

COCKTAILS

NORDIC NEGRONI | 15

ONTARIO BEESWAX, COLOMBIAN COFFEE AROMAS, DOLIN RED VERMOUTH,
CAMPARI, AKVAVIT

NITRO COLADA | 15

COCONUT, PINEAPPLE, CURRY LEAVES FALERNUM, PLANTATION 3 STAR RUM

PISCO RAMOS | 15

ORANGE BLOSSOM, CITRUS, SIMPLE SYRUP, CREAM, EGG WHITE, PISCO,
SODA WATER

BEETROOT AMERICANO | 13

CHIOGGIA BEETROOT, MEZCAL, DOLIN RED VERMOUTH, CAMPARI,
CHOCOLATE BITTER

PROVENÇAL SOUR | 14

LAVENDER, MASTIHA, SIMPLE SYRUP, EGG WHITE, FENNEL BITTER, CITADELLE
GIN

MILK PUNCH | 10 (SPIRIT FREE)

GRAPEFRUIT, CARDAMOM, LEMON, DARJEELING TEA,

BEERS

LEFT FIELD "GREENWOOD" IPA 335ML | 08

MATRON "YEASAYER" LAGERBIER 335 ML | 09

SONNENHILL, "EXTRA HELL" 335ML | 09

SONNENHILL "POLLEN" – 750ML | 26

SONNENHILL "NO WORRY" – 750ML | 26

WINES BY THE GLASS

SPARKLING

REDSTONE WINERY – NIAGARA – 2016 | 12

WHITE

LABALLE – “LES TERRES BASSES” – FRANCE – 2018 | 09

MEINKLANG – GRÜNER VETLINER – AUSTRIA – 2019 | 13

PEARL MORISSETTE “METIS BLANC” – NIAGARA – 2017 | 16

BOURGOGNE “LES CHARMES” – LIGER-BELAIR – FRANCE – 2016 | 22

RED

DOMAINE DE LA CENDRILLON – CORBIERES “CLASSIQUE” – 2015 | 11

ROSEWOOD – UNFILTERED PINOT NOIR – NIAGARA – 2017 | 16

DOMAINE VIRET – “RENAISSANCE” – FRANCE – 2015 | 19

PRUNOTTO – BAROLO – ITALY – 2015 | 26

ROSÉ/ORANGE

PEARL MORISSETTE “ROSELANA” – NIAGARA – 2019 | 14

TURNER PAGEOT “LE BLANC” – FRANCE – 2018 | 16