

Local Beer

Winnipeg Brew Werks Pils	\$7 ²⁵
500ml Draught Winnipeg, MB	
Sookram's Desert Island IPA	\$7 ⁵⁰
500ml Draught Winnipeg, MB	
One Great City Topsy Cow Milk Stout	\$8 ²⁵
473ml Can Winnipeg, MB	
Trans Canada Bluebeary Ale	\$7 ⁷⁵
355ml Btl Winnipeg, MB	
Nonsuch Belgian Blonde	\$9 ⁰⁰
473ml Can Winnipeg, MB	
Half Pints Major Tomcat Brut Saison	\$8 ⁵⁰
473ml Can Winnipeg, MB	
Stone Angel Bruxelles Brune Ale	\$8 ⁷⁵
473ml Can Winnipeg, MB	
Torque The Witty Belgian Wheat Beer	\$8 ⁵⁰
355ml Can Winnipeg, MB	
Devil May Care Starstuff American Pale Ale	\$8 ⁵⁰
473ml Can Winnipeg, MB	
Little Brown Jug 1919 Belgian Pale Ale	\$8 ⁵⁰
473ml Can Winnipeg, MB	
Sookram's Cosmos Dry Hopped Sour	\$9 ²⁵
473ml Can Winnipeg, MB	
Kilter Paradise Oat Cream IPA	\$9 ²⁵
473ml Can Winnipeg, MB	
Barn Hammer SNL Double IPA	\$9 ⁰⁰
473ml Can Winnipeg, MB	
Fort Garry Dark English Mild Ale	\$8 ⁵⁰
473ml Can Winnipeg, MB	

To Share

Estrella Damm Inedit	\$15 ⁰⁰
750ml Btl Barcelona, Spain	
3 Monts Flanders Gold Ale	\$15 ⁰⁰
750ml Btl France	

Cider

Savanna Dry Cider	\$7 ⁵⁰
330ml Btl South Africa	

Tiki & Tropical

Matcha Man Randy Savage {2oz.} \$12⁰⁰
*Aged Rum, Matcha-Coconut Cream,
Pineapple, Orange, Nutmeg*

Cult Classic {2oz.} \$10⁰⁰
*Cargo Cult Spiced Rum, Amaro di Angostura,
Spiced Blood Orange Syrup, Lemon, Egg White*

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*

Zombie {2½oz.} \$15⁰⁰
Maximum 2 Per Guest
*Plantation 5 Yr. Rum, Coruba Dark Jamaican Rum,
Wray & Nephew White Overproof Rum, Lime,
Donn's Mix, House Made Grenadine,
munrelaF, Herbstura*

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

Rumpari {2oz.} \$12⁰⁰
No Sindsies-Backsies

Spirit Forward

Sous Sol'd Fashioned {2½oz.} \$12⁰⁰

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

Ode To Joy {2oz.} \$12⁰⁰

Appleton Estate Rare 12 Yr. Rum, Angostura Bitters,
Appleton Estate Raw Sugar, Zest

The Old Port {2¼oz.} \$12⁰⁰

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

Slazerac {2oz.} \$12⁰⁰

Sloe Gin, Camus VS Cognac,
Absinthe Rinse, Peychaud's Bitters

Shaken & Up

French Pearl {2½oz.} \$9⁰⁰

St. Laurent Gin, Ricard Pastis, Lime, Mint

You Had Me At Aloe {2oz.} \$10⁰⁰

Pisco, Luxardo Maraschino,
Aloe, Lemon, Egg White, Peychaud's Bitters

Café El Floridita {2oz.} \$11⁰⁰

House Made Coconut Rum,
Yellow Chartreuse, Coffee Syrup, Lime

Flor De Porto {1¾oz.} \$10⁰⁰

Tawny Port, Golden Pear Liqueur,
Appleton Estate Reserve Rum, Lemon,
House Made Chocolate Bitters

Citrusy & Refreshing

Gin & Tonic {1½oz.} \$9⁰⁰

Tanqueray Gin, House Made Grapefruit Tonic,
Rosemary, Lime

Stone Bizon {2oz.} \$9⁰⁰

Bison Grass Vodka, Cynar,
Lemon, Apple Cider, Thyme

Jägerita {1½oz.} \$10⁰⁰

Jägermeister, Cointreau, Vanilla, Lime,
Angostura Orange Bitters

Half-Past {1½oz.} \$12⁰⁰

Tanqueray Gin, Carpano Antica Formula,
Amaro Nonino, Lemon, Strawberry Mint Shrub,
Lavender & Cucumber Cordial

Paloma {1½oz.} \$12⁰⁰

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

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

Big Bird {Volcano Bowl} \$55⁰⁰

Service for 4 - 5 Guests
Gosling's Gold & Black Seal Rums,
Campari, Pineapple, Lime, Ting