

High Society

A Celebration of High Street Denizens Past & Present

Our cocktail list is based around the vibrant history of our place:

High St, Christchurch Central City.

A colourful and interesting piece of our city. Our drinks are based upon the denizens of the street and surrounds, both past and present.

High Street has evolved from a planned thoroughfare in a nascent colonial settlement to a dynamic urban centre with a rich history and cultural significance. Its journey reflects the broader story of Christchurch's growth, resilience in the face of challenges, and ongoing efforts to balance preservation of heritage with modern urban needs.

As the city continues to develop, High Street remains a cherished and integral part of its urban landscape, embodying the spirit of innovation and community that defines Christchurch.

Our area of the city had humble beginnings with industrial and factory businesses throughout, then enjoying a lengthy period of gentrification to a fashion and 'cool' area of town.

In Aotearoa New Zealand, we acknowledge and respect the Māori peoples as Tangata Whenua and the esteemed guardians of this land; the indigenous peoples who have nurtured and safeguarded these islands for generations untold. Their deep connection to the whenua (land), moana (sea), and all living things is foundational to the cultural and spiritual identity of this place. Through their rich traditions, knowledge, and ongoing stewardship, Tangata Whenua continue to shape the cultural landscape of New Zealand, sharing their stories, language, and traditions that enrich our collective heritage.

Non-Alcoholic Cocktails

Prior to European arrival in the early 19th century, Māori had no traditional alcoholic beverages. Their social and cultural practices centred on food cultivation, feasting, and ceremonial rituals involving kai (food) and other non-alcoholic beverages.

The Provider \$12

This refreshing and revitalising drink utilises native Kawakawa syrup, combined with non-alcoholic spirit, fresh lime juice & mint.

This non-alcoholic cocktail is representative of the abstemious hunters and food gatherers, and their focus on health and wellbeing.

Sparkling Rewarewa \$12

Praised for its rich, malty taste and earth like aroma, Rewarewa honey is often recognised for its high levels of antioxidant activity. Native to NZ, the Rewarewa tree boasts impressive bright red flowers.

In addition to Rewarewa honey, this drink blends fresh mandarin, ginger, lemon & sparkling water resulting in a delightful expression of local produce.

Te Wāhine \$14

To Māori, women are te whare tangata – the house of humanity – and are venerated for their ability to create life. Many strong women have been prominent in Māori society, including the Māori queen, Dame Te Atairangikaahu, and land-rights activists Eva Rickard and Whina Cooper.

For this beverage we have combined fresh boysenberry and mint with grapefruit and lime, resulting in a flavour profile reflecting the strength and power of wāhine.

Cocktails

The Settler \$22

Hendrick's Flora Adora gin, mandarin, pineapple, lime, mint

The Apothecary \$22

Monkey Shoulder Scotch whisky, lemon, ginger, honey, Islay whiskey

The Gastronome \$20

Reyka Vodka, Cocchi Americano, lemon, pineapple, absinthe

The Original Fusion \$21

Tequila, curacao, lime, agave, mandarin, chamomile, chilli sugar

The Crate Digger \$22

Sailor Jerry spiced rum, coconut water, falernum, pineapple, lime

The Urbanite \$23

Hendrick's Flora Adora gin, sloe gin, boysenberry, lime & spiced brown sugar

The Espresso Aficionado \$21

Cold brew, Sailor Jerry spiced rum, brown sugar & tonic water

The New City Barber \$24

Angostura Rum, cocoa bitters, brown sugar, sea salt, dark chocolate

The Painted Lady \$20

Hendrick's Grand Cabaret gin, grapefruit bitters, pink grapefruit juice, boysenberry & prosecco

The Mad Hatter \$24

Sazerac Rye whiskey, lemon, lime, egg white, absinthe

The Tortured Artist \$22

Glenfiddich 12yr Scotch whisky, mandarin, orgeat, lemon, honey

The Bicycle Lane \$20

Strange Nature gin, Campari, lemon, sugar, yuzu

The Happy-Go-Lucky Scamp \$20

Fireball cinnamon liqueur, pineapple, Fanta, absinthe

The Settler \$22

The initial group of settlers, known as the Canterbury Pilgrims, arrived in December 1850 aboard the ships Charlotte Jane and Randolph. They faced significant challenges upon arrival, including rugged terrain, harsh weather conditions, and the task of establishing infrastructure from scratch.

Our combination of Hendrick's Flora Adora gin, with fresh mandarin, pineapple, lime & mint is a fresh and vibrant variation of the traditional British cocktail: The Gimlett

The Apothecary \$22

One of Christchurch's most well known and successful chemist and druggist shops was owned by George Bonnington. In 1883 following the incredible success of 'Bonnington's Pectoral Oxymel of Carrageen or Irish Moss' Bonnington & Co. occupied the newly constructed Bonnington House at 199 High St. Bonnington's trademark line "start that sip, sip, sip of Bonnington's Irish Moss" was used for years to promote the continued consumption of the product, and it is still being manufactured today.

A cure for all ailments, our variation of the classic Penicillin cocktail blends Monkey Shoulder Scotch whisky, fresh lemon, ginger & honey with a mist of Islay whiskey.



The Gastronome \$20

High St has a long history of hospitality entrepreneurship. One of the earliest operators on our street was Mr James Freeman, who opened his cafe at 233 High St in 1906 serving ‘first-class refreshments & confectionary’.

High St was also home to one of the most prestigious dining spaces to ever exist in Christchurch: Michaels Restaurant. The rebranded Cafe le Sol was relaunched as ‘Michaels’ in the 1990’s, and was located at 175 High St. Operated by lauded Chef Michael Lee Richards the restaurant also contained a cooking school upstairs from the dining room. Michaels was home to some of the finest cuisine in the city, and the restaurant’s success lead to Chef Michael being commissioned to design the first class menus for Air New Zealand long haul flights.

This drink is an elegant and refined pre-dinner cocktail, utilising Reyka Vodka, Cocchi Americano, fresh lemon & pineapple, with a spritz of Green Fairy absinthe.



The Original Fusion \$21

In more recent history, High St was home to one of the most exceptional modern asian restaurants Christchurch has ever seen: Chinwag EatThai. Opened in the site previously operating as Hong Kong Kitchen, by award winning chef and restaurateur Tony Astle, Chinwag delivered punchy rich modern Thai dishes, with a fresh and vibrant cocktail program, many of these dishes and cocktails are still beloved classics in restaurants throughout Christchurch to this day. Chinwag EatThai was also located in the site in which The Monday Room now stands.

This beverage is a homage to the great restaurants that have stood in this place before us, and is a variation on the well-loved ‘Mandarin & Camomile Margarita’ enjoyed by many guests of Chinwag EatThai.

The Crate Digger \$22

In the pre digital age High st was the epicentre of the analogue music scene, with multiple independent record & music outlets.

The first of these was Cotter's Electrical, which was one of the first retail sources for vinyl in the 1960's.

Following in this strong tradition, we saw Echo Records, Galaxy Records along with nearby Real Groovy establish themselves in the district.

High st was also the location of one of the first Radio Rheema offices, and is still in close proximity to RDU - the premiere independent Christchurch radio station.

A drink that's both modern and contemporary, we combined the classic flavour profile of a Pina Colada, with Sailor Jerry spiced rum, and clarified with A2 milk to produce a spiritous spiced pineapple & coconut 'new-fashioned' cocktail.

The Urbanite \$23

The Para Building was erected in 1903 to accommodate eleven shops. The building was converted to residential apartments in the 1990s and was known as "High Para". These renovated manufacturing and warehouse industry spaces provided character central city living a the frequenters of the city nightlife.

This nightlife was often brought home to the apartments, with apocryphal tales of late night/early morning parties garnering noise complaints from day-time trading businesses.

This beverage embodies the enthusiasm prevalent in most urban High St residents, and is both punchy and refreshing.

A delightful combination of Hendrick's Flora Adora, boysenberry, sloe gin, lime & spiced brown sugar.



The Espresso Aficionado \$21

In the time before laptops with a day-long battery life, Melbourne brunch, iced lattes & social media influencers, High st was undeniably the locus of the absolute best espresso coffee in Christchurch.

Beloved coffee purveyors: The Savoy Brown, Globe, Java, and C4 fostered a culture of consistently premium coffee, and attracted committed espresso-holics from far and wide.

Modern High st continues this tradition in fine form, with a vibrant, varied and quality focussed cafe culture.

Our celebration of the caffeinated beverage features Harpoon cold brew coffee, Sailor Jerry's spiced rum, spiced brown sugar syrup, Angostura bitters, and Indian Tonic Water.



The New City Barber \$24

High street and the surrounds have always been a bastion of fashion, in particular with regards to hairdressing and barbers.

Worthy of special note, Reuben Blades hairdressing academy stood tall on the intersection of Litchfield, Manchester and High streets prior to 2011, along with neighbouring salon Kinky Hair.

More recently there has been a dearth of barbershops, along with the barber school at ARA across from The Monday Room.

However the dedication for this beverage goes to Chris and his team of dedicated professionals at nearby New City Barbers.

A delectable and subtle variation of a classic Old Fashioned, made with Angostura aged rum, Angostura cocoa bitters, brown sugar & sea salt, finished with Whittakers dark chocolate.



The Painted Lady \$20

Our street has a rich and colourful history, a part of which includes its prior functionality as the 'Red Light District'.

Prior to the new millennium, there were up to 11 massage parlours in the area, and was a hot-spot for gentlemen seeking bachelor party style entertainment.

This cocktail is a provocative and exotic combination of Hendrick's Grand Cabaret gin, Angostura grapefruit bitters, boysenberry, fresh pink grapefruit & lime



The Mad Hatter \$24

There is no possibility of mentioning the history of High st without mention of the iconic: Alice in Videoland. This stalwart film library has not only all of the greatest movies ever made, but also the very best in world cinema. Before relocating to High st, Alices opened in Hereford Street on the 25th of May 1985 and has evolved into an immense, rich and eclectic collection of the 7th Art.

Our tribute to Alice's is a variation of Ted Saucier's cocktail: The Mad Hatter. A refined combination of Sazerac Rye whiskey, fresh lemon, lime, egg white & Green Fairy absinthe.



The Tortured Artist \$22

High street is home to the performing arts schools in Christchurch, with both the Jazz & Musical theatre schools located at the nearby Art Institute. Historically the area has been populated by a vibrant community of aspiring musicians and performers, often overcoming their sleep deprivation through imbibing the strongest caffeinated beverages available, or alternatively pensively sipping on an equally strong alcoholic beverage.

A punchy and refreshing blend of Glenfiddich 12yr Scotch whisky, fresh mandarin juice, orgeat, fresh lemon juice, & brown sugar



The Bicycle Lane \$20

In 2024 High st enjoyed a lengthy revitalisation project, planned and executed by the City Council. During the planing and consultation process it was decided to prioritise the needs of cyclists in the traversing of our street, and to transform the street into a one-way vehicle lane, with one of the most well developed and spacious cycle lanes in our fair city.

This drink is a variation on the famous 'Bicycle Thief' cocktail, however it has been embellished in that it takes significantly longer to complete than you may think, and involves a complicated recipe that extemporises on the simple classic; resulting in an overly complex, yet beautiful expression of the ingredients.

A bittersweet blending of Strange Nature gin, Campari, grapefruit juice, fresh lemon juice, sugar & yuzu soda



The Happy-Go-Lucky Scamp \$20

As expected from any urban area, anywhere in the world; High street has its fair share of colourful and interesting characters.

This drink is dedicated to all whose tastes run toward the less refined, simple pleasures in life.

A beverage that's rich in alcoholic content, flavour, and vitamin C, this sickly sweet combination of Fireball cinnamon liqueur, frozen pineapple, Green Fairy absinthe & classic Fanta is the perfect kick-start to an evening of responsible consumption.