

Sharing Plates

SOURDOUGH PIZZA BREAD confit garlic & mozzarella OR cider braised onion & blue cheese GFO/V	14
BEER BATTERED FRIES tomato sauce V add: cheese 3 bacon 4	12
SHOESTRING FRIES tomato sauce GF/V	12
GARLIC POLENTA CHIPS truffle oil / parmesan / aioli GF/VEO*	12
BUTTERMILK FRIED CHICKEN pickles / blue cheese aioli GF	16
FRIED PICKLES beer battered / cider mustard mayo V	12
CRISPY CAULIFLOWER FLORETS aioli GF/V/VEO	8
SPICED SQUID garden salad / chilli herb sauce / lemon GF	16
ONION RINGS beer battered / BeerBQ sauce V	10
SESAME EDAMAME BEANS VE/GF	12
SMOKED CHEESE CROQUETTES sweet spicy mayo V	14
CHICKEN WINGLETS your choice of • STICKY ASIAN GF • BEERBQ • SRIRACHA & BLUE CHEESE AIOLI GF	1/2 Doz 10 1 Doz 15
NACHOS corn chips / mozzarella / wagyu brisket mince / chilli beans / cheese sauce VO/VEO add: sour cream 2 guacamole 2 jalapeños 2	16

Platters

TACO PLATTER
6 tortillas / buttermilk fried chicken / BeerBQ pulled pork /
sticky Asian cauliflower / GOOD slaw / lettuce / pickles /
tomato / jalapeños / aioli / BeerBQ Sauce / sweet spicy mayo **GF** 40
extra tortillas .50c

SAMPLE PLATTER
beer battered fish bites / buttermilk fried chicken / spiced squid /
fried pickles / garlic pizza bread / beer battered fries / aioli /
tomato sauce / chilli herb sauce Small 35
Large 45

Mains

SOUS VIDE 350G T-BONE duck fat potatoes / garden salad / red wine jus / IPA butter GFO	MATCHED WITH IPA 38
FRESH PASTA tagliatelle / cream / red onion / confit garlic / mushroom / baby spinach / truffle oil / parmesan V/GFO add: chicken 6 bacon 4	MATCHED WITH PILSNER 26
BEER BATTERED FISH & CHIPS market fish / beer battered fries / house slaw / aioli / lemon	MATCHED WITH PALE ALE MP
BANGERS & MASH smoked mash potato / Good George cider infused pork sausage / cider braised onions / gravy GF	MATCHED WITH APA 28
WINTER SALAD maple glazed roast vegetables/ baby spinach / red onion / walnuts / blue cheese crumble / balsamic glaze GF/VEO	MATCHED WITH PALE ALE 24

Sides

BEER BATTERED FRIES VE	7
SHOESTRING FRIES GF/V	7
GARDEN SALAD GF/VE	7
MUSTARD MAYO SLAW GF/V	7
DUCK FAT POTATOES GF	7
BEER BATTERED ONION RINGS V	7
SMOKED MASH POTATO GF/V	7

THE WATERBOY
Stronger People. Stronger Communities.



Cook St Social along with Good George Brewery are proud to partner with The WaterBoy, an awesome organisation that breaks down barriers to help Kiwi kids participate in sport. The Be Good, Do Good initiative helps us generate funds to distribute to deserving kids that otherwise wouldn't be able to get involved in sport, and we know that each young person that joins a team and gets involved has a much wider positive impact in their community. Every time a Be Good, Do Good dish is purchased, we donate \$1 direct to The WaterBoy. We're also running a programme of karma kegs where all proceeds from the beer and cider you drink goes straight to kids that need it. Find out more at www.goodgeorge.co.nz/be-good-do-good and Be Good, Do Good, Drink Good.

Pizza

Handmade sourdough base Gluten free base 3 Dairy free / Vegan cheese 3	
MARGARITA marinara sauce / mozzarella / fresh tomato / bocconcini / basil pesto	20
CHICKEN doris plum sauce / mozzarella / red onion / smoked chicken / bacon / jalapeños	23
PORK marinara sauce / mozzarella / pineapple / pulled pork / BeerBQ sauce	23
CARNIVORE BeerBQ sauce / mozzarella / red onion / bacon / pork / smoked cheese / aioli	25
VEGETARIAN marinara sauce / spring onion / capsicum / exotic mushrooms / sticky Asian sauce / sesame seeds	23

Burgers & Salads

All burgers served with your choice of beer battered or shoestring fries or "ditch the carbs" and have a salad
Gluten Free Bun 3

CHEESEBURGER
Wagyu beef pattie / smoked cheese / crispy onions / pickles /
thick cut bacon / ketchup / american mustard / aioli burger 26
salad 22

CHICKEN
buttermilk fried chicken / cheese / smoked bacon / lettuce /
tomato / guacamole / aioli burger 24
salad 20

PORK
BeerBQ pulled pork / house slaw / pineapple / jalapeño / aioli burger 24
salad 20

CAULIFLOWER
sticky Asian cauliflower / lettuce / tomato / mayo /
crispy shallots **VEO** burger 24
salad 20

GF: Gluten free **GFO:** Gluten free option **V:** Vegetarian
VO: Vegetarian option **VE:** Vegan **VEO*:** Vegan option
DF: Dairy free **DFO:** Dairy free option

If you have any dietary requirements please let our team know.
* We do put meat product into our deep fryers
A separate deep fryer is used for gluten free foods to keep it as safe as possible for coeliacs

Good Beer & Cider

	POT	LARGE	1L	1.8L
 AMBER ALE 3.7% LOOK: Reddish hue, hint of copper SMELL: Caramel, tangelo, herbal, chocolate TASTE: Malty, sweet, nutty	8.2	10.8	20.5	34
 PALE ALE 4.5% LOOK: Bright, pale gold, sparkling SMELL: Citrus, passionfruit, fresh hops TASTE: Crisp, grassy, thirst quenching	8.5	11	21	35
 LAGER 4.2% LOOK: Light golden SMELL: Aroma of stonefruit and citrus TASTE: Peach, apricot, lemon & lime zest	8.5	11	21	35
 PILSNER 5% LOOK: Light golden SMELL: Honey, straw, citrus zest, herbal TASTE: Crisp, grainy, slight fruitiness	9.2	11.8	23	38
 IPA 5.8% LOOK: Deep golden, rich SMELL: Heady, tropical fruit, hoppy TASTE: Juicy, pithy, lingering bitterness	9.8	12.5	24	39
 APA 6.2% LOOK: Hazy, light amber SMELL: Grapefruit, pine, herbaceous TASTE: Resiny, bitter, quenching	9.8	12.5	24	39
 STOUT 4.9% LOOK: Ace of spades black SMELL: Chocolate, caramel, vanilla TASTE: Roastiness, chocolate	9	11.5	22	37
 SMALL WONDER PALE ALE 2.5% LOOK: Pale straw SMELL: White grapes, passionfruit, citrus TASTE: Crisp, refreshing, tropical	7.2	9.2	18.5	30.5
 DORIS PLUM CIDER 4.5% LOOK: A seductive magenta SMELL: Plum, apple, grape TASTE: Sweet, refreshing, tart	9.8	12.5	24	39
 EXTRA DRY APPLE CIDER 4.5% LOOK: Sharp golden yellow SMELL: Wine like, granny smith apple TASTE: Dry, crisp & refreshing	8.8	11.5	22	36
 SCARLETT PEACH CIDER 4.5% LOOK: Pale, light gold SMELL: Delicate scarlett peach and apple TASTE: Sweet, slightly tart, ripe, juicy	9.8	12.5	24	39
 ROSÉ CIDER 4.5% LOOK: Luminous pinky orange SMELL: Strawberry with hints of apple & lime TASTE: Slightly sweet, sparkling with tart strawberry	9.8	12.5	24	39

GOOD BEER
FOR GOOD
— People —

Weekly Rituals

MONDAY'S

THE PEOPLE'S QUIZ
\$20 BURGER & BEER
5PM - CLOSE

TUESDAY'S

TRIVIA BINGO
CHICKEN CHOOSDAY
DOUBLE YOUR WINGS OR FRIED CHICKEN

WEDNESDAY'S ALL DAY

1/2 PRICE PIZZAS

THURSDAY'S

\$30 TACO PLATTERS
ALL DAY & HOPPY HOUR 4-7PM

FRY-DAY'S

25% OFF FRIED GOODIES
ALL DAY & HOPPY HOUR 4-7PM

SUNDAY'S

1/2 PRICE PIZZAS
1/2 PRICE KIDS BENTO BOXES

The History

Constructed in 1874 by Edward J Pearson, built to house The Order of Oddfellows. Made mainly from kauri. Pearson during this time moved to Thames giving up his carpenter skills to try his luck at the Goldfields. By 1886 Pearson returned to Hamilton and purchased the site starting a Carbolic and Sand Soap Factory. Using the pumice deposits from the Waikato River The Soap became a success. The building has had many lives including a corset factory, storage facility and possibly a theatre, in original plans a projector room is shown. In 2002 the building undertook a major change becoming a bar known as The Cook. The building has stood the test of time, standing proudly amongst Hamilton East Businesses. We are excited to be part of this building's new chapter and become a haven for locals and visitors.

COOK STREET
SOCIAL

Eats &
Drinks

