

Sounds like COCKTAILS

1 FOR \$18 | 2 FOR \$29 | 3 FOR \$39

Peachy Tea

Vodka, Peach Tea, Lime & Ginger Beer

Summertime Sunrise

Silver Tequila, Mango, Lime and touch of Raspberry

Pirates Treasure

White Rum, Pineapple, Lime & a splash of Mango

Cocoa Butter

Vodka, Jumping Goat, Coffee & a Chocolate finish

Gin-ney Weasley

Gin, Orange, Passionfruit & spicy touch

South of the Border

Malibu, Amaretto, Pineapple

Honey I'm home

Jack Daniel's Honey, Apple, & Lemon fizz

Bubble-gum rum

White rum, Blue Curacao, Sweet banana, Lemon & Apple juice

Golden Orange

Gold Rum, Orange liquor, Lime & Ginger beer

FANCY A CLASSIC? JUST ASK

MOCKTAILS \$11

Sober strawberry

Sweet Strawberry, Apple, Lime, Cranberry & Lemon fizz

Water Watermelon

Watermelon nectar, Pineapple, Lemon & Bubble water

Feeling Elderly

Elderflower nectar, Lime & Lemon fizz

Pinging Pineapple

Creamy Coconut, Raro & Pineapple punch



BOOK YOUR NEXT EVENT WITH EVA

Book a **Cocktail Masterclass**, the perfect experience for groups looking to shake things up a bit!



Check out the **food and drinks packages** on our functions menu to start



See our **upcoming events** on Facebook



*Late
Night
Food*

CHICKEN NIBBLES 18

Secret spice with pepper mayo

JALAPEÑO BITES 18

Crumbed jalapeños with aioli (v)

GUACAMOLE 14

Avocado, onion, tomato, coriander and corn chips (v, ve*on request)

CHICKEN NUGGETS 12

Aioli and tomato Sauce

MARINATED OLIVES 10

Green olives (ve)

CALAMARI 18

Spiced marinated squid with tartare sauce

FRIES 12

Aioli and tomato Sauce (gf, df, v, ve* on request)

PLEASE BE AWARE:

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

HAPPY HOUR EVERY DAY 5-7PM



Are you looking to book a function or event?
Do you need help planning your next party?
Email: louisa@epichospitality.nz for more information about hosting an event at Eva Beva.

CALL 04-595 1093
WWW.EVABEVA.NZ

WINE

White

FAT BIRD SAUVIGNON	11	15	43
Lime zest tones with passionfruit, AU			
TOREA SAUVIGNON	13	19	53
Stone fruit and passionfruit with a crisp finish, Marlborough, NZ			
LAKE CHALICE THE NEST PINOT GRIS	12	18	49
Bright aromatics and crisp natural acidity, Marlborough, NZ			
LAKE CHALICE THE NEST CHARDONAY	13.5	19.5	55
Layered fruit driven palate, subtle oak and creamy nougat., Marlborough, NZ			

Rosé

LAKE CHALICE THE NEST ROSÉ	13.5	19.5	55
Strawberries, cranberries and creamy on the finish, Marlborough, NZ			
THE STAG ROSÉ	13.5	21	59
Fresh red fruits, crisp acidity and a hint of savory spice, AU			

Red

FAT BIRD SHIRAZ	11	15	43
Red cherry and plum with spiced notes, AU			
LAKE CHALICE THE NEST MERLOT	13.5	19.5	55
Floral with ripe red plums , Marlborough, NZ			
LAKE CHALICE THE NEST PINOT NOIR	13.5	19.5	55
Black cherry and berry fruits with a toasted oak finish			
FICKLE MISTRESS PINOT NOIR	16	25	69
Dark cherry & plum, with oaky hints, Central Otago, NZ			

Sparkling

WILLOWGLEN BRUT	10.5	45
Fruit flavours and a creamy palate with a crisp clean finish		
DE BORTOLI PROSECCO	12	55
Fruit-driven with hints of green apple		
DE BORTOLI PROSECCO ROSÉ	59	
Light and fragrant with notes of brioche, wild strawberry and pomegranate		



TAP BEER

EVA BREW NEW ZEALAND LAGER 4% GLASS 11 1L 19 1.8L 33	BRB LAID-BACK LAGER AUCKLAND LAGER 5% GLASS 13 1L 29 1.8L 40
ASAHI JAPANESE RICE LAGER 5% GLASS 14 1L 33 1.8L 59	SOMERSBY APPLE CIDER SWEET ENGLISH CIDER 6% GLASS 14 1L 30 1.8L 55
FOUNDERS IPA INDIAN PALE ALE 5.8% GLASS 13.5 1L 29.5 1.8L 53	BRB APA AUCKLAND AMERICAN PALE ALE 6% GLASS 13 1L 29 1.8L 49
BRB HAZY PALE ALE AUCKLAND PALE ALE 5% GLASS 13 1L 29 1.8L 49	BRB PILSNER AUCKLAND PILSNER LAGER 5.2% GLASS 13 1L 29 1.8L 49
PANHEAD SUPERCHARGER NZ AMERICAN PALE ALE 5% GLASS 14 1L 35 1.8L 59	

MAJOR MAJOR
VODKA & PASSIONFRUIT 5%
GLASS: \$11



2 FOR 1L BEER JUGS
3-5PM DAILY

EVA BREW 1L \$19
NZ LAGER 4%

HEINEKEN LIGHT 10 Netherlands Lager 2.5%	HEINEKEN 0% 10 Netherlands Lager 0%
PERONI 12 Italian Lager 5.1%	CORONA 12 Mexican Lager 4.5%
SOMERSBY BLACKBERRY OR PEAR CIDER 10 English Cider 4.5%	GINGER BEAR 13 Ginger Beer 4%
LONG WHITE 12 Sparkling Vodka Mix 4.8%	

Bottles

GARAGE PROJECT HAPI DAZE 12.5 Wellington Pacific Pale Ale 4.6%	GARAGE PROJECT ACID TEST 12.5 Wellington Dry Hopped Sour 4.2%
GARAGE PROJECT CEREAL MILK STOUT 13 Wellington Breakfast of Champions 4.7%	PARROTD OG BITTERBITCH 13 Wellington Indian Pale Ale 5.8%
PARROTD OG FALCON 13 Wellington American Pale Ale 5.4%	

SHOOTERS 10

Godfather Whisky & amaretto	Burt Renolds Rum & butterscotch
Flatliner Tequila, sambuca & Tabasco	

GRENADES 12

Mexican Skittle Tequila, blue curaçao, energy	Vegas Bomb Whisky, peach liqueur, cranberry
Tropical Storm Rum, orange liqueur, pineapple	

6 SHOT STICK

\$29



\$6 shots

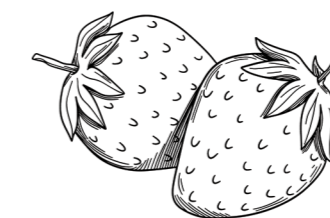


Gringo Coño Tequila, orange & pineapple	Drunk Munk Vodka, strawberry & hazelnut
Jealous Ruskie Vodka, melon & apple	Peach Fuzz Buzz Gin, peach & orange
Winging Pom Gin, blue curaçao & lemon	Tipsy Karen Vodka, strawberry & cranberry

RED BULL	\$7.50
RED BULL SUGARFREE	\$7.50
RED BULL & VODKA	\$14



SANGRIA 1L 18 RED OR WHITE
PITCHER 1.8L 25
+ \$3 Add a flavour: Strawberry, Passionfruit, Mango



BUCKET DEAL
5 for \$50

LONG WHITE
Lemon & Lime, Apple & Pear or Raspberry 4.5%
\$12

Happy Hour
5-7PM EVERYDAY
HOUSE BEER, WINE & SPIRITS