

Boozy

Sous Sol'd Fashioned {2.5oz.} 10\$

*Wild Turkey 101 Proof Bourbon, Oloroso Sherry,
Rich Demerara Syrup, Angostura Bitters, Zest*

The Old Port {2.5oz.} 12\$

*Ron Matusalem Gran Reserva Rum, Vermouth La Copa,
Crème de Cassis, Ardbeg 10 Yr. Islay Scotch,
Black Walnut Bitters*

Vieux Carré⁵ {2.5oz.} 14\$

*Monkey Shoulder Blended Scotch, Grand Marnier,
Williams & Humbert 30 Yr. Amontillado Sherry,
Bénédictine, Peychaud's & Regan's Orange Bitters, Zest*

Cocktails To Share

Rencontre dans le jardin {Teapot} 20\$

*Served Chilled for 2 Guests
Boodles Gin, St. Germain Elderflower Liqueur, Lemon,
Cucumber & Lavender Cordial, Basil Sugar*

The Volcano {Tiki Bowl} 48\$

*Service For 4 -5 Guests
Gold Rum, Amber Rum, Dark Rum, Overproof Rum,
Fresh Grapefruit & Lime Juice, Smoky Maple Syrup,
Fire Included*

Citrusy

Gin & Tonic {1.5oz.} 9\$

*Tanqueray Gin, Homemade Grapefruit Tonic,
Rosemary, Lime, Zest*

Try a Jäger & Tonic! {1.5oz.} 8\$

Mezcal Mule {2.5oz.} 10\$

*Montelobos Mezcal, Cynar, Lime,
House Brewed Ginger Beer, Cucumber, Tajín*

Jägerita {1.5oz.} 10\$

*Jägermeister, Cointreau, Lime, Vanilla,
Angostura Orange Bitters*

The Pine-Aperol Spritz {2oz.} 11\$

*Aperol, House Brewed Tamarind & Pineapple Tepache,
Sparkling Wine, Olive*

Gustave H. Cocktail {2oz.} 11\$

*Żubrówka Bison Grass Vodka, Rhubarb &
"Pouilly-Jouvet" Cordial, Lemon, "Split of Brut"*

Dill We Meet Again {2oz.} 10\$

*Dill Brennivín, Cointreau, Lillet Blanc,
Lemon, Pernod, Carrot*

Primavera {2oz.} 12\$

*Belvedere Vodka, Lillet Blanc,
Muddled Snap Peas, Basil, Celery, Fennel Pollen
Concentrated Orange, Local Raw Honey, Citric Acid*

Trinidad Sour {1.5oz.} 14\$

*Adapted From Giuseppe González
One Full Ounce of Angostura Bitters,
Wild Turkey Rye, Chai Orgeat, Lemon, Egg White*

Beer

Vandelay Lager	5\$
<i>500ml Draught (Import/Export)</i>	
Half Pints - Encyclopedia Brown Ale	6\$
<i>500ml Draught (Winnipeg, Manitoba)</i>	
"Import Roulette"	6\$
<i>~330ml Bottle (It's a Surprise!)</i>	
Torque - Witty Belgian	8\$
<i>473ml Can (Winnipeg, Manitoba)</i>	
Half Pints - Little Scrapper IPA	6\$
<i>341ml Bottle (Winnipeg, Manitoba)</i>	
Barn Hammer - The 7th Stab Red Ale	12\$
<i>650ml Bottle (Winnipeg, Manitoba)</i>	
PEI Brewing Co. - Vic Park Pale Ale	8\$
<i>473ml Can (PEI, Canada)</i>	
Standard Lager	5\$
<i>341ml Bottle (Manitoba)</i>	
A.G.D. {Alberta Genuine Draught}	4\$
<i>355ml Can (Calgary, Alberta)</i>	
Kronenbourg - 1664 Blanc	6\$
<i>330ml Bottle (France)</i>	
Kilkenny - Irish Cream Ale	7\$
<i>500ml Can (Ireland)</i>	
La Chouffe	9\$
<i>330ml Bottle (Achouffe, Belgium)</i>	
Trappistes Rochefort '10'	10\$
<i>330ml Bottle (Rochefort, Belgium)</i>	
Timothy Taylor's Landlord Classic Pale Ale	9\$
<i>500ml Bottle (Knowle Spring, Keighley, England)</i>	
Estrella Damm - Inedit	14\$
<i>750ml Bottle (Barcelona, Spain)</i>	
3 Monts Flanders Gold Ale	14\$
<i>750ml Bottle (Saint-Sylvestre-Cappel, France)</i>	

Cider

Savanna Dry Cider	7\$
<i>330ml Bottle (South Africa)</i>	
Guzman Riestra - Sidra Natural	18\$
<i>700ml Bottle (Asturias, Spain)</i>	
Duché de Longueville - Cidre Bouché de Cru ...	22\$
<i>750ml Bottle (Normandie, France)</i>	



Cocktails

As of Thursday, April 19, 2018

The Rum & Tiki

Dark N' Stormy® {1.5oz.} 10\$
*Gosling's Black Seal Rum, Lime,
House Brewed Ginger Beer*

All Inclusive {2oz.} 12\$
*Coruba Jamaican Dark Rum, Tia Maria,
Fresh Pineapple, Kola Champagne, Lemon,
Angostura Bitters, Blended*

Dr. Funk {2.75oz.} 15\$
*Appleton Rare 12 Yr. Rum, Absinthe, Lemon, Lime,
House Made Grenadine, Rich Demerara Syrup, Fizz*

Rumpari {1.5oz.} 9\$
Wray & Nephew White Overproof Rum, Campari, Ting

Cuba Libre {2oz.} 9\$
*Lemon Hart Demerara Rum, Muddled Lime, Coca-Cola
Yes it's just a rum and Coke; but we love it.*

Sorrel Rum Punch {2oz.} 9\$
*Appleton V/X Rum, Stone's Green Ginger Wine,
Caribbean-Spiced Hibiscus Punch
With Fire {+.75oz.} add 3\$*

Underberg {20ml.} 5\$
"After A Good Meal!" / "We Keep The Top."
