



Brunch
& BEYOND



MIENU



PASTRIES

Mini Assorted French Danishes: \$11.25

Maple & cinnamon glazed with frosty icing sugar

CLASSIC COFFEE & TEA

Single Espresso:	\$5.95	Brewed Coffee:	\$3.95
		Free refill	
Double Espresso:	\$7.95	Black Tea:	\$3.95
		Free refill	
Latte:	\$7.50	Green Tea:	\$7.95
		Served in a tea pot	
Cappuccino:	\$7.95		
Americano:	\$6.95		
Mocha:	\$8.95	Hot Chocolate:	\$7.95
Flat White:	\$7.95	Mint Hot Chocolate:	\$8.50
Macchiato:	\$6.95	Iced Coffee:	\$7.95
Affogato:	\$9.95	Iced Latte:	\$8.95





MODERN & REFRESHING COFFEES



Cold Brew: \$6.95

Slow-brewed for a smooth, mellow flavour

Nitro Cold Brew: \$7.95

Creamy, frothy & naturally sweet

Iced Spanish Latte: \$7.95

Espresso sweetened with condensed milk over ice

Dalgona Coffee: \$7.95

Fluffy whipped coffee, served over milk

Espresso Tonic: \$7.50

Bright & refreshing over tonic water

Pumpkin Spice Latte: \$8.50

Cozy blend of espresso, pumpkin & warm spices

Peppermint Mocha: \$8.75

Espresso, chocolate & cool peppermint

Iced Coconut Latte: \$8.25

Smooth espresso, with tropical coconut milk



SWEET ITEMS



French Toast: Until (3pm) \$19.75

Toasted brioche slices, topped with fresh berries, berry compote, maple syrup, whipped honey butter & icing sugar

Waffles: Until (3pm) \$19.95

Homemade waffle, topped with Canadian maple syrup, fresh berries, & berry compote, cinnamon whipped cream

Pancake: Until (3pm) \$19.50

Pancakes served with fresh berry & berry compote, caramel sauce, bee pollen honey butter cream, whipped cream

Dutch Baby Pancakes: Until (3pm) \$17.95

Dutch baby, topped with whipped cream cheese & fresh berry & berry compote, whipped cream & cinnamon sugar

Crêpes: Until (3pm) \$19.95

Banana with Nutella glaze, caramel banana, whipped cream, cinnamon sugar





BREAKFAST



Frittata (Spanish): Until (3pm)



\$24.95

Eggs, onions, bell peppers (red, green & yellow), tomato, cheese, & kabob served with home fries, mixed spring green salad & roasted lemon vinaigrette

Eggs Benedict Served with Smoked

Bacon: Until (3pm)

\$25.25

English Muffin, poached eggs, bacon & hollandaise sauce. Served with home fries & mixed spring green salad & roasted lemon vinaigrette

Eggs Florentine Served with Smoked

Bacon: Until (3pm)

\$25.50

English muffin, poached eggs, baby spinach & hollandaise sauce. Served with home fries & mixed spring green salad & roasted lemon vinaigrette

Eggs Royale Served with Smoked

Salmon: Until (3pm)

\$27.95

English muffin, poached eggs, smoked salmon & hollandaise sauce. Served with home fries & mixed spring green salad & roasted lemon vinaigrette

Scrambled Egg: Until (3pm)

\$24.75

The way you like served with vine-ripened cherry tomato & salmon caviar. Served with home fries, mixed spring green salad & roasted lemon vinaigrette



BREAKFAST



Sunny Side Up Eggs: Until (3pm) \$25.50

The way you like served with vine-ripened cherry tomato & salmon caviar. Served with home fries, mixed spring green salad & roasted lemon vinaigrette

Huevos Rancheros: Until (3pm) \$25.95

Smoky spicy tomato & red chili salsa, refried red beans, round pita bread, seasoned & fried. Topped with two sunny side up fried eggs with crumbled goat cheese. Served with home fries, mixed spring green salad & roasted lemon vinaigrette

Breakfast Shakshuka Served with

Homemade Crusty Bread: Until (3pm) \$25.50

Sautéed onions, garlic, bell peppers, tomato. Spices: paprika, cumin, chili powder, parsley, & cilantro. Topped with two sunny side up eggs & crumbled goat cheese

Breakfast BLT Sandwich: Until (3pm) \$18.50

Breakfast BELT Sandwich: Until (3pm) \$21.50

Bacon, (**egg**), baby arugula lettuce, hot house tomato & garlic aioli sauce, served with Gaufrette fries, spring green salad & roasted lemon vinaigrette.

Pizza Bacon, Egg, Lettuce &

Tomato: Until (3pm) \$26.75

Garlic-infused tomato sauce, roasted plum tomato, fresh baby arugula leaves, cherry tomato half, crispy bacon, & shredded cheese



BREAKFAST



Smoked Salmon, Poached Egg &

Tomato Jam: Until (3pm) \$25.75

Smoked salmon, pickled cucumber, red onion, baby arugula, capers, avocado, served with Gaufrette fries and spring green salad and roasted lemon vinaigrette.

Fried Egg, Sausage OR Bacon &

Home Fries: Until (3pm) \$19.95

Two fried eggs, the way you like cooked. Served with breakfast sausages OR bacon & home fries. Served with tomato slices & a spring green salad on the side.

Upgrade

- Sausage AND Bacon: +\$4.95

Chimichurri Steak & Egg \$29.95

Sandwich: Until (3pm)

Steak grilled to med-rare, on grilled focaccia bread slice, topped with two sunny side up eggs and chimichurri sauce. Served with Gaufrette fries, spring green salad & roasted lemon vinaigrette.

Ground Beef Kabob Skillet: Until (3pm)  \$26.50

Ground beef kabob simmered in a rich tomato base, sautéed with onions, garlic, bell peppers, and tomatoes. Seasoned with paprika, cumin, chili powder, parsley, and cilantro. Finished with two eggs. Served with homemade crusty bread.



APPETIZER



Caesar Salad: \$18.20

Served with heart of romaine lettuce, oven-dried cherry tomato, beef bacon, Parmesan cheese, garlic bread points, accompanied with creamy OR vinaigrette dressing

Upgrade

- Add Chicken:



+\$6.50

Steamed Mussels served with Pickled

Fennel & Dill Salad: \$22.50

Steamed mussels, tomato sauce, lemon dressing, fennel & dill with red onion salad

House Salad with Avocados: \$18.95

Romaine lettuce, tomato, cucumber, red onion, cilantro, mint, green onion. Lime, toasted pumpkin seeds, fried pita bread, avocado, oven-dried tomato & raisins

Salade Nicoise: \$19.85

Potato, boiled eggs, tuna, tomato, cooked french beans, pickled red onions, Kalamata olives, anchovy fillets, romaine lettuce & roasted lemon dressing

Fiesta Salad with Chicken & Pecan:  \$23.95

Tossed with avocado ranch. Served with charred grilled chicken, cheddar, carrot matchsticks, avocado, grape tomatoes, cucumber coins & caramelized pecans

APPETIZER

Shrimp Cocktail: \$25.75

5 pcs shrimp, shrimp salad, cocktail sauce, lemon wedge, frisée, endive, Treviso, seaweed chips & caper berry

Arabic Cold Mezza Platter: \$19.85

Creamy Hummus, moutabel & Tabouleh. Served with a Homemade Flatbread

Soup of The Day: \$5.95

A fresh, rotating house-made soup prepared daily by our chef





BAR MENU



Chicken Wings:



\$22.95

10 pcs wings. Served with sauce of choice. Side of fries / Onion rings / Sweet fries OR homemade coleslaw

Hot, BBQ, thai sweet chili, honey garlic, OR hot honey

Nachos:



Full portion:

\$19.95

Half portion:

\$14.95

Chicken / Beef OR vegetarian. Served with homemade salsa & sour cream

Deep Fried Crispy Calamari:

\$18.95

Served with garlic aioli & lemon wedges

French Fries:

\$6.95

Garlic Fries:

\$7.95

Served with aioli

Onion Rings:

\$7.95

Served with honey dill sauce

Sweet Fries:

\$8.25

Served with salsa ranch

BAR MENU

Soft Shell Tacos

 \$23.95

Chicken or prawns, homemade salsa, guacamole & sour cream with a side of fries / Sweet fries / Onion rings OR homemade coleslaw.

Quesadilla:

 \$19.95

Chicken / Beef OR vegetarian. Served with a choice of one side: Fries / Onion rings / Sweet fries OR homemade coleslaw. Comes with homemade salsa, guacamole & sour cream.

Oven Roasted Pork Ribs:

\$28.25

Served with a choice of sauce: BBQ / Maple BBQ OR honey garlic. Comes with a choice of one side: Fries / Onion rings / Sweet fries OR homemade coleslaw

Homemade Spring Rolls:

 \$14.95

Chicken / Prawns OR vegetarian. Served with sweet chili sauce & chili vinegar

Artichoke & Garlic Dip:

\$15.95

Served with a homemade garlic flatbread



BURGERS & WRAPS

Silk Road Wrap:



\$19.90

Ground beef kabob served in a homemade thin flatbread alongside fries, lettuce, tomatoes & sliced red onions, completed with a sliced boiled egg. Served with homemade red chutney and Afghani salata.

Beef Burger:



\$24.90

Homemade beef patty, caramelized onions, Sautéed mushrooms, fried onion ring & served with a choice of fries / Onion rings OR sweet fries

Chicken Burger:



\$22.95

Crispy fried, boneless chicken thigh, tomato, pickle, lettuce & melted cheddar cheese. Completed with spicy mayo. Served with a choice of fries / Onion rings OR sweet fries





FROM THE PIZZA OVEN



Kabob Pizza:

 \$24.45

Tomato sauce enriched with cumin & coriander, hand pulled lamb kabob, roasted red peppers, caramelized onion & mozzarella (Gluten free available)

Vegetarian Sabzi Pizza:

\$21.75

Garlic infused tomato sauce, roasted eggplant round, fresh spinach leaves, cherry tomato half & crumbled feta cheese (Gluten free available)

Chicken & Pomegranate Pizza:

 \$24.95

Light tomato sauce infused with cinnamon & cardamom, topped with pulled roasted chicken, caramelized onion, mozzarella cheese, & pomegranate sauce (Gluten free available)

Pizza Pepperoni:

\$18.75

Rich tomato sauce layered with pepperoni, melted mozzarella, roasted bell peppers, & a hint of oregano. Finished with a drizzle of olive oil (Gluten free available)

Pizza bruschetta:

\$16.75

Light garlic-tomato base topped with diced tomatoes, fresh basil, & a touch of balsamic glaze. Finished with extra-virgin olive oil (Gluten free available)

Meat Lovers Pizza:

\$26.50

Rich tomato sauce topped with melted mozzarella, pepperoni, chicken, & tender ground beef kabob pieces. Finished with a touch of oregano & a light drizzle of olive oil (Gluten free available)

PASTA STATION

Linguine Pasta with Steamed Pasta

Clam & Charred Tomato Sauce: \$27.50

Tomato sauce, pasta clams, charred onion, cherry tomato, basil, basil & paprika oil

Penne with Charred Chicken:  \$25.75

Tomato sauce, spinach, pesto, cream sauce, sundried tomato, charred onion, basil, chicken

Rigatoni with Lamb Kabob:  \$25.95

Tomato ragout, lamb kabob, basil, mushroom, onion, cherry tomato & roasted garlic

Shrimp Linguini in a Cream Sauce: \$28.50

Cream sauce, basil & grilled shrimp

Veggie dumpling with Smoked Tomato

Sauce (Ashak): \$23.95

Tomato sauce, dumpling stuffed with leek, cheese, basil sprout, pesto & basil oil.

Ground Beef Dumpling with Smoked

Tomato Sauce (Mantu):  \$28.95

Tomato sauce, dumpling stuffed with ground beef, cheese, basil sprout, pesto & basil oil





PASTA STATION



**Eggplant & Halloumi Cheese Napoleon
with Smoked Tomato Sauce:** \$22.50

Tomato sauce, eggplant, halloumi cheese, tomato pesto, basil pesto, bread points, basil sprout, cheese & chili oil

Seafood spaghetti in a rose sauce: \$35.20

Cream & tomato sauce, basil, grilled shrimp, mussels, & clams

Shrimp & Lobster, Saffron Risotto: \$38.50

Creamy Arborio rice finished with lobster meat, shrimp, saffron butter, pistachio sliver, gold dust, & micro sprouts

Primavera Linguini (Vegetarian) \$24.95

Linguini tossed in a light olive-and-garlic base with mixed peppers, mushrooms, and tender broccoli, finished with a vibrant pesto sauce.

Curry Chicken Linguini:  \$27.35

Linguini pasta served with an infused spicy sauce with Sautéed onions & dusted with coriander

Rasta Pasta:  \$26.95

Fusion dish, combining spicy caribbean jerk chicken with creamy Italian penne pasta



ENTRÉE



Grilled Mixture of Kabobs:



\$29.95

Chicken and ground beef kabob, served with tomato, roasted fingerling potatoes, eggplant confit, yogurt on the side, chutney on the side topped with mint yogurt & micro sprouts

Butter Chicken:



\$24.95

Served with fresh bread, spring green salad and roasted lemon vinaigrette.

Tiger Shrimp Fajita:

\$29.95

Tiger shrimp sautéed with bell peppers, onions & warm fajita spices. Served on sizzling hot cast iron pan. Fresh salsa, sour cream & shredded cheese on the side.

Grilled Rack of Lamb:

\$42.50

Served with roasted heirloom carrots & broccolini, mashed potatoes & mint jus

Grilled Salmon:

\$38.50

Served with roasted heirloom carrots & broccolini, saffron risotto & lemon butter sauce

Chicken Dum Biryani:



\$25.50

Aromatic rice with tender chicken, served with raita & mint chutney

Lamb Dum Biryani:



\$28.50

Aromatic rice with tender lamb, served with raita & mint chutney

ENTRÉE

Steaks:

Grilled 8 oz Tenderloin: \$42.95

Grilled 10 oz Striploin: \$39.95

Grilled 12 oz Ribeye: \$46.95

All Served with roasted heirloom carrots, broccolini & mashed potatoes. Sauce choices: Cracked pepper sauce / red wine jus / béarnaise sauce

Grilled Chicken Breast & Leg:  \$26.95

Served with roasted heirloom carrots & broccolini, mashed potatoes & cider mustard jus

Lamb Karahi:  \$29.90

Tender lamb simmered in a rich tomato-based karahi with garlic, ginger, green chilies, and warm spices. Finished with fresh cilantro

Chicken Karahi:  \$25.95

Tender chicken simmered in a rich tomato-based karahi with garlic, ginger, green chilies, and warm spices. Finished with fresh cilantro





CELEBRATORY & SIGNATURE ITEMS



Beef Wellington: \$65.50

Stuffed with mushroom duxelles and foie gras. Served with honey roasted heirloom carrots, asparagus & truffle mashed potatoes. Completed with cracked pepper sauce

Steaks:

Grilled 8 oz Tenderloin with Lobster Tail: \$92.50

Grilled 10 oz Striploin with 5g Caviar: \$56.75

Grilled 12 oz Ribeye wrapped in Edible Gold: \$85.20

All Served with roasted heirloom carrots, broccolini & truffle mashed potatoes topped with fresh black imperial truffle, shaved at the table. Sauce choices: Cracked pepper sauce / red wine jus / béarnaise sauce

Lobster Tail Fajita: \$46.95

Lobster tail sautéed with bell peppers, onions & warm fajita spices. Served on sizzling hot cast iron pan. Fresh salsa, sour cream & shredded cheese on the side.

Chimichurri Steak & Egg with Caviar: \$49.50
Until (3pm)

Steak grilled to your liking, topped with two sunny side up eggs and chimichurri sauce. Served with Gaufrette fries, spring green salad, roasted lemon vinaigrette & caviar.

CELEBRATORY & SIGNATURE ITEMS

Smoked Fish Platter: (Appetizer) \$79.85

Smoked salmon, trout, mackerel & steamed mussels served with 10g of Caluga caviar, bread points, cucumber sour cream cheese, grilled lemon, caper berry, pickled red onions, blonde frisée, Treviso, endive lettuce & seaweed

Shrimp & Lobster, Saffron Risotto: \$65.50

Creamy Arborio rice finished with lobster tail & meat, jumbo tiger shrimp, saffron butter, pistachio sliver, gold dust, & micro sprouts

Premium Sturgeon Caviar:

30g Premium Beluga Caviar Tin: \$349.90

30g Imperial Oestrus Caviar Tin: \$249.75

30g Caluga Caviar Tin: \$210.20

All served on ice with a side of fresh homemade flat blini, cream cheese and fresh dill





KIDS MENU



Fried/Scrambled Eggs, Bacon OR

Sausage & Fries: Until (3pm) \$11.95

Fried eggs, cooked the way you like OR scrambled eggs, served with a side of sausage OR bacon. Alongside your choice of fries

Upgrade

- Bacon AND Sausage: +\$3.95

French Toast: Until (3pm) \$10.95

Soft brioche slices topped with fresh berries, berry compote, maple syrup, whipped honey butter, & a sprinkle of icing sugar.

Waffles: Until (3pm) \$11.50

Homemade waffle topped with Canadian maple syrup, fresh berries, berry compote, & cinnamon whipped cream.

Pancake: Until (3pm) \$10.75

Fluffy pancakes served with fresh berries, berry compote, caramel sauce, bee pollen honey-butter cream, & whipped cream.

Crêpes: Until (3pm) \$10.50

Soft crêpes filled with banana, drizzled with Nutella glaze and caramel, & topped with whipped cream & cinnamon sugar.

Available Fries:

Gaufrette Fries / Home Fries / French Fries



KIDS MENU



Cheese Pizzette: \$10.50

Classic tomato sauce topped with melted mozzarella and a touch of oregano. Finished with a light drizzle of olive oil.

Pepperoni Pizzette: \$11.50

Classic tomato sauce topped with pepperoni, melted mozzarella, and a touch of oregano. Finished with a light drizzle of olive oil.

Grilled Cheese Sandwich: \$9.10

Served with your choice of fries

Mac & Cheese: \$10.50

Chicken Fingers: \$15.50

Served with your choice of fries

Spaghetti with Marinara sauce &

Butter: \$12.50

Quesadillas:



Chicken: \$12.00

Cheese: \$9.95

Chicken Finger Caesar Salad: \$12.75

Available Fries:

Gaufrette Fries / Home Fries / French Fries



DESSERTS



Warm Chocolate Lava Cake: \$14.50

Served with dark & white chocolate sauce & whipped cream

Vegan Chocolate Mousse: \$12.50

Served with dark & white chocolate sauce whipped cream & chocolate fan

Trio of Chocolate Mousse: \$12.50

Served with chocolate sauce, chocolate cigar, mint sprout & whipped cream

Lemon Lavender Cheesecake: \$13.00

Served with raspberry & mango sauce, whipped cream

Trio of Homemade Ice Cream: \$10.25

Served with caramel sauce, pistachio slivers, mint sprout, & wafer stick

Espresso Infused Tiramisu: \$11.00

Homemade espresso, infused, layered soft tiramisu

Silky Oreo Cheesecake Jar: \$11.25

Oreo cheesecake, served in a glass jar

MOCKTAILS

Pomme Berry Sunset Fizz: \$10.50

Mixed berries, lime juice, simple syrup, pomegranate syrup, bitter lemon soda & rose sweat

Cucumber Lime Refresher: \$9.95

Cucumber juice, lime juice, agave syrup, soda water, soaked chia seeds, & fennel sweat

Tropical Mint Glow: \$11.20

Cherry syrup, pineapple juice, coconut water, mint syrup, soaked yellow seeds, cherry

Coconut Lychee Dream: \$12.25

Coconut milk, lychee juice, honey syrup, coconut jello shots

Rose Sharbat Spritz: \$12.25

Rose syrup, mint syrup, lime juice, rose tea & flower, soda water, pink glitter spray/Egyptian syrup

Saffron Lemonade: \$12.25

Fresh lemon juice, saffron syrup, lime & quince syrup, soda water, soaked seeds





MOCKTAILS



- Lavender Lemonade Bliss:** \$9.20
Lavender syrup/sweet, lemon juice, blue curacao, blue sprinkle spray & soda water
- Mango chili Cooler:** \$11.20
Mango purée, mango juice, lime juice, chili syrup, soda water & mango jello
- Spiced Apple Sparkler:** \$9.90
Apple cider sorrel brew/Hibiscus, fresh lime zest, fresh lime juice & ginger ale
- Exotic Citrus Agua Fresca:** \$12.25
Mint leaves, fresh lemon juice, orange juice, exotic citrus syrup & soda water
- Mint Pineapple & Cucumber Cooler:** \$12.25
Pineapple juice, pineapples, fresh lemon juice, fresh mint leaves, mint syrup, diced cucumber & turmeric powder
- Orange & Bitter Spark:** \$12.25
Orange juice, mango juice, lemon juice, exotic citrus syrup, mint leaves, stappi red bitters & orange bitters
- Rosemary Citrus Spritz:** \$12.25
Dragon fruit juice, orange juice, rosemary syrup, grenadine & soda water



COLD DRINKS & JUICES



Beet Boost: \$9.20

Beetroot, apple & lemon

Carrot, Orange & Ginger Juice: \$10.25

Carrot, Orange & ginger

Green Vitality Juice: \$10.25

Spinach, cucumber, apple & lemon

Tropical Sunshine Juice: \$12.50

Pineapple, mango & lime

Apple Mint Refresher: \$10.25

Green apple, mint & lemon

Watermelon Cooler: \$12.95

Watermelon, lime & basil

Chocolate Milk: \$5.90

Mineral Water: \$3.95

POP: \$3.90

Bottled Orange Juice: \$3.50

Fresh Orange Juice: \$10.20

◆ **Fresh Apple Juice:** \$10.20

Bottled apple Juice: \$3.50



CLASSIC COCKTAILS



Old Fashioned: \$17.50

Upgrade

- Glenfiddich 12yr Whisky: + \$6

Vodka Cran: \$12.95

Upgrade

- Grey Goose Vodka: + \$5

Martini: \$15.95

(Vodka OR Gin)

Upgrade

- Grey Goose Vodka OR Hendrick's Gin: + \$5

Margarita: \$15.95

Upgrade

- Casamigos Reposado Tequila: + \$6

Manhattan: \$17.95

Upgrade:

- Glenfiddich 12yr Whisky: + \$6

Caesar: \$14.95

Upgrade:

- Grey Goose Vodka: + \$5

Cosmopolitan: \$15.50

Upgrade:

- Grey Goose Vodka: + \$5

Moscow Mule: \$15.50

Upgrade:

- Grey Goose Vodka: + \$5





SIGNATURE COCKTAILS



Pomme Berry Sunset Fizz: \$17.75

(1.5oz) Absolut vodka, mixed berries, lime juice, simple syrup, pomegranate syrup, bitter lemon soda & rose sweat

Upgrade +\$5

- Grey Goose Vodka:

Cucumber Lime Refresher: \$16.95

(1.5oz) Bombay Sapphire gin, cucumber juice, lime juice, agave syrup, soda water, soaked chia seeds, & fennel sweat

Upgrade +\$5

- Hendrick's Gin:

Tropical Mint Glow: \$17.50

(1.5oz) Captain Morgan White rum, cherry syrup, pineapple juice, coconut water, mint syrup, soaked yellow seeds, cherry

Upgrade +\$4

- Flor de Caña 4yr Rum:

Coconut Lychee Dream: \$18.75

(1.5oz) Captain Morgan White rum coconut milk, lychee juice, honey syrup, coconut jello shots

Upgrade +\$4

- Flor de Caña 4yr Rum:



SIGNATURE COCKTAILS



Rose Sharbat Spritz: \$18.75
(1.5oz) Bombay Sapphire gin, Rose syrup, mint syrup, lime juice, rose tea & flower, soda water, pink glitter spray/Egyptian syrup

Upgrade

- Hendrick's Gin: +\$5

Saffron Lemonade: \$18.75
(1.5oz) 1800 Blanco tequila, fresh lemon juice, saffron syrup, lime & quince syrup, soda water, soaked seeds

Upgrade

- Casamigos Reposado: +\$6
- Siempre Tequila Reposado: +\$5

Lavender Lemonade Bliss: \$17.25
(1.5oz) Absolut vodka, lavender syrup/sweet, lemon juice, blue curacao, blue sprinkle spray & soda water

Upgrade

- Grey Goose Vodka: +\$5

Mango Chili Cooler: \$17.95
(1.5oz) 1800 Blanco tequila Mango purée, mango juice, lime juice, chili syrup, soda water & mango jello

Upgrade

- Casamigos Reposado Tequila: +\$6

Spiced Apple Sparkler: \$16.95
(1.5oz) Johnny Walker Red whisky, apple cider sorrel brew/Hibiscus, fresh lime zest, fresh lime juice & ginger ale

Upgrade

- Glenfiddich 12yr Whisky: +\$6



SIGNATURE COCKTAILS



Exotic Citrus Agua Fresca: \$18.50

(1.5oz) Absolut vodka, mint leaves, fresh lemon juice, orange juice, exotic citrus syrup & soda water

Upgrade

- Grey Goose Vodka: +\$5

Mint Pineapple & Cucumber Cooler: \$18.50

(1.5oz) Captain Morgan White rum, pineapple juice, pineapples, fresh lemon juice, fresh mint leaves, mint syrup, diced cucumber & turmeric powder

Upgrade

- Flor de Caña Rum: +\$4

Orange & Bitter Spark: \$18.50

(1.5oz) Bombay Sapphire gin, orange juice, mango juice, lemon juice, exotic citrus syrup, mint leaves, stappi red bitters & orange bitters

Upgrade

- Hendrick's Gin: +\$5

Rosemary Citrus Spritz: \$18.95

(1.5oz) Absolut vodka, dragon fruit juice, orange juice, rosemary syrup, grenadine & soda water

Upgrade

- Grey Goose Vodka: +\$5



MIMOSAS



Classic Mimosa: \$13.95

(5oz) Mionetto Prestige Prosecco Brut DOC, freshly squeezed orange juice

Upgrade

- Moët & Chandon Nectar Imperial: +\$8

Watermelon Basil Mimosa: \$14.95

(5oz) Mionetto Prestige Prosecco Brut DOC, fresh Watermelon, basil

Upgrade

- Moët & Chandon Nectar Imperial: +\$8

Carrot-Ginger Sunrise Mimosa \$15.25

(5oz) Mionetto Prestige Prosecco Brut DOC, carrot, orange & ginger

Upgrade

- Moët & Chandon Nectar Imperial: +\$8

Tropical Sunshine Mimosa: \$15.75

(5oz) Mionetto Prestige Prosecco Brut DOC, pineapple, mango & lime

Upgrade

- Moët & Chandon Nectar Imperial: +\$8

Apple-Mint Garden Mimosa: \$14.95

(5oz) Mionetto Prestige Prosecco Brut DOC, fresh apple & mint

Upgrade

- Moët & Chandon Nectar Imperial: +\$8

SPARKLING & CHAMPAGNE

Mionetto Prestige Prosecco Brut DOC

Served in a glass:

\$13.75

Bottle:

\$39.50

Moët & Chandon Nectar Imperial

Bottle:

\$129.00



— — — — —
**WHITE & RED
WINE**
— — — — —

White:

Jackson-Triggs Reserve Pinot Grigio (VQA)

Served in a glass: \$12.75
Bottle: \$32.75

Santa Margherita Pinot Grigio

Served in a glass: \$15.95
Bottle: \$44.50

Red:

Jackson-Triggs Reserve Merlot (VQA)

Served in a glass: \$12.75
Bottle: \$32.75

Pérez Cruz Reserva Cabernet Sauvignon

Served in a glass: \$14.95
Bottle: \$41.50





BEERS



Tallboys (473 mL):

Bud Light:	\$8.95
Alexander Keith's. IPA:	\$8.95
Michelob Ultra:	\$8.95
Blue Moon Belgian White:	\$9.25
Stella Artois:	\$9.75

Bottles:

Corona (330mL):	\$8.50
Modelo Especial (333mL):	\$8.75
Peroni (330mL):	\$8.75
Heineken (330mL):	\$8.50
Coors Light (341mL):	\$8.25





SPIRITS



Vodka

(1oz) Absolut: \$9

Upgrade

- (1oz) Grey Goose: +\$5

Gin

(1oz) Bombay Sapphire: \$9

Upgrade

- (1oz) Hendrick's: +\$5

Rum

(1oz) Captain Morgan White: \$9

Upgrade

- (1oz) Flor de Caña 12yr: +\$4

Tequila

(1oz) 1800 Blanco: \$10

Upgrade

- (1oz) Casamigos Reposado: +\$6
- (1oz) Siempre Tequila Reposado: +\$5

Whisky

(1oz) Johnnie Walker Red: \$9

Upgrade

- (1oz) Glenfiddich 12yr: +\$6

Brandy & Cognac

(1oz) St-Rémy VSOP: \$9

Upgrade

- (1oz) Hennessy VS: +\$6