

## SNACKS & SHARE PLATES

### Smiths Pretzel (V) \$9

Homemade Pretzel with tangy Craft Beer-cheese dip

### Cajun Hand Cut Fries (V) \$9

with chipotle aioli & tomato sauce

### Pull Apart Brushetta (V) \$12

Tomato, Basil Pesto and Mozzarella on rustic French baguette

### Loaded Fries \$12

Our hand cut cajun spiced fries with pulled pork and cheese served with chipotle aioli

### Poutine \$14

Our hand cut cajun fries with gravy and authentic Canadian style cheese curds

### Fish Cakes \$14

3 hand made fresh Ling Codfish cakes served with our own tartare sauce

### Hot wings \$18

Served with homemade Ranch dipping sauce

Choose your flavor: Franks RedHot sauce  
BBQ or Honey Garlic



### Slider Sampler \$18

Try three of our award winning burgers, just miniaturized. One each of Smiths Beef Burger, Pulled Pork and Beef Short Rib. Substitute one or more with Tempura Kumara for a veggie slider.

### Nacho Piggy \$22

Loaded with onions, capsicum, jalapenos, olives and cheddar cheese

Served with Salsa and Sour cream

Or....

For our veggie friends...all the above without the meat!

## BEER & FOOD PAIRING

Our food & beer philosophy is simple; we believe that good food pairs with good beer. There are others who will tell you about a lot of pairing rules and guidelines but they are not the boss of you.

We are happy to offer suggestions to help you make your own choices.

A good way to start is with a few beers, some mates and discover your own favourite pairings.

### STYLE 101

#### Pilsner

Tend to be golden in colour with a dry, crisp, and somewhat bitter fruity flavour. Pilsner stands out from other lagers due to its more distinctive hop taste. We think that a Pilsner is a go anytime beer, but try one our fresh Pull apart brushetta or the Slider sampler

#### Wheat

The Hefeweizen are the most commercially successful types of wheat beer. They are light colored, full flavored and the unique yeast strains produce flavors like banana, clove and vanilla. Wheat provides a soft character to beer and is sometimes hazy or cloudy with a touch of spice notes. The "Hef" is the perfect beer to pair with our classic Fish & Chips or Fish cakes, our veggie or vegan friends usually go with our popular Jen's Burger or the Tempura Kumara PoBoy



## POBOYS

What's not to love about the classic Louisiana Po Boy sandwich? They are simple, and rely heavily on super-fresh, local ingredients.

All our Po Boys come dressed with lettuce, tomato, onion and a side of hand cut fries.

**Tempura Kumara (veggie) \$18**  
Lime slaw, housemade ranch

**Lamb Souvlaki \$18**

Slow cooked and braised in a secret beer sauce served with our zesty lime coleslaw, tzatziki and cucumber

**Hopped Pork \$18**

slow roasted pulled pork with our zesty lime coleslaw, BBQ Sauce and chipotle aioli

**Beef Short Rib \$18**

Sautéed onions, pickles, chipotle aioli

**Jerked Chicken \$18**

Roasted with spicy Jerk seasoning served with chipotle aioli

Add cheese or bacon \$3.00 each

## SALADS

**Roasted Vegetable Salad \$18 V**

Roasted seasonal veggies tossed in sesame seeds, served with spring lettuce and Romesco sauce

**Warm Chicken Taco Salad \$18 \*GF**

Jerk seasoned chicken, nacho chips, mesclun, tomato, onion, salsa, sour cream

**Beetroot and Halloumi Salad (V) \$18**

Mesclun greens, roasted beetroot, red onion, cashews, and halloumi

## WHAT'S AN ALE?

This category of beer uses yeast that ferments at the "top" of the fermentation vessel, and typically at higher temperatures than lager yeast (15-23°C), which, as a result, makes for a quicker fermentation period (7-8 days, or even less). Ale yeast are known to produce by-products called esters, which are "flowery" and "fruity" aromas ranging, but not limited to apple, pear, pineapple, grass, hay, plum, and prune.

## STYLE 102

### Blonde

Blonde ales are very pale in colour and tend to be clear, crisp, and dry, with low-to-medium bitterness and aroma from hops with some sweetness from malt. These tend to go well with lighter food, if you're having a blonde ale try a Roasted beetroot and halloumi Salad or grab a Smiths Pretzel

### Lagers

Lager originates from the German word lagern which means 'to store' - it refers to the method of storing it for several months in near-freezing temperatures. Crisp and refreshing with a smooth finish from longer aging, lagers are the world's most popular beer. Pick a menu favourite like our famous Version pie, pork belly or a Meat lovers pizza



## BURGERS

Our burgers are the best around, winner of the 2017 "Best Burger in Queenstown" and runner up 2016. No need to stand on the street waiting like others. Relax enjoy a beer and tuck into one of these.

All burgers served with a side of hand cut fries

### **Classic Smiths Burger \$20**

Homemade beef pattie with bacon, cheese, lettuce, tomato, onion and jalapenos

### **BBQ Pulled Pork Burger \$20**

Slow roasted pork, streaky bacon, jalapenos on a mild chilli coleslaw

### **"2017-18 Winner" Short Rib Burger \$20**

Shredded beer braised beef short rib with crispy onions strings, smoked cheddar cheese, coleslaw, tomato chipotle aioli and a stout reduction sauce

### **Chicken Burger \$20**

Spicy "Powder Keg" crumbed chicken breast, bacon, coleslaw, tomato, onion, mesclun

### **Jen's Burger \$18 (vegan)**

Tempura Kumara patty, lettuce, tomato, red onion, pesto and romesco sauce, served on a vegan friendly focaccia bun with a vegan mayo dipping sauce

Add bacon or cheese \$3.00 each

## WHAT'S A LAGER?

The word lager comes from the German word lagern which means, "to store". A perfect description as lagers are brewed with bottom fermenting yeast that work slowly at around 1°C, and are often further stored at cool temperature to mature. Lager yeast produce fewer by-product characters than ale yeast which allows for other flavors to pull through, such as hops.

## STYLE 103

### **Brown**

Dark amber or brown in colour, brown ale have evidence of caramel and chocolate flavours and may have a slight citrus accent or they can be strong, malty or nutty, depending on the area of brewing. With a beer this hearty and well rounded you've got to with the Beef short rib or the ever popular Smiths loaded fries

### **Porter**

Very similar to stout but made from, or largely from, unroasted barley. Sweet and dark brown in color with hints of chocolate and a sometimes-sharp bitterness. The roasted flavours really compliment our authentic Canadian style poutine

### **Stout**

Thick, black opaque and rich. Stouts draw their flavor and color from roasted barley. They often taste of malt and caramel, with little to no hop aroma or flavor. We built our award winning Pulled beef short rib burger around this beer.



## MAINS

### Venison Pot Pie \$25

Slow cooked venison ragout topped with fluffy puff pastry, served on mashed potatoes

### Pork Belly \$22 \*GF

Mashed Potato, caramelized onion, roasted vegetables, jus

### Beef Short Rib \$22 \*GF

Mashed Potato, caramelized onion, roasted vegetables, molasses jus

### Fish and Chips \$19

Beer battered fish of the day, hand cut fries, tartare and tomato sauce

## HOMEMADE PIZZAS

### Meatlovers \$25

Mozzarella, tomato, chicken, bacon, salami, bbq sauce

### Volcano \$25

Mozzarella, tomato, salami, red peppers, chilli flakes, jalapenos

### Greek (V) \$22

Mozzarella, tomato, olives, fire roasted red peppers, red onion, tzatziki

## KIDS MENU

### Fish 'n Chips \$9.50

Same as Mum and Dads but half the size

### Penne Pasta (V) \$9

With a creamy tomato sauce and toasted bread

### Cheese Pizza (V) \$20

perfect to share or try on your own, add pepperoni to all or half

## STYLE 104

### Pale Ale

Pale ales are generally fruity, copper-coloured, with its roots originating from England. Pale ales are robust beers that can be enjoyed with strongly spiced foods like our amazing Volcano pizza or gab a Mountain of hot wings - the malty sweetness helps balance out the heat!

### India Pale Ale

A hoppier version of pale ale. Originally brewed in England with extra hops to survive the journey to British troops stationed in India. Likely to be the most popular craft brewers style a winner with our Nacho Piggy, Jerk chicken PoBoy or our massive Smiths burger

### Red

Red ales can either be red or light brown in colour. They are moderate to heavy in flavour and contain hints of caramel that is offset by the predominant hop characteristic of the beer. The perfect match up with our BBQ pulled pork burger or go a bit Greek with our slow cooked Lamb souvlaki PoBoy



# THE FOUR ELEMENTS

## Water

The quality of the water is paramount. Some of the best beers, even dating back to old European breweries, are determined by the water. In fact, the Pilsner-style lager, was invented due to the use of the soft-water that flows through Plzen, Czech Republic. Most breweries have a proper water-system that cleans the water to remove any impurities.

## Malt

The malts are chosen strategically to give the beer its colour and part of its complex flavouring. This is the big difference between craft beers and standard beers. Craft breweries are often very creative places, like kitchens. Brewmasters are always coming up with new takes on traditional beers, creating whole flavours never found in beer before.

## Hops

The hops provide that biting bitterness and floral scent, as well as a somewhat fruity flavour that compliments the malts in the beer. One thing you will find in craft beer is that the hops are taken very seriously.

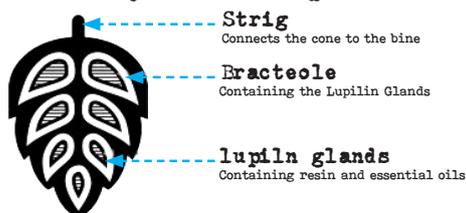
## Yeast

Then there is the yeast. One thing a lot of people don't know is that the yeast determines whether the beer is an ale or a lager. Yes, it's true: the myth that all darker beer are ales and lighter beer are lagers is false.

### Anatomy of a malt grain



### Anatomy of a hop



### Latin name

*Humulus Lupulus* (wolf in the weeds)

### What is a hop?

Hops are the female flower of the hop plant, a climbing herbaceous perennial. They grow on vines in a variety of climates

# ALL IN THE COLOUR

SRM (Standard Reference Method) is a scale for measuring the color intensity of a beer (it's more technical than this, but we will leave it there). SRM was adopted by the American Society of Brewing Chemists in 1951.

Beer Colors and SRM Value		
Color Swatch	SRM	Color
	2	Pale Straw
	3	Straw
	4	Pale Gold
	6	Deep Gold
	9	Pale Amber
	12	Medium Amber
	15	Deep Amber
	18	Amber-Brown
	20	Brown
	24	Ruby Brown
	30	Deep Brown
	40	Black

Beer Style SRM Color Ranges	
Style	SRM
Pilsner	2 - 7
Witbier, Berliner Weisse	2 - 4
Belgian Strong Ale	4 - 7
Vienna Lager	7 - 14
American Pale Ale	6 - 14
Pale Ale	5 - 14
English Golden Ale	4 - 8
Bavarian Weizen	4 - 10
Bitter, ESB	8 - 14
Märzen	7 - 15
Imperial Pale Ale	5 - 11
Bière de Garde	6 - 13
Dunkel Weizen	9 - 13
Amber Ale	11 - 18
English Brown Ale	12 - 22
Bock	15 - 30
Porter	20 - 40
Oatmeal Stout	25 - 40
Baltic Porter	17 - 40
Imperial Stout	50 - 80