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A Toronto institution

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It's a beautiful life

# THE LIBRARY BAR

## A TORONTO INSTITUTION

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Welcome to the Library Bar at The Fairmont Royal York.

Sink into your comfortable chair, forget the stresses of the day and join us in celebrating the history and evolution of the cocktail.

Building upon the standards of the Fairmont Artistic Mixology Experience and inspired by Kathy Casey Liquid Kitchen, each of the Cocktails within our Library is dedicated to one of our heroes. Explore the literary connection between great authors, poets and bartenders and the drinks they inspired, consumed or created.

We are also delighted to present you with one of Canada's best collections of fine and rare single malt whiskies, not only from Scotland but around the globe.

And of course no visit would be complete without sampling some of our legendary appetizers and entrées, created by Toronto's most talented culinary team.

Please take a moment to peruse our menu and select your perfect muse. Should you have any thoughts, questions or desires your server will be only too happy to assist.

Cheers!

YOUR LIBRARIANS

# FROM HUMBLE BEGINNINGS

1599 – 1929

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*‘A cocktail is a stimulating drink made with all manner of spirits, sugar, water and bitters....it is thought to be an excellent potion because it emboldens the heart and befuddles the head.’*

~ May 1806, Repository Newspaper, New York

## **The ‘Classic’ Champagne Cocktail | \$25**

Created by old school New York bartender Jerry Thomas in 1862 this classic is as popular today as ever. Moët & Chandon Champagne poured over a single sugar cube soaked in Angostura bitters and topped with a Remy Martin XO Cognac float.

## **Sir Edward Kennel’s Rum Punch | \$15**

Created in 1599 by the Commander in Chief of the British Navy. Red wine and Remy Martin VSOP Cognac combined with fresh lemon and lime juice, sugar and nutmeg. Served on the rocks.

## **Robert Burns’ Whisky Cup | \$15**

The original Cup O’ Kindness from Auld Lang Syne way back in 1788. An enticing combination of Chivas Regal 12 year old Scotch Whisky & Drambuie sweetened with our own Rooftop Honey and topped with a luscious lemon foam.

## **Lord Byron’s 1824 Cocktail | \$15**

Mad, bad and dangerous to know, just like our Bartenders! This old style Crusta Cocktail combines Absolut Vodka, Cointreau, simple syrup and lemon juice with a couple of dashes of our Shanghai Rhubarb bitters. Served up in a coriander sugar encrusted glass.

## **The Singapore Sling | \$15**

A creation of bartender Ngiam Tong Boon at the Raffles Hotel in Singapore in 1912. We prefer to serve a more modern, fruity version, with Beefeater Gin, Cherry Brandy, Benedictine, Cointreau, lime juice, pineapple juice and Grenadine.

## **Hemmingway’s Mojito | \$15**

A tribute to the legendary author and imbiber and our variation on the ever popular classic. We mix house made tobacco sugar, rooftop mint and root ginger with a healthy amount of Mount Gay XO and a dash of seltzer.

# THE END OF PROHIBITION AND THE JAZZ AGE

1930 – 1959

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*'I have only once said no to a drink, and that is because I misunderstood the question.'*

~ WC Fields

## **The Bellini | \$25**

Inspired by the pink hues of paintings by Venetian painter Giovanni Bellini, this cocktail was created by Arrigo Cipriani in 1948 and consists of white peach purée topped with ice cold Moët & Chandon Champagne.

## **Raymond Chandler's Gimlet | \$15**

Your Choice of Canada's finest; Victoria Gin or Eight Below Vodka, stirred over ice with Fee Brothers Lime Cordial.

## **The Vesper | \$15**

This is a very potent combination of Absolut Vodka Bombay Sapphire and vermouth. Created in 1953 by Ian Fleming in the very first James Bond novel "Casino Royale". Vigorously shaken of course, over ice and served up with a lemon twist.

## **F. Scott Fitzgerald's Gin Rickey | \$15**

Our interpretation of the classic Rickey combines Hendricks Gin with pressed lime, cucumber and crystallized rose petals topped with seltzer, as sharp and classy as the Great Gatsby himself.

## **Raspberry Moscow Mule | \$15**

This 1940s cocktail was the marketing idea of John G. Martin, who worked for Heublein & Co., a spirits distributor. In the 1930s, vodka was unknown in America, and in 1934 Martin bought the American rights to a Russian Vodka. The decision became known as "Martin's folly" so he set out to sell the "new" spirit around the West Coast. In Hollywood, he dined at the Cock 'n' Bull, owned by Jack Morgan, who had a glut of ginger beer stock. Morgan had a friend who had a warehouse full of Mexican limes...the rest as they say is history! Ketel One Vodka, crushed limes and raspberries, topped with ginger beer and raspberry caviar.

# THE FALL & RENAISSANCE OF THE COCKTAIL

1960 - 1989

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*'When life gives you lemons, you make lemonade. Then find someone who's life is givin' them vodka and have a party!'*

~ Ron White

## **Charles Bukowski's 7&7 | \$15**

From the man who memorably wrote 'my ambition is handicapped by laziness' comes this remarkably laid back mixture of Canadian Club Dock 57 Spiced Whisky and Fever Tree Lemonade with a dash of Cranberry Bitters.

## **Michael Ondaatje's Brandy Fix | \$15**

A new Toronto Classic combining Remy Martin VSOP Cognac, pineapple and lemon juices, simple syrup and Grand Marnier for a sharp, sweet and satisfying pick me up.

## **The Long Island Iced Tea | \$18**

First served in the Balboa Café in San Francisco in 1985, this is a great example of a cocktail which is very rarely done justice, the trick is to use just a little splash of Coke along with the 5 white spirits and lemon juice – then sip slowly!

## **The Bay Street Bull | \$35**

Back in the 80s it was all about Wall Street, here in Toronto we pay homage to Bay Street with this incredible mix of Cohiba Tobacco Sugar, Plum Bitters and the outstanding Glenlivet 15 year old Single Malt Whisky, all patiently stirred over ice. One for the expense account, if it's been a good day at the office!

## **The Breakfast of Champions | \$15**

Named for Kurt Vonnegut's seminal classic from 1973, this is our favourite version of the ubiquitous 'sour' family. We use 1800 silver tequila, freshly squeezed lemon juice and agave nectar, all shaken hard over ice and finished with strawberry pearls.

# THE MODERN ERA

1990 - PRESENT

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*'Take care of the luxuries, and the necessities will take care of themselves'*  
~ Dorothy Parker

## **The Cosmopolitan | \$15**

Popularised by the King of Cocktails, Dale Degroff, you know it well - the wildly popular Cosmo. First made famous by Madonna, then later by the girls of Sex and the City. Citron Vodka, Cointreau, cranberry juice and fresh lime.

## **JK Rowling's 'Alexander' Potter | \$15**

Our tribute to the most successful author of modern times, and a variation on the classic Alexander cocktail. We combine local Victoria Gin, Godiva white chocolate liqueur, vanilla syrup and cream – magic!

## **William Gibson's Idoru Cocktail | \$15**

One for the non-conformists. A sharp, full flavoured and intensely refreshing mix of Ketel One Dutch Vodka, fresh lemon and lime and maraschino liqueur, lengthened with Fever Tree Club Soda and a float of L'abbe Cassis.

## **Margaret Atwood's Margarita | \$15**

One of the world's great novelists, and a writer of great subtlety, grace and power. A local Torontonionian, we hope Ms. Atwood will approve of our bartenders Berry Berry Tea infused Sauza Tequila, fresh lime and Cointreau, served on the rocks.

## **Yuzu Fizz | \$15**

Our long variation of Salvatore Calabrese's modern classic; Tanqueray Gin, Yuzu Japanese Marmalade, Cointreau, fresh lemon and sugar, shaken up and served over ice with a splash of seltzer.

# LIFESTYLE CUISINE COCKTAILS

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*Designed for your lifestyle, created for you from the freshest fruits and herbs by our expert bartending team, guilt free and most importantly...delicious!*

## **Seasonal Choice Cocktail | \$8** alcohol free

The freshest seasonal fruits shaken together with Apple Juice which provides a neutral backdrop to the fabulous fruit flavours. Satisfaction (and vitamins) guaranteed!

## **The Royal York | \$8** alcohol free

A stunning combination of fresh pressed Ontario strawberries and lime, layered over ice with freshly squeezed orange juice.

## **Bay Street Peach | \$8** alcohol free

A luscious and delectable mixture of crushed peach puree, apple juice and Fever Tree Ginger Beer for a well rounded cocktail with a fiery finish.

## **Queen Victoria's Secret | \$15** less than 250 Calories!

Canada's very own Victoria Gin, infused with lavender from our rooftop garden before being patiently stirred with lemon oils and topped with Fever Tree Tonic Water.

## **Princess Margarita | \$15** less than 250 Calories!

Sauza silver Tequila and a dash of Cointreau, shaken with crushed raspberries, lemon and lime. Served ice cold and up.

## **Royal Mar-tea-ni | \$15** less than 250 Calories!

Eight Below Canadian Icewine Vodka, stirred with house made Chamomile Vermouth and citrus oils, served up with a lemon twist.

# CHAMPAGNES & SPARKLING WINE

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## **East Dell Brut N/V | Niagara | Glass \$12 | Bottle \$50**

The bouquet features a light orchard fruit tone, recalling white peaches and pears. The taste is clean, refreshing and has a bright acidity.

## **Moët & Chandon Brut Imperial N/V | France | Glass \$25 | Bottle \$125**

Its delicately vinous aroma develops into an elegant toasty nose with pear, apple and citrus overtones. This consistent power to please makes it ideal as an aperitif.

## **Veuve Clicquot Ponsardin Brut N/V | France | Bottle \$160**

The first sip delivers all the freshness and forcefulness so typical of Yellow Label with a symphony of fruit tastes following. Here is a true member of the powerful Brut family, well structured, admirably vinous.

## **Moët & Chandon Brut Imperial Rose N/V | France | Bottle \$165**

Radiant pink in colour. The nose has elegant aromas of raspberries and cherries, with biscuity and pastry notes. The palate is light, but has intensity of flavour – an interesting minerality, complimenting red fruit flavours and a toasty note.

## **Roederer Brut Premier N/V | France | Bottle \$175**

Notes of ripe fruits; pear, candied citrus, plum, nectarine and white peach. On the palate, the construction is precise and the substance is velvety.

## **Dom Perignon Vintage 2002 | France | Bottle \$450**

Fresh, crystalline, and sharp, the first nose unveils an unusual dimension, an aquatic vegetal world with secret touches of white pepper and gardenia. The wine then reveals airy, gentle richness before exhaling delicious citrus scents, truly wonderful!

# WHITE WINES

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## **Chardonnay | Château des Charmes | Niagara | Canada**

**Glass \$12 | Bottle \$48**

From one of our favourite local wineries. Barrel-aged in oak. This is a rich wine with a creamy, buttery texture and toasty melon, tropical fruit and pear flavours.

## **Pinot Grigio | Crush | Niagara | Canada**

**Glass \$13 | Bottle \$52**

Crisp and refreshing local Pinot Grigio in an easy-going style with bright notes of almonds, pearskin and yellow fruits.

## **Riesling | Tawse Winery | Niagara | Canada**

**Glass \$14 | Bottle \$56**

Organically farmed grapes deliver fresh, crisp grapefruit on the nose, citrus, minerality and fresh acidity on the palate.

## **Viognier | Jean-Luc Colombo | Languedoc | France**

**Glass \$15 | Bottle \$60**

Reminiscent of summer in Provence, this is a dry crisp wine with seductive floral, peach and exotic fruit aromas.

## **Sauvignon Blanc | Kim Crawford | Marlborough | New Zealand**

**Glass \$16 | Bottle \$64**

Jumping from the glass fragrance of grapefruit, kiwi and lime zest. This is a classic Marlborough Sauvignon Blanc, bursting with tropical fruit and a mouth watering finish.

## **Chardonnay | McManis | California | USA**

**Glass \$17 | Bottle \$68**

Beautifully made Californian Chardonnay has never gone out of fashion. You will find aromas of pineapple, pear and melon mixing with flavours of oaky vanilla caramel and butterscotch in this full bodied wine.

## **Chardonnay | Hidden Bench | Niagara | Canada**

**Glass N/A | Bottle \$84**

This is an opulent, creamy and complex chardonnay that is ready for prime time. It sports a maturing, intense nose of crème brûlée, toast, dried peach/apricot fruit and nutty tones, with a tangerine nuance in the background.

# WHITE WINES

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## **Riesling | Charles Baker | Niagara | Canada**

**Glass N/A | Bottle \$92**

Highly perfumed aromas of diesel, slate and lemon zest dance from the glass of this dazzling expression of Riesling at its finest. It showcases a slightly oily texture with a persistent wash of focused, racy citrus and kiwi fruit.

## **Sauvignon Blanc | Merry Edwards | California | USA**

**Glass N/A | Bottle \$136**

Smooth and silky, with spicy details of nutmeg and quince joined by pure, ripe honeydew melon and cantaloupe flavours. Pear, lemon zest and apricot notes are elegant, lithe, and wonderfully juicy on the finish.

## **Chardonnay | Cakebread Cellars | California | USA**

**Glass N/A | Bottle \$143**

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon/nutmeg scents from oak aging and subtle yeast tones from lees contact. Lush, concentrated and creamy on the palate, its ripe apple, melon and bright citrus flavours culminate in a long, beautifully structured finish.

# RED WINES

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## **Merlot | Sterling Vitners | California | USA**

**Glass \$12 | Bottle \$48**

Very soft and approachable California Merlot with black plum, roasted herbs and bakers chocolate on the nose and a ripe, easy finish.

## **Malbec | TriVento Amado | Mendoza | Argentina**

**Glass \$14 | Bottle \$56**

Blended with a touch of Bonarda and Syrah, this elegant wine is medium bodied with cassis, cedar and black cherry.

## **Cabernet Sauvignon | Foreign Affair Winery | Niagara | Canada**

**Glass \$15 | Bottle \$60**

In a wonderful Italian style, this is a wine of great depth with sweet dark fruits, chocolate and lovely cherry notes.

## **Shiraz | Earthworks | Barossa | Australia**

**Glass \$15 | Bottle \$60**

Classic Aussie Shiraz with blackberry, raspberry and blueberry nose. Jammy berry flavours and a warm, dry finish.

## **Sangiovese | Lanciola | Chianti | Italy**

**Glass \$16 | Bottle \$64**

Ruby-hued with morello cherry and red plum on the nose. The finish is long with leaf tea and succulent blood orange.

## **Pinot Noir | Vieilles Vignes | Burgundy | France**

**Glass \$18 | Bottle \$72**

Master winemaker Nicolas Potel crafts some outstanding Burgundy wines and this is no exception. Wild cherry and pomegranate with some autumn leaves on the nose. The palate is medium bodied with a silky, seductive mouthfeel.

## **Cabernet Sauvignon | Francis Ford Coppola | California | USA**

**Glass \$19 | Bottle \$76**

This fruit forward Cabernet Sauvignon comes from a blend of several incredible Californian estates, giving a very well balanced wine with dark cherry and vanilla notes.

# RED WINES

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## **Pinot Noir | Copain | California | USA**

**Glass N/A | Bottle \$100**

Bright ruby. Subtly aromatic nose of cherry, mocha, cinnamon and musky herbs. Smooth and expressive, with dark cherry and spice flavours and an appealing pliant texture. Nicely concentrated and seamless, with a beautiful long, luscious finish. Almost Burgundian in style this is another cracking wine from a great producer.

## **Shiraz | Molly Dooker | McLaren Vale | Australia**

**Glass N/A | Bottle \$139**

Black crimson in colour, this wine leaps from the glass with powerful aromatics of blueberries, ripe sweet fruit, liquorice and undertones of chocolate biscuit while you're drinking a glass of milk. The seductive texture is laced with fresh fruit flavours, coffee, smooth chocolate and warm spice - a full bodied Shiraz with an endless depth of fruit.

## **Cabernet Sauvignon | Cakebread Cellars | California | USA**

**Glass N/A | Bottle \$200**

Redolent of warm berry cobbler, with lovely toasted boysenberry and blackberry scents joined by hints of wild cherry, loamy earth and oak vanillin. On the supple, beautifully structured palate, the wine offers rich, vibrant blackberry, plum and black cherry flavours framed by perfectly integrated tannins and a long, savoury finish.

# DINING IN THE LIBRARY

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NOON - MIDNIGHT

## SOUP

**Daily Soup | \$10**

**Jerry's Mile High French Onion Soup | \$13**

Toasted garlic crouton, Edam cheese

**Signature 1929 Seafood Chowder | \$13**

Canadian salmon, scallops, clams and shrimp

## SALADS

**Library Bar Cobb Salad | \$22**

Organic greens, grilled chicken breast, bacon, vine ripe tomato, avocado, egg and blue cheese

Your choice of dressing; ranch, caesar, balsamic vinaigrette, raspberry vinaigrette or pommery mustard dressing

**Tomato with Ontario Buffalo Mozzarella Salad | \$16**  **VEGETARIAN**

Ontario buffalo mozzarella, yellow & red vine ripened tomatoes

Baby arugula, pesto drizzle, sweet balsamic reduction

**Pingue Niagara Prosciutto add \$9**

**Caesar Salad | \$17**

Garlic herb croutons, shaved parmesan, herb marinated grape tomatoes,

Classic caesar dressing

**Grilled Chicken Breast add \$7**

**Chilled Shrimp add \$8**

**Organic Greens and Chickpea Salad | \$15**  **VEGAN**

Vine ripe tomatoes, toasted pumpkin seeds, dried cranberries, cucumber

Your choice of dressing; ranch, caesar, balsamic vinaigrette, raspberry vinaigrette or pommery mustard dressing

**Grilled Chicken Breast add \$7**

**Chilled Shrimp add \$8**

 Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Created using fresh and nutritionally balanced ingredients.

 Additionally, nutritious meals designed around select dietary needs and diet-dependent requirements.

# DINING IN THE LIBRARY

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## NOON - MIDNIGHT

### BURGERS, SANDWICHES, WRAPS

Accompanied by your choice of french fries, sweet potato fries, organic green salad or caesar salad

#### Roasted Vegetable Wrap | \$18 DASH

Roasted red pepper, zucchini, portobello mushrooms, hummus, onions, arugula Ontario goat cheese

#### Royal York Clubhouse Sandwich | \$22

Grilled chicken breast, crisp bacon, aged Ontario white cheddar, leaf lettuce, vine ripe tomatoes

Served on white, rye, whole wheat, multigrain, or gluten free bread

#### Pomegranate Ahi Tuna Wrap | \$22 LOW CARB

Seared rare, shaved fennel, avocado lime purée, slivered red onions organic baby arugula, pomegranate balsamic reduction

#### All Canadian Beef Burger | \$23

Sesame kaiser, chipotle mayonnaise, aged Ontario cheddar cheese Smoked bacon, crisp lettuce and tomato

#### Canadian Bison Burger | \$22

Sesame bun, horseradish mayonnaise, swiss cheese, smoked Canadian bacon, sautéed onions, crisp lettuce & tomato

#### Grilled Ontario Chicken Wrap | \$22

Whole wheat tortilla wrap, cucumbers, tomatoes

Red onion, organic baby arugula, lemon-garlic yogurt dip

### LIBRARY BAR CARVED PRIME RIB SANDWICH | \$23

Available Monday to Friday from 12:00 noon to 2:00 p.m.

Tender and succulent roasted prime rib, served sliced on a Portuguese roll with natural pan jus and tobacco onions.

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# DINING IN THE LIBRARY

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AVAILABLE FROM NOON - MIDNIGHT

## ENTRÉES

### Butter Chicken Curry | \$25

Chicken tikka simmered in a tomato butter sauce  
Served with basmati rice, raita, naan bread and papadum

### Albacore Tuna Niçoise | \$23 LOW CARB

Tuna steak seared rare with fingerling potatoes, green beans, niçoise olives  
and hard boiled egg with anchovy caper vinaigrette

### Fairmont Royal York Stinger Fish and Chips | \$22

Beer battered haddock, house made tartar sauce  
creamy coleslaw, hand cut fries

### Lobster Linguini | \$27

Butter braised Atlantic lobster, sun dried tomatoes, grated Parmesan  
rooftop chives, baby mushrooms, garlic béchamel sauce

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AVAILABLE FROM 5 P.M. - MIDNIGHT

## FROM THE GRILL

*All grill entrées come with choice mashed potatoes, wild or basmati rice  
and seasonal vegetables*

*With choice of beef demi glace, Madagascar green peppercorn sauce or  
Café de Paris butter*

### Canadian Beef Striploin | \$44

### Canadian Beef Filet Mignon | \$46

## FROM THE WATER

*Served with choice, wild or basmati rice, mashed potatoes  
with seasonal vegetables, Café de Paris butter*

### Catch of the Day | \$39

### Atlantic Salmon Filet | \$36

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# LATE DINING IN THE LIBRARY

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AVAILABLE FROM 5 P.M. - 1 A.M.

## **Yukon Gold Fries or Sweet Potato Fries | \$9**

Roasted garlic aioli

## **Prime Rib Sliders | \$20**

Royal York rubbed Canadian prime rib, tossed in classic beef demi glace  
Kozlik's dijon mustard mayonnaise, crispy onions, brioche bun

## **Gerard Street Tandoori Chicken Kabobs | \$18**

Raita dipping sauce, crisp poppadum

## **Mediterranean Dips and Spreads | \$17**

Artichoke Asiago, roasted red pepper, roast garlic hummus  
With crisp flatbreads and mini pitas

## **Traditional Quebecoise Poutine | \$13**

Fresh hand cut fries, Quebec cheese curds, chicken gravy

## **Butter Chicken Naan Pizza | \$16**

Raita sauce, butter chicken, cilantro, onions  
Ontario mozzarella

## **Library Bar Signature Crab Cakes | \$18**

House made with pineapple mango salsa, chipotle aioli

## **Turkey Club Mini Burgers | \$18**

Grilled turkey burgers with Swiss cheese  
Chipotle mayo, smoked bacon, crisp lettuce and tomato

## **Sharing Plate | \$45**

Prime rib sliders  
Tandoori chicken kabobs  
Signature crab cakes

# DINING IN THE LIBRARY

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NOON - MIDNIGHT

## DESSERTS

**Five Layer Chocolate Fudge Torte | \$15**

Raspberry coulis

**Chocolate Espresso Tiramisu Cake | \$15**

Custard sauce

**Royal York Crème Brûlée | \$14**

Fresh berries and biscotti

**Classic Ontario Cherry Cheesecake | \$15**

Crème anglaise

**Selection of Canadian Artisan Cheeses | \$17**

Served with french and crisp flat breads

## COFFEE & TEA

Bottomless Freshly Brewed Cup Of Coffee | \$5

Espresso | \$5

Double Espresso | \$8

Cappuccino | \$6

Cafe Latté | \$6

Fairmont Breakfast Tea | \$5

Fairmont Earl Grey Tea | \$5

Fairmont Willow Stream Decaf Tea | \$5

Fairmont Cascade Peppermint Tea | \$5

Fairmont Japan Sencha Green Tea | \$5

Fairmont Egyptian Chamomile Tea | \$5

## SPECIALITY COFFEES & TEA

B52 | Baileys, Grand Marnier, Kahlua with Whipped Cream & Cherries | \$14

Monte Cristo | Amaretto, Grand Marnier with Whipped Cream & Cherries | \$14

Spanish Coffee | Cognac & Kahlua with Whipped Cream | \$14

Irish Coffee | Jameson Irish Whisky & Brown Sugar with Whipped Cream | \$14

Blueberry Tea | Grand Marnier & Amaretto with Earl Grey Tea, Cream and Cinnamon | \$14

# WHISKY

## THE SIGNATURE SELECTION

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*Distilled from our exceptional collection, these are some of our favourite Scottish whiskies...*

### **Aberlour A'Bunadh | \$17**

Weighing in at a whopping 60%abv, this bad boy gives you plenty of bang for your buck. We recommend you enjoy this whisky packed with ice (which is something we don't often say) to really open up the rich red fruit flavors and sensational toffee and caramel finish.

### **The Royal Lochnagar | \$25**

Located on the grounds of the Queen's Balmoral Estate this is in every way an exceptional malt whisky, hard to find as a single malt as most of their production goes into Johnnie Walker Blue Label. Sweet, floral richness and a subtle sandalwood style, truly regal.

### **Caol Ila Distillers Edition | \$18**

If you like your Scotch smoky then we have a real treat for you here! Rated as 'Best Single Malt Whisky' at the World Spirits competition in 2011 this characterful dram is at once spicy and fragrant with the signature smoky bonfires and warm cinnamon buns.

### **Glenfarclas '105' | \$18**

Another cask strength classic, with a full 60% abv, yet the sweet, rich, spicy distillery character is still very much in evidence. A very small drop of water is recommended to open the flavours.

### **Isle of Jura 'Prophecy' | \$15**

From a tiny island off the west coast of Scotland comes this really exceptional malt, Isle of Jura's 'profoundly peated' Prophecy bottlings are released in small batches and are drier, stronger and smokier than the standard Superstition peated IOJ, why not try them both and compare!

# WHISKY

## THE SIGNATURE SELECTION

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### **Benriach 15yr Dark Rum Finish | \$16**

Toffee, cinnamon, apricots, chocolate and all manner of rummy goodness. Only 2100 bottles of this wonderful Whisky were produced so get it while it lasts.

### **Auchentoshan 3 Wood | \$12.50**

The ever-popular Auchentoshan 3 Wood is matured initially in bourbon casks before being finished in Oloroso and Pedro Ximenez casks for an extra layer of rich, sweet fruitiness.

### **Chivas Regal 'Royal Salute' | \$40**

One of the jewels in the Chivas crown, Royal Salute is a very special long-aged blend in a classic Wade ceramic decanter. An outstanding blend of fine whiskies all aged over 21 years.

### **Laphroig Quarter Cask | \$10**

A vibrant young Laphroaig whose maturation has been speeded up by ageing in Quarter Casks. This shows soft sweetness and a velvety feel when first tasted, then the intense peatiness so unique to Laphroaig comes bursting through. A really terrific whisky and great value.

# WHISKY

## THE GLOBAL SELECTION

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*Of course our friends in Scotland are not the only ones producing exceptional whiskies these days. Why not go off the beaten path and experience some of the finest distilleries from around the world...*

### **Amrut Indian Single Malt | \$14**

Amrut Fusion gets its name from the fact that it uses two barleys: Indian and Scottish - with the latter being peated for good measure. Batch One was a hugely successful award-winner, we think this new batch is even better.

### **Armorik Breton French Single Malt | \$14**

Armorik is a French single malt from Breton, double-distilled at the Warenghem distillery in traditional copper alambic stills. Armorik was first distilled in 1994, and has been available in France as a single malt since 1999.

### **Nikka 'Yoichi' Japanese Single Malt | \$14**

A ten year old, elegantly peaty single malt from Nikka's beautiful Yoichi distillery in Hokkaido, where whisky is made as it used to be in Scotland with small direct-fired stills and matured in the finest wood the company can find.

### **Hellyers Road Australian Single Malt | \$15**

Hellyers Road's original Australian single malt whisky, produced in Tasmania using Tasmanian grown barley and bottled uncoloured and un-chill-filtered. This is a really great example of an aperitif style of whisky, light and fragrant with beautiful florals and a hint of citrus.

# WHISKY

## THE GLOBAL SELECTION

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### **Connemara Peated Irish Single Malt | \$25**

A new expression in the Connemara range, this fine peated malt has already won a Gold medal at the San Francisco World Spirits Fair. Only 7000 bottles were released worldwide so enjoy it while you can!

### **Mackmyra Swedish Single Malt | \$15**

After numerous Preludiums, all of which have been incredibly successful, Sweden's first single malt whisky Mackmyra makes its full debut. Interestingly, some roasted Swedish oak casks were used in the maturation giving a richly sweet toffee-ish flavor to the spirit.

### **Penderyn Welsh Single Malt | \$12.50**

Penderyn is a Welsh whisky finished in Madeira casks for extra smoothness. Launched in 2004, this distillery has built on its early promise and really carved a niche for itself. A great whisky to enjoy with a few ice cubes.

### **Glen Breton Canadian Single Malt | \$15**

Our very own local (well, from Nova Scotia) whisky. Nova Scotia flavours of honeysuckle, citrus oils and just a hint of warm spices for a very satisfying dram.

# OTHER WHISKIES

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## CANADIAN

Crown Royal | \$7  
Canadian Club | \$7  
Canadian Club Sherry Cask | \$8  
Canadian Club 20yr | \$14  
Collingwood | \$9  
Forty Creek | \$8

## AMERICAN

Jack Daniels | \$7  
Jack Daniels Single Barrel | \$10  
Jack Daniels 'Gentleman Jack' | \$12  
Jim Beam | \$7  
Makers Mark | \$12  
Woodford Reserve | \$12  
Knob Creek | \$12  
Eagle Rare | \$12  
Blantons | \$ 12

## SCOTTISH BLENDED

Chivas Regal 12yr | \$10  
Chivas Regal 18yr | \$18  
Chivas 'Royal Salute' | \$40  
Johnnie Walker Red Label | \$8  
Johnnie Walker Black Label | \$10  
Johnnie Walker Blue Label | \$35  
Cutty Sark | \$8  
Ballantines | \$7  
J&B Rare | \$8

## LIGHT & FLORAL SINGLE MALTS

*Great aperitif whiskies with style and finesse*  
Dalwhinnie 15yr | \$16  
Glenmorangie 10yr | \$12  
Glenlivet 12yr | \$12  
Glenfiddich 12yr | \$12

## RICH & SPICY SINGLE MALTS

*Classic, powerful full bodied malts with deep and satisfying flavours*  
Glenlivet 15yr | \$14  
Glenlivet 18yr | \$16  
Glenfiddich 15yr | \$14  
Glenfiddich 18yr | \$16  
Highland Park 12yr | \$10  
Macallan 12yr | \$16  
Macallan 18yr | \$25  
Macallan 25yr | \$80  
Oban 14yr | \$16

## SMOKIN' SINGLE MALTS

*Big beasts with complex aromatics and a delightful 'peat reek'*  
Ardbeg 10yr | \$18  
Bowmore 12yr | \$10  
Bowmore Dark | \$17.50  
Lagavulin 16yr | \$16  
Talisker 10yr | \$14

# BEERS & SOFTS

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## BEER ON DRAFT AND IN BOTTLE | \$8.50

Royal York 'Stinger' Honey Beer | Draft  
Mill Street Organic Lager | Draft  
Keith's IPA | Draft  
Stella Artois | Draft  
Steam whistle Pilsner | Bottle  
Molson Canadian | Bottle  
Corona | Bottle  
Budweiser Light | Bottle  
Stella Light | Bottle  
Coors Light | Bottle  
Heineken | Bottle  
Becks Alcohol Free | Bottle

## SOFT BEVERAGES | \$3

Coca Cola  
Diet Cola  
Fever Tree Lemonade  
Fever Tree Ginger Ale  
Fever Tree Tonic  
Fever Tree Ginger Beer  
Fever Tree Soda

## FRUIT JUICES | \$3

Orange / Apple / Pineapple / Tomato / Grapefruit / Cranberry

## MINERAL WATERS

Perrier | Sparkling | 330ml | \$4  
San Pellegrino | Sparkling | 750ml | \$8  
Evian | Still | 330ml | \$4  
Evian | Still | 750ml | \$8

# OTHER SPIRITS & LIQUEURS

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## VODKA

Absolut | Sweden | \$7  
Absolut Citron | Sweden | \$7  
Eight Below Icewine Vodka | Canada | \$9  
Finlandia | Finland | \$7  
Belvedere | Poland | \$9  
Grey Goose | France | \$9  
Grey Goose Pear | France | \$9  
Stolichnaya | Russia | \$7  
Ketel One | Holland | \$8

## TEQUILA

1800 Silver | \$9  
Tierras Organic Reposado | \$12.50  
Patron Silver | \$18  
Patron Reposado | \$18  
Patron Anejo | \$18  
Sauza Silver | \$7  
Sauza Gold | \$7

## GIN

Victoria Canadian | \$9  
Beefeater | \$7  
Beefeater '24' | \$9  
Bombay Sapphire | \$9  
Hendricks | \$9  
Tanqueray | \$7  
Tanqueray 10 | \$10

# OTHER SPIRITS & LIQUEURS

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## RUM

Bacardi White | \$7  
Bacardi 1873 Golden | \$7  
Bacardi Black | \$7  
Bacardi Oakheart Spiced | \$7  
Bacardi '151' | \$15  
Mount Gay XO | \$10  
Brugal 1888 | \$12  
El Dorado 21yr | \$20  
Ron Zacapa 23yr | \$14

## COGNAC

Leopold Gourmel VSOP | \$12.50  
Remy Martin VSOP | \$14  
Remy Martin XO | \$20  
Remy Martin Louis XIII | ½ oz | \$80  
Hennessey VSOP | \$14  
Hennessey XO | \$20  
XO Vieille Reserve Fine Champagne | \$22.50  
Raymond Ragnaud Grande Champagne 1991 | \$30

## ARMAGNAC

Janneau VSOP | \$8  
Janneau 25yr | \$25

## PORT

Grahams Late Bottled Vintage | \$11  
Grahams 10yr Aged Tawny | \$16  
Taylors 20yr Aged Tawny | \$25.50

A large selection of other spirits & liqueurs is available from our ever evolving collection. Please ask your server if there is anything you do not see listed here.

## ‘SOME OF OUR FAVOURITE QUOTES’

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*‘There are no strangers here;  
only friends you haven’t yet met.’ ~ WB Yeats*

**‘Man, being reasonable, must get drunk; the best of life is but intoxication’**

~ Lord Byron

*‘If, my cultured Maecenas, old Cratinus was right, poems written by water-drinkers will never enjoy long life or acclaim. Since Bacchus enlisted frenzied poets among his Satyrs and Fauns, the dulcet Muses have usually smelt of drink first thing in the morning. His praises of wine prove that Homer was fond of the grape; father Ennius himself never sprang to his tale of arms, unless he was drunk. ‘The Stock Exchange and the City shall be reserved for the sober; the stern are forbidden to sing’ - since I issued this edict, poets have never ceased drinking in competition by night, and singing by day.’*

~ Horace, Book 1, Epistle 19

**Read, drink, taste,  
think, love, live and  
don’t take, give**

~ Your Librarians

*‘I like bars just after they open for the evening. When the air inside is still cool and clean and everything is shiny and the barkeep is giving himself that last look in the mirror to see if his tie is straight and his hair is smooth. I like the neat bottles on the bar back and the lovely shining glasses and the anticipation. I like to watch the man mix the first one of the evening and put it down on a crisp mat and put the little folded napkin beside it. I like to taste it slowly. The first quiet drink of the evening in a quiet bar — that’s wonderful.’*

~ Raymond Chandler, *The long goodbye*

*‘The whisky they drank that evening (two big bottles of it) is important. Otherwise, it would be hard to account for what followed. Perhaps without it there would never have been a café. For the liquor of Miss Amelia has a special quality of its own. It is clean and sharp on the tongue, but once down a man it glows inside him for a long time afterward. And that is not all. It is known that if a message is written with lemon juice on a clean sheet of paper there will be no sign of it. But if the paper is held for a moment to the fire then the letters turn brown and the meaning becomes clear. Imagine that the whisky is the fire and that the message is that which is known only in the soul of a man — then the worth of Miss Amelia’s liquor can be understood.’*

~ Carson McCullers, *The ballad of the sad café*