potatoes with rosemary

sautéed wild mushrooms

broccoli with spicy queso

sautéed young spinach

sautéed broccoli

seasonal fruit cup

SALADS

YOUNG SPINACH 11.95 young spinach, New Zealand triple cream blue cheese, red onion, green apple, bacon, pecans, manuka honey dijon vinaigrette

FRUIT AND NUT 11.95 mixed greens, young spinach, goat cheese, almonds, pistachios, seasonal fruit, triple berry vinaigrette

CAESAR*† 8.95 romaine, parmesan cheese, garlic croutons, caesar dressing

MEDITERRANEAN 8.95 mixed greens, red onion, feta cheese, tomato, kalamata olives, preserved lemon, frico chip, balsamic vinaigrette

ADD

shenandoah valley organic chicken **5**

wild caught royal red shrimp **6**

ahi tuna pan seared or blackened **5**

KID'S MENU

12 years and under; served with your choice of fries & ketchup, seasonal fruit cup, macaroni & cheese*, or mixed green salad.

Includes soft drink, fresh squeezed lemonade or limeade.

PEANUT BUTTER & JELLY 6.95 creamy peanut butter, grape jelly

GRILLED CHEESE 6.95 american cheese

CHEESEBURGER* 8.95 pasture raised New Zealand beef, american cheese

ADD

organic milk **1**

organic chocolate milk **1**

fresh squeezed orange juice **1**

add-ons extra

BURGERS

We proudly serve healthy and delicious pasture raised Black Angus New Zealand beef from Silver Fern Farms, 100% grass fed free range New Zealand lamb from Ovation, organic cage free chicken from Virginia's Shenandoah Valley, and make our own vegan black bean patty.

Our buns are delivered fresh daily from Flour Garden and toasted with New Zealand butter. Each burger is served with a mixed greens salad tossed in a fresh herb vinaigrette.

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

HANGOVER CURE*† 12.95 beef, bacon, hot sauce, fried egg, american cheese, tomato, caramelized onions, mayo

EAST COAST*† 12.95 beef, blueberry chipotle bbq sauce, bacon, brie cheese, caramelized onions, garlic aioli

WEST COAST*† 11.95 beef, chipotle bbq sauce, bacon, organic New Zealand cheddar cheese, caramelized onions, roasted jalapeño remoulade

AUCKLANDER*† 12.95 beef, mayo, mixed greens, avocado relish, bacon, New Zealand egmont cheese, tomato, dijonaise

WELLINGTON*† 13.95 beef, New Zealand triple cream blue cheese, hp sauce, brown gravy, caramelized onions, sautéed wild mushrooms, garlic aioli

ORIGINAL*† 12.95 beef, original sauce, onions, dill pickle, lettuce, bacon, organic New Zealand cheddar cheese, tomato, mayo

CHILI CHEESE*† 12.95 beef, mustard, pickled jalapeños, american cheese, chipotle chili, tomato, mayo

SOUTHERN GENT*† 12.95 beef, bacon, lettuce, tomato, pickled red onions, pimento cheese, mayo

BASIC* 8.95 beef, ketchup, dill pickle, onions, mustard

DELUXE*† 9.95 beef, ketchup, dill pickle, onions, mustard, lettuce, tomato, mayo

QUEENSTOWN LAMB*† 12.95 caramelized onions, gruyere cheese, sautéed wild mushrooms, tarragon sauce

NORTH LAMB*† 12.95 tzatziki sauce, onions, lettuce, tomato, garlic aioli

SOUTH LAMB*† 13.95 goat cheese, young spinach, manuka honey dijon vinaigrette, cilantro sauce

KIWI CHICK^Δ† 11.95 chipotle bbq sauce, caramelized onions, turkey bacon, organic New Zealand cheddar cheese, roasted jalapeño remoulade

WANAKA CHICK^Δ† 11.95 chipotle cilantro sauce, spicy queso, pico de gallo, lettuce, avocado relish

FRENCH CHICK^Δ† 11.95 manuka honey mustard, grilled green apple, turkey bacon, brie cheese, caramelized onions

MATAMATA† 10.95 black bean, avocado relish, lettuce, tomato, hot sauce, garlic aioli

KOHA† 10.95 black bean, grilled pineapple, curried honey dijon, lettuce, pico de gallo, cilantro sauce

BLACK & BLUE TUNA*† 12.95 pan seared blackened ahi tuna, lettuce, tomato, red onion, New Zealand triple cream blue cheese, wasabi aioli

CHEESES

american **1**

New Zealand egmont **1**

feta **1**

goat **2**

gruyere **2**

pimento **2**

organic New Zealand cheddar **2**

New Zealand triple cream blue **2**

brie **2**

EXTRAS

lettuce wrap

gluten-free bun **1**

extra black bean patty **4**

extra beef/chicken patty **5**

extra lamb patty **6**

add-ons extra

FRIES small with one sauce **3.95**
extra sauce **1**

FRESH BACH-MADE DIPPING SAUCES

cilantro sauce †

basil pesto aioli †

original sauce †

tzatziki sauce

roasted jalapeño remoulade †

chipotle bbq sauce

garlic aioli †

large with two sauces **5.95**
sauce sampler choice of three **2**

blueberry chipotle bbq sauce

buffalo ranch †

manuka honey mustard †

tarragon sauce †

dijonnaise †

curried honey dijon †

chipotle cilantro †

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

† Contains gluten. Δ Made with 100% chicken thigh meat. When fully cooked, meat may have a pinkish tint. † Made with raw eggs.

"LIFE'S BETTER AT THE BACH"

COCKTAILS each 9

THE KIWI

vodka, kiwi, lemon juice, simple syrup, elderflower liqueur

BACH LEMONADE or LIMEADE

vodka, lemon or lime juice, simple syrup, sprite

MARGARITA

reposado tequila, agave, lime juice, cointreau

PURPLE RAIN

bourbon, blackberry, lemon, grenadine, cinnamon stick

CARELESS WHISPERER

reposado tequila, agave, lime juice, green chartreuse, grapefruit juice

DON'T YOU WANT ME

gin, peychauds bitters, lemon juice, cocchi americano, cointreau

PRIVATE EYES

rye whiskey, applejack brandy, lemon juice, simple syrup, angostura bitters

NY MINUTE †

bourbon, red wine, lemon juice, egg white, simple syrup

UNDER PRESSURE

scotch, angostura bitters, peychauds bitters, carpano antica, aperol

COMFORTABLY NUMB

rum, angostura bitters, simple syrup

NON-ALCOHOLIC BEVERAGES ^select refills 2

fresh squeezed lemonade or limeade **3^**

fresh squeezed orange juice **3^**

coca-cola "real sugar" **3**

diet coke **3**

sprite "real sugar" **3**

fanta orange "real sugar" **3**

ginger ale **3**

boylan's root beer **3**

ginger beer **3**

honest green tea **3**

sweet or unsweet tea **2**

coffee **2**

organic milk **3**

organic chocolate milk **3**

WINE

SPARKLING	5 OZ	BOTTLE
Brut, Sophora, NZ	8	30
Rose, Sophora, NZ	8	30
Brut, Jansz Premium Cuvee, TAZ		45

WHITE	6 OZ	9 OZ	
Sauvignon Blanc, Allan Scott, NZ	10	13	30
Sauvignon Blanc, Bayten, SA			32
Sauvignon Blanc, Nautilus, NZ			34
Pinot Grigio, Vinaceous, AUS			30
Pinot Grigio, Oxford Landing, AUS	7	10	24
Torrantes, Tilia, ARG	7	10	24
Viognier, Tournon, AUS	8	11	28
Viognier, Yalumba, AUS			27
Gewurztraminer, Paul Cluver, SA			30
Semillion, Tyrell's Hunter Valley, AUS			35
Riesling, Yalumba, AUS	7	10	24
Chenin Blanc, Raats, SA			27
Chardonnay, De Wetshof Limestone Hill, SA	9	12	30
Chardonnay, Glenelly Estate, SA			30
Chardonnay, Catena, ARG			35
Chardonnay, Demorgenzon DMZ, SA	10	13	34

ROSE

Rose, Demorgenzon "DMZ", SA	7	10	24
Rose, Wither Hills Pinot Noir, NZ	9	12	30

RED

Pinot Noir, Allan Scott, NZ	12	15	35
Pinot Noir, Trinity Hill, NZ			40
Red Blend, High Note Andes, ARG	8	11	28
Red Blend, Tarapaca Grand Reserve, CHI			33
Red Blend, Kanokop Kadette, SA	9	12	32
Pinotage, Southern Right, SA			45
Pinotage, Ken Forrester, SA			25
Merlot, Lapostolle Cuvee Alexandre, CHI			44
Merlot, Man Vintners, SA	7	10	24
Carmenere, Cono Sur, CHI			24
Shiraz, Hope Estate Basalt Block, AUS			28
Shiraz, Tournon, AUS	9	12	32
Syrah, Excelsior, SA			24
Malbec, Santa Julia Reserva, ARG	8	11	28
Malbec, Punto Final Reserva, ARG			32
Malbec, Catena Vista Flores, ARG	9	12	30
Malbec, Catena Alta, ARG			55
Cabernet Franc, El Enemigo, ARG			44
Cabernet Sauvignon, Ringbolt Margaret River, AUS			36
Cabernet Sauvignon, Earthworks Barossa Valley, AUS	10	13	34
Cabernet Sauvignon, Bramare "Lujan De Cuyo", ARG			62
Cabernet Sauvignon, Sopenia Reserva, ARG			34

WINE FLIGHTS Four 3oz pours from any by the glass wines **14**

WHITE SANGRIA 7

white wine, cointreau, agave, kiwi, pineapple

RED SANGRIA 7

red wine, applejack brandy, grenadine, strawberry, blackberry