

Beer & Cider

Vandelay Lager	\$5 ⁷⁵
<i>500ml Draught Import/Export</i>	
Big Rock Session IPA	\$6 ⁵⁰
<i>500ml Draught Calgary, AB</i>	
Mystery Beer ???	\$6 ⁶⁶
<i>~341ml Btl ???</i>	
Half Pints Little Scrapper IPA	\$6 ⁰⁰
<i>341ml Btl Winnipeg, MB</i>	
Barn Hammer Oatmeal Stout	\$8 ⁰⁰
<i>473ml Can Winnipeg, MB</i>	
Torque Brewing Co. Blonde Ale	\$8 ⁰⁰
<i>473ml Can Winnipeg, MB</i>	
Kilter Brewing Co. Juicii IPA	\$9 ⁰⁰
<i>473ml Can Winnipeg, MB</i>	
Innis & Gunn Session IPA	\$7 ⁵⁰
<i>500ml Can Scotland</i>	
Kona Big Wave Golden Ale	\$7 ⁰⁰
<i>330ml Btl Kona, Hawaii</i>	
Kona Hanalei Island IPA	\$7 ⁰⁰
<i>330ml Btl Kona, Hawaii</i>	
Kronenbourg 1664 Blanc	\$6 ⁶⁴
<i>330ml Btl France</i>	
Erdinger Dunkel	\$8 ⁰⁰
<i>500ml Btl Germany</i>	
La Chouffe	\$8 ²⁵
<i>330ml Btl Achouffe, Belgium</i>	
Trappistes Rochefort '10'	\$10 ¹⁰
<i>330ml Btl Rochefort, Belgium</i>	
Lindemans Cuvée René Lambic	\$13 ⁷⁵
<i>375ml Btl Belgium</i>	
Estrella Damm Inedit	\$15 ⁰⁰
<i>750ml Btl Spain</i>	
3 Monts Flanders Gold Ale	\$15 ⁰⁰
<i>750ml Btl France</i>	
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, Wray & Nephew
White Overproof Rum, Grand Marnier, Lime,
Chai & Almond Orgeat, Mint*

Dark N' Stormy™ {1½oz.} \$10⁰⁰

*Gosling's Black Seal Rum, Lime,
House Brewed Ginger Beer*

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*

Jungle Bird {2oz.} \$12⁰⁰

*El Jimador Silver Tequila,
Pelotón de la Muerte Mezcal, Campari,
Pineapple, Simple, Lime*

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 \$3⁰⁰
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, Punt e Mes,
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

Speziato {2oz.} \$12⁰⁰

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

Arco de Truinfo {1½oz.} \$10⁰⁰

Appleton Reserve Rum, Green Chartreuse,
Lemon, Angostura Bitters

Dill We Meet Again {2oz.} \$10⁰⁰

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

Trinidad Sour {1½oz.} \$15⁰⁰

A Full Ounce of Angostura Bitters, Jack Daniels Rye,
Lemon, Chai & Almond Orgeat, Egg White

Citrusy & Refreshing

Gin & Tonic {1½oz.} \$9⁰⁰

Tanqueray London Dry Gin,
House Made Grapefruit Tonic, Rosemary, Lime

Jägerita {1½oz.} \$10⁰⁰

Jägermeister, Cointreau, Vanilla, Lime,
Angostura Orange Bitters

La Bamba {1½oz.} \$12⁰⁰

Pelotón de la Muerte Mezcal,
Chili-Infused Crème de Cacao, Lime, Vanilla, Tajín

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

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, J. Wray Gold Rum,
Wray & Nephew White Overproof Rum,
Campari, Pineapple, Lemon, Grapefruit,
a Can of Tahitian Treat, Fire & Fun Included