

### Craft Beer

<b>Winnipeg Brew Werks Pils</b> .....	\$7 <sup>25</sup>
500ml Draught   Winnipeg, MB	
<b>Sookram's Desert Island IPA</b> .....	\$7 <sup>50</sup>
500ml Draught   Winnipeg, MB	
<b>Torque The Witty Belgian Wheat Beer</b> .....	\$8 <sup>50</sup>
355ml Can   Winnipeg, MB	
<b>Stone Angel Onkle Georg Radler</b> .....	\$8 <sup>75</sup>
473ml Can   Winnipeg, MB	
<b>Devil May Care Strastuff American Pale Ale</b> ....	\$8 <sup>50</sup>
473ml Can   Winnipeg, MB	
<b>Little Brown Jug 1919 Belgian Pale Ale</b> .....	\$8 <sup>50</sup>
473ml Can   Winnipeg, MB	
<b>Sookram's Cosmos Dry Hopped Sour</b> .....	\$9 <sup>25</sup>
473ml Can   Winnipeg, MB	
<b>Half Pints Little Scrapper IPA</b> .....	\$8 <sup>50</sup>
473ml Can   Winnipeg, MB	
<b>Nonsuch Belgian Blonde</b> .....	\$9 <sup>00</sup>
473ml Can   Winnipeg, MB	
<b>Kilter Juicii New England IPA</b> .....	\$9 <sup>25</sup>
473ml Can   Winnipeg, MB	
<b>Barn Hammer 66 New England IPA</b> .....	\$9 <sup>25</sup>
473ml Can   Winnipeg, MB	
<b>Fort Garry Dark English Mild Ale</b> .....	\$8 <sup>50</sup>
473ml Can   Winnipeg, MB	

### To Share

<b>Estrella Damm Inedit</b> .....	\$15 <sup>00</sup>
750ml Btl   Barcelona, Spain	
<b>3 Monts Flanders Gold Ale</b> .....	\$15 <sup>00</sup>
750ml Btl   France	

### Cider

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

### Tiki & Tropical

<b>Mai Tai</b> {2½oz.} \$13 <sup>00</sup>	
<i>Appleton Reserve Rum, Grand Marnier, Wray &amp; Nephew White Overproof Rum, Lime, Chai &amp; Almond Orgeat, Mint</i>	
<b>Dark N' Stormy™</b> {1½oz.} \$10 <sup>00</sup>	
<i>Gosling's Black Seal Rum, Lime, House Brewed Ginger Beer</i>	
<b>Jungle Bird</b> {2oz.} \$12 <sup>00</sup>	
<i>El Jimador Silver Tequila, Pelotón de la Muerte Mezcal, Campari, Pineapple, Simple, Lime</i>	
<b>Dr. Fünke</b> {2⅔oz.} \$15 <sup>00</sup>	
<i>Appleton Estate Rare 12 Yr. Rum, a Bottle of Underberg, Rich Demerara Syrup, House-Made Grenadine, Lemon, Lime, Soda</i>	
<b>Zombie</b> {2½oz.} \$15 <sup>00</sup>	
<i>Maximum 2 Per Guest Plantation 5 Yr. Rum, Coruba Dark Jamaican Rum, Wray &amp; Nephew White Overproof Rum, Lime, Donn's Mix, House Made Grenadine, munrelaF, Herbstura</i>	
<b>All Inclusive</b> {2oz.} \$11 <sup>00</sup>	
<i>House Made Coconut Rum, Tia Maria, Pineapple, Lemon, Kola Champagne Syrup</i>	
<b>Sorrel Rum Punch</b> {2oz.} \$10 <sup>00</sup>	
<i>With Fire &amp; Fun Add \$3<sup>50</sup> Appleton V/X Rum, Stone's Green Ginger Wine, Caribbean-Spiced Hibiscus Punch</i>	
<b>Rumpari</b> {2oz.} \$12 <sup>00</sup>	
<i>Wray &amp; Nephew White Overproof Rum, Campari, Ting, No Sendsies-Backsies</i>	

## *Spirit Forward*

### **Sous Sol'd Fashioned** {2½oz.} \$12<sup>00</sup>

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

### **Ode To Joy** {2oz.} \$12<sup>00</sup>

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

### **The Old Port** {2¼oz.} \$12<sup>00</sup>

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

### **Poblano Escobar** {3oz.} \$14<sup>00</sup>

Grilled Poblano Infused Jose Cuervo Tradicional,  
Suze, Amontillado Sherry, Zest

## *Shaken & Up*

### **Harvest Moon** {2oz.} \$12<sup>00</sup>

Boulard Calvados, Jack Daniel's Rye,  
Lime, Chai & Almond Orgeat

### **Pilar** {1½oz.} \$10<sup>00</sup>

Coconut & Lemongrass Havana Club 3 Yr. Rum,  
Lime, Guava Tea Concentrate

### **Bees Knees** {2oz.} \$12<sup>00</sup>

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

### **Trinidad Sour** {1½oz.} \$15<sup>00</sup>

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

## *Citrusy & Refreshing*

### **Gin & Tonic** {1½oz.} \$9<sup>00</sup>

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

### **Jägerita** {1½oz.} \$10<sup>00</sup>

Jägermeister, Cointreau, Vanilla, Lime,  
Angostura Orange Bitters

### **Paloma** {1½oz.} \$12<sup>00</sup>

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

### **Clermont Fish House Punch** {2oz.} \$12<sup>00</sup>

Knob Creek Rye, Laird's Applejack,  
Lemon, Rooibos & Chai Tea,  
Grapefruit & Lemon Oleo Saccharum, Thyme

## *To Share*

### **Le jardin** {The Teapot Drink} \$22<sup>50</sup>

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

### **Arch Angel** {Volcano Bowl} \$55<sup>00</sup>

Service for 4 - 5 Guests  
Sailor Jerry's Spiced Rum, Gosling's Gold Seal Rum,  
Wray & Nephew White Overproof Rum,  
Fernet Branca, Pineapple, Lemon, Orange,  
a Can of Onkle Georg Radler, Fire & Fun