

# 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 La Farm 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<sup>Δ</sup>† 11.95** chipotle bbq sauce, caramelized onions, turkey bacon, organic New Zealand cheddar cheese, roasted jalapeño remoulade

**WANAKA CHICK<sup>Δ</sup>† 11.95** chipotle cilantro sauce, spicy queso, pico de gallo, lettuce, avocado relish

**FRENCH CHICK<sup>Δ</sup>† 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** large with two sauces **5.95**

extra sauce **1**

sauce sampler choice of three **2**

### FRESH BACH-MADE DIPPING SAUCES

cilantro sauce †

basil pesto aioli †

original sauce †

tzatziki sauce

roasted jalapeño remoulade †

chipotle bbq sauce

garlic aioli †

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^**

coke **2**

diet coke **2**

coke zero **2**

sprite **2**

fanta orange **2**

seagram's ginger ale **2**

dr. pepper **2**

ginger beer **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

### DRAFT

6 OZ

9 OZ

Sauvignon Blanc, Allan Scott, NZ	7	10
Pinot Noir, Allan Scott, NZ	7	10
Malbec, Santa Julia, ARG	7	10

### WHITE

Sauvignon Blanc, Allan Scott, NZ			30
Sauvignon Blanc, Ponga, NZ	8	11	28
Sauvignon Blanc, Bayten, SA			32
Sauvignon Blanc, Spy Valley, NZ			33
Pinot Grigio, Santa Julia, ARG	7	10	24
Pinot Grigio, Vinaceous, AUS			36
Torrontes, Tilia, ARG	7	10	24
Viognier, Tournon, AUS	9	12	30
Gewurztraminer, Paul Clever, SA			30
Semillon, Tyrell's Hunter Valley, AUS			35
Chenin Blanc, Raats, SA			27
Chardonnay, De Wetshof Limestone Hill, SA	9	12	30
Chardonnay, Glenelly Estate, SA			30
Chardonnay, Catena, ARG			35
Chardonnay, Hamilton Russell, NZ			60
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			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, Man Vintners, SA	7	10	24
Carmenere, Cono Sur, CHI			24
Shiraz, Hope Estate Basalt Block, AUS			28
Shiraz, Tournon, AUS	9	12	32
Shiraz, D'Arenberg Footbolt, AUS			45
Syrah, Excelsior, SA			24
Malbec, Santa Julia Reserva, ARG			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, Bramare Lujon de Cuyo, ARG			62
Cabernet Sauvignon, Sopenia Reserva, ARG			34
Cabernet Sauvignon, Glenelly Estate Glass, SA	10	13	34
Cabernet Sauvignon, Penley Estate, AUS			36

**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

† Made with raw eggs.