

## RED WINE/Vin Rouge

	Glass (5oz)	750ml
2020 Prototype, Cabernet Sauvignon, California	\$15	\$55
2019 Chianti, GATTAVECCHI, Tuscany, Italy	\$15	\$55
2017 Confidencial Resereva, Lisboa, Portugal	\$15	\$55
2020 Long Barn, Pinot Noir, California	\$15	\$55
2019 Clos des Lumières L'éclat, Cotes du Rhône, France	\$17	\$69
2019 Rose Hall Run, Pinot Noir, VQA Prince Edward County, Canada		\$70
2019 Notre Cote Sud, Pinot Noir, Languedoc, France		\$55
2020 Rodney Strong, Pinot Noir, Russian River Valley, Sonoma, California		\$79
2019 Luigi Bosca, Malbec, Mendoza, Argentina		\$60
2016 Quadrus Vinhos Velho's, Douro, Portugal		\$80
2019 Kilikanoon, Shiraz, Clare Valley, Australia		\$69
2019 Jester Mitolo, Shiraz, McLaren Vale' Australia		\$70
2018 Amarone Della Valpolicella Classico Tommasi, DOCG, Veneto, Italy		\$160
2015 Barolo Ceretto, DOCG, Piemonte, Italy		\$180
2016 Brunello Di Montalcino, Casale Del Bosco DOCG Tuscany		\$200
2019 Replica, Cabernet Sauvignon, Carneros, California		\$69
2019 Stag's Leap, Cabernet Sauvignon Napa, California		\$170
2016 Huff Estates, Merlot, VQA Bloomfield, Ontario, Canada		\$75
2008 Old Vines Merlot, Daniel Lenko, Niagara, Ontario, Canada		\$80
2019 Chateau Pesquie Terrasses, Rhone Valley, France		\$69
2016 Château Meyre Haut-Medoc, Bordeaux, France		\$100

## WHITE WINE/Vin Blanc

	Glass (5oz)	750ml
2019 Colle Moro Terre Di Chieti, Cerasuolo/Rose, Abruzzo, Italy	\$14	\$50
2019 Friso Terre Di Chieti, Pinot Grigio, Abruzzo, Italy	\$14	\$55
<b>2019 Replica</b> , Chardonnay, Carneros, California	\$15	\$60
2020 Châteaux Carbonneau Margot, Sauvignon Blanc, Bordeaux	\$15	\$60
2012 Daniel Lenko, Unoaked Chardonnay VQA, Niagara, Ontario	\$15	\$60
2020 Domaine Jean Collet-Chablis, Burgundy, France	\$20	\$90
2019 Willm, Riesling, Alsace, France		\$60
2019 Gewurztraminer, La Cava du Vieil Armand, Alsace, France		\$69
2012 Daniel Lenko Reserve Riesling, VQA Niagara, Ontario		\$70
2017 Muscedere Vine yard, Pinot Grigio, VQA Ontario		\$60
2020 Sancerre, domaine Paul Prieur, Loire, France		\$90
2020 Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand		\$60
2019 Rose Hall Run, Chardonnay VQA Prince Edward County, Ontario		\$70
2019 Notre Cote Sud, chardonnay, Languedoc, France		\$65

## CHAMPAGNE, PROSECCO

	Glass	750ml
NV Collet Brut Champagne, France	\$28	\$160
NV Pixie Sparking Rose, Rose Hall Run Prince Edward, Ontario	\$16	\$60
Ziraldo Prosecco DOC Extra Dry, Conegliano and Valdobbiadene, Italy	\$16	\$60
<b>Crémant</b> , Rose Hall Run Prince Edward, Ontario		\$75

## CHAMPAGNE COCKTAILS

<b>Classic Champagne Cocktail</b> , Champagne, sugar cube, Angostura bitters, Cognac	\$28
<b>Bellini</b> , Peach Nectar, Prosecco, Cassis	\$17
<b>Kir Royale</b> , Prosecco, Cassis	\$17
<b>Veloute Kiss</b> , Elderflower liqueur, Prosecco, Cassis	\$17
<b>B-B Royal</b> , Cognac, Benedictine, Champagne, or Prosecco	\$17

## CLASSIC COCKTAILS

<b>Martinis</b> : (regular martini, Iceberg, Bombay Sapphire)	\$15
<b>Premium Martinis</b> : (Grey Goose, Chopin, Hendrick's, Woodford reserve Bourbon)	\$16
<b>Pomegranate Cosmo</b> : Pomegranate, Pama, Iceberg Vodka, lime juice	\$15
<b>Espresso Martini</b> : Espresso, iceberg vodka, Kahlua, Crème de Cacao	\$16
<b>Mistletoe Mule</b> : Vodka, fresh Lime juice, Ginger beer, pomegranate seeds, fresh Mint.	\$16
<b>French Kiss</b> : Iceberg vodka, Chambord, Pineapple juice, Prosecco	\$16
<b>Negroni</b> : Gin, Campari, Sweet Vermouth over ice, orange twist	\$15
<b>Manhattans</b> : Rye, Bourbon up or on the rocks	\$15
<b>Margarita</b> : Tequila, orange Liqueur, Fresh lime juice simple syrup	
<b>Sours</b> , Whiskey, Bourbon, or Amaretto or Pear	\$15

## MOCKTAILS

<b>Virgin Mary / or Caesar</b> , Tomato juice or Clamato, Lemon juice, dash of Worcestershire, Tabasco	\$8
<b>Singapore Sling</b> , Mango/Pineapple juice, fresh lime, sparkling water	\$8
<b>Pomegranate-Citrus</b> , Orange/Pomegranate juice, fresh lime, simple syrup, sparkling water	\$8
<b>Bellini Mango or Peach</b> , Nectar, sparkling water, dash of grenadine	\$8
<b>Spritzer</b> , Lemon-Mango or Pineapple or Pomegranate or Lemonade, Club soda, fresh lemon	\$8
<b>Shirley Temple</b> , Ginger Ale, dash, Grenadine, Orange juice, over ice with Maraschino Cherries	\$8

## *BEER*

Great Lakes Brewery on tap (20oz)	\$8.50
Vienna Lager	
Canuck Pale Ale	
Blonde lager	
Stout	
Partake Non-Alcoholic Beer	
IPA / Pale	\$7

## *CIDERS*

Batch 1904	\$8
Brickworks C.C. Apple	\$8

## *Rail de Bar*

<i>¼ oz</i>	<b>1</b>
Iceberg Vodka	\$11
Bombay Gin	\$11
Bacardi White	\$11
Famous Grouse	\$11

## *DIGESTIVE*

### *LIQUEURS/Biscuit*

**1 ¼ oz / \$11**

Amaretto
Gold schlager
Benedictine & Brandy
Beirao O Licor De Portugal
Cointreau
Drambuie
Grand Marnier
Frangelico
Limoncello
Kahlua
Sambuca White & Black
Tequila Casamigos Reposado

## *SINGLE MALT / SCOTCH*

	<i>1oz</i>	<i>2oz</i>
Glenfiddich 12yrs	\$13	\$24
Lagavulin Islay 8yrs	\$15	\$28
Macallan Gold Oaked Aged	\$18	\$35
Bowmore Islay 12yrs	\$15	\$28

## *PREMIUM SPIRITS*

*1 ¼ oz*      **\$ 12.00**

Grey Goose Vodka GOOSE  
Chopin Vodka  
Beatie's Vodka

Dillon's Gin  
Hendrick's

Appleton Rum  
Havana Club Rum  
Bacardi Gold  
Ron Santiago de Cuba Anejo

Crown Royal  
Johnnie Walker Black  
Canadian Club

Marker Mark Bourbon  
Wild Turkey Bourbon  
Jack Daniel's Bourbon  
Jim Beam

Jameson Irish Whisky  
Bushmills Malt 10 YRS

## DESSERT

### Dessert Wine & Port

	2oz	375ML
2015 Lakeview Cellars, Vidal Ice wine, VQA Niagara	15	70
2008 Chateau Doisy Védrières Sauternes Bordeaux	28	130
2017 Bacalhoa Moscatelle De Setubal D.O.	15	
Taylor Fladgate LBV	15	
Taylor Fladgate 20yrs	18	
Porto Croft Branco Porto		
Madeira 5yrs Buol	16	
Sarpa Di Poli Grappa	12	

### COGNAC & ARMAGNAC

	1 ¼ oz
Napoleon brandy	\$14
Hennessy's VS	\$18
Hennessy's VSOP	\$20
D'Usse VSOP	\$20
Armagnac de Montal VSOP	\$16
Boulard Calvados	\$14

### SPECIAL COFFEES

Hot Toddy	
B-52	\$14
Irish Coffee	\$14
Montecristo	\$14
Spanish	\$14
Blueberry Tea	\$14
Veloute Blizzard	\$14

Scandinavia Madagascar bourbon vanilla crème Brulé	12.00
Callebaut Belgian chocolate Molten Lava Cake (Gluten free) Allow 20 minutes for preparation	16.00
Dessert Du Jour	M/P
Ice Cream or Sorbet	8.00
Mousse de Chocolate Royal	14.00
Selection of International Cheeses (3)	18.00

### COFFEE BAR

Mighty Leaf Tea	\$5
Espresso	\$4
Double Espresso	\$6
Macchiato	\$6
Cappuccino	\$6
Café Latte	\$6
Americano	\$5

### DIGESTIVE / LIQUEURS / Biscuit

1 ¼ oz / \$11

Amaretto
Gold schlager
Benedictine & Brandy
Beirao O Licor De Portugal
Cointreau
Drambuie
Grand Marnier
Frangelico
Limoncello
Kahlua
Sambuca White & Black
Tequila Casamigos Reposado