

WINE & SAKE

{bubbles}

Astoria, Prosecco, Italy NV	5oz 14.0 / 53.0
Veuve Clicquot, Brut, France NV	190.0
Billecart-Salmon, Brut, France NV	180.0
Moet & Chandon, Dom Perignon, France, 2006	440.0

{rose & orange wine}

Cazal Viel, Rose, Saint-Chinian, Southern France	5oz 12.0 / 8oz 15.0 / 47.0
Tawse Winery, Orange wine, VQA Niagara Peninsula 2020	62.0
Thomas George Estates, Rose, California, 2017	77.0

{white}

Santome, Pinot Grigio, Treviso, Italy	5oz 12.0 / 8oz 15.0 / 48.0
Bruce Jack, Sauvignon Blanc, South Africa	5oz 12.0 / 8oz 16.0 / 49.0
Tawse Winery, Sketches of Niagara Riesling, VQA Niagara Peninsula	5oz 12.0 / 8oz 15.0 / 48.0
Ironstone, Chardonnay, Sierra Foothills, California	5oz 14.0 / 8oz 18.0 / 53.0
Pazo San Mauro Albariño, Rías Baixas DO, Spain, 2019	69.0
Sunday Sail, Sauvignon Blanc, Marlborough, NZ, 2020	55.0
Joseph Mellot, "Sincerite" Sauvignon Blanc, Loire Valley, France, 2019	48.0
Domaine (Paul) Zinck Pinot Gris, Alsace, France, 2019 *Certified Organic*	68.0
Magie d'une Terre Cote du Rhone Blanc, Viogier/ Grenache/Marsanne, France, 2019	55.0
Cazal Viel, Viognier, Saint-Chinian, Southern France, 2019	51.0
Geyser Peak, Chardonnay, California, 2019	57.0
Domaine des Malandes Chablis, Burgundy, France, 2020	90.0
Domaine Saint-Cyr, "La Goloche" Blanc, Chardonnay, Beaujolais, France, 2019	71.0
Thomas George, Chardonnay, California, 2017	135.0
Schug, Sonoma Chardonnay, Sonoma Coast AVA, California, 2019	88.0
Landmark, Chardonnay "Overlook", California 2018	110.0

{red}

Laurent Miquel, Syrah, Vendange Nocturnes, France	5oz 12.0 / 8oz 15.0 / 48.0
Telmo Rodriguez, Tinto Monastrell, Al-Muvedre, Alicante, Spain	5oz 14.0 / 8oz 18.0 / 53.0
Humberto Canale, Black River Malbec, Argentina	5oz 14.0 / 8 oz 18.0 / 53.0
Gnarled Vine, Cabernet Sauvignon, California	5oz 15.0 / 8oz 19.0 / 60.0
Humberto Canale Estate, Pinot Noir, Patagonia, Argentina, 2019	53.0
Landmark Vineyard "Overlook" Pinot Noir, California, 2017	118.0
Siduri Pinot Noir, Willamette Valley, Oregon, 2010	125.0
Pinord Clos Torribas, Crianza, Tempranillo, Penedes DO, Spain, 2017	46.0
Domaine Des Tavans "Cote du Rhone" Grenache/Syrah/Mouvedre France, 2019	58.0
Baglio di Grisi, Syrah, Terre Siciliane IGP, Sicily, 2017 *Certified Organic*	48.0
Marietta Old Vine Red Lot 71, Zinfandel, Blend North Coast, California, 2018	60.0
Château Fleur Haut Gaussens, AOC Bordeaux Superieur, France, 2016	63.0
Paolo Scavino, Barolo, Italy, 2017	165.0
Justin Winery, Cabernet Sauvignon, California, 2017	130.0
Black Stallion, Cabernet Sauvignon, Napa Valley, California, 2017	110.0
Stonestreet, Cabernet Sauvignon, Napa Valley, California,	151.0
Hess Allomi Napa, Cabernet Sauvignon, Napa Valley AVA, California, 2018	120.0

{sake} served chilled

MASUMI 'Origarami' Sparkling Junmai Ginjo 750ml / 11% crisp bubbles with the creamy and savoury richness of sake	4oz 17.0 / 110.0
KAIUN RYORYO Tokubetsu Junmai 720ml / 15.5% clean, fresh, fruity - perfect summer sipper	95.0
DASSAI '45' NIGORI Junmai Daiginjo 300ml / 15.5% cloudy, light, and pleasantly sweet	70.0

BEER

{beer cans}

MACLEAN'S PALE ALE grey county, Ontario	5.2% /473ml / 9.0
MACLEAN'S LAGER, grey county, Ontario	4.2%/473ml / 8.50
MACLEAN'S BLONDE FARMHOUSE ale, grey county, Ontario	4.2%/473ml / 8.50
MACLEAN'S IPA grey county, Ontario	6.0%/473ml /9.0

COCKTAILS

enjoying where we're at

{TROPICAL SPRITZ} 3.0oz / 15.0
aperol, cava, calamansi, passionfruit, soda
tropical & familiar

{THAT VODKA DRINK} 1.5oz / 13.0
vodka, lychee, lemon, ginger, soda, mint
ginger spice & everything nice

{PETAL PUSHER} 2.0oz / 14.0
sake, mezcal, lime, rosehip & hibiscus, egg white
floral & smokey

{ROB ROY ATTITUDE} 3.0oz / 15.0
johnnie walker, sweet vermouth, toasted rice, ginger bitters,
cherries
spirit forward sipper

{PRETTY LODI} 2.0oz / 15.0
tanqueray, hayman's sloe gin, calamansi, orange, honey,
peychaud's
aromatic & citrusy

{OUR MARGARITA} 1.5oz / 14.0
pink peppercorn & thai basil infused tequila, cointreau, lime
sharp, sour, & great

{MT} MAI TAI 2.0oz / 15.5
captain morgan private stock, captain morgan, house orgeat,
lime, mandarin
the sun is shining & the drinks are boozy

{CLASSICS}

all 15.0

{ESPRESSO MARTINI} 2.0oz
ketel one, kahlua, cold brew
crowd pleaser & night teaser

{NEGRONI} 3.0oz
tanqueray, campari, sweet vermouth
straight forward, bitter & awesome

{JUNGLEBIRD} 2.0oz
captain morgan private stock,
campari, pineapple, lime
boozy tiki classic

{BOURBON SOUR} 2.0oz
bulleit bourbon, lemon, simple, egg white, angostura bitters
For the whiskey sour lovers, need we say more

{PENICILLIN} 2.0oz
Johnnie walker red, lemon, ginger & honey
all in the name

{OLD FASHIONED} 2.0oz
bulleit bourbon, orange peel, angostura bitters
you're cool.

{no - abv}

BABY LODI calamansi, passionfruit, honey, soda	8.0
PINEAPPLE THAI BASIL SMASH pineapple, thai basil, lemon, simple, soda	10.0

{FEATURES}

here for a good time not a long time
(unless you ask nicely)

{COLD TEA}

18.00z / for 2 / 23.0

tequila, MT lager, pineapple, thai chili
sharing is caring

{GREEN DRAGON FAIRY PRINCESS}

1.50z / 17.0

absinthe, vodka, triple sec, pineapple, lime, orange
the unassuming party starter

{SHOTS SHOTS SHOTS}

house favourites & the beginning to
every great story

{SAKE BOMB}

17.0 oz / 11.0 each

chokara sake, MT lager

{THAT TIME IN MANILA}

0.5 oz / 5.50 each

tequila, passionfruit, calamansi
