

## Draught Beer

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

## Local Craft

<b>Stone Angel Onkle Georg Radler</b> .....	\$8 <sup>75</sup>
<i>473ml Can   Winnipeg, MB</i>	
<b>Sookram's Cosmos Dry Hopped Sour</b> .....	\$9 <sup>25</sup>
<i>473ml Can   Winnipeg, MB</i>	
<b>Half Pints Little Scrapper IPA</b> .....	\$6 <sup>00</sup>
<i>341ml Btl   Winnipeg, MB</i>	
<b>Torque Blonde Ale</b> .....	\$8 <sup>00</sup>
<i>473ml Can   Winnipeg, MB</i>	
<b>Nonsuch Belgian Blonde</b> .....	\$9 <sup>00</sup>
<i>473ml Can   Winnipeg, MB</i>	
<b>Kilter Juicii New England IPA</b> .....	\$9 <sup>25</sup>
<i>473ml Can   Winnipeg, MB</i>	
<b>Barn Hammer 66 New England IPA</b> .....	\$9 <sup>25</sup>
<i>473ml Can   Winnipeg, MB</i>	

## Imports

<b>Mystery Beer ???</b> .....	\$6 <sup>66</sup>
<i>~341ml Btl   ???</i>	
<b>Kona Hanalei Island IPA</b> .....	\$7 <sup>00</sup>
<i>330ml Btl   Kona, Hawaii</i>	
<b>Kronenbourg 1664 Blanc</b> .....	\$6 <sup>64</sup>
<i>330ml Btl   France</i>	
<b>Estrella Damm Inedit</b> .....	\$15 <sup>00</sup>
<i>750ml Btl   Spain</i>	
<b>3 Monts Flanders Gold Ale</b> .....	\$15 <sup>00</sup>
<i>750ml Btl   France</i>	

## Cider

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

## Tiki & Tropical

**Mai Tai** {2½oz.} \$13<sup>00</sup>  
*Appleton Reserve Rum, Grand Marnier  
Wray & Nephew White Overproof Rum, Lime,  
Chai & Almond Orgeat, Mint*

**Dark N' Stormy™** {1½oz.} \$10<sup>00</sup>  
*Gosling's Black Seal Rum, Lime,  
House Brewed Ginger Beer*

**Jungle Bird** {2oz.} \$12<sup>00</sup>  
*El Jimador Silver Tequila,  
Pelotón de la Muerte Mezcal, Campari,  
Pineapple, Simple, Lime*

**Dr. Fünke** {2⅝oz.} \$15<sup>00</sup>  
*Appleton Estate Rare 12 Yr. Rum, Absinthe,  
Rich Demerara Syrup, House-Made Grenadine,  
Lemon, Lime, Soda*

**All Inclusive** {2oz.} \$10<sup>00</sup>  
*House Made Coconut Rum, Tia Maria,  
Pineapple, Lemon, Kola Champagne Syrup*

**Thunderberg 2.0** {2¼oz.} \$12<sup>00</sup>  
*Appleton Reserve Rum, a Bottle of Underberg Bitters,  
Grapefruit, Lime, Chai & Almond Orgeat*

**Sorrel Rum Punch** {2oz.} \$10<sup>00</sup>  
**With Fire & Fun Add \$3<sup>50</sup>**  
*Appleton V/X Rum, Stone's Green Ginger Wine,  
Caribbean-Spiced Hibiscus Punch*

## *Spirit Forward*

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

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

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

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

### **Vieux Carré**<sup>5</sup> {2½oz.} \$15<sup>00</sup>

Monkey Shoulder Blended Scotch, Grand Marnier,  
Amontillado Sherry, Bénédictine,  
Peychaud's & Angostura Bitters, Zest

## *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

### **Pine-Aperol Spritz** {1½oz.} \$11<sup>00</sup>

Aperol, Fermented Pineapple Tepache,  
Sparkling Wine, Olive

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

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

### **You Had Me At Aloe** {1¾oz.} \$12<sup>00</sup>

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

## *Shaken & Up*

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

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

### **Naked & Famous** {2⅔oz.} \$13<sup>00</sup>

Mezcal, Yellow Chartreuse,  
Aperol, Cointreau, Peated Scotch, Lemon

### **Dill We Meet Again** {2oz.} \$10<sup>00</sup>

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

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

Roku Gin, Crème Yvette,  
Honey Syrup, Lemon

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

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

## *To Share*

### **Le jardin** {3oz.} \$22<sup>50</sup>

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

### **Bora Bora** {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,  
Campari, Pineapple, Lemon, Grapefruit,  
Pink Ting, Fire & Fun