

# BAR MENU

## COCKTAILS

<b>STAR OF MICHELANGELO</b> (3 oz) 20 vodka, mango purée, passionfruit juice vanilla syrup, prosecco	<b>POMEGRANATE</b> (3 oz) 20 raaz rum, prosecco, pomegranate & pineapple juice
<b>ITALIAN SPRITZ</b> (3 oz) 18 aperol, st-germain elderflower liqueur, prosecco, grapefruit juice, grapefruit bitters	<b>BARREL AGED NEGRONI</b> (3 oz) 21 gin, campari, vermouth red
<b>AGAVE LOVE</b> (2.5 oz) 19 tequila, mezcal, cointreau, lime juice, housemade ginger syrup, pink grapefruit & agave bitters	<b>BERRIES BERRIES</b> (2 oz) 25 vodka, crème de cassis, lime juice, mixed berries, pomegranate juice

## BEER + CAN

<b>ASAHI SUPER DRY</b> (330ml) 10	<b>COORS LIGHT</b> (355ml) 9
<b>HEINEKEN</b> (330ml) 10	<b>MOLSON CANADIAN</b> (355ml) 9
<b>SAPPORO</b> (355ml) 10	<b>VIZZY</b> (355ml) 9
<b>SOL</b> (355ml) 10	

PLUS APPLICABLE 20% SERVICE FEES & HST

## WINE

### WHITE WINE

	5oz	12.5oz	btl
<b>SAUVIGNON BLANC</b> house	13	30	65
<b>PINOT GRIGIO</b> geografio 2021 veneto, italy	17	40	73
<b>CHARDONNAY</b> scotto cellars 2020 california, usa	17	40	90

### RED WINE

	5oz	12.5oz	btl
<b>MERLOT</b> house	13	30	65
<b>CABERNET SAUVIGNON</b> columbia crest 2012 columbia valley, washington	17	40	73
<b>MALBEC</b> familia crotta 2019 mendoza, argentina	20	47	90

## COFFEE + PREMIUM TEA

<b>BREWED COFFEE</b> regular or decaf	4.50	<b>TEA</b> earl grey, green, lemon lift, lemon ginger, peppermint, raspberry	4
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## WATER

<b>STILL</b> 500ml	5	<b>SPARKLING</b> 250ml	5
750ml	9	750ml	9

PLUS APPLICABLE 20% SERVICE FEES & HST