

## Beers

Pilsner Urquell (355ml)	\$15
Hoegaarden (330ml)	\$17
Boddington's Pub Ale (440ml)	\$18



\*We only have one washroom

## Hours of Operation

Dinner  
7 days a week  
5pm - 11pm

Late Night Dinner  
7 days a week  
11pm - Late

## Aperitifs

\$25

### Manhattan Cocktail

Bulleit Rye stirred with Italian Vermouth, Grand Marnier & dashes of Angostura Bitters. Served straight up.

### Provençal

Lavender-infused Tanqueray Gin stirred with Herbs de Provence-infused Noilly Prat Dry Vermouth & Cointreau. Served straight up.

### Common Sense

Great King Street Artist Blend Scotch stirred with Bianco Vermouth, Averna Amaro & a dash of Spiced Chocolate Bitters. Served over a Large Ice Cube.

## Single Malt

45ml

Singleton 12yr	\$16
Knockado 14yr	\$17
Cragganmore 12yr	\$18
Glenlivet 12yr	\$18
Haig Club	\$18
Laphroaig 10yr	\$18
Royal Lochnager 12yr	\$18
Talisker 10yr	\$18
Balvenie 12yr Doublewood	\$20
Cardhu 12yr	\$20
Dalwhinnie 15r	\$20
Glenkinchie 12yr	\$20
Singleton 15yr	\$20
Aberlour 12yr Double Cask	\$22
Ardbeg 10yr	\$22
Glenfiddich 15yr Solera Reserva	\$22
Oban 14yr	\$22
Mortlach Rare Old	\$22
Auchentoshan 3 Wood	\$24
Auchentoshan 12yr	\$24
Caol Ila 12yr	\$24
Clynelish 14yr	\$24
Highland Park 12yr	\$24
Lagavulin 16yr	\$28
Macallan 12yr Sherry Cask	\$28
Singleton 18yr	\$28
Talisker 18yr	\$32
Highland Park 18yr	\$45
Mortlach 18yr	\$48

Ask server about available Japanese Malts

## Brandy

45ml

BarSol Quebranta Pisco	\$16
Daron Calvados	\$16
Campo de Encanto Grand & Noble Pisco	\$18
Pierre Ferrand 1840 Cognac	\$18
Gifford Poire William Eau De Vie	\$20
Cardenal Mendoza	\$24
Laird's Apple Brandy	\$24
Remy Martin VSOP Cognac	\$32
Martell Cordon Bleu Extra Old Cognac	\$55



## Fancy Cocktails

\$26

### Billionaire Cocktail

Bulleit Bourbon shaken with Fresh Lemon Juice, EO Grenadine & house-blended Absinthe Bitters. Served straight up.

### Ready Fire Aim

Mina Real Mezcal, Fresh Lime Juice & House-made Honey-Pineapple Syrup with dashes of Bittermens Hellfire Bitters. Served straight up.

### Bellini

Puréed White Peaches stirred with Mumm Cordon Rouge Champagne & dashes of Peach Cordial.

### Lazy Lover No. 2

Don Julio Blanco Tequila & Jalapeño-infused Green Chartreuse shaken with Benedictine DOM, Fresh Lime Juice & Agave Nectar. Served over ice.

### Mata Hari

Pierre Ferrand 1840 Cognac shaken with Chai Infused Italian Vermouth & Pomegranate Juice. Served straight up.

### EO Gimlet

\$28

Perry's Tot Navy Strength Gin shaken with EO Lime Cordial. Served over ice.

Items subject to change based on availability

## Vodka 45ml

Absolut	\$16
Aylesbury Duck	\$16
Ketel One	\$16
Ketel One Citroen	\$16
Tito's	\$16
Cîroc	\$18
Charbay Grapefruit	\$18
Charbay Green Tea	\$18
Charbay Meyer Lemon	\$18
Stoli Gold	\$18
Absolut Elyx	\$22
Stoli Elit	\$26

## Gin 45ml

Beefeater	\$16
Fords Gin	\$16
Tanqueray	\$16
Beefeater 24	\$18
Tanqueray 10	\$18
Hendrick's	\$20
Miller's Westbounre Strength	\$20
Perry's Tot	\$22
Plymouth Navy Strength	\$22
Monkey 47	\$26



## Sparkling Wine and Champagne

### Non-Vintage

Prosecco Brut	\$16 / \$90
Zardetto, Piedmont, Italy	
Mumm Cordon Rouge Brut NV	\$30 / \$150
Mumm Blanc de Blanc	\$235
Perrier Jouët "Grand Brut" 375ml	\$95

### Vintage

Moët & Chandon, "Grand Vintage" 2006	\$375
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### Rosé

Vueve Cliquot "Vintage Rosé"	\$295
Bollinger, NV	\$375

### Tête de Cuvée

"Dom Pérignon" 2005	\$550
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## Sherry Wine 60ml

Tio Pepe Fino	\$16
Lustau East India Sherry	\$16
Lustau Oloroso Dry Solera "Don Nuno"	\$22
Lustau Pedro Ximénez Murillo	\$22

## Port Wine 60ml

Graham's Fine White	\$18
Graham's Six Grapes	\$20
Taylor Fladgate 20yr Tawny	\$40

## Grappa 45ml

Sassicaia	\$16
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## Cocktails and Long Drinks \$25

**Ginger Smash**  
Muddled Ginger Root & Fresh Pineapple shaken with Caña Brava Rum, Maraschino Liqueur & Fresh Lime Juice.

**West Side**  
Charbay Meyer Lemon Vodka & Fresh Lemon Juice shaken with Fresh Mint. Served straight up.

**Fraise Sauvage**  
Tanqueray Gin shaken with Wild Strawberries & Tahitian Vanilla, Finished with Mumm Cordon Rouge Champagne.

**Amelia**  
Ketel One Vodka & St. Germain Elderflower Liqueur shaken with puréed Blackberries & Fresh Lemon Juice.

**Waterloo**  
Fresh Muddled Watermelon served tall with Tanqueray Gin, Campari and Fresh Lemon Juice.

**Hemingway Daiquiri**  
Carta Blanca Rum & Fresh Lime Juice Shaken with Maraschino Liqueur & Fresh Grapefruit Juice. Served straight up.

**Almost There**  
Singleton 12yr Scotch & Fresh Lime Juice with Apricot Liqueur, Fresh Mint & a splash of Soda. Served tall on Crushed Ice.

**Pisco Sour**  
Campo de Encanto Pisco shaken with Fresh Lime Juice & a Raw Egg White. Served straight up.

## Tequila/Mezcal 45ml

Cabeza	\$16
Cimarron Blanco	\$16
Don Julio Blanco	\$16
Mina Real Blanco Mezcal	\$16
ArteNOM Reposado	\$20
Don Julio Reposado	\$20
Del Maguey VIDA Mezcal	\$20
Patron Silver	\$20
ArteNOM Anejo	\$22
Don Julio Anejo	\$24
Del Maguey Chichicapa Mezcal	\$24
Don Julio 1942	\$40
Del Maguey Tobala Mezcal	\$45

## Rum/Cachaça 45ml

Bacardi Carta Blanca	\$16
Caña Brava	\$16
Captain Morgan	\$16
Flor de Caña 4yr	\$16
Havana Club 3yr	\$16
Myers's Original Dark	\$16
Plantation 3-Stars	\$16
Banks 7 Golden Age	\$18
Gosling's Black Seal	\$18
Havana Club 7yr	\$18
Leblon Cachaça	\$18
Neisson Rhum Blanc	\$18
Bacardi 8 Años	\$20
Diplomático Reserva Exclusiva	\$22
El Dorado 12yr	\$22
Flor de Caña 12yr	\$22
Zacapa 23	\$24
Plantation Overproof	\$24
Plantation Stiggins Pineapple	\$26
Plantation XO	\$28
Gosling's Old Family Reserve	\$28
Bacardi Reserva Limitada	\$34
Zacapa XO	\$40

## Wine

### White

Sauvignon Blanc Paua, Marlborough, New Zealand, 2014	\$16 / \$80
Rosé (Cabernet/Syrah/Grenache) Aix En Provence 2015	\$16 / \$80
Petite Chablis (Chardonnay) Domaine Bernard Defaix, Borgogne, France, 2014	\$22 / \$105
Federspiel (Riesling) Rudi Pichler, Wachau, Austria, 2011	\$110
Roero Arneis Renato Ratti, Piedmont, Italy 2014	\$125
Sancerre Domaine Reverdy, France 2015	\$135
Chardonnay McManis, River Junction CA, USA 2014	\$165
Puligny Montrachet Domaine Chanzy Les Reuchaux, Bourgogne, France 2011	\$225

### Red

Farm to Table (Shiraz) Fowles Wines, Strathbogie Ranges, Australia, 2013	\$16 / \$80
Morgon (Gamay) Domaine De Colонат, Beaujolais, France, 2013	\$22 / \$105
Malbec Mi Terruno Reserva, Mendoza, Argentina, 2013	\$95
Bordeaux (Cabernet / Merlot) Chateau Haut Balirac, Médoc, France, 2010	\$125
Chateauneuf du Pape Domaine des Terres Blanches, Rhone, France 2010	\$160
Pinot Noir Au Bon Climat, Santa Barbara, CA, USA, 2013	\$190
Barolo Renato Ratti, Piedmont, Italy, 2011	\$235
Bourgogne (Pinot Noir) Domaine Chanzy, Nuits St. Georges 1er Cru, Vaucrains 2012	\$350

### Bourbon

45ml

Buffalo Trace	\$16
Bulleit Bourbon	\$16
Maker's Mark	\$18
Michter's US-1 Small Batch Bourbon	\$22
Wild Turkey 101	\$24
Baker's	\$32
Knob Creek Single Barrel Bourbon	\$32
Booker's	\$34

### Rye / Whiskey

45ml

Bulleit Rye	\$16
Wild Turkey Rye	\$16
High West Double Rye	\$18
High West Silver Oat Wheat	\$18
Jack Daniel's Tennessee	\$18
Rittenhouse Rye	\$18
High West Campfire	\$22
High West Rendezvous Rye	\$22
Michter's US-1 Small Batch Rye	\$22
Willett 2yr Cask Strength Rye	\$24
Knob Creek Rye	\$28

### Canadian / Irish

45ml

Crown Royal (Canada)	\$16
Jameson (Ireland)	\$16
Red Breast (Ireland)	\$24

### Blended Malt Whisky

45ml

Great King St. Artist Blend	\$16
J&B	\$16
Johnnie Walker Black Label	\$18
Monkey Shoulder	\$22
Johnnie Walker Gold Label	\$24

## Appetizers

Oyster on the Half Shell Mignonette & EO Bloody Mary	MP
Red Snapper Crudo Cucumber, Tomatillo & Jalapeno	\$19
Bacon Wrapped Lamb Chops Salsa Verde	\$32
Bone Marrow Poppers Bordelaise & Pastry Shell	\$15
Ricotta Gnocchi Oyster Mushrooms & Fresh Herbs	\$14

Hand-Cut Steak TarTar  
Crostoni & Mixed Greens  
\$27

## Salads

Rocket & Shaved Asparagus Preserved Lemon Vinaigrette, Parmesan & Hazelnuts	\$14
Baby Romaine Radish, Cucumber, & Creamy Caraway Dressing	\$13

## Entrees

Roasted Half Chicken Tuscan Kale, Sugar Snap Peas & Cucumber Dill Yogurt	\$29
Skate Wing Paprikás Spaetzle & Crème Fraiche	\$34
Whole Rainbow Trout Smoked Trout, Frisee & Apple	\$38
Porterhouse Pork Chop Black Eyed Peas & Savoy Cabbage	\$42

Bone-in 800gram  
Prime Ribeye  
Potato Gratin, Jalapeno,  
Dijon Mustard & Sea Salt  
\$130

Cavatelli House Made Pork Sausage, Tomato & Rocket	\$23
Spaghetti Zucchini, Parmesan & Black Olives	\$20

## Sides

Potato Gratin Sautéed Kale Black Eyed Peas Mixed Greens Salad	\$10
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Prices Subject to 7%GST - No Service Charge

Executive Chef - Julia Jaksic  
Chef de Cuisine - Mauricio Espinoza  
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