

## Short & Boozy

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

Wild Turkey 101 Proof Bourbon, Oloroso Sherry,  
Turbinado Sugar Syrup, Angostura Bitters, Zest

### **The Old Port {2.5oz.} 12\$**

Appleton V/X Rum, Vermouth La Copa,  
Crème de Cassis, Ardbeg 10 Yr. Islay Scotch,  
Coffee Pecan Bitters

### **Vieux Carré<sup>5</sup> {2.5oz.} 14\$**

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

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### **Underberg {20ml.} 5\$**

"After A Good Meal!" / "We Keep The Top."

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## 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 Big (Singapore) Sling {In a Jar} 22\$**

Service For 2 Guests

Tanqueray Gin, Cherry Heering, Cointreau, Bénédictine  
Pineapple, Lime, House Made Grenadine,  
Angostura Bitters, Soda

### **Flanders Planters Punch {Volcano Bowl} 48\$**

Service For 4 to 5 Guests - Includes Fire

"Au contraire, Simpson. It has three shots of rum, a  
jigger of bourbon, and just a little daberilla of crème de  
Cassis for flavour." - Ned Flanders

## Citrusy & Refreshing

### **Gin & Tonic {1.5oz.} 9\$**

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

### **Try a Jäger & Tonic! {1.5oz.} 8\$**

### **Stone Bizon {2.5oz.} 10\$**

Żubrówka Bison Grass Vodka, Cynar, Lemon,  
Dry Apple Cider

### **Jägerita {1.5oz.} 10\$**

Jägermeister, Cointreau, Lime, Vanilla,  
Angostura Orange Bitters

### **La Bamba! {1.5oz.} 11\$**

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

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## Shaken & Up

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

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

### **Harvest Moon {2oz.} 12\$**

Calvados, Wild Turkey Rye, Lime, Chai Orgeat,  
House Made Cardamom Bitters

### **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,  
Concentrated Orange, Lemon, Celery, Fennel Pollen

### **Trinidad Sour {1.5oz.} 14\$**

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

## Beer

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

## Cider

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



## Cocktails

*As of Friday, April 13, 2018*

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### 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, Angostura Bitter,  
Fresh Pineapple, Kola Champagne, Lemon, Blended*

**Fog Cutter {3oz.} 14\$**  
*White Rum, Gin, Brandy, Amontillado Sherry,  
Fresh Orange Juice, Lemon, Chai Orgeat*

**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\$***

**Rum-Rhum Roulette {1.5+oz.} 10\$**  
*A Random Rum Concoction of the Bartender's Choosing  
Containing Rum & Other Stuff*

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