

THE COLLECTION BAR
PRESENTS

GRINDHOUSE

BURGERS

* BURGERS *

THE SMOKEHOUSE CLASSIC * \$9

SHORT RIB AND SMOKED SIRLOIN GROUND PATTY,
DILL ONION STEAMED AND CHAR-GRILLED FOR A
CRISP BEEF TASTE LIKE NO OTHER. WITH GRILLED
CHEESE AND SIGNATURE BURGER SAUCE.

BBQ TEMPEH CHEESEBURGER (V) * \$12

HICKORY SMOKED TEMPEH PATTY, DILL STEAMED
ONIONS, AMERICAN CHEESE, DILL PICKLES,
SIGNATURE BURGER SAUCE.
(V) IT'S OK! THIS NEVER HAD A FACE.
VEGETARIANS UNITE!

ALASKAN KING CRAB ROLL * \$17

ALASKAN KING CRAB, GARLIC BUTTER, TARRAGON,
BUTTER LETTUCE.

THE BIG QUACK * \$11

PEKING DUCK PATTY, SPRING ONION, CUCUMBER,
PICKLED CARROT + HOISIN MAYO.

BUFFALO CHICKEN SANDWICH * \$11

BUTTERMILK FRIED CHICKEN SOAKED IN FRANK'S RED
HOT, CELERY SALT, LETTUCE, BLUE CHEESE MAYO.

THE FOB * \$15

BLACKENED SNAPPER FILLET, PICKLED
RED CABBAGE, DILL MAYO.

THE SUPREME JERK * \$12

CHARGRILLED JERK CHICKEN WITH HOMEMADE JERK
SEASONING, PICKLED RED PEPPERS.

THE HAPA * \$14

PANKO CRUSTED BEEF, ICEBERG, AMERICAN CHEESE,
UMAMI MAYO, PINEAPPLE, SPAM, DC MAMBO SAUCE.

ALL BURGERS AVAILABLE WITH YOUR CHOICE OF
BRIOCHE, PAMPER OR GLUTEN FREE BUNS

(V) VEGETARIAN -- AVAILABLE IN VEGAN OPTION

EXTRAS

CHEESE SLICE -- \$1 LETTUCE -- \$1
GRILLED PINEAPPLE -- \$1.5
GLUTEN FREE BUN -- \$1.5
KAISER FLESH BACON -- \$1.5

SUNDAY SIP

AVAILABLE 12PM-5PM SUNDAY ONLY

\$1 WINGS
\$9 STANDARD BLOODY MARY
\$5 TINNIES

SIDES

CRUNCHY BEER BATTERED FRIES

BEER BATTERED FRIES WITH CHIPOTLE MAYO
(YOUR CHOICE OF SEA SALT, OLD BAY OR SALT AND
VINEGAR)

\$9

GUNPOWDER ONION RINGS

BUTTERMILK SOAKED ONION RINGS WITH
SIGNATURE GUNPOWDER SEASONING.

\$9

CHILLI FRIES OR NACHO

HICKORY SMOKED BEEF RIB AND GUINNESS CHILI
WITH FRENCH FRIES OR NACHOS.

\$15

MAC N CHEESE CROQUETTES

PANKO CRUSTED THREE CHEESE MACARONI
CROQUETTES WITH CHIPOTLE MAYO

\$13

JALAPEÑO POPPERS

CREAM CHEESE FILLED JALAPEÑOS BATTERED
AND FRIED WITH CHIPOTLE MAYO.

\$13

THE WINGS

SERVED WITH HOUSE-MADE BLUE CHEESE
SAUCE AND CELERY STICKS. THEY MAKE FOR A
GREAT SHARE APPETISER.

\$13 HALF-DOZEN

\$24 CHEEKY DOZEN

TRY THIS

SOUP OF THE DAY? VODKA!
OUR BLOODY F**KIN' MARY
MADE WITH SUPER FINE TOMATO
LIQUOR COMES AS STANDARD
WITH VODKA OR WITH YOUR
CHOICE OF HOUSE SPIRIT
+ 2 GARNISHES STANDARD

\$25

WANT MORE?
PIMP YOUR DRINK AND
ENTER GARNISH WARS!

DEEP FRIED PICKLE \$3

5 X ONION RINGS \$2

CRISPY FRIED BACON \$3

CHEESE STUFFED JALAPEÑOS \$2



DESSERT

"I CAN'T EAT ANYMORE I'M FULL!"
"DO YOU WANT DESSERT?"
"YES!"

CHECK OUT OUR BLACKBOARD
FOR TODAY'S SPECIALS!

BURGER WARS

ENTER OUR SOON TO BE
FAMOUS HALL OF
FAME / SHAME & CREATE
YOURSELF A MAGNIFICENT
MEATY TOWER!

SIMPLY START WITH
OUR SMOKEHOUSE
CLASSIC + ADD EXTRA
PATTIES WITH CHEESE
AT JUST

\$5 PER PATTY



FANCY STEAK NIGHT WEDNESDAYS

250G SMOKED
MESQUITE SIRLOIN
WITH TWO DAILY SIDES

PLUS YOUR CHOICE OF
BEARNAISE OR
WHISKEY BBQ GLAZE OR
STILTON BUTTER

\$15

COCKTAILS + ELIXIRS

NITRO ESPRESSO MARTINI * \$19

AS MELBOURNE AS A MOUSTACHE ON A FIXIE, THIS COLD FRIP CONCOCTION IS SUPERCHARGED WITH N2O. A HINT OF DRY ROAST AND CACAO.
RECIPE -- A CLOSELY GUARDED SECRET.

NEW CUBAN * \$19

AUREY SAUNDER'S MODERN CLASSIC REVAMPED AND SIPPED THROUGH A DEHYDRATED VANILLA STRAW. WHY? SCIENCE.
RECIPE -- BACARDI & RUM, FRESH LIME, RAW SUGAR AND MINT SHAKEN AND TOPPED WITH PROSECCO.

THE FARMERS DAUGHTER * \$19

WHILE YOUR INITIAL INTRODUCTION IS ABRUPT AND INTENSE, KEEPING YOU ON A DEFENSIVE BACK FOOT AND FUMBLING FOR A PICK AXE, WITH EVERY MOMENT AND SUBSEQUENT REVISIT HER GRIP WILL SOFTEN. BEFORE LONG YOU WON'T REMEMBER LIFE BEFORE HER.
RECIPE -- YELLOW CHARTREUSE, GIN, FRESH STRAWBERRY, FRESH LEMON, RAW SUGAR.

THE BIG CHIEF * \$19

THE LINGERING ART OF THE BURLEY BOSTONIAN STILL CONFUSES PEOPLE. SURELY VINEGAR CANNOT TASTE GOOD IN A COCKTAIL, BUT AS EVERY LARGE CUBE OF ICE SINKS INTO A STRAWBERRY SEA, ANOTHER HEART IS WON.
RECIPE -- STRAWBERRIES, COGNAC, VANILLA SYRUP, LEMON JUICE AND BALSAMIC GLAZE.

LAPHROAIG PROJECT * \$21

SWEET AND SMOKEY LIKE A KISS FROM GRANDMA. POWERFUL YET DELICATE, LIKE A TROUPE OF LINEBACKERS PERFORMING SWAN LAKE. THIS PRINK IS A MONSTER AND A SWEETHEART.
RECIPE -- GREEN AND YELLOW CHARTREUSE, MARASCHINO LIQUEUR, LAPHROAIG QTR CASK, FRESH LEMON, PEACH BITTERS

THE BOURBON LATTE * \$19

BE FOOLED NOT BY THE NAME. A COFFEE THIS PRINK IS NOT.
RECIPE -- BOURBON, VANILLA AND MARZIPAN SYRUP, BALANCED OUT BY OUR SECRET SPICED INFUSION AND ANGOSTURA BITTERS. SERVED LONG IN AN OLD FASHIONED MILK BOTTLE.

PI * \$19

LEMON PIE IN A GLASS, JUST LIKE MAMA USED TO MAKE.
RECIPE -- LEMON CURD, LEMON JUICE, GIN AND FRESH MINT.

SURPRISE ME * \$19

ARE YOU A BIG FAN OF THE MOJITO? WONDERFUL! HERE'S SOMETHING COMPLETELY DIFFERENT. THIS MARVELLOUS MIX WILL GIVE A GOOD SHAKE TO YOUR TASTE BUDS. IT'S SWEET, SOUR, HERBAL AND BEAUTIFULLY COMPLEX.
RECIPE -- GREEN CHARTREUSE, ZUBROWKA BISON GRASS VOPKA, LEMON JUICE, RAW SUGAR AND EGG WHITE. SERVED UP AND SPRAYED WITH ANGOSTURA BITTERS FOR SEX APPEAL.

TIERRA DEL FUEGO * \$19

LIKE FIRE AND ICE THIS TIPPLE IS SPICY AND REFRESHING.
RECIPE -- POMEGRANATE TEQUILA, FRESH LIME, HOMEMADE GINGER SYRUP, RAW SUGAR, AROMATIC BITTERS

THE RUM DIARY * \$19

HUNTER S. THOMPSON'S ALCOHOLIC, LITERARY ROMP THROUGH THE CARIBBEAN PRESENTED IN THE FORM OF AN INTERPRETIVE DANCE ON THE PALETTE. BOLD, REFINER, BITTER AND TWISTER WHILST SHORT AND TO THE POINT.
RECIPE -- ANGOSTURA 1919, PEDRO XIMENEZ SHERRY, ANGOSTURA BITTERS, GRAPEFRUIT TWIST.

VIOLET HOUR IN BLOOM * \$20

OUR TIP OF THE HAT TO THE BLOOMING ICE BLOCK AND THE CHICAGO BAR THAT PIONEERED OUR COLLECTION CLASSIC IS BROUGHT TO LIFE AS THE ORANGE BLOSSOM CUBE OF ICE MELTS.
RECIPE -- GIN, ELPERFLOWER LIQUEUR, CREME DE VIOLETTE, LEMON JUICE AND ORANGE BITTERS SERVED OVER AN ORANGE WATER FLAVOURED ICE CUBE

EL CANGREJO * \$19

DON'T WORRY, WE CAN'T PRONOUNCE IT EITHER. THIS COCKTAIL SCREAMS MEXICO SO LOUD THAT YOU'LL GROW A SOMBRERO WHILE PRINKING IT.
RECIPE -- CHILI INFUSED TEQUILA, FRESH PINEAPPLE, LIME AND OUR LEGENDARY HOMEMADE GINGER SYRUP.

CHILL FIZZ * \$19

WASH AWAY THE STRESS OF THE DAY WITH THIS DELIGHTFUL ELIXIR.
RECIPE -- GIN, ELPERFLOWER LIQUEUR, LEMON JUICE, ORANGE BITTERS, ROSE WATER AND CARBONATED CAMOMILE TEA. SERVED ON THE ROCKS WITH DEHYDRATED ROSES.

GRASSHOPPER * \$19

OUR VERSION OF THE CLASSIC COCKTAIL ON STEROIDS. A POTENT AFTER-DINNER POTABLE.
RECIPE -- HOMEMADE COGNAC BASED CREME DE MENTHE, MOZART PARK CHOCOLATE LIQUEUR, FRESH CREAM

BLOODY F**KIN' MARY * \$25

MADE WITH SUPER FINE TOMATO LIQUOR COMES AS STANDARD WITH VODKA OR WITH YOUR CHOICE OF HOUSE SPIRIT + 2 GARNISHES STANDARD.

-- WANT MORE? --

PIMP YOUR DRINK AND ENTER GARNISH WARS!
DEEP FRIED PICKLE \$3
3 X ONION RINGS \$2
CRISPY FRIED BACON \$3
CHEESE STUFFED JALEPEÑO \$2

WINES + CHAMPAGNE

RED

BAY OF STONES CABERNET SAUVIGNON
\$8 GLASS * \$37 BOTTLE

HOMESTEAD RED CABERNET MERLOT
\$11 GLASS * \$50 BOTTLE

WOODS & MATTHEWS PINOT NOIR
\$10 GLASS * \$45 BOTTLE

DRY STONE SHIRAZ
\$10 GLASS * \$45 BOTTLE

WHITE

BAY OF STONES SAUVIGNON BLANC
\$8 GLASS * \$37 BOTTLE

INVIVO SAUVIGNON BLANC
\$10 GLASS * \$45 BOTTLE

WOODS & MATTHEWS PINOT GRIS
\$11 GLASS * \$50 BOTTLE

LOGAN CHARDONNAY
\$10 GLASS * \$45 BOTTLE

SPARKLING

BAY OF STONES BRUT
\$8 GLASS * \$40 BOTTLE

SAM MIRANDA PROSECCO
\$11 GLASS * \$50 BOTTLE

MUMM CHAMPAGNE
\$80 BOTTLE

BEERS

DRAUGHT

4 PINES KOLSCH * \$8

FERAL HOP HOG PALE ALE * \$8.5

BROOKVALE UNION APPLE CIDER * \$8.5

ROTATING BEER * \$8.5

BOTTLED

MY WIFE'S BITTER * \$10

SIERRA NEVADA * \$10

HOLGATE PILSNER * \$10

ABITA AMBER * \$11

STONE & WOOD PACIFIC ALE * \$10

ASAHI * \$9

MOUNTAIN GOAT SUMMER ALE * \$9.5

TINNIES * \$8

GROWLER AMERICAN BROWN ALE * \$10

CIDER

NAPOLEON & CO PEAR * \$9.5

PUNCHBOWLS

CUCUMBER BUBBLEBATH

FORGET YOUR TROUBLES AS YOU SLIP INTO A GIN STEEPED BUBBLE BATH BUILT FOR TWO.

RECIPE -- HOMEMADE CUCUMBER GIN, ELPERFLOWER LIQUEUR, LIME JUICE, ORANGE FLOWER WATER AND SPARKLING WINE. AS IF IT WASN'T COOL ENOUGH, WE DECIDED TO TOP IT UP WITH CUCUMBER AIR.

SERVES 2
\$35

THE FISHHOUSE PUNCH

BRING YOUR BUDDIES TO HELP WITH THIS ONE. NOT JUST FOR THE SIZE, THE FISH HOUSE PUNCH COMES FROM A BYGONE DAY WHEN NON ALCOHOLIC MIXERS WERE USED SPARINGLY, A MERE BLOCK IN THE ROAD TO MORE BOOZE.

RECIPE -- BRANDY, JAMAICAN RUM, PEACH LIQUEUR, MARASCHINO, LEMON JUICE, RAW SUGAR AND SPARKLING WINE.

SERVES 4
\$80