

Beers

Pilsner Urquell (355ml)	\$15
Hoegaarden (330ml)	\$17
Boddington's Pub Ale (440ml)	\$18



Hours of Operation

Dinner
7 days a week
5pm - 11pm

Late Night Dinner
7 days a week
11pm - Late

Prices Subject to 10% Service Charge + 7% GST



Aperitifs

\$25

Manhattan Cocktail

Bulleit Rye stirred with Italian Vermouth, Grand Marnier & dashes of Angostura Bitters. Served straight up.

Provençal

Lavender-infused Tanqueray Gin stirred with Herbs de Provence-infused Noilly Prat Dry Vermouth & Cointreau. Served straight up.

Hi-Octane

Zacapa 23 Rum, Italian Vermouth & Dry Curaçao stirred with dashes of Bitters. Rinsed with Laphroaig 10yr Scotch. Served on a Large Ice Cube.

Common Sense

Great King Street Artist Blend Scotch stirred with Bianco Vermouth, Averna Amaro & a dash of Spiced Chocolate Bitters. Served over a Large Ice Cube.

Contributors To The Current Cocktail Menu:
Steve Schneider. Dushan Zaric. Jason Kosmas.
Ulysses Vidal. Dev Johnson. Milos Zica. Owen Gibler.

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Single Malt

45ml

Singleton 12yr	\$16
Knockado 12yr	\$17
Cragganmore 12yr	\$18
Glenlivet 12yr	\$18
Haig Club	\$18
Laphroaig 10yr	\$18
Royal Lochnager 12yr	\$18
Cardhu 12yr	\$20
Dalwhinnie 15r	\$20
Glenkinchie 12yr	\$20
Singleton 15yr	\$20
Aberlour 12yr Double Cask	\$22
Ardbeg 10yr	\$22
Balvenie 12yr Doublewood	\$22
Glenfiddich 15yr Solera Reserva	\$22
Talisker 10yr	\$22
Auchentoshan 3 Wood	\$24
Auchentoshan 12yr	\$24
Caol Ila 12yr	\$24
Clynelish 14yr	\$24
Highland Park 12yr	\$24
Mortlach Rare Old	\$24
Oban 14yr	\$26
Singleton 18yr	\$28
Lagavulin 16yr	\$32
Macallan 12yr	\$32
Talisker 18yr	\$32
Highland Park 18yr	\$45
Mortlach 18yr	\$48

Ask server about available Japanese Malts

Brandy

45ml

BarSol Quebranta Pisco	\$16
Daron Calvados	\$16
Campo de Encanto Grand & Noble Pisco	\$18
Pierre Ferrand 1840 Cognac	\$18
Giffard Poire William Eau De Vie	\$20
Cardenal Mendoza	\$24
Laird's Apple Brandy	\$24
Pierre Ferrand Reserve 20yr Cognac	\$24
Remy Martin VSOP Cognac	\$32
Martell Cordon Bleu Extra Old Cognac	\$55

Prices Subject to 10% Service Charge + 7% GST



Fancy Cocktails

\$26

Ready Fire Aim

Alipus San Juan Mezcal, Fresh Lime Juice & House-made Honey-Pineapple Syrup with dashes of Bittermens Hellfire Bitters. Served straight up.

La Mikana

Tanqueray 10 Gin served with House-made Grapefruit Cordial & Mumm Cordon Rouge Champagne.

EO Gimlet

Perry's Tot Navy Strength Gin shaken with EO Lime Cordial. Served over ice.

\$28

Bashful Maiden

Hendrick's Gin shaken with Golden Falernum, St. Germain Elderflower Liqueur, puréed Striped Melon & Fresh Lemon Juice.

Mata Hari

Pierre Ferrand 1840 Cognac shaken with Chai Infused Italian Vermouth & Pomegranate Juice. Served straight up.

Menu items subject to change based on availability.

Prices Subject to 10% Service Charge + 7% GST

Vodka

45ml

Absolut	\$16
Aylesbury Duck	\$16
Ketel One	\$16
Ketel One Citroen	\$16
Tito's	\$16
Cîroc	\$18
Charbay Grapefruit	\$18
Charbay Green Tea	\$18
Charbay Meyer Lemon	\$18
Stoli Gold	\$18
Absolut Elyx	\$22
Belvedere	\$24
Stoli Elit	\$26

Gin

45ml

Beefeater	\$16
Fords Gin	\$16
Tanqueray	\$16
Beefeater 24	\$18
Tanqueray 10	\$18
Hendrick's	\$20
Miller's Westbourne Strength	\$20
Perry's Tot	\$22
Plymouth Navy Strength	\$22
Monkey 47	\$26



Sparkling Wine and Champagne

Non-Vintage

EO Prosecco Brut	\$16 / \$90
Zardetto, Veneto, Italy	
Mumm Cordon Rouge Brut NV	\$30 / \$150
Mumm Blanc de Blanc	\$235
Perrier Jouët "Grand Brut" 375ml	\$95

Vintage

Moët & Chandon, "Grand Vintage" 2006	\$375
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Rosé

Vueve Cliquot "Vintage Rosé"	\$295
Bollinger, NV	\$375

Tête de Cuvée

"Dom Pérignon" 2005	\$550
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Sherry Wine

60ml

Tio Pepe Fino	\$16
Lustau East India Sherry	\$16
Lustau Oloroso Dry Solera "Don Nuno"	\$22
Lustau Pedro Ximénez Murillo	\$22

Port Wine

60ml

Graham's Fine White	\$18
Graham's Six Grapes	\$20

Cocktails and Long Drinks \$25

Ginger Smash

Muddled Ginger Root & Fresh Pineapple shaken with Caña Brava Rum, Maraschino Liqueur & Fresh Lime Juice.

West Side

Charbay Meyer Lemon Vodka & Fresh Lemon Juice shaken with Fresh Mint. Served straight up.

Fraise Sauvage

Tanqueray Gin shaken with Wild Strawberries & Tahitian Vanilla, Finished with Mumm Cordon Rouge Champagne.

Amelia

Ketel One Vodka & St. Germain Elderflower Liqueur shaken with puréed Blackberries & Fresh Lemon Juice.

Daily Daisy

A Frozen Blend of Fresh Ingredients,
Bitters & Spirits
\$22

Sí Mamacita

Don Julio Blanco Tequila & Aperol shaken with EO Chamomile Cordial, Fresh Lime & Grapefruit Juice. Served straight up.

Thunder in Paradise

Aged Rum, with Oloroso Sherry, Coconut Cream, Fresh Lime Juice & Orgeat. Served tall on Crushed Ice.

Almost There

Singleton 12yr Scotch & Fresh Lime Juice with Apricot Liqueur, Fresh Mint & a splash of Soda. Served tall on Crushed Ice.

Geoff Belle

White Whiskey & puréed Red Bell Peppers shaken with Lillet Blanc, Yellow Chartreuse & Fresh Lemon Juice. Served straight up.

Tequila/Mezcal 45ml

Cabeza	\$16
Cimarron Blanco	\$16
Don Julio Blanco	\$16
Alipus San Juan Mezcal	\$18
ArteNOM Reposado	\$20
Don Julio Reposado	\$20
Del Maguey VIDA Mezcal	\$20
Patron Silver	\$20
ArteNOM Anejo	\$22
Don Julio Anejo	\$24
Del Maguey Chichicapa Mezcal	\$24
Don Amado Blanco Mezcal	\$26
Don Julio 1942	\$40
Del Maguey Tobala Mezcal	\$45

Rum/Cachaça 45ml

Bacardi Carta Blanca	\$16
Caña Brava	\$16
Captain Morgan	\$16
Flor de Caña 4yr	\$16
Havana Club 3yr	\$16
Myers's Original Dark	\$16
Plantation 3-Stars	\$16
Banks 7 Golden Age	\$18
Cruzan Black Strap	\$18
Gosling's Black Seal	\$18
Havana Club 7yr	\$18
Leblon Cachaça	\$18
Neisson Rhum Blanc	\$18
Bacardi 8 Años	\$20
Appleton Estate 12yr	\$22
Diplomático Reserva Exclusiva	\$22
El Dorado 15yr	\$22
Flor de Caña 12yr	\$22
Plantation Overproof	\$24
Santa Teresa 1796	\$24
Zacapa 23	\$24
Plantation Stiggins Pineapple	\$26
Plantation XO	\$28
Gosling's Old Family Reserve	\$28
Bacardi Reserva Limitada	\$34
Zacapa XO	\$40

Wine

White

Sauvignon Blanc Paua, Marlborough, New Zealand, 2014	\$16 / \$80
Rosé (Cabernet/Syrah/Grenache) Aix En Provence 2015	\$16 / \$80
Mâcon (Chardonnay) Château De La Greffière, Bourgogne, France, 2014	\$22 / \$105
Federspiel (Riesling) Rudi Pichler, Wachau, Austria, 2011	\$110
Roero Arneis Renato Ratti, Piedmont, Italy 2014	\$125
Sancerre Domaine Reverdy, France 2015	\$135
Chardonnay McManis, River Junction CA, USA 2014	\$165

Red

Farm to Table (Shiraz) Fowles Wines, Strathbogie Ranges, Australia, 2013	\$16 / \$80
Morgon (Gamay) Domaine De Colonat, Beaujolais, France, 2013	\$22 / \$105
Malbec Mi Terruno Reserva, Mendoza, Argentina, 2013	\$95
Bordeaux (Cabernet / Merlot) Chateau Haut Balirac, Médoc, France, 2010	\$125
Chateauneuf du Pape Domaine des Terres Blanches, Rhone, France 2010	\$160
Pinot Noir Au Bon Climat, Santa Barbara, CA, USA, 2013	\$190
Barolo Renato Ratti, Piedmont, Italy, 2012	\$235
Bourgogne (Pinot Noir) Domaine Chanzy, Nuits St. Georges 1er Cru, Vaucrains 2012	\$350

Bourbon 45ml

Buffalo Trace	\$16
Bulleit Bourbon	\$16
Maker's Mark	\$18
Michter's US-1 Small Batch Bourbon	\$22
Wild Turkey 101	\$24
Baker's	\$32
Knob Creek Single Barrel Bourbon	\$32
Booker's	\$34

Rye / Whiskey 45ml

Bulleit Rye	\$16
Wild Turkey Rye	\$16
High West Double Rye	\$18
High West Silver Oat Wheat	\$18
Jack Daniel's Tennessee	\$18
Rittenhouse Rye	\$18
High West Campfire	\$22
High West Rendezvous Rye	\$22
Michter's US-1 Small Batch Rye	\$22
Willet 2yr Cask Strength Rye	\$24
Knob Creek Rye	\$28

Canadian / Irish 45ml

Crown Royal (Canada)	\$16
Jameson (Ireland)	\$16
Red Breast (Ireland)	\$24

Blended Malt Whisky 45ml

Great King St. Artist Blend	\$16
J&B	\$16
Johnnie Walker Black Label	\$18
Monkey Shoulder	\$22
Johnnie Walker Gold Label	\$24

Appetizers

Oyster on the Half Shell Mignonette & EO Bloody Mary	MP
Mussel Pan Roast Celery Root, Fennel & Kale	\$20
Bacon Wrapped Lamb Chops Salsa Verde	\$32
Bone Marrow Poppers Bordelaise & Pastry Shell	\$15
Ricotta Gnocchi Shiitake Mushrooms, Parsnip & Madeira	\$14

Hand-Cut Steak TarTar
Crostoni & Mixed Greens
\$27

Caviar
30 grams, Classic Accompaniments
& Brioche Toast Points
MP

Salads

Rocket & Shaved Celeriac Preserved Lemon Vinaigrette, Parmesan & Hazelnuts	\$14
Kale Salad Red Pepper, Idiazabal & Smoked Anchovy Paprika Dressing	\$15

Entrées

Roasted Half Chicken Cauliflower, Capers & Parsley	\$29
Skate Wing Paprikás Spaetzle & Crème Fraîche	\$34
Whole Rainbow Trout Smoked Trout, Frisee & Apple	\$38
Porterhouse Pork Chop Black Eyed Peas & Savoy Cabbage	\$42

Bone-in 800gram
Prime Ribeye
Potato Gratin, Jalapeno,
Dijon Mustard & Sea Salt
\$130

Cavatelli Homemade Pasta, Pork Sausage, Tomato & Rocket	\$23
Tagliatelle Zucchini, Parmesan & Black Olives	\$20

Sides	\$10
Potato Gratin Sautéed Kale Black Eyed Peas, Bacon & Cabbage Mixed Greens Salad	

Executive Chef - Julia Jaksic
Chef de Cuisine - Mauricio Espinoza