

Draught Beer

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

Local Craft

Torque Blonde Ale	\$6 ⁰⁰
<i>355ml Can Winnipeg, MB</i>	
Torque Foundation APA	\$6 ⁰⁰
<i>355ml Can Winnipeg, MB</i>	
Stone Angel Onkle Georg Radler	\$8 ⁷⁵
<i>473ml Can Winnipeg, MB</i>	
Sookram's Cosmos Dry Hopped Sour	\$9 ²⁵
<i>473ml Can Winnipeg, MB</i>	
Half Pints Little Scrapper IPA	\$8 ⁵⁰
<i>473ml Can Winnipeg, MB</i>	
Nonsuch Belgian Blonde	\$9 ⁰⁰
<i>473ml Can Winnipeg, MB</i>	
Kilter Juicii New England IPA	\$9 ²⁵
<i>473ml Can Winnipeg, MB</i>	
Barn Hammer 66 New England IPA	\$9 ²⁵
<i>473ml Can Winnipeg, MB</i>	
Fort Garry Dark English Mild Ale	\$8 ⁵⁰
<i>473ml Can Winnipeg, MB</i>	

Imports

Mystery Beer ???	\$6 ⁶⁶
<i>~341ml Btl ???</i>	
Kona Hanalei Island IPA	\$7 ⁰⁰
<i>330ml Btl Kona, Hawaii</i>	
Estrella Damm Inedit	\$15 ⁰⁰
<i>750ml Btl Spain</i>	
3 Monts Flanders Gold Ale	\$15 ⁰⁰
<i>750ml Btl France</i>	

Cider

Savanna Dry Cider	\$7 ⁵⁰
<i>330ml Btl South Africa</i>	
Riestra Natural Sidra	\$20 ⁰⁰
<i>700ml Btl Asturias, Spain</i>	
Duché de Longueville Cidre	\$30 ⁰⁰
<i>750ml Btl Normandie, France</i>	

Tiki & Tropical

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*

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

Thunderberg 2.0 {2¼oz.} \$12⁰⁰
*Appleton Reserve Rum, a Bottle of Underberg Bitters,
Grapefruit, Lime, Chai & Almond Orgeat*

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

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, Cocchi Storico,
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

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

Pine-Aperol Spritz {1½oz.} \$11⁰⁰

Aperol, Fermented Pineapple Tepache,
Sparkling Wine, Olive

Paloma {1½oz.} \$12⁰⁰

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

You Had Me At Aloe {1¾oz.} \$12⁰⁰

El Jimador Silver Tequila,
St. Germain Elderflower Liqueur, Aloe Juice,
Orange, Peychaud's Bitters, Blended, Lychee Pearls

Shaken & Up

Speziato {2oz.} \$12⁰⁰

Buffalo Trace Kentucky Straight Bourbon,
Chili & Espresso Infused Campari,
Orange, Lemon, Egg White

Naked & Famous {2⅔oz.} \$13⁰⁰

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, Crème Yvette,
Honey Syrup, Lemon

Trinidad Sour {1½oz.} \$15⁰⁰

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

To Share

Le jardin {3oz.} \$22⁵⁰

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

Bora Bora {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, Grapefruit,
Pink Ting, Fire & Fun