

BAR POMPETTE



MENU

Whether you're a regular or visiting for the first time, these cocktails are a journey through our creative history.



CORNICHON / 23

Cornichon pickle distillate, Sipsmith gin, dry Vermouth, dill oil **(NS,A)**

INSPIRATION

The best way to make a dry martini more French, a very crisp and clean approach to what you might expect to be dirty.

28,2 % VOL.

COCKTAIL DE PARIS / 22

Courvoisier VS cognac, Dubonnet, Campari, Pernod

INSPIRATION

First created by Robert du "Viel" in 1929 and published in his book "Cocktail de Paris". We add an extra touch of freshness with an anise apéritif to this fruity and bitter cocktail

21,3 % VOL.



BREAKFAST AT TOMMY'S / 23

Birria distillate, Patron Silver Tequila, bitter orange, lime, agave, cilantro dust **(NS)**

INSPIRATION

All the flavors and spices from a Mexican birria, but it's fresh and bright. A margarita but our style!



SPICY AVAILABLE

19,5 % VOL.

11AM IN MARSEILLE / 21

Pastis, beeswax, roasted almond orgeat, lemon, egg white **(N,E,G)**

INSPIRATION

An homage to the Mauresque, a classic french apéritif sipped while playing pétanque. In our version, the beeswax softens the anise and licorice notes of the pastis.

14,3 % VOL.



PALOMA QUEMADA / 23

Burnt grapefruit, tequila, mezcal, whey, nettle, lime, carbonated **(D)**

INSPIRATION

A clarified and smoky version of the classic Paloma, our best seller since day one!

No birds were harmed in the making of this cocktail.

9,2 % VOL.

NITRO COLADA / 22

Pineapple, coconut, curry leaf falernum, white rum, nitrogen **(N,C)**

INSPIRATION

A lighter and nutty version of the classic pina colada, the nitrogen brings back a creamy and silky texture. So, if you like pina coladas and gettin' caught in the rain, it's for you!

9,8 % VOL.



ALLERGEN INFO BELOW

(G)gluten
(D)dairy
(N)nuts

(C)coconut
(SE)sesame
(E)eggs

(NS)nightshades
(A)allium

ROTATING COCKTAILS

LATE HARVEST / 24

Pisco Sapaq, Ontario peach, tarragon, lemon verbena, marigold, Rinquinquin

INSPIRATION

Inspired by the Niagara Benchlands' orchards, Late Harvest carries peak-season Ontario peach into the colder months. A bold, spirit-forward Gimlet with herbal brightness and marigold florals, a little summer held onto.

18,5 % VOL.



OH LA VACHE #3 / 24

Clarified Crème fraîche, Grey Goose vodka, banana, calvados, tonka, absinthe (D)

INSPIRATION

A twist on our original Oh La Vache. Boozy, lightly tropical, and rich in texture.

23 % VOL.

BAKERY PUNCH / 22

Cinnamon roll, masala chai, Benedictine, pineapple, whey, Courvoisier VS cognac (D,G)

INSPIRATION

Our bakery, Bakery Pompette, makes such a good cinnamon roll that we had to make a drink with it!

13 % VOL.



ROTATING COCKTAILS

MESTIZO / 24

Siete Misterios mezcal, dill, dry vermouth, amaretto, anis kummel, honeydew, green apple, Colombian coffee mist

INSPIRATION

A White Negroni-style drink, rooted in Latin American culture but shaped by Toronto's global influence. Complexity and harmony in every sip.

24 % VOL.



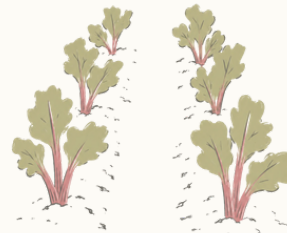
NANCY'S TREAT / 24

Citadelle gin, Apple eau-de-vie 30-40, Cocchi Rosa, Rhum Wray & Nephew, rhubarb, strawberry, lemongrass

INSPIRATION

Built around an osmosis extraction technique. Nancy's Treat captures the bright, tart character of rhubarb while preserving its delicate aromatics. Fresh, vibrant and fruit-forward.

16 % VOL.



MAS AMOR / 22

Ontario corn, Lot 40 Rye Whisky rye whisky, mezcal, demerara, cacao, Angostura

INSPIRATION

A Latin American-inspired Old Fashioned with roasted Ontario corn, smoky mezcal and delicate notes of cacao.

Created in support of our friends at Alquímico in Cartagena, Colombia, helping communities affected by the recent earthquake.

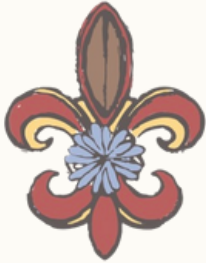
25 % VOL.

A portion of every Mas Amor cocktail sold will be donated to their relief efforts.

Drink for a cause. Discover their work: <https://fundacion.alquimico.com/>



ROTATING COCKTAILS



CHICORÉE DU NORD / 23

Calvados, Cognac, Rum, Dillon's Black Walnut Amaro, beetroot, coffee bean, chicory (N)

INSPIRATION

A Vieux Carré variation inspired by the coffee-and-chicory drinking traditions of northern France and New Orleans.

27% VOL.

FIGALO / 22

Courvoisier VS Cognac, verjus, fig leaf, lactic acid, simple syrup, carbonated

INSPIRATION

A rich seasonal Cognac highball, lifted with local fig leaf from Aldergrove Farm — refreshing, gourmand, and crushable.

9,1% VOL.



CAFÉ FRANCAIS / 20

Cognac & Curaçao distillate, vanilla syrup, (D, G) cold brew coffee, heavy croissant cream float

INSPIRATION

Born Irish, shaped by French flavours. Not your average Irish Coffee, but its echo —cooled, refined.

10,3% VOL.

NON-ALCOHOLIC... OR NOT!

Great without alcohol. Some with a little extra spirit.



VESTIGE(S) / 15

Pineapple peel tepache, tamarind soda, koji water, lime leaf

INSPIRATION

Inspired by tepache, Mexico's ancestral pineapple drink dating back to the Aztecs. Tamarind and koji bring depth and complexity to this bright, refreshing interpretation.

HAND-PICKED / 15

Housemade non-alcoholic apéritif, verjus, sparkling cider

INSPIRATION

We have crafted our own non-alcoholic aperitivo, made with 100% locally foraged botanicals, to shine in this crisp highball.



PROVENCE EN FLEUR / 15

Pear, lavender, mosaic hops, lemon, tonic

INSPIRATION

Imagine yourself high-up in the French countryside, the setting-sun, rows of lavender, and nowhere else to be.

JAZZ NIGHT



THE NAT BEJA TRIO

EVERY SUNDAY FROM 7PM – 10PM

MERCH



T-shirts /35
• Cornichon / Oh la vache

Hoodies /69
• 11am in Marseille

Hat /32
• Pompette



KITCHEN IS ALWAYS OPEN

SOURDOUGH BREAD & ESPELETTE BUTTER (G,D,NS) / 8

OLIVES (NS,A) / 7

KETTLE CHIPS / 5

CORNICHON (NS,A) / 4

HOUSE PICKLED MUSSELS (SF,A) / 10

SAUCISSON (D) / 10

CHEESE, JAM, SOURDOUGH BREAD (NS,A) / 19

IBERICO BELLOTA HAM (30 MONTHS AGED), 50G / 22

TRUFFLED MARCONA ALMONDS (N) / 10

BURRATA, PEPPER, CALABRIAN CHILI & PINE NUT / 21

Served with sourdough bread (D,N,NS,G)

HUMMUS, CHICKPEA, VADOUVAN (SE) / 16

Served with sourdough bread

CROQUE-MONSIEUR (HAM, GRUYÈRE SANDWICH) / 18

(G,D,E)



ALLERGEN INFO BELOW

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(SE)sesame
(E)eggs

(NS)nightshades
(A)allium

WINE BY THE GLASS



SPARKLING /19

LES ATHLÈTES DU VIN "GARDIEN DE BULLES" – LOIRE VALLEY, FRANCE

Chenin Blanc, NV

WHITE /18

PEARL MORISSETTE "VA-ET-VIENT" – NIAGARA, CANADA

Chardonnay, 2023

ORANGE /15

PARADISE GRAPEVINE "PARTY FAVOUR" ORANGE – NIAGARA, CANADA

Riesling, Hibernial, Marsanne, Muscat Ottonel, Sauv. Blanc, 2024

RED /20

EL MENTRIDANO – VALLE DEL ALBERCHE

Grenache, 2022

POMPETTE STAPLES

CORNICHON DRY, PICKLY, ELEGANT	23	PALOMA QUEMADA FIZZY, BURNT, CRISP	23
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COCKTAIL DE PARIS BITTERSWEET, NOSTALGIC, BALANCED	22	NITRO COLADA TROPICAL, VELVETY, FRUITY	22
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11AM IN MARSEILLE ANISE, NUTTY, SMOOTH	21	BREAKFAST AT TOMMY'S CITRUSY, SPICED, AROMATIC	23
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ROTATING COCKTAILS

MESTIZO BRIGHT, HERBAL, AROMATIC	24	CAFÉ FRANCAIS COFFEE, COLD, CREAMY	20
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BAKERY PUNCH SPICED, DESSERTY, GOURMAND	22	NANCY'S TREAT CRUSHABLE, TART, FRUITY	24
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OH LA VACHE #3 ROUND, MELLOW, RICH	24	FIGALO SPARKLING, REFRESHING, DELICATE	22
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LATE HARVEST PEACH, AROMATIC, BOLD	24	CHICORÉE DU NORD ROASTER, BITTER, EARTHY	23
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MASAMOR SPIRIT-FORWARD, SOPHISTICATED, UMAMI	23		
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NON ALCOHOLIC COCKTAILS

HAND-PICKED BOTANICAL, CRISP, UNIQUE	15	PROVENCE EN FLEUR FRUITY, FRESH, FLORAL	15
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VESTIGE (S) FIZZY, TANGY, PINEAPPLE	15		
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