



Aperitif & Digestif

SINGLE MALTS, the perfect list

10 – 20

Canada's GlenBreton, Lagavulin, Benriach's Curiositas, Benromach oak aged, Bruinladdich's Yellow Submarine & Celtic Nations, Arman Sassaccia or Tokai cask finish, Auchentoshan, GlenMorangie Quintas Ruban, McCallan 18

OTHER SIPPERS

Rogue Artisanal Hazelnut Spiced Rum	10
Don Valente Artisanal Tequila	10
Chateau d'Orignac Pineau des Charentes	10
Sherry – Amontillado or Oloroso	7

MIXED

Chef's favourite Anisette Ricard	7
make it a "tomate, perroquet or mauresque"	8
Seasonal Sangria – glass/litre	8 / 20
Green Walnut Vermouth	8
Royal Canadian Alexander	8

FROZEN

Lemon Gelato Margarita	8
Brazilian Passion fruit Caipirinha	8
Strawberry Dacquiri	8
Black Forest Ice Cream Float	9

TORCHED

Flaming Prohibition Punch	10
Merigutan	8

MUDDLED

Amante Piccante	9
with cilantro, cucumber, lime & tequila	
Classic "Blue Skies" Mojito	8
Saskatoon Berry Elderflower Collins	8

SHAKEN

Espresso Dutch Chocolate Martini	10
Lychée & Seabuckthorn Martini	8
Rhubarb & Ginger Martini	8
Sour Cherry Bourbon Manhattan	10
Mango Mojito Martini	8

SPARKLING

Sour Cherry Ambrosia	9
Cassis Kir Royal	9
French 75 with house bitters	9
Plum Wine Spritzer	8

All our prices are subject to 7% GST and 10% LCT on alcohol. For tables over 8, a 15% gratuity may be added to your bill.