

Draught Beer

Vandelay Lager	\$5 ⁷⁵
500ml Draught <i>Import/Export</i>	
Big Rock Session IPA	\$6 ⁵⁰
500ml Draught <i>Calgary, AB</i>	

Local Craft

Torque Blonde Ale	\$5 ⁰⁰
355ml Can <i>Winnipeg, MB</i>	
Torque Foundation APA*	\$5 ⁰⁰
*Brewed With Love In Support of Sunshine House 355ml Can <i>Winnipeg, MB</i>	
Stone Angel Onkle Georg Radler	\$8 ⁷⁵
473ml Can <i>Winnipeg, MB</i>	
Little Brown Jug 1919 Belgian Pale Ale	\$8 ⁵⁰
473ml Can <i>Winnipeg, MB</i>	
Sookram's Cosmos Dry Hopped Sour	\$9 ²⁵
473ml Can <i>Winnipeg, MB</i>	
Half Pints Little Scrapper IPA	\$8 ⁵⁰
473ml Can <i>Winnipeg, MB</i>	
Nonsuch Belgian Blonde	\$9 ⁰⁰
473ml Can <i>Winnipeg, MB</i>	
Kilter Juicii New England IPA	\$9 ²⁵
473ml Can <i>Winnipeg, MB</i>	
Barn Hammer 66 New England IPA	\$9 ²⁵
473ml Can <i>Winnipeg, MB</i>	
Fort Garry Dark English Mild Ale	\$8 ⁵⁰
473ml Can <i>Winnipeg, MB</i>	

To Share

Estrella Damm Inedit	\$15 ⁰⁰
750ml Btl <i>Spain</i>	
3 Monts Flanders Gold Ale	\$15 ⁰⁰
750ml Btl <i>France</i>	

Cider

Savanna Dry Cider	\$7 ⁵⁰
330ml Btl <i>South Africa</i>	
Riestra Natural Sidra	\$20 ⁰⁰
700ml Btl <i>Asturias, Spain</i>	

Tiki & Tropical

Harbor Lights {2¼oz.} \$12⁰⁰
*Appleton Reserve Rum, Banana Infused Disaronno,
Chambord, Peanut Butter Coconut Cream, Lemon*

Mai Tai {2½oz.} \$13⁰⁰
*Appleton Reserve Rum, Grand Marnier
Wray & Nephew White Overproof Rum, Lime,
Chai & Almond Orgeat, Mint*

Dark N' Stormy™ {1½oz.} \$10⁰⁰
*Gosling's Black Seal Rum, Lime,
House Brewed Ginger Beer*

Jungle Bird {2oz.} \$12⁰⁰
*El Jimador Silver Tequila,
Pelotón de la Muerte Mezcal, Campari,
Pineapple, Simple, Lime*

Dr. Fünke {2⅝oz.} \$15⁰⁰
*Appleton Estate Rare 12 Yr. Rum, Absinthe,
Rich Demerara Syrup, House-Made Grenadine,
Lemon, Lime, Soda*

Zombie {2½oz.} \$15⁰⁰
*Maximum 2 Per Guest
Gosling's Gold Seal Rum, Coruba Dark Jamaican Rum,
Wray & Nephew White Overproof Rum, Lime,
Donn's Mix, House Made Grenadine,
munrelaF, Herbstura*

All Inclusive {2oz.} \$10⁰⁰
*House Made Coconut Rum, Tia Maria,
Pineapple, Lemon, Kola Champagne Syrup*

Sorrel Rum Punch {2oz.} \$10⁰⁰
With Fire & Fun Add \$3⁵⁰
*Appleton V/X Rum, Stone's Green Ginger Wine,
Caribbean-Spice*

Rumpari {1½oz.} \$10⁰⁰
*Wray & Nephew White Overproof Rum,
Campari, Ting*

Spirit Forward

Sous Sol'd Fashioned {2½oz.} \$12⁰⁰

Woodford Reserve Kentucky Straight Bourbon,
Oloroso Sherry, Rich Demerara Syrup,
Angostura Bitters, Zest

The Old Port {2¼oz.} \$12⁰⁰

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

Vieux Carré⁵ {2½oz.} \$15⁰⁰

Monkey Shoulder Blended Scotch, Grand Marnier,
Amontillado Sherry, Bénédictine,
Peychaud's & Angostura Bitters, Zest

Shaken & Up

Naked & Famous {2⅔oz.} \$13⁰⁰

Creyente Mezcal, Yellow Chartreuse,
Aperol, Cointreau, Peated Scotch, Lemon

Dill We Meet Again {2oz.} \$10⁰⁰

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

Bees Knees {2oz.} \$12⁰⁰

Roku Gin, Giffard Crème de Violette,
Local Raw Honey Syrup, Lemon

Trinidad Sour {1½oz.} \$15⁰⁰

1oz. of Angostura Bitters, Jack Daniels Rye,
Lemon, Chai & Almond Orgeat, Egg White

Citrusy & Refreshing

Gin & Tonic {1½oz.} \$9⁰⁰

Tempo Renovo Vancouver Dry Gin,
House Made Grapefruit Tonic, Rosemary, Lime

Jägerita {1½oz.} \$10⁰⁰

Jägermeister, Cointreau, Vanilla, Lime,
Angostura Orange Bitters

Paloma {1½oz.} \$12⁰⁰

Citra Dry-Hopped Cazadores Reposado Tequila,
Aperol, Grapefruit, Lemon, Rich Demerara Syrup

To Share

Le jardin {The Teapot Drink} \$22⁵⁰

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

Arch Angel {Volcano Bowl} \$55⁰⁰

Service for 4 - 5 Guests
Sailor Jerry's Spiced Rum, Gosling's Gold Seal Rum,
Wray & Nephew White Overproof Rum,
Campari, Pineapple, Lemon, Orange,
Stone Angel Radler, Fire & Fun

The Watermelon! {Fun for All} \$60⁰⁰

Service for 3 - 8 Guests
Vodka, Campari, Lemon, Vanilla, French Rosé,
Cucumber, Made Fresh to Order