

## Beer Selections

### Domestic

<i>Kokanee Pilsner Style Lager, BC (341ml)</i>	\$ 8.00
<i>Molson Canadian Lager, QC (341ml)</i>	\$ 8.00

### Domestic Microbreweries

<i>Grizzly Paw "Powder Hound" Blonde Ale, AB (355ml)</i>	\$ 8.00
<i>Big Rock "Grasshopper" Wheat Ale, AB (330ml)</i>	\$ 8.50
<i>Big Rock "Traditional" Brown Ale, AB (330ml)</i>	\$ 8.50
<i>Brauerei Fahr "Fahr Away" Hefeweizen, AB (330ml)</i>	\$ 9.00
<i>McAuslan Brewery St. Ambroise Oatmeal Stout, QC (341ml)</i>	\$ 9.00
<i>Glutenberg Red Ale, QC (473ml)</i>	\$10.00
<i>Dieu Du Ciel! "Péché Mortel" Coffee Stout, QC (341ml)</i>	\$10.00
<i>Annex Ale Project "Forward Progress" Pale Ale, AB (473ml)</i>	\$11.00
<i>Blindman Brewing Co. "Triphammer" Porter, AB (473ml)</i>	\$11.00
<i>Zero Issue "Nemesis" India Pale Ale, AB (473ml)</i>	\$12.00
<i>Cabin Brewing "Super Saturation" Pale Ale, AB (473ml)</i>	\$13.00

### Imports

<i>Coors Light Pale Lager, USA (330ml)</i>	\$ 8.00
<i>Pilsner Urquell Pilsner, Czech Republic (330ml)</i>	\$ 8.50
<i>Stella Artois Pale Lager, Belgium (330ml)</i>	\$ 9.00
<i>Heineken Pale Lager, Netherlands (330ml)</i>	\$ 9.00
<i>Guinness Stout, Ireland (440ml)</i>	\$10.00
<i>Hitachino Nest "Red Rice" Belgian Ale, Japan (330ml)</i>	\$12.00
<i>Erdinger Weißbräu Weißbier, Germany (500ml)</i>	\$13.00
<i>Sierra Nevada "Barrel Aged Narwhal" Stout, USA (473ml)</i>	\$19.00

### Canadian Ciders

<i>Big Rock Pear Cider, AB (355ml)</i>	\$ 8.00
<i>Burton City Ginger Apple Cider, BC (500ml)</i>	\$14.00

### Non-Alcoholics

<i>Warsteiner "Fresh" Pilsner, Germany (330 ml)</i>	\$ 6.00
<i>Annex Ale Project Ginger Beer, AB (355ml)</i>	\$ 7.50

## Wines by the Glass

### Champagnes (4 ounces)

5000	Taittinger " <i>Brut Réserve</i> ", France	NV	\$19.50
5010	Billecart-Salmon " <i>Reserve Brut</i> ", France	NV	\$24.00
5011	Billecart-Salmon " <i>Brut Rosé</i> ", France	NV	\$34.00
5012	Dom Pérignon, <i>Moët &amp; Chandon</i> , France	2010	\$75.00

### Whites (5 ounces)

5001	Pinot Gris, <i>Laughing Stock Vineyards</i> <i>Okanagan Valley, British Columbia</i>	2020	\$15.00
5002	Sauvignon Blanc, " <i>Wild Sauvignon</i> " <i>Greywacke</i> <i>Malborough, New Zealand</i>	2018	\$17.00
5003	Chablis 1 <sup>er</sup> Cru, " <i>Montmains</i> " <i>Jean-Marc Brocard, Burgundy, France</i>	2018	\$19.50
5004	Chardonnay, <i>Lewis Cellars</i> <i>Napa Valley, California</i>	2018	\$22.00

### Rosé (5 ounces)

5005	Côtes-de-Provence Rosé, " <i>Whispering Angel</i> " <i>Caves d'Esclans-Lichine, France</i>	2020	\$15.00
------	---	------	---------

### Reds (5 ounces)

5006	<i>Crognolo, Tenuta Sette Ponti</i> <i>Sangiovese/Merlot/Cab. Sauv</i> <i>Tuscany, Italy</i>	2018	\$15.00
5007	Pinot Noir, <i>Patz &amp; Hall</i> <i>Sonoma Coast, California</i>	2017	\$21.00
5008	" <i>Claret</i> " <i>Cliff Lede</i> <i>Napa Valley, California</i>	2018	\$23.00
5009	<i>Château Siran</i> <i>Margaux, Bordeaux, France</i>	2015	\$25.00

*White and red wines are held under a blanket of nitrogen in our Cruvinet preservation system ensuring characteristic quality with each glass poured.*

### **Vodkas (1.25oz)**

<b>Iceberg</b>	<b>\$10.00</b>
<b>Absolut, Stolichnaya, Stoli Razberi, Stoli Vanil</b>	<b>\$11.00</b>
<b>Absolut Citron</b>	<b>\$12.00</b>
<b>Ketel One, Tito's</b>	<b>\$13.00</b>
<b>Wildlife Distillery</b>	<b>\$14.00</b>
<b>Belvedere, Grey Goose, Absolut Elyx</b>	<b>\$15.00</b>
<b>Stolichnaya Elit</b>	<b>\$19.00</b>

### **Gins (1.25oz)**

<b>Beefeater</b>	<b>\$10.00</b>
<b>Bombay Sapphire, Tanqueray</b>	<b>\$11.00</b>
<b>Boodles</b>	<b>\$12.00</b>
<b>Tanqueray 10</b>	<b>\$13.00</b>
<b>Botanist, Eau Claire, Wildlife Distillery</b>	<b>\$14.00</b>
<b>Hendricks</b>	<b>\$15.00</b>
<b>Wildlife Distillery "Barrel Aged"</b>	<b>\$16.00</b>

### **Tequilas & Mezcal (1.25oz)**

<b>Jose Cuervo Gold</b>	<b>\$10.00</b>
<b>Milagro Silver</b>	<b>\$11.00</b>
<b>Hornitos Reposado</b>	<b>\$13.00</b>
<b>Montelobos Espadin Joven Mezcal</b>	<b>\$15.00</b>
<b>Patrón Silver, El Tequileño Platino Blanco</b>	<b>\$17.00</b>
<b>Don Julio Añejo, El Tequileño Reposado Gran Reserva</b>	<b>\$19.00</b>
<b>El Tequileño Añejo Gran Reserva</b>	<b>\$27.00</b>
<b>Clase Azul Reposado</b>	<b>\$42.00</b>

### **Rums (1.25oz)**

<b>Bacardi White, Gosling's Black Seal</b>	<b>\$10.00</b>
<b>Captain Morgan Spiced, Appleton Amber</b>	<b>\$11.00</b>
<b>Ron Matusalem 15yr. Gran Reserva</b>	<b>\$12.00</b>
<b>Demerra Rum Nation No. 14, Pyrat XO</b>	<b>\$15.00</b>
<b>Zaya Gran Reserva 16yr, Ironworks "Bluenose" Dark</b>	<b>\$17.00</b>
<b>Ron Zacapa Solera Gran Reserva 23yr</b>	<b>\$19.00</b>
<b>El Dorado 21yr, Ron Millonario XO</b>	<b>\$20.00</b>

## Apéritifs (2oz)

Sherry – Tio Pepe, Dry Sack, Bristol Cream	\$10.00
Lillet Blanc, Cinzano, Martini Bianco & Rosso, Dubonnet	\$11.00
Aperol, Campari, Pernod, Cynar,	
González Byass La Copa Rojo, Green Chartreuse	\$14.00
Cocchi Americano, St. Germain, Carpano Antica Formula	\$15.00

## Cocktails

<b>Red Snowflake</b>	\$16.00
<i>3oz Sparkling Wine, Pomegranate-Cranberry Syrup, 0.5oz St. Germain Elderflower &amp; Lemon</i>	
<b>Prickly Pear Mule</b>	\$18.00
<i>1.5oz Tito's Vodka, 0.5oz Midori, Prickly Pear Purée, Annex Ale Project Ginger Beer &amp; Lime</i>	
<b>Femme Fatale</b>	\$19.00
<i>2oz Captain Morgan Spiced Rum, Falernum Tropical Syrup, Pernod Mist &amp; Lime</i>	
<b>Call me Rose</b>	\$18.00
<i>1.5oz Rose Petal infused Beefeater Gin, 0.5oz Cointreau, Rosehip Syrup, Lemon &amp; Egg White</i>	
<b>Climate Change</b>	\$17.00
<i>1.25oz Montelobos Mezcal Espadin Joven, 0.25oz Campari, Passionfruit, Lime, Honey Syrup &amp; Salt</i>	
<b>Penicillin</b>	\$16.00
<i>1.5oz Tullibardine Scotch, Honey-Ginger Syrup, Egg White, Bowmore 12yr Mist &amp; Lemon</i>	
<b>El Diablo</b>	\$20.00
<i>1.5oz Milagro Silver Tequila, 0.5oz Martini Bianco, 0.5oz Lillet Blanc, 0.5oz St. Germain &amp; Lemon</i>	
<b>Free Spirit Spritzer (non-alcoholic)</b>	\$13.00
<i>1.5oz Lumette London Dry, Hibiscus Syrup, Lemon &amp; Tonic</i>	
<b>In-House Barrel Aged Negroni</b>	\$23.00
<i>(aged 28 days in small Oak Barrels)</i>	
<i>1oz Wildlife Distillery Gin, 0.5oz Campari, 0.5oz Aperol, 1oz Carpano Antica Formula Vermouth</i>	