

FROM THE BARKEEP \$16

- BRANDY -

Duchy of Normandy

Brown Butter and Walnut Calvados, Ginger Liqueur
Rinse, Rich Syrup, Angostura Aromatic Bitters,
Peychaud's Bitters

- GIN -

Royale Observatory

Beefeater 24 Gin, Lillet Blanc, Pear Cider and
Chinese 5 Spice Syrup, Citrus Juice, Piper-
Heidsieck Brut Champagne, Thyme

The Botanist

Botanist Gin, Lillet Blanc, Benedictine, Angostura
Bitters, Absinthe Rinse

- VODKA -

Autumn Orchard

Zubrowka Bison Grass Vodka, Drambuie Scottish Honey
Liqueur, Fee's Old Fashioned Bitters, Rich Syrup
Sweetened Apple Juice, Citrus Juice

- TEQUILA -

Lucha Libre

El Jimador Reposado Tequila, Amaro Nonino, Fig
Preserve, Rich Syrup, Citrus Juice, Angostura
Bitters

FROM THE BARKEEP \$16

- WHISK(E)Y -

Philadelphia Story

Laphroaig Quarter Cask Islay Scotch, Averna, St.
Germaine Elderflower Liqueur, Orange Bitters

Southern Fix

Jack Daniel's Sour Mash Whiskey, Cherry Heering,
Domaine de Canton French Ginger Liqueur,
Pomegranate Juice, Citrus Juice, Angostura Bitters

MOCKTAILS \$7

Black Tea Lemonade

Ginger Lime Soda

Blackberry Pomegranate Soda

BEER \$8/\$9

Corona

Heineken

Peroni (lobby only)

Pilsner Urquell (lobby only)

Erdinger Duncell (lobby only)

Kronenbourg (lobby only)

Kronenbourg Blanc (lobby only)

Mill St. Organic (lobby only)

Canadian

Steam Whistle

Coors Light

FROM THE KITCHEN

KALE & AVOCADO TARTINADE (VEGAN) \$9

Served with salted plantain crisps

CITRUS RED QUINOA SALAD (VEGAN) \$11

Grilled asparagus, mini charm tomatoes, and sweet bell peppers tossed in a citrus dressing

ARTISANAL CHEESE BOARD \$18

4 select cheeses from around the globe, orange & fig marmalade, sweet seedless grapes, and Mediterranean spiced olives

CHARCUTERIE BOARD \$18

Jamon Serrano, duck prosciutto, rabbit and pork terrine, smoked venison chorizo, pickled mushrooms, and caper berries

CRISPY PORK BELLY BITES \$12

Served with an orange & honey dipping coulis

JAMAICAN JERK SHRIMP \$13

Served with a sweet and tangy mango black bean salsa

SHORT RIB RAVIOLI \$12

Handmade oversized ravioli in a white wine, shiitake and oyster mushroom, and cream emulsion topped with crispy onions

PULLED PORK SLIDERS \$16

Slow braised pork shoulder on a brioche bun served with apple slaw and sriracha mayo

GRILLED FLANK STEAK \$18

Argentinian Chimichurri marinated steak served with caramelized onion mash and spicy ginger garlic broccolini

WINE & BUBBLES

- SPARKLING -

Villa Sandi Prosecco	14 / 61
Piper Heidsieck Brut	22 / 110
Moet & Chandon Brut Imperial	180
Veuve Clicquot Brut	200
Veuve Clicquot Ponsardin Rose	220
2003 Dom Perignon Brut Vintage	600

- WHITE -

5 oz. / 8 oz. / Bottle

2012 Riesling, Henry of Pelham, Niagara	12 / 16 / 56
2012 Sauv Blanc, Creekside Estates, Niagara	12 / 16 / 56
2012 Pinot Grigio, Cesari Fiorile, Italy	13 / 17 / 62
2011 Chardonnay, Louis Latour, Burgundy	14 / 18 / 65
2011 Chablis, Laroche St. Martin, France	18 / 25 / 75
2007 Chardonnay, Grgich Hills, Napa	140

- RED -

5 oz. / 8 oz. / Bottle

2012 Pinot Noir, Inniskillin, Niagara	10 / 14 / 48
2011 Shiraz, Graffigna, Argentina	12 / 16 / 56
2011 Malbec, Vieja Bodega, Argentina	12 / 16 / 56
2012 Cabernet, Marques de Casa Concha, Chile	15 / 20 / 70
2012 Cabernet Sauv, Duckhorn Decoy, Napa	85
2007 Barolo Batasiolo, Italy	110
2010 Chateauneuf du Pape, Chateau Fortia, France	105

TABLE SERVICE

- VODKA -

GREY GOOSE \$260

TITO'S \$240

- RUM -

RON ZACAPA 23 \$260

BACARDI 8 \$260

- GIN -

BOMBAY SAPPHIRE \$260

BOTANIST \$260

HENDRICKS \$285

- TEQUILA -

PATRON SILVER \$425

DON JULIO 1942 \$650

- WHISKEY -

JACK DANIELS \$245

JOHNNIE WALKER BLACK LABEL \$280

JOHNNIE WALKER BLUE LABEL \$650

Each bottle is served with 3 complimentary mixers;
Choice of soda, tonic, cola, sprite, ginger ale, cranberry,
grapefruit, orange

- UPGRADES -

750ML SPARKLING WATER \$8

4 PACK OF REDBULL \$20

- E-SHISHA -

ESHISH SINGLE STICK \$10

LONDON MIST E-HOOKAH \$50

18% gratuity will be added automatically to all table service

SPIRIT SELECTION

TEQUILA

Tromba	10
Cazadores Anejo	10
Clase Azul	29
Don Julio 1942	29

COGNAC

Courvoisier XO	50
Hennessey XO	50
Remy Martin VSOP	22
Remy Martin XO	50

BLENDED SCOTCH

Chivas 12 yr.	11.5
Johnnie Walker Black	13
Johnnie Walker Blue	36

ISLAY

Laphroaig Quarter Cask	16
Lagavulin 16	16

SPEYSIDE

Aberlour A'bundah 18	18
Macallan Sienna	30
Macallan Ruby	50
The Glenlivet 12	12
The Glenlivet 18	22

HIGHLAND

Glenmorangie La Quinta	20
Oban 14	24
Talisker 10	17
Highland Park 18 yr.	25

WHISKEY

Crown Royal	11.5
Jack Daniels	11.5
Lot 40 Single Copper Pot Still	12

BOURBON

Maker's Mark	11.5
Knob Creek	13
Woodford Reserve	13
Blanton's Original	19