



THE
**VIGOR
BROWN**
MENU

HERB



TERESA'S GARDEN

At Teresa Cocktail Bar, we're proud to unveil a cocktail menu that's a true celebration of craftsmanship, sustainability, and flavor. Every sip reflects our passion for fresh, locally-sourced ingredients, harvested directly from our very own farm or locally foraged. Our small

property cultivates over 20 varieties of native and non-native herbs and produce, ensuring a garden-to-glass experience like no other. This farm-fresh bounty also plays a starring role in our house-crafted

Agnese Vermouth, a harmonious collaboration with Saorsa, a renowned local winery. Together, we've crafted a vermouth that elevates our drinks into unforgettable works of art.

Our new menu reimagines New Zealand's most beloved cocktails, infusing them with innovative twists and layers of complexity that surprise and delight. Each drink is meticulously curated to offer a uniquely immersive tasting experience. Expect bright, earthy, and aromatic profiles that tell the story of our farm's vibrant terroir.

More than just drinks, our cocktails invite you on a journey—a celebration of local flavors, thoughtful curation, and the seamless

integration of tradition and modernity. At Teresa, we're redefining how you experience cocktails in New Zealand, one sip at a time. Join us and taste the difference that fresh, locally-grown ingredients bring to the art of mixology.



TERESA HAPPY HOUR

Wed-Fri 5-7pm

Sat 3-6pm

\$15 Cocktail Specials

\$10 Prosecco

\$9 Beer Cans

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SHAKESPEARE SPRITZ

- Carbonated -
Local Rosehip Vodka
Bergamot Cordial
Peach Leaf Iced Tea
Seasonal Herbs

19



BAY COSMO

Reyka Vodka
Curacao
Acidified Cranberry Tea
Burnt Orange & Curry Leaf Cordial
Cranberry Cloud
21



THE GIN LADY

Kanuka Leaf Hendrick's Gin
Limoncello
Citric Acid
Kawakawa Honey Cordial
Bubble
20



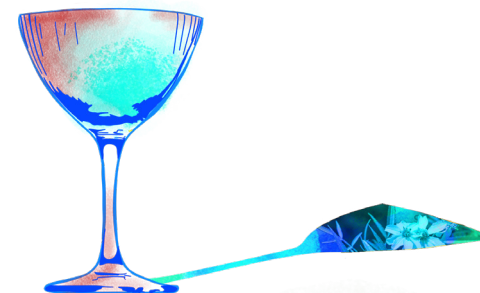
BOAT GUY

Glenfiddich 12yo Whisky
 Agnese Rosso Vermouth
 Acid blend
 2022 Plum Cordial
Basil White Chocolate Foam
 21



BLUFF COLADA PUNCH

- Clarified -
 Aged Rum
 Agnese Bianco Vermouth
 Banana Milk
 Fig Leaf Caramel
Mezcal Yoghurt Pearls
 20



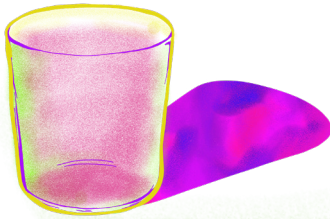
VIGOR BROWN MARGARITA

Tequila
 Dill Curacao
 Citrus
 Passionfruit Marigold Cordial
Pacific Ocean Air
 20



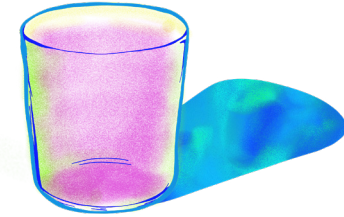
NONNA'S MOJITO

White Rum
 Agnese Bianco Vermouth
 Absinthe
 Citrus
 Lemon Verbena & Mint Cordial
Mojito Fairy Floss
 21



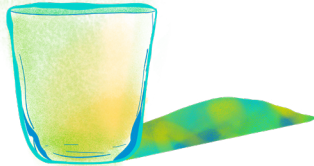
TERESA NEGRONI

- Aged in Cocoa Butter -
Fennel Pollen Hendrick's Gin
Propolis Agnese Rosso Vermouth
Campari
Truffle Hokey Pokey
22



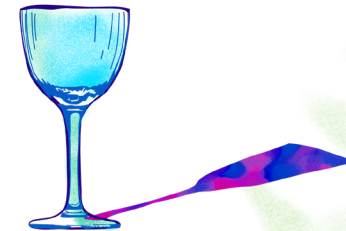
TERESA OLD FASHIONED

Olive Oil Monkey Shoulder
Porcini Mushroom
Roasted Koji Caramel
Local Brandied Cherry
22



CAFFE CORRETTO

Almond Vodka
Drambuie
Filter Coffee
Walnut Orgeat
Carob Chocolate
21



TINO SOUR

Agnese Bianco Vermouth
Lemon
Olive Brine Syrup
Olives
19



VINTAGE ROB ROY

MADE WITH

1980'S CINZANO VERMOUTH	
1980'S GLENFIDDICH 12YR	79
1970'S GLENLIVET 12YR	66
1970'S CARDHU 12YR	78

VINTAGE OLD FASHIONED

1980'S GLENFIDDICH 12YR	74
1970'S GLENLIVET 12YR	61
1970'S CARDHU 12YR	73



1980'S NEGRONI

1980'S CAMPARI	
1980'S BEEFEATER GIN	
1980'S CINZANO VERMOUTH	
55	

MOCKTAILS

Chat with our friendly staff for a recommendation

NON-ALCOHOLIC

Soda Water	3
Coca-cola	5.5
Ginger Beer	5.5
Tonic	5.5
Lemon, Lime & Bitters	6
Homemade Lemonade	6

BEER

Yuzu Lager	11
Brothers Hazy Pale	13
Brothers Mini IPA 2.5%	11

WINE

House Prosecco	11
House White	11
House Red	12

Thank you to William Grant & Sons and Federal Merchants & Co
for helping us bring together this menu

**FEDERAL
MERCHANTS
& CO.**

William Grant & Sons