

\$25 SIGNATURE COCKTAILS

OSAKA HIGBALL 2oz
ginger, yuzu bitters, soda
choice of roku gin or toki whisky

AMELIA 2oz
belvedere vodka, st-germain elderflower liqueur,
blackberry, lemon, mint

THE RUNWAY 2oz
woodford reserve bourbon, orange, maple, smoke
carafe for the table 12oz 125.

THE LATE NIGHT 2oz
hennessy vs cognac, kahlúa, house cold brew,
cinnamon, nutmeg

JASMINE 2.75oz
the botanist gin, campari, aperol,
pierre ferrand dry curaçao, lemon juice

please note: an automatic gratuity of 20% will be added for groups of six or more

FRENCH 75 4oz *clean, crisp, effervescent*
tanqueray no. 10 gin, sparkling wine, lemon juice,
demerara syrup, fiji bitters

MARGARITA 2oz *sweet, sour, savoury*
dejado silver tequila, pierre ferrand dry curaçao, agave nectar,
lime, salt

NEGRONI 2.5oz *bitter, boozy, citrus*
tanqueray no. 10 gin, campari, cocchi vermouht, orange

MANHATTAN 3oz *boozy, complex, bitter*
rittenhouse rye, cocchi vermouht, bespoke bitters

PENICILLIN 1.5oz *smoky, citrus, sharp*
johnnie walker black, ginger, lemon,
wildflower honey, lagavulin 16 year mist

PAPER PLANE 2.25oz *citrus, boozy, refreshing*
maker's mark bourbon, amaro nonino, aperol, lemon

OLD FASHIONED 2oz *boozy, sweet, bitter*
woodford reserve bourbon, demerara syrup,
angostura bitters, orange

COSMO 2.25oz *clean, sweet, tart*
belvedere vodka, pierre ferrand dry curaçao, lime, cranberry

MARTINI 2oz *served your way*
tanqueray no. 10 gin or belvedere vodka
london dry / dirty / gibson / japanese / 50:50 / vesper

NAKED & FAMOUS 2.25oz *smoky, herbal, sour*
sombra joven mezcal, aperol, yellow chartreuse, lemon

MONDAY GIN & TONIC 4oz (0% abv)
monday non-alcoholic gin, cucumber, basil, tonic

CIPRIANI BELLINI 3oz (0% abv)
oddbird non-alcoholic blanc de blancs, peach nectar

BAR BITES

CRYSTAL SHRIMP 25.
yuzu kosho mayo

CHILI CHICKEN BITES 23.

MAC BITES 22.
ground beef, cheese, buffalo sauce

DRY-AGED BEEF BURGER 34.
american cheese, caramelized onion, pickles

BROILED SCALLOPS 34.
three bacon-wrapped scallops

EDAMAME 15.
togarashi spice

CREAMY TUNA CRUNCH ROLL 30.
tuna, avocado, diced takuan & negi

CAESAR SALAD 21.
garlic, anchovies, black pepper, brioche, bacon

MARITIME TUNA TARTARE 39.
chili crisp, avocado, grapefruit

*please inform us of any allergies. we will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen*

DRAUGHT		16oz
Sapporo Original		11.
Sapporo Premium Black		11.

BOTTLES & CANS*spirit-free*

Beck's 0.0%	330ml	8.
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low abv

Harmon's Jack Pine Ale 0.5%	355ml	10.
Harmon's Lunchbox Lagered Ale 0.5%	355ml	10.

crisp

Beau's Lug Tread Lagered Ale	473ml	12.
Steam Whistle	473ml	12.

hoppy

GoodLot Bighead Amber Ale	473ml	12.
New Belgium Voodoo Ranger IPA	473ml	13.

malty

GoodLot Farmstead Ale	355ml	12.
Lost Craft Crimzen Red Ale	355ml	12.

dark

Lost Craft Neapolitan Stout	473ml	12.
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fruity

Kiuchi Hitachino Nest Red Rice Ale	330ml	18.
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cider

Lost Craft Apple Cider	473ml	14.
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SPARKLING

5oz

NV	Parés Baltà, Cava Brut, ES	22.
NV	Veuve Clicquot, Brut, Champagne, FR	48.
2013	Dom Pérignon, Brut, Champagne, FR	175.

ROSÉ

2022	Studio by Miraval, Méditerranée, Provence, FR	17.
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WHITE

2020	Cave Spring 'Canoe', Riesling Estate, Beamsville Bench, ON	17.
2023	Ca' del Baio, Moscato d'Asti, Piedmont, IT <i>off-dry, frizzante</i>	20.
2022	Pearce Predhomme, Pinot Gris, Willamette Valley, OR	22.
2022	Churton, Sauvignon Blanc, Marlborough, NZ	23.
2022	Domaine Fourrey, Chablis, Burgundy, FR	26.
2021	Au Bon Climat, Chardonnay, Santa Barbara County, CA	34.

RED

2020	Illicit, Cabernet Sauvignon, CA	20.
2022	Matsu 'El Picaro', Tempranillo, Toro, ES	20.
2022	Allegrini, Valpolicella Classico, Veneto, IT	21.
2021	Fontanafredda 'Ebbio', Langhe Nebbiolo, Piedmont, IT	22.
2016	Château Bernadotte, Haut-Médoc Cru Bourgeois, Bordeaux, FR	30.
2020	Ken Wright, Pinot Noir, Willamette Valley, OR	38.
2021	Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, CA	42.

SAKE BY THE GLASS

4oz

	Raifuku Junmai 'Shunyou', Ibaraki, JP	18.
	Dewazakura Junmai Daiginjo 'Yukimegami 48', Yamagata, JP	18.
	Kamoizumi Junmai Ginjo 'Shusen Honjikomi', Hiroshima, JP	18.

SWEET WINE BY THE GLASS

2oz

2019	Château Coutet, 1 ^{er} Grand Cru Classé, Barsac, Sauternes, FR	18.
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	1oz	2oz
VODKA		
Ketel One	12.	21.
Tito's	13.	21.
Belvedere	16.	27.
Grey Goose	16.	27.
Crystal Head Aurora	20.	33.
GIN		
Tanqueray	12.	21.
Roku	15.	25.
The Botanist Islay Dry	16.	27.
Empress 1908	16.	27.
Hendrick's	16.	27.
Isle of Harris	21.	35.
Monkey 47	26.	43.
RUM		
Mount Gay	12.	21.
Plantation 3 Stars	12.	21.
The Kraken Black Spiced	13.	21.
Appleton 8 Year	14.	23.
El Dorado 12 Year	15.	25.
Smith & Cross	15.	25.
Wray & Nephew	15.	25.
Bumbu	16.	27.
Flor de Caña Grand Eco 15 Year	19.	31.
Ron Zacapa 23 Centenario	24.	39.

SPIRITS

TEQUILA

	1oz	2oz
Hornitos Plata	12.	21.
Tromba Blanco	16.	27.
Tromba Reposado	18.	29.
Tromba Añejo	21.	35.
Don Julio Blanco	22.	35.
Don Julio Reposado	25.	41.
Casamigos Reposado	26.	43.
Casamigos Añejo	28.	47.
Clase Azul Reposado	68.	127.
Don Julio 1942 Añejo	72.	135.

MEZCAL

Del Maguey Vida	16.	27.
Sombra Joven	19.	31.
Amores Verde Momento	21.	35.
Casamigos	30.	51.

ABSINTHE

Dillon's	—	21.
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	1oz	2oz
CANADIAN WHISKY		
Canadian Club 12 Year	12.	21.
Crown Royal	12.	21.
Bearface 7 Year Old Triple Oak	13.	21.
Lot No.40	14.	23.
IRISH WHISKEY		
Writers' Tears Copper Pot	17.	27.
Redbreast Single Pot Still 12 Year	26.	43.
JAPANESE WHISKY		
Toki	18.	29.
Suntory World Whisky AO	28.	47.
AMERICAN WHISKEY		
Jack Daniel's	12.	21.
Rittenhouse Straight Rye Whiskey	16.	27.
Sazerac Rye	16.	27.
Sagamore Spirit Rye	25.	41.
AMERICAN BOURBON		
Maker's Mark	12.	21.
Elijah Craig	13.	21.
Woodford Reserve	15.	25.
Basil Hayden Straight	17.	27.
Legent	18.	29.

SINGLE MALT SCOTCH WHISKY

	1oz	2oz
SPEYSIDE		
Glenfiddich 15 Year	28.	47.
The Balvenie 12 Year	33.	57.
The Macallan Sherry Oak 12 Year	40.	71.
The Macallan Double Cask 15 Year	65.	121.
HIGHLAND		
Glenmorangie 10 Year	19.	31.
Dalwhinnie 15 Year	33.	57.
Oban 14 Year	40.	71.
ISLAY		
Bowmore 12 Year	18.	29.
Laphroaig 10 Year	22.	35.
Bruichladdich The Classic Laddie	24.	39.
Laphroaig Quarter Cask	25.	41.
Lagavulin 16 Year	40.	71.
ISLANDS		
Jura 12 Year	18.	29.
Highland Park 12 Year	22.	35.
Talisker 10 Year	28.	47.
LOWLAND		
Auchentoshan 12 Year	24.	39.
BLENDED SCOTCH		
Johnnie Walker Red	12.	21.
Monkey Shoulder	15.	25.
Johnnie Walker Black	18.	29.
Chivas Regal 18 Year	35.	61.
Johnnie Walker Blue	80.	151.

	1oz	2oz
BRANDY & COGNAC		
Hennessy VS	16.	27.
Rémy Martin VSOP	25.	41.
Courvoisier VSOP	26.	43.
Hennessy VSOP	30.	51.
Courvoisier XO	68.	127.
Rémy Martin XO Fine Champagne	75.	141.
Hennessy XO	85.	161.
Rémy Martin Louis XIII	395.	781.
ARMAGNAC		
Armagnac de Montal VSOP	16.	27.
GRAPPA		
Sarpa di Poli	—	23.
Poli Cleopatra	—	39.
BITTERS		
Amaro Averna	—	21.
Amaro Montenegro	—	21.
Amaro Nonino Quintessentia	—	21.
PORT		
Graham's Late Bottled Vintage	—	19.
Graham's 10 Year	—	21.

COFFEE

proudly serving locally roasted turbo espresso from propeller coffee co.

ESPRESSO 5.	AMERICANO 6.25
MACCHIATO 5.25	CAPPUCCINO 6.5
DOUBLE ESPRESSO 6.	LATTE 6.5

TEA

premium blends by sloane fine tea merchants, sourced & blended by certified tea sommeliers 5.75

BOLD BREAKFAST *rich & classic black tea*
a classic assam black tea, rich & full-bodied in flavour with a robust character & earthy linger

SIGNATURE BLACK *darjeeling & assam black tea*
a signature blend that will delight with its fresh, full richness & refined finish

CLASSIC GREEN *light & smooth green tea*
a classic chinese green tea featuring sweet & delicate grassy notes with a honeyed linger & smooth finish

CITRON CALM *chamomile & lemongrass herbal tisane | caffeine-free*
whole chamomile flowers blended with sweet notes of citrus for a smooth-bodied & honeyed linger.

MARRAKESH MINT *rooibos & mint medley | caffeine-free*
south african green rooibos delicately blended with a medley of mint for a refined & refreshing finish

ROUGE PROVENCE *rooibos & french florals | caffeine-free*
south african red rooibos blended with french florals & berries for a refreshingly refined & honeyed finish