



# BEVERAGE MENU

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# BEER

**Not sure what to drink?**  
**Try a Sleeman's Flight of Beer**  
**Three 5.5oz sample glasses 7.50**

## Lager

🍁 **Piper's Light** 12oz 6.50 PINT 7.50  
Pale gold colour; light grain with a touch of mineral aroma and flavour; short finish.

🍁 **Mill St. Organic Lager** 12oz 6.50 PINT 7.50  
Ontario's first organic lager; a distinctly European flavour from imported malt and hops; light, crisp flavour, with a clean finish.

🍁 **Sleeman Honey Brown** 12oz 6.50 PINT 7.50  
Refreshingly smooth and full-bodied lager; subtle all natural honey flavour creates a slightly sweet finish.

🍁 **Creemore** 12oz 6.50 PINT 7.50  
Amber colour; rich, grainy, malty aromas; creamy palate and medium bodied with a slightly bitter finish.

**Stella Artois** 12oz 7.00 PINT 8.50  
Bright light gold colour; aromas of tea leaf and citrus; snappy, full-flavoured lager with slightly bitter hop finish.

🍁 **Amsterdam Natural Blonde Lager** 12oz 6.50 PINT 7.50  
Crisp and clean; a golden coloured, well balanced beer.

## Pilsner

**Carlsberg** 12oz 7.00 PINT 8.50  
Medium - bodied, dry and well proportioned with a characteristic hop bitterness.

## Wheat Beer

🍁 **Blanche de Chambly** 12oz 7.50 PINT 8.50  
Pale golden colour; effervescent foam and subtle bouquet of spice and citrus notes; mildly malty, slightly sweet and refreshingly thirst-quenching.

## Ale

🍁 **Mill St. Tankhouse** Ale 12oz 6.50 PINT 7.50  
Deep copper-red colour; complex malty texture; assertive hop flavour, with complex aroma and bitterness.

**Tetley's English Ale** 12oz 7.00 PINT 8.50  
Extremely smooth, creamy ale with a nutty roasted full-bodied flavour.

🍁 **Sleeman Cream Ale** 12oz 6.50 PINT 7.50  
Remarkably smooth; full-flavoured with the lightness of a German lager and the distinctive taste of an English ale.

🍁 **Upper Canada Dark Ale** 12oz 6.50 PINT 7.50  
Rich, chestnut coloured ale; with British Challenger hops and yeast, spring water, carastan and black patent malts for a robust malty character.

🍁 **Alexander Keith's IPA** 12oz 6.50 PINT 7.50  
Full-flavored and fully fermented; smooth and golden in colour; slightly floral mild hop character.

## Stout

**Guinness** 12oz 7.00 PINT 8.50  
Deep brown-black colour; flavours of dark chocolate, coffee and leather; rich, creamy body with a pleasant bitter finish.

🍁 **Brewed in Canada. Please ask your server for our seasonal beer on tap. Gratuity Not Included.**

# WINE LIST

## White

<b>Santa Margherita, Pinot Grigio, Italy, 2006</b>	Glass 12.00	Bottle 47.00
<b>Kim Crawford, Sauvignon Blanc, New Zealand, 2007</b>	Glass 11.00	Bottle 45.00
<b>Frontera, Chardonnay, Chile, 2008</b>	Glass 9.00	Bottle 39.00
<b>Leon Beyer, Riesling Reserve, Alsace, France</b>	Glass 11.00	Bottle 45.00
<b>Bonterra, Chardonnay, Organic, California</b>	Glass 10.00	Bottle 42.00
<b>Wayne Gretzky, Chardonnay, Canada, 2007</b>	Glass 9.00	Bottle 40.00

## Red

<b>Cassillero del Diablo, Cabernet Sauvignon, Chile, 2007</b>	Glass 11.00	Bottle 45.00
<b>Genesis, Merlot, Washington State, 2005</b>	Glass 12.00	Bottle 50.00
<b>Frontera, Cabernet Merlot, Chile, 2007</b>	Glass 9.00	Bottle 39.00
<b>Wakefield, Shiraz, Australia, 2006</b>	Glass 12.50	Bottle 50.00
<b>Bonterra, Cabernet Sauvignon, Organic, California</b>	Glass 10.00	Bottle 42.00
<b>Wayne Gretzky, Cabernet Merlot, Canada, 2007</b>	Glass 9.00	Bottle 40.00

All wine is served in 5 oz glasses

# COCKTAILS

## Gin

**Authentic Dry Martini** 14.50

As originally enjoyed at the turn of the last century ...Three parts Plymouth Gin, one part Dry Vermouth, and one magic dash of Fee Brother's Orange Bitters. Stirred, of course.

**Classic Gin Sour** 14.50

Possibly the most influential class of mixed libation, a great sour cocktail shows perfect harmony between spirit, freshly squeezed lemon, and sugar. We love ours with the high citrus notes of Plymouth Gin.

**Singapore Sling** 11.00

The 1915 Far Eastern classic in all its original glory. Plymouth Gin navigates an ocean of freshly squeezed lemon juice and pineapple juice, with notes of Benedictine, Cherry Herring, and Angostura Bitters to ensure a smooth crossing.

## Vodka

**Authentic New York Cosmopolitan** 14.50

While this drink can be traced back to a bar in South Beach in 1986, it was refined by notable bartenders in New York nearly a decade later. Absolut Citron, Cointreau, freshly squeezed lime juice, and cranberry. Served up with a flaming orange peel.

**Green Apple Martini** 14.50

Rumor has it that this pop-culture icon sprang forth from Lola's bar in Los Angeles sometime during the early 1990s. Level Vodka kissed with Green Apple Pucker, freshly squeezed lemon juice, and a touch of simple syrup to balance.

**Moscow Mule** 11.00

Vodka's first cocktail triumph, dating back to the early 1940s. Grey Goose Vodka smothered in puréed ginger and freshly squeezed lime juice, and lengthened with club soda.

**Famous Caesar** 11.00

Our world-famous pick-me-up is rock-and-rolled with Grey Goose Vodka (or, Red Snapper-style, with Tanqueray Gin) and our top-secret Balsamic clamato mix.

## Tequila

**Espresso Platino** 11.00

Your South-of-the-Border wake-up call ...Sauza Tres Generaciones Plata shaken with Starbucks Coffee Liqueur and a shot of freshly drawn espresso.

## Rye

**Manhattan** 14.50

Legend has it that this drink's creation marked the inauguration of Gov. Samuel Tilden at a Manhattan Club party way back in 1874; experts place its invention several years earlier. Crown Royal stirred nimbly with Noilly Prat Sweet Vermouth and a single magic dash of Angostura Bitters.

## Bourbon

**Ward Eight** 11.00

Invented in 1898 at the Locke-Ober Cafe in Boston, in reference to a voting district known for its corruption and scandal. Jack Daniel's shaken dutifully with freshly squeezed lemon and orange juices, and pomegranate juice.

**Derby Lemon Smash** 11.00

A close cousin to the Julep, the Smash is a sassy, less formal libation that refreshes well past the palate and deep into the soul. Jack Daniel's Tennessee Whiskey shaken with freshly squeezed lemon juice and organic mint and finally lengthened with soda.

## Rum

**Mojito** 11.00

From the early 19th-Century Cuban sugarcane fields directly into your glass. Hand-pressed organic mint and freshly squeezed lime juice bathe in an ocean of Bacardi Light and soda.

**Hemingway Daiquiri** 14.50

Sitting erect on his stool at the end of the Floridita bar in Havana, it was clear from the smile on his face that Papa was enjoying his drink. His favorite combination of Bacardi Rum, Maraschino Liqueur, and freshly squeezed lime and grapefruit juices.