PREMIUM DRAUGHT - 200Z

Heineken

Juice

\$14.39



# **BEER & COOLERS**

\$15.19

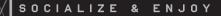
COOLERS & CIDERS - 160Z

Strongbow Cider

Madri Excepcional Lager \$15.19 Troue Du Diable Apocolypso IPA \$15.19 Granville Island English Bay Pale Ale \$15.19		9  9	Twisted Tea Vizzy Hard Seltzer  Ask server for Available Flavours	\$14.39 \$14.39		
TALL BOY CANS – 160Z  Canadian Coors Light Blue Moon Sol Creemore Lager Creemore IPA Heineken	\$13.0 \$13.0 \$13.7 \$14.5 \$14.7 \$14.8	05 75 59 75 75	Coors Seltzer Ask server for Available Flavours	\$14.39	}	
	SPI	RITS &	//////////////////////////////////////		,	
SIGNATURE SPIRITS	<u>IOZ</u>	<u> 20Z</u>	<u>PREMIUM PARTNER</u> <u>SPIRITS</u>	<u>IOZ</u>	<u> 202</u>	
Wayne Gretzky no. 99 Vodka Wayne Gretzky Red Cask Whisky Havana Club 3yr White Rum	\$12.15 \$12.15 \$12.15	\$21.59 \$21.59 \$21.59	Dunrobin Canadian Whisky Dunrobin Earl Grey Gin Casamigos Blanco Teguila	\$14.25 \$14.25 \$14.25	\$28.50 \$28.50 \$28.50	
Dunrobin Artisanal Gin Lamb's Spiced Rum	\$12.15 \$12.15	\$21.59 \$21.59	Casamigos Reposado Tequila	\$14.25	\$28.50	
Dunrobin Artisanal Gin	\$12.15 \$12.15	\$21.59	Casamigos Reposado Tequila			
Dunrobin Artisanal Gin	\$12.15 \$12.15	\$21.59 \$21.59	Casamigos Reposado Tequila	\$14,25		

# **PARTNER COCKTAILS**

Espresso Martini – 2oz Wayne Gretzky no. 99 Vodka, Kahlua, Espresso, Simple Syrup	\$20.99	<u>Canadian Colada – 2oz</u> Wayne Gretzky Original Liqueur, Orange Juice, Simple Syrup	\$20.99
<u>Dunrobin Sens Sour – 2oz</u> Dunrobin Canadian Whisky, Margarita Mix, Simple Syrup, Cabernet Sauvignon	\$19.00	<u>Dunrobin Gin Lemonade – 2oz</u> Dunrobin Earl Grey Gin, Elderflower Liqueur, Lemon Juice, Simple Syrup, Fresh Raspeberries, Soda	\$19.00
<u>Casamigos Blanco Cocktail — 1.5oz</u> Casamigos Blanco Tequila, Triple Sec, Lime Juice, Strawberry Syrup	\$19.00	<u>Casamigos Reposado Cocktail — 1.5oz</u> Casamigos Reposado Tequila, Lemon Juice, Grapefruit Juice, Simple Syrup, Fresh Raspberries, Soda	\$19.00





# SHAREABLES - \$24

Compliment your Small Plate Dining Experience with any of the following shareable plates. Each Selection serves 2 to 3 people

#### **CHARCUTERIE AND CHEESE**

PROSCIUTTO, CHORIZO, SALAMI, LA SAUVAGINE, BELLA LODI, LADY LAURIER TRIPLE BRIE OLIVES, DRIED FUIT, FIG JAM & TOASTED CROSTINI

# CRAB, SPINACH & ARTICHOKE DIP

SERVED WITH TORTILLA CHIPS

# FORK N KNIFE POACHED COLOSSEL SHRIMP

FEAST

&

SAVOUR

RUM SPIKED CALYPSO SAUCE, LEMON & HERBS

# SMALL PLATES

Enjoy 3 Hand Crafted Small Plates Presented By Executive Chef John Mitchell
Pick 1 Item From Each of the Categories Below
\$46 Per Person

# TIER 1

SOUP DU JOUR

**WARM MIXED OLIVES** 

FETA QUESO DIP & SPICED TORTILLA CHIPS

GUACAMOLE & HOUSE-MADE WONTON CHIPS

FINGERLING POTATO BRAVAS

Served with a Smoky Aioli

# TIER 2

TOMATILLO FLATBREAD

Prosciutto & Manchego Cheese

# HOT HONEY BREADED CHICKEN WINGS

Buttermilk Dill Remoulade

#### **SHREDDED CHICKEN & CHEESE TACO**

Avocado, Cilantro, Manchego, Red Enchiladas

#### CRISPY GOAT CHEESE SALAD

Micro Herbs& Garden Greens, Aged Balsamic Vinaigrette

### **BUTTERNUT SQUASH RAVIOLI**

Basil Beurre Blanc, Pine Nut, Toasted Breadcrumbs

# TIER 3

### **PINCHO RIBS**

Sherry Glaze

#### **CANADIAN RAINBOW TROUT**

Romesco Sauce, Parsley & Olive Salad

## **GARLIC SHRIMP**

Seared Jumbo Shrimp in Garlic, Lemon & Herbs

#### **STEAK & POTATO**

Grilled Skirt Steak, Potato Stack & Chimichurri

#### **MEATBALLS**

Pork & Beef Meatballs, Romesco Tomato Ragu, Crispy Parsnip

# FINAL BITE - \$14

## SUGAR BUSH CHEESECAKE

Our Signature Cheesecake baked in-house. Made with local Maple Syrup, Pecans & Caramel.

### **CHOCOLATE GANACHE CAKE**

A rich and moist chocolate cake layered with smooth chocolate ganache.



		<u>60z</u>	<u>90z</u>	<u>Bottle</u>
Cabernet Sauvignon	Viña Tarapaca Central Valley Chile, 3g/l	14.50	18. <sup>50</sup>	55. <sup>00</sup>
Tempranillo	Sangre De Torro La Mancha, Spain, 2g/l	15. <sup>50</sup>	19. <sup>50</sup>	56. <sup>00</sup>
Malbec	Don David Calchaqui Valley, Argentina, 3g/l	16.00	21.50	65. <sup>00</sup>
Pinot Noir	Bread & Butter California, USA, 6g/l	18.00	23.50	65. <sup>00</sup>
Chianti	Frescobaldi Nipozzano Reserva DOCG Tuscany, Italy, 3g/l			59.00
Pinot Noir	Macmurray Estate California, USA, 5g/l			59. <sup>00</sup>
Malbec	Trapiche Mendoza, Argentina, 3g/l			65. <sup>00</sup>
Syrah-Grenache	Bila-Haut, Midi, France, 4g/l			70.00
Carmenere	1865 Calchagua Valley, Chile, 4g/l			70.00
Cabernet Sauvignon	Viña Tarapaca Gran Reserva, Central Valley Chile			72. <sup>00</sup>
Ripasso	Folonari Valpolicella Ripasso Superiore DOC Veneto, Italy, 4g/l			74.00
Cabernet Sauvignon	Bread & Butter California, USA, 7g/l			75. <sup>00</sup>
Ripasso	Tomassi Veneto, Italy, 7g/I			75. <sup>00</sup>
Shiraz	Peter Lehman The Barossan South Australia, 5 g/l			75. <sup>00</sup>
Cabernet Sauvignon	Joel Gott 815 California, USA, 4g/l			79.00
Shiraz	Two Hands Gnarly Dudes South Australia, 2g/l			79.00
Pinot Noir	Erath Oregon, USA, 3g/l			80.00
Barolo	Fontanafredda DOCG Piedmont, Italy, 2g/I			98.00



		<u>60z</u>	<u>90z</u>	<u>Bottle</u>
Sauvignon Blanc	Viña Tarapaca Central Valley Chile, 2g/l	14. <sup>50</sup>	18. <sup>50</sup>	55. <sup>00</sup>
Pinot Grigio	Bolla DOC Veneto, Italy, 5g/l	15.50	20.00	60,00
Chardonnay	Bread & Butter California, USA, 7g/l	18.00	23. <sup>50</sup>	65. <sup>00</sup>
Sauvignon Blanc	Villa Maria, Marlborough, New Zealand, 5g/l	18. <sup>50</sup>	24.50	72.00
Pinot Grigio	Santa Margherita, Alto Adige-Trentino, Italy, 3g/l			76.00
Chablis	Joseph Drouin, Burgundy, France, 2g/l			150.00

		<u>Glass</u>	<u>Bottle</u>
Prosecco	Bread & Butter California, USA,	19.99	69.00
Rosé	Umberto Cesari Costa Di Rose Italy, 8g/l		69.00
Rosé	Louis Bouillot, Burgundy, France, 13g/l		69.00
Sparkling Pinot Noir	KEW Blanc De Noirs Naiagara, Ontario, 8g/l		79.00
Champagne	Veuve Clicquot, Champagne, France, 8g/l		180.00
Champagne	Dom perignon Champagne, France, 8g/l		498.00
Champagne	Ace of Spades Champagne, France, 8g/l		698.00