### **BEVERAGES**

### **NON-ALCOHOLIC**

Dr. Pepper, Canada Dry Gingerale, Nestea, Coke, Diet Coke, Sprite  RED BULL Original, Zero, or Watermelon	\$7 <sup>99</sup>	Dasani 591ml Smart Water 1L Sparkling Water 1L  COFFEE/TEA	\$5 <sup>91</sup> \$11 <sup>50</sup> \$11 <sup>50</sup> \$4 <sup>50</sup>
	\$10 <sup>79</sup>	WINE Sauvignon Blanc, Tarapaca, Chile, De-Alcoholized Wine 750ml Grenache-Syrah, Natureo, Spain, De-Alcoholized Wine 750ml	\$38

### HOUSE-MADE ZERO-PROOF COCKTAILS - \$14.65

Gin Strawberry Cosmo

Non-Alcoholic Pink Gin, Lemon Juice, Strawberry syrup, Mint, Tonic

Blackberry Bourbon Smash

Non-Alcoholic Bourbon, Blackberry Syrup, Lime Juice, Mint, Blackberries, Sprite

### Rum Punch

Non-Alcoholic Spiced Rum and a mix of fruit juices

### MAKE ANY ZERO-PROOF COCKTAIL INTO AN ALCOHOLIC BEVERAGE - \$1565

\*\*Must be 19 years of age or older to order Zero-proof products

### BEER & CIDERS

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20 OZ PREMIUM DRA	NUGHT – \$1 <b>5</b> . <sup>95</sup>	I6 OZ COOLERS	AND CIDERS - \$14. <sup>75</sup>
Heineken	Troue Du Diable Apocolypso IPA	Strongbow Cider	Vizzy Hard Seltzer
Madri Excepcional Lager	Granville Island English Bay Pale Ale	Coors Seltzer Twisted Tea	Simply Spiked Lemonade
	I6 OZ TAL	L BOY CANS	
Canadian	\$13. <sup>45</sup>	Coors Light	\$13. <sup>45</sup>
Blue Moon	\$13. <sup>85</sup>	Sol	\$14. <sup>89</sup>
Creemore Lager	\$14. <sup>75</sup>	Creemore IPA	\$14. <sup>75</sup>
Heineken	\$14.89	Heineken Silver	\$14.89

### PARTNER COCKTAILS

Espresso Martini — 2oz Wayne Gretzky no. 99 Vodka, Kahlua, Espresso, Simple Syrup	\$21.99	Sens Cosmo – 2oz Wayne Gretzky No. 99 Ice Storm Vodka, Triple Sec, Strawberry Syrup, Mint, Lime Juice	\$21. <sup>99</sup>
Smoked Maple Old Fashioned – 2oz Wayne Gretzky Red Cask Whiskey, Maple Syrup, Angostura Bitters	\$21.99	Gretzky Mule – 2oz Wayne Gretzky No. 99 Ice Storm Vodka, Lime, Juice, Ginger Beer	\$21.99
Dunrobin Sens Sour — 2oz Dunrobin Canadian Whisky, Margarita Mix, Simple Syrup, Cabernet Sauvignon	\$20.49	Dunrobin Gin Lemonade – 2oz Dunrobin Earl Grey Gin, Elderflower Liqueur, Lemon Juice, Simple Syrup, Fresh Raspberries, Soda	\$20.49
Casamigos Spicy Margarita — 1.5oz Casamigos Blanco Tequila, Triple Sec, Lime Juice, Simple Syrup Jalapenos, Tajin Spice Rim	\$20.49	Casamigos Paloma — 1.5oz Casamigos Reposado Tequila, Lemon Juice, Grapefruit Juice, Simple Syrup, Fresh Raspberries, Soda	\$20.49
Vodka Red Bull — 1oz Wayne Gretzky No. 99 Ice Storm Vodka and your choice of Red Bull Flavour	\$15. <sup>65</sup>	Gin Bull – 1oz Dunrobin Artisanal Gin and your choice of Red Bull Flavour	\$15. <sup>65</sup>

Souvenir Sens Sangria Carafe - \$44.99

Your Choice of Red or White Wine. Served in our Sens Souvenir Wine Carafe

#### SPIRITS

Signature Spirits 1 oz	\$12. <sup>69</sup>	Premium Partner Spirits	1oz	
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Wayne Gretzky no. 99 Vodka Wayne Gretzky Red Cask Whisky Dunrobin Artisanal Gin Lamb's Spiced Rum Havana Club 3yr White Rum Dunrobin Canadian Whisky Dunrobin Earl Grey Gin Casamigos Blanco Tequila Casamigos Reposado Tequila

\$14.75

Slapshot Size your spirit to a 2oz. Served in our Sens Souvenir Helmet Cup Signature Spirit - \$22.09 Premium Spirit - \$29.50

### WINE BY-THE GLASS

Red		<u>60z</u>	<u>9oz</u>	<u>Bottle</u>
Cabernet Sauvignon	Vina Tarapaca, Central Valley Chile	15. <sup>75</sup>	21.25	63.00
Rioja	Sangre De Torro, Spain	16. <sup>25</sup>	21.75	67.00
Malbec	Don David, Argentina	17. <sup>75</sup>	23.50	70.00
<u>White</u>				
Sauvignon Blanc	Vina Tarapaca, Central Valley Chile	15. <sup>75</sup>	21.25	63.00
Chardonnay	Les Jamelles, France	16. <sup>25</sup>	21.75	67.00
Pinot Grigio	Bolla, Italy	17. <sup>05</sup>	23.25	70.00



## SOCIAL PLATES

Social plates are best suited for groups of 2 to 4 people

## THE BOARDS - \$36

### **CHARCUTERIE AND CHEESE BOARD**

Smoked Gouda, Aged Cheddar, Herb-Crusted Goat Cheese Prosciutto, Hot Calabrese, Genoa Salami Crackers. Preserves & Dried Fruit

### **RUSTIC ITALIAN BOARD**

Sliced Capocollo and Prosciutto
Caprese Salad, Roasted Zucchini and Peppers
Rosemary Focaccia, Olive Tapenade and Balsamic & Olive Oil Dip

### **SPANISH TAPAS BOARD**

Marinated Olives, Manchego & Queso Fresco Cheese, Sliced Chorizo, Spanish Meatballs

## **THE SIGNATURES**

### SHRIMP TEMPURA - \$28

Served With a Spicy Citrus Aioli, Sesame, Scallions, Lemons, And Marinated Napa Cabbage

### THREE CHEESE SPINACH DIP - \$26

Served Warm with Tortilla and Kettle Chips

### CIBC SIGNATURE NORTHERN HOT WINGS - \$26

Served With a Buttermilk Dill Remoulade And Pickled Vegetables

### **BAKED BRIE & WILD BLUEBERRY - \$26**

Wild Blueberry & Thyme Compote. Served With Crostini

### OTTAWA FAVOURITE - GOLDEN PALACE EGG ROLLS - \$32

10 Pieces Served with Plum Sauce



## TAPAS

# Enjoy 3 Hand Crafted Small Plates Presented By Executive Chef John Mitchell Pick 1 Item From Each of the Categories Below \$49

### **TASTE**

### COCONUT & SWEET POTATO SOUP

Served With Toasted Crostini

### FRENCH ONION DIP

Smokey House-Seasoned Kettle Chips

### CHARRED ROMAINE HEARTS & CAESAR VINAIGRETTE

Parmesan, Croutons, Lemon, Pancetta, Crispy Capers

### CIABATTA CLUSTER

Caramelized Butter, Herbed Butter

### **CRAVE**

### CHEESE PEROGIES

Chorizo Crumble, Avocado Lime Crema, Manchego Cheese, Crispy Onion

### CRISPY SMASHED POTATOES

Truffle Aioli, Herbs, Parmesan, Garlic

### STUFFED PORTOBELLO MUSHROOM

Artichokes, Cream Cheese, Spinach, Herbs, Garlic

### INDULGE

### TRIPLE MUSHROOM RIGATONI

King Oyster, Portobello & Cremini Mushrooms San Marzano Tomatoes, Parmesan

### BUTTER-POACHED COD★

5oz Cod, White Wine Sauce, Wild Rice Pilaf, Tarragon, Brussell Sprouts

### SIGNATURE FRIED CHICKEN SANDWICH

Monterey Jack Cheese, Maple Aioli, Slaw, Pickles, Crispy Jalapenos. Served With House-Made Kettle Chips

### STEAK & POTATO

5oz Seared Beef Tenderloin, Horseradish Pommes Puree, Glazed Baby Carrot, Onion & Fennel Soubise

★ Powerplay your plate - \$17

Upgrade your Steak or Cod to a 10oz portion

### **DESSERT**

### SIGNATURE SUGAR BUSH CHEESECAKE

Handcrafted and baked in House. Inspired by the Maple Sugarbushes surrounding the Ottawa Valley and Outaouais Region, with Rich Flavours of Maple and Toasted Pecan

### HOUSE MADE TIRAMISU

Layers of Espresso-Soaked Ladyfingers, Mascarpone Cream, With A Splash of Amaretto And Kahlua. Finished With Cocoa Powder and Brown Sugar Crunch