

## Cocktails

### *Soul Kiss*

*2 oz. Canadian Club Reserve, ½ oz. Dubonnet, 2 oz. French Vermouth, ½ oz. freshly squeezed orange juice, garnished with a slice of orange*

*\$10*

### *Terroir Martini*

*2 oz. Cirka vodka, ½ oz. white Vermouth*

*\$9*

### *Un Frere de Monastir*

*2 ¼ oz. Saint Laurent gin, ½ oz. red Vermouth, ½ oz. lavender syrup, ¼ oz. fresh pressed apple juice, garnished with a lavender sprig*

*\$9*

### *Urban Cesar*

*2 oz. Spirit Bear vodka, ½ oz. lemon juice, dash of Worcestershire sauce, dash of sriracha hot sauce, dash of Balsamic vinegar, topped with tomato juice, garnished with your choice of pickled bean or celery*

*\$8*

### *Skull Candy*

*1 ½ oz. Crystal Head vodka, ½ oz. St. Germain, 2 oz. fresh pressed apple juice, ¼ oz. freshly squeezed lemon juice, garnished with apple peel and lemon peel*

*\$12*

### *Screech Punch*

*1 oz. Newfoundland Screech rum, 1 oz. coconut rum, 1 oz. orange juice, 1 oz. pineapple juice, 1 oz. cranberry juice, garnished with machismo cherries and a slice of orange*

*\$10*

## White Wines

### *Moulin Touchais 1997*

*Here you will find almond, flowers and apricots in this French favourite; the taste is delicious and balanced with both good acidity and sweetness*

*Suggested food pairing: Fiddlehead greens, sautéed in butter*

*\$199 750ml*

### *Nora Albariño 2014*

*This dry Spanish white has bright acidity and flavors of citrus*

*Suggested food pairing: P.E.I. mussels steamed in white wine, garlic, butter and lemon*

*\$107 750ml*

### *Petit Chablis 2015*

*Chablis from France is made purely from the grape. Wines from this region are redolent with flavors of apples and citrus*

*Suggested food pairing: Tourtiere*

*\$103 750ml*

### *Mönchhof Riesling 2015*

*Nicely layered German wine with sweetness, and fresh, racy acidity, which keeps everything finely balanced*

*Suggested food pairing: Apple pie with pie spices*

*\$80 750ml*

### *Domaine St-Jacques Réserve Blanc 2014*

*French-Canadian mellow wine with aromatic and mellow*

*Suggested food pairing: Nunavut Arctic char, pan-roasted in butter with light seasoning*

*\$77 750ml*

### *Sauvignon Blanc 2017*

*This dry, clean wine from New Zealand is herbaceous with well balanced acidity and underlying fruits*

*Suggested food pairing: Nova Scotian oysters*

*\$71 750ml*

### *Château-Carré Muscadet Sèvre et Maine sur Lie*

*This light bodied French wine is extremely dry, yet sharp, tangy, and delicious*

*Suggested food pairing: Winnipeg Goldeye*

*\$57 750ml*

### *Trapiche Chardonnay*

*This dry Chardonnay abounds in aromas of red apples and mature pineapples. Its fresh acidity provides a soft, yet long lasting finish*

*Suggested food pairing: Dungeness crab*

*\$45 750ml*

## *Rosé Wines*

### *Château d'Esclans Côtes de Provence Rock Angel 2014*

*This complex wine from France has a wonderful depth and refreshing acidity, with intense strawberry and raspberry flavors*

*Suggested food pairing: "Prairie Salad" ~ Saskatchewan lentils with wheat berries*

*\$168 750ml*

### *Rosé de Chevalier 2014*

*Full and soft, this French wine is a rounded style of rosé. Ripe strawberry flavors are cut with crisper raspberries.*

*Suggested food pairing: Butter tarts*

*\$85 750ml*

### *Carone Bin 33 2014*

*A French-Canadian wine with notes of field berries on the palate followed by a good length and inviting tannins*

*Suggested food pairing: Montréal bagels and lox with cream cheese and dill*

*\$69 750ml*

## Red Wines

### *Mascarello Nebbiolo 2013*

*Aged 14 months in Slavonian casks, this particular Italian wine is made from vines located on the communes of Monforte d'Alba and Castiglione Falletto*

*Suggested food pairing: Maple-smoked bacon with grainy mustard on a Yukon sourdough bun*

*\$204 750ml*

### *Domaine René Bouvier Marsannay Champs Salomon 2014*

*A heavy-hitting French red most memorably described as "the iron fist in the velvet glove"*

*Suggested food pairing: Pemmican*

*\$186 750ml*

### *Hess Allomi Cabernet Sauvignon Napa-Valley 2014*

*Thick and ripe from Napa Valley, layered with expensive new oak scents and flavors*

*Suggested food pairing: Oka cheese*

*\$155 750ml*

### *Decero Malbec 2014*

*Spicy and tart wine that takes well to aging in new oak barrels*

*Suggested food pairing: Montréal smoked meat on rye bread with mustard*

*\$92 750ml*

### *Hedges C.M.S. 2014*

*This dry, woody Washington red provides refreshing acidity, firm tannins, and broad texture which precedes a medium finish.*

*Suggested food pairing: char-grilled Albertan bison with salt and pepper only (grass fed)*

*\$92 750ml*

### *Cline Zinfandel 2014*

*A dry Californian that features medium balsamic, woody, spicy and fruity scents and offers a broad texture as well as smooth tannins.*

*Suggested food pairing: Halifax Donairs*

*\$66 750ml*

Fortified Wines

*Du Tremblay 5 ans*

*Québec*

*\$117 750ml*

*Le Cep D'Argent Le Trio*

*Québec*

*\$112 750ml*

*Dona Dolça Moscatel València*

*Spain*

*\$58 750ml*

Canadian Beer

*Molson Canadian 5%*

*Suggested food pairing: P.E.I. potatoes traditionally baked with onions and clove*

*\$5 341ml*

*Molson Canadian 67 3%*

*Suggested food pairing: Bannock*

*\$4 341ml*

*Moosehead Lager 5%*

*Suggested food pairing: Yukon Sourdough bread*

*\$5 341ml*

*Alexander Keith's Traditional Lager 5%*

*Suggested food pairing: Poutine*

*\$5 341ml*

## Flamed Coffees

### *Café Brûlot*

*Coffee, 2 oz. Remy Martin brandy, 1 ½ tsp. brown sugar, orange zest, vanilla bean*  
\$7

### *Café Brûlot Diabolique*

*Coffee, 1 ½ oz. orange Curaçao, 1 ½ oz. Remy Martin brandy, clove, cinnamon, 1 tsp. brown sugar*  
\$7

### *Flaming Screech*

*1 tsp. Newfoundland Screech rum, ½ oz. Irish Mist liqueur, ½ oz. Kahlua liqueur, ½ oz. Bailey's Irish Cream liqueur, ¼ oz hazelnut-flavoured liqueur, topped with whipped cream*  
\$8

## After Meal Drinks

*Remy Martin ~ cognac*

*Jameson ~ whiskey*

*Jack Daniels ~ bourbon*

*Glenfiddich ~ scotch*