

# BAR DRINKS (\*local)

Please ask us for your favourite classic cocktail and we will be happy to make it.

## SPIRITS 8-10

Gin Holy Spirits *	Vodka French Laundry *	Rum Knock on Wood*	Rye Crown Royal	Whisky Jamieson	Bourbon Bulleit
Gin Gambit *	Vodka Lucky Bastard*	Rum Bacardi	Rye Silver Boar *	Whisky Famous Grouse	Bourbon Elijah Craig
Gin Tanqueray	Vodka Provincial*	Rum Kraken Dark Spiced	Rye Maple	Whisky Spicebox	Tequila Sauza
Gin Gilbeys	Grape Vodka Ciroc	Rum Clement VSOP	Rye Last Mountain *	Bourbon Jim Beam	Tequila Don Valente

## APERITIFS 7-9 SINGLE MALTS 10-17

Martini Bianco / Rosso	Classic Caesar*	Kir Royal or not	Old Pulteney 12y	The Glenlivet 15y	Auchentoshan 18y
Pastis & Blends	Calories! Vin de Noix*	Lillet Blanc	Bowmore 12y	Talisker Skye 10y	Ben Riach 10y

## COCKTAILS 9-12

Negroni / Rye 1794 – gin / rye, vermouth, campari	Tamarind Margarita – tequila, triple sec, lime juice	NY Sour – bourbon, citrus, red wine
Rhubarb Tonic – local rhubarb, aquavit, elderflower	Raspberry Lillet – gin* lillet blanc, veuve du Vernay	Pimms Cup – pimms* ginger ale, cucumber
French Kiss – Courvoisier, bitters, veuve du vernay	New Fashioned – bourbon, bitters, orange, amaretto	Seasonal Martini – blackboard special

## LIQUEURS & DIGESTIFS 7-11

Kahlua	Baileys	Drambuie	Carmincello*	B&B	Calvados
Amaretto	Sambuca	Grand Marnier	Haskap Liqueur*	Grappa	Armagnac
Frangelico	Benedictine	Limoncello*	Chambord	Aquavit	Cognac Courvoisier

PLEASE PAY w/ CASH or INTERAC - Taxes as applicable. For tables of 8 or more, an 18% gratuity will be added