

WINE BY THE GLASS

Red

E. Delauney, Septembre, Pinot Noir | 17
Joel Gott, Cabernet Sauvignon | 17
George Dubeouf, Brouilly | 19
Paul Jaboulet, Crozes-Hermitage | 23

White

Left Field, Sauvignon Blanc | 13
Barrel Burner, Chardonnay | 15
Yalumba, Viognier | 17
Pedra Cancela | 16

Champagne & Sparkling

Louis Vallon, Crément de Bordeaux | 15
Masi Casa Cavenel, Prosecco | 19
Alfred Gratien, Brut Classique, Champagne | 46

INSPIRED COCKTAILS | \$16

SPRING & SMOKE

A refreshingly light and smoky cocktail. Blanco tequila, mezcal, cucumber mint puree and freshly squeezed lemon juice.

WHISKEY BLOOM

Indulge in this bold yet delicate cocktail with fruity and floral notes. Whiskey, strawberry hibiscus syrup, fresh lemon juice and egg white.

SECRET GARDEN SOUR

A floral, full bodied cocktail that tastes like spring in a glass. Hendricks Gin, Chartreuse, melon-pineapple purée, lemon juice and simple syrup.

PEACHES & DREAMS

A sweet, fruity and tropical cocktail that will leave you longing for sun drenched shores. Vodka, peach-raspberry purée, coconut simple syrup & fresh lemon juice.

BLOSSOMING MINT MOJITO

This vibrant & fresh cocktail perfectly captures the essence of a sun kissed spring day. Plantation white rum, fresh kiwi juice, fresh lime juice, simple syrup and mint.

CLASSIC COCKTAILS | \$16

NEGRONI

Old favourite well balanced bitter cocktail

BOURBON MANHATTAN

Bourbon cocktail with maplewood infused Vermouth

OLD FASHIONED

Bourbon, a hint of orange & 10x smoked simple syrup

MARTINI

Your Choice of Gin or Vodka

MOCKTAILS | \$12

MELON BLOSSOM

This refreshing mocktail with a homemade pineapple melon puree, ginger-honey syrup, fresh lemon juice and fresh thyme.

CUCUMBER BASIL BLOOM

A fresh, cool and crisp mocktail crafted to invigorate your senses and quench your thirst. Housemade cucumber-basil puree, fresh lemon juice, honey syrup, sparkling water and a splash of ginger beer.

PARTAKE BEER \$9 NON ALCOOLIQUE

GIN-LESS SOUR

This mocktail is full bodied, floral & fresh all in one. Cedars non-alcoholic Gin, housemade strawberry hibiscus syrup, fresh lemon juice and egg white.

SPRING SUNSET

A tropical & fruity mocktail is a delightful escape to paradise. Peach-raspberry purée, coconut simple syrup, fresh lemon juice, sparkling water and a splash of ginger beer.

SAN PELLEGRINO

Available by the bottle
or by the glass

BEER | \$11

TIRE SHACK BREWING

Specialist | Parts & Labour

CAVOK BREWING CO.

Legere Corner Honey Ale

FINE COMPANY

Red IPA

Other Craft Beers Available*

AFTER DINNER DRINKS

COFFEE

Espresso | \$6
Americano | \$6
Cappuccino | \$7
Specialty Coffee | \$18

TEA | \$6

Earl Grey
Digestif Blend
Chamomile Rose Blend

decaf available for all coffees

SINGLE MALT SCOTCH

Highland Park, 15 yrs, Orkney | \$27
Oban, Distillers Edition, 14 yrs, Highland | \$23
Talisker, 10 yrs, Isle of Skye | \$19
Aberlour A'Bunadh, Speyside | \$17
Cragganmore, 12 yrs, Speyside | \$16
Glenkinchie, 12 yrs, Lowland | \$14
Bowmore, 12 yrs, Islay | \$11