



Aperitifs

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

MUDDLED

Amante Piccante 9
with cilantro, cucumber, lime & tequila

Classic Mojito 8

Saskatoon Berry Elderflower Collins 8

Caribbean Prairie Punch 9
with sour cherries, vanilla & amber rum

MIXED

Chef's favourite Anisette Ricard 7
try it "tomate, perroquet or mauresque" 8

Seasonal Sangria – glass/litre 8/20

Green Walnut House-made Vermouth 8

Royal Canadian Alexander 8

Caesar, Calories' style 8

FROZEN

Lemon Gelato Margarita 8

Brazilian Passion Fruit Caipirinha 8

Strawberry Dacquiri 8

Black Forest Ice Cream Float 9

Mango Coconut Colada 8

OTHER SIPPERS

Don Valente Artisanal Tequila 10

Chateau d'Orignac Pineau des Charentes 10

Sherry – Amontillado or Oloroso 7

SHAKEN

Traditional Martini, made right 8

Espresso Dutch Chocolate Martini 10

Lychée & Seabuckthorn Martini 8

Rhubarb & Ginger Martini 8

Sour Cherry Bourbon Manhattan 10

Mango Mojito Martini 8

Raspberry Lemon Drop 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.