

BAR MENU

TROPICAL BLOOM COCKTAILS (1.5 oz Spirit) - \$11

Mojito (Cuba)

(White Rum, Lime Juice, Sugar, Mint, Ice, Soda Water)

Caipirinha (Brazil)

(Cachaça, 1 oz Syrup, Lime Wedges, Ice)

Margaritas - Classic or Fruity (Mexico)

(Tequila, 0.5 oz Triple Sec, Lime or Fruit Juice, Sugar, Ice)

Pisco Sour (Peru)

(Pisco, ½ oz Pasteurized Egg White, Lime Juice, Cinnamon)

Daiquiri - Classic or Fruity (Cuba)

(White Rum, Lime or Fruit Juice, Sugar, Ice)

Tequila Sunrise (Mexico)

(Tequila, 4 oz Orange Juice, Ice, Grenadine)

Fruity Martini (North America)

(Vodka or Gin, 1.5 oz Nectar Juice)

SANGRIAS (Spain)

(Red or White Wine, Chopped Fruit, Splash Of Rum, 7-Up)

Glass	\$12
Pitcher	\$35

CLASSICS COCKTAILS (2 oz)

Martini (Gin or Vodka)	\$12
Manhattan (Rye Whiskey)	\$12
Premium Martini (Tanqueray Ten/Grey Goose)	\$14
Premium Manhattan (Woodfords Bourbon)	\$14

VODKAS (1 oz)

(Distillation Of Fermented Cereal Grains Or Potatoes)

Absolute Vodka (Finnish-Grown Six-Row Barley & Pure Glacier Water)	\$7
Grey Goose (Soft Winter Wheat, Natural Distilled Spring Water, Blended In the Cognac Region, France)	\$9

GINs (1 oz)

(Distilled Botanicals)

Bombay Sapphire (Nine Distilled Botanicals Including Juniper, Neutral Grain Alcohol & Water)	\$7
Hendrick's (Distilled With Handpicked Fresh Fruit & Botanicals Including Juniper, Neutral Grain Alcohol & Water)	\$9

NON-ALCOHOLIC DRINKS

Sodas	\$3
Regular Juices (Orange, Cranberry)	\$3.50
Nectar Juices (Mango, Guava, Pineapple)	\$4.50
Virgin Cocktails	\$5.00
Bottled Sparkling Water	\$6.50

RUMS (1 oz)

(Distilled Sugar Cane Alcohol)

Bacardi White (Original Cuban Formula - Puerto Rico)	\$7
Havana Club Añejo (Formerly Bacardi - Cuba)	\$12
Dictador (Colombia)	\$13
Diplomático (Venezuela)	\$13
Matusalem Gran Reserva (Original Cuban Formula - DR)	\$13
Zacapa (Guatemala)	\$14

TEQUILAS & MEZCALES (1 oz)

(Distilled Agave/Maguey Alcohol)

Mezcal (Water Clear, Aromas Of Cucumber, Floral & White Peach)	\$7
Gold (Silver Tequila, Syrup Or Blended Silver With Reposado)	\$7
Reposado (Aged Between Two Months And A Year In Oak Barrels)	\$10
Añejo (Aged Minimum Three Years In Oak Barrels)	\$13

BRANDIES (1 oz) France

(Distilled Wine)

Calvados Boulard (Distilled Apple Cider)	\$10
Remy Martin VSOP (Cognac)	\$12
Janneau Grand Armagnac VSOP (As Burgundy is to Bordeaux, so Armagnac is to Cognac, France)	\$12
Remy Martin XO (Extra Old Cognac)	\$20

WHISKEYS, BOURBONS & SCOTCHES (1 oz)

(Distilled Beer)

Crown Royale (Blended Canadian Whiskeys, Barreled in Cognac Casks)	\$8
Jack Daniels (Tennessee Whiskey - Straight Bourbon)	\$8
Jim Beam (Bourbon, Kentucky)	\$8
Woodfords (Bourbon, Kentucky)	\$12
Jameson (Irish Whiskey)	\$9
Johnny Walker Black Label (Highlands Blended Scotch)	\$12
Macallan (12 Year Old Speyside Single Malt Scotch - Sweet)	\$14
Glenkinchie (12 Year Old Lowlands Single Malt Scotch - Soft)	\$15
Dalwhinnie (12 Year Old Highlands Single Malt Scotch - Dry)	\$15
Ardbeg (10 Years Old Islay Single Malt Scotch - Peaty)	\$16

* Whiskey (or whisky, in Scotland) is a spirit distilled from fermented grain mash made all over the world - varieties include wheat, rye, barley and corn - then aged in wooden barrels. Bourbon is only produced in America and made from 51 percent corn, stored in new charred-oak barrels, whereas whiskey barrels do need to be oak but not new or charred. the liquid needs to be distilled to no more than 160 proof and entered into the barrel at 125." For other whiskies the liquid must be distilled to no more than 190 proof.

BEERS \$7 (*)

(Saccharification Of Starches & Fermentation Of The Resulting Sugars)

Corona (Pale Lager, Mexico)	
Stella Artois (Pale Gold Lager, Belgium)	
Estrella Damm (Gold Lager, Barcelona, Spain)	\$8.50
Pilsner Urquell (Original Pilsner, Czech Republic)	
Creemore Springs (Amber Lager, Ontario, Canada)	
Lefe Blonde (Abbey Ale, Belgium)	
Mill Street Tankhouse Ale (Pale Ale, Ontario, Canada)	

WINES

(Fermented Grape -or other fruits- Juice)

SPARKLING

	<u>6 oz GL</u>	<u>BOTTLE</u>
Cava, Spain <i>(Biscuit Nose, Yeasty, Champagne-Style)</i>	\$12	\$40
Champagne, France <i>(Highest Quality Sparkling Wine, Fruity Aromas, Toasty/Biscuity Notes From Extended Lees Aging, Mousse Intensely Fine, Dense & Long-Lived. Matches Any Food)</i>	-	\$85

WHITES (HOUSE WINES)

	<u>3 oz GL</u>	<u>6 oz GL</u>	<u>½ Lt</u>	<u>BOTTLE</u>
Pinot Grigio, Italy <i>(Melons & Apples, Zesty All-Round)</i>	\$5	\$10	\$30	\$40
Sauvignon Blanc, Chile <i>(Herby, Notes Of Bell Peppers, Lemony Zest)</i>	\$5	\$10	\$30	\$40
Riesling Sussreserve VQA <i>(Gold-Medal Recipient, Fresh Fruits, Off Dry, Long Finish)</i>	\$5	\$10	\$30	\$40
Chardonnay, Chile <i>(Orchard Fruit Tones, Well-Rounded, Vanilla)</i>	\$6	\$12	\$34	\$45

NEW WORLD WHITES

	<u>BOTTLE</u>
Torrontés, Argentina <i>(Off-Dry Vibrancy, Tropical & Floral Notes)</i>	\$45
Viognier, Chile <i>(Peaches, Orange Blossoms, Crisp, Fruity)</i>	\$40

REDS (HOUSE WINES)

	<u>3 oz GL</u>	<u>6 oz GL</u>	<u>½ Lt</u>	<u>BOTTLE</u>
Gamay-Noir, VQA <i>(Cherry, Plum & Spice, Bright Acidity & Soft Tannins)</i>	\$5	\$10	\$30	\$40
Merlot, Chile <i>(Velvet & Soft, Mocha Tones On The Finish)</i>	\$5	\$10	\$30	\$40
Malbec, Argentina <i>(Rich Chocolate Tones, Off-Dry Plums)</i>	\$6	\$12	\$34	\$45

NEW WORLD REDS

	<u>BOTTLE</u>
Syrah, Chile <i>(Black Fruit Berries, Plums)</i>	\$45
Carmenere, Chile <i>(Blackberries & Black Pepper, Well-Rounded Tannins)</i>	\$45
Cabernet Sauvignon, Chile <i>(Black Currants & Slight Cedar)</i>	\$45
Cabernet Sauvignon, Napa, CA, USA <i>(Full Body, Elegant Balance/Depth, Black Cherry, Dark Chocolate)</i>	\$70

OLD WORLD WHITES

	<u>BOTTLE</u>
Albariño, Rias Baixas, Spain <i>(Aromatic, Peachy, Off Dry)</i>	\$48
Pinot Gris, Alsace, France <i>(Heady, Perfumed, Full-Bodied Varietal, Off-Dry)</i>	\$50
Riesling, Alsace, France <i>(Powerful Steely, Flowered/Honeyed Aromas, Apple/Pear Tones. The Perfect All-Round Food Wine)</i>	\$50
Gewurztraminer, Alsace, France <i>(Pungent, Full-Bodied, Heady Aromas Of Lychees, Roses. Spicy Food)</i>	\$50
Pouilly Fume, Loire, France <i>(Sauvignon Blanc In A More Elegant Style. Savoury Herbaceousness, Peppers & Lemon Zest)</i>	\$60
Chablis Premier Cru, Bourgogne, France <i>(Dry Crisp Chardonnay, No Oak, Lemons/Green Apples. Fish & Seafood)</i>	\$65

OLD WORLD REDS

	<u>BOTTLE</u>
Tempranillo Reserva, Rioja, Spain <i>(Oak & Vanilla Aromas, Complex, Well Balanced, Great Body)</i>	\$65
Barbaresco, Piemonte, Italy <i>(Nebbiolo Grape, Relatively Light In Color & Body But Very Well Structured & Aromatic)</i>	\$75
Amarone della Valpolicella, Italy <i>(Blend Mainly Corvina & Rondinella Partially Dried Grapes, Deep, Dark, Thick, Intense, Dry)</i>	\$80
Brunello Di Montalcino Tuscany, Italy <i>(Sangiovese Grosso Grape, Ruby Brown Hue, Floral & Spices, Tar & Earth, Dry, Highly Placed Tannins)</i>	\$85
Pinot Noir Premier Cru, Bourgogne, France <i>(Cherries, Red Berries, Touch Of Spice, Oak Aged, Long Finish)</i>	\$90
Chateauneuf-Du-Pape, Rhone, France <i>(Blend Of Mostly Grenache & Syrah, Very Elegant Red, Rustic Tones Of Pepper, Ripe Plums, Lavender & Thyme, Firm, Fruity, Juicy)</i>	\$85
Bordeaux, France - Right Bank <i>(Blend Of Merlot With Cabernet Franc, Fruity & Velvety Softness, Extractive Lushness, Artisanal Produced)</i>	\$90
Bordeaux, France - Left Bank <i>(Blend Of Cabernet Sauvignon With Merlot & Cabernet Franc, Some Add Petit Verdot & Malbec. Powerful, Rich & Ripe Concentration, Flavorful, Balanced Tannins In The Finish)</i>	\$95

PORTS *(Fortified Wine)*

	<u>(3 Oz GL)</u>
20 Year Old Tawny, Douro Valley, Portugal <i>(Mellow, Nutty, Dry Ripe Sweet Fruit Flavors, Aged Minimum Of Ten Years)</i>	\$15