BEVERAGES

NON-ALCOHOLIC

Dr. Pepper, Canada Dry Gingerale, Nestea, Coke, Diet Coke, Sprite	/ ⁵⁰	Dasani 591ml Smart Water 1L Sparkling Water 1L	\$5 ⁹¹ \$11 ⁵⁰ \$11 ⁵⁰	
RED BULL Original, Zero, or Watermelon	\$7 ⁹⁹	COFFEE/TEA	\$450	
NON-ALCOHOLIC BEER Atypique Mojito 355ml Can Coors Edge 473ml Can	\$10 ⁷⁹	WINE Sauvignon Blanc, Tarapaca, Chile, De-Alcoholized Wine 750ml	\$38	
Cools Eage 47 Still Call		Grenache-Syrah, Natureo, Spain, De-Alcoholized Wine 750ml		

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 DR	AUGHT - \$15. ⁹⁵	I6 OZ COOLERS	AND CIDERS - \$14.75
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. ⁴⁵	Coors Light	\$13. ⁴⁵
Blue Moon	\$13. ⁸⁵	Sol	\$14. ⁸⁹
Creemore Lager	\$14. ⁷⁵	Creemore IPA	\$14. ⁷⁵
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. ⁹⁹
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. ⁶⁵	Gin Bull — 1oz Dunrobin Artisanal Gin and your choice of Red Bull Flavour	\$15. ⁶⁵

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. ⁶⁹	Premium Partner Spirits	1oz	\$14. ⁷⁵
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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

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

<u>Red</u>		<u>60z</u>	<u>90z</u>	<u>Bottle</u>
Cabernet Sauvignon	Vina Tarapaca, Central Valley Chile	15. ⁷⁵	21.25	63.00
Rioja	Sangre De Torro, Spain	16. ²⁵	21.75	67. ⁰⁰
Malbec	Don David, Argentina	17. ⁷⁵	23,50	70.00
<u>White</u>				
Sauvignon Blanc	Vina Tarapaca, Central Valley Chile	15. ⁷⁵	21.25	63.00
Chardonnay	Les Jamelles, France	16. ²⁵	21.75	67. ⁰⁰
Pinot Grigio	Bolla, Italy	17. ⁰⁵	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

CORN & POTATO CHOWDER

Maple Bacon and Crispy Fingerling

PROSCIUTTO AND MELON

Cantaloupe wrapped in Prosciutto, Ricotta Salata, Basil Pesto, Crostini

WINTER MIXED GREENS

Endive, Radicchio, Arugula, Pickled Onion, Compressed Apple, Candied Walnuts, Sharp Cheddar, Aged Balsamic Vinaigrette

WARM SOURDOUGH

Caramelized Butter, Cranberry Orange Butter

CRAVE

CHEESE PIEROGIES

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

CIBC POTATO SKINS

Overnight Braised Beef Rib, Caramelized Pearl Onions, Horseradish Crème Fraiche, Mushroom Demi, Smoked Cheddar

STUFFED PORTOBELLO MUSHROOM

Artichokes, Cream Cheese, Spinach, Herbs, Garlic

INDULGE

POTATO GNOCCHI

Roasted Butternut Squash, Crispy Sage, Lemon, Parm, Pulled Duck Confit, Decadent Cream Sauce

SEARED TROUT NICOISE★

5oz Trout, Roasted Fingerlings, Pickled Green Beans, Marinated Hard Boiled Egg, Olive Tapenade, Charred Tomatoes

SIGNATURE FRIED CHICKEN SANDWICH

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

STEAK & POTATO ★

5oz Seared Beef Striploin, Caramelized Onion Puree, Glazed Maitake Mushroom, Red Wine Demi. Served with Red Skin Mashed Potatoes

★ Powerplay your plate - \$17
Upgrade your Steak or Trout to a 10oz portion

DESSERT - \$14

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

CHOCOLATE CAKE

Dark Chocolate Mousse, Raspberry Coulis, Shortbread Cookie, Crispy Explosion