

## Vins Blancs / White Wine

|   | Vr/Gl | Btl  |
|---|-------|------|
| Vin Maison  | \$8   | \$33 |
| Domaine Barsalou Cuvée Flore, Marsanne/Grenache         | \$10  | \$36 |
| Papagiannakos, Savvatiano 2016                          | \$11  | \$45 |
| Muscadet, Domaine de la Pepiere 2017                    |       | \$54 |
| Trilogie Domaine Barnès-Buecher, 2016,                  | \$14  | \$58 |
| Chateau Ducasse Bordeaux 2016                           | \$15  | \$62 |
| Chateau Mont Redon, Lirac 2017                          |       | \$71 |
| Bourgogne Vézelay Le Angelots, Domaine Soeur Cadet 2016 |       | \$72 |
| Paul Prieur, Sancerre, Sauvignon Blanc 2017             |       | \$75 |
| Bernard Defaix, Chablis, Chardonnay 2015                |       | \$86 |

## Bulles / Bubbles

|  | Vr/Gl | Btl   |
|--|-------|-------|
| Ruffino Prosecco, Italie                             |       | \$51  |
| Bisol, Crede, Prosecco di Valdobbiadanne 2016, Glera | \$12  | \$55  |
| Crémant d' Alsace, Domaine Stoeffler Brut Rosé       | \$14  | \$58  |
| Oyster Bay, Rosé, Sparkling Cuvee, Nouvelle-Zélande  |       | \$68  |
| Moët & Chandon Impérial                              |       | \$170 |
| Veuve Clicquot Rich                                  |       | \$290 |

## Vins Oranges / Orange Wines

|  |      |      |
|--|------|------|
| Müller, Enderle & Moll, Müller Thurgau, Germany 2017 | \$15 | \$58 |
| Fledermaus, Müller -Thurgau Silvaner, Germany 2016   |      | \$72 |
| Vinoterra Mtsuane 2016                               |      | \$88 |
| Tunia Chiarofiore, Tuscony 2012                      |      | \$92 |

## Vins Rouges / Red Wines

|   | Vr/Gl | Btl   |
|---|-------|-------|
| Vin Maison  | \$8   | \$33  |
| Domaine Barsalou Cuvée Flore, Carignan/Grenache           | \$10  | \$36  |
| Thymiopoulos, Jeune Vignes de Naoussa 2016                | \$12  | \$48  |
| Albert Bichot Vieilles Vignes, Pinot Noir, Bourgogne 2016 | \$12  | \$51  |
| Daumen, Cotes du Rhone, Syrah/Grenache 2016               | \$13  | \$56  |
| Barossa Valley Estate, Australia 2016                     |       | \$58  |
| Gerardo Cesari Bosan, Ripasso 2015                        |       | \$82  |
| Tinto Pesquera Ribera Del Duero 2015                      |       | \$98  |
| Contino Rioja Gran Reserva 2011                           |       | \$98  |
| Produttori del Barbaresco, Barbaresco 2014                |       | \$105 |
| Bibbiano Chianti Classico Riserva 2014                    |       | \$110 |
| Haut-Segottes, Saint Emilion Grand Cru 2011               |       | \$112 |

## BIÈRE / BEER

### En Fut / On tap

|                            |        | Pint   | ½      | Litre |
|----------------------------|--------|--------|--------|-------|
| McAdam Cider               | Québec | \$8    | \$5.50 |       |
| Krombacher Dark            |        | \$8    | \$5.50 | \$14  |
| Saint Ambroise IPA         | Québec | \$7    | \$4.50 |       |
| Bitburger                  |        | \$8    | \$5.50 | \$14  |
| Cheval Blanc               | Québec | \$7    | \$4.50 |       |
| Saint Ambroise Irish Stout | Québec | \$7    | \$4.50 |       |
| Griffon Rousse             | Québec | \$6.50 | \$4    |       |
| Bear Beer Blonde           | Québec | \$6.50 | \$4    |       |
| Death Valley Double IPA    | Québec | \$8    | \$5.50 |       |
| Saint Ambroise Cream Ale   | Québec | \$7    | \$4.50 |       |

### Bouteille / Bottle

| Beau's;                     |                   | 600ml        | 4 pack |
|-----------------------------|-------------------|--------------|--------|
| Lugthead                    | Ontario           | \$11.50      | \$39   |
| Tom Green Cherry Milk Stout | Ontario           | \$11.50      | \$39   |
| Kissmeyer Nordic Pale Ale   | Ontario           | \$11.50      | \$39   |
| Tagwerk Witbier aux coings  | Ontario           | \$11.50      | \$39   |
|                             |                   | <b>375ml</b> |        |
| Moosehead                   | Nouveau Brunswick | \$7          |        |
| Bitburger                   | Sans Alcool       | \$6          |        |

## Spiritueux / Spirits

### Vodka

|            |        |      |
|------------|--------|------|
| Iceberg    | Québec | \$8  |
| Ketel One  |        | \$10 |
| Tito       |        | \$11 |
| Grey Goose |        | \$14 |

### Gin

|                     |        |      |
|---------------------|--------|------|
| Tanqueray           |        | \$8  |
| Bombay              |        | \$9  |
| Ungava              | Québec | \$10 |
| Sipsmith London Dry |        | \$10 |
| Piger Hericus       | Québec | \$12 |
| Hendrick's          |        | \$12 |
| St Laurent          | Québec | \$12 |
| Mayfair London Dry  |        | \$12 |

### Rhum

|                        |  |      |
|------------------------|--|------|
| Brugal Anejo           |  | \$8  |
| Brugal extra Dry       |  | \$8  |
| Havana Club 7 ans      |  | \$8  |
| Barbancourt 5 star     |  | \$9  |
| Appleton Estate        |  | \$9  |
| Kraken Black spiced    |  | \$9  |
| Flor de Caña 12 ans    |  | \$10 |
| Plantation Pineapple   |  | \$10 |
| Old Reserve Plantation |  | \$12 |

### Bourbon

|                  |  |      |
|------------------|--|------|
| Jim Beam Black   |  | \$9  |
| Makers Mark      |  | \$10 |
| Knob Creek       |  | \$11 |
| Knob Creek Rye   |  | \$12 |
| Basil Hayden     |  | \$13 |
| Woodford Reserve |  | \$14 |

### Scotch

|  |  |      |
|--|--|------|
| Glenfiddich 12 ans <i>Highland</i>     |  | \$10 |
| The Peat Monster <i>Blended Scotch</i> |  | \$12 |
| Tobermory 10 ans <i>Islay</i>          |  | \$13 |
| Ardbeg 10 ans <i>Islay</i>             |  | \$13 |
| Talisker 10 ans <i>Irish</i>           |  | \$15 |
| Highland Park 12 ans <i>Highland</i>   |  | \$15 |
| Dalmore 12 ans <i>Highland</i>         |  | \$15 |
| Bowmore 15 ans <i>Islay</i>            |  | \$15 |
| Bruichladdich <i>Port Charlotte</i>    |  | \$16 |
| Lagavulin 16 ans <i>Islay</i>          |  | \$20 |
| Aberlour 16 ans <i>Speyside</i>        |  | \$22 |
| Auchentoshan 21 ans <i>Lowlands</i>    |  | \$33 |

### Whiskey

|                         |  |      |
|-------------------------|--|------|
| Canadian Club Rye       |  | \$8  |
| Kilbegan Blend          |  | \$8  |
| Jack Daniels            |  | \$9  |
| Jameson                 |  | \$9  |
| Crown Royal             |  | \$9  |
| Johnny Walker Black     |  | \$10 |
| Zazu                    |  | \$10 |
| Knappogue Castle 12 ans |  | \$12 |
| Toki Suntory            |  | \$12 |
| Chivas 12 ans           |  | \$12 |
| Yamazakura              |  | \$14 |
| Basil Hayden Rye        |  | \$14 |
| Hibiki                  |  | \$19 |

### Cognac

|                                    |  |      |
|------------------------------------|--|------|
| Remy Martin fine champagne V.S.O.P |  | \$10 |
| Courvoisier V.S                    |  | \$13 |
| Remy Martin, Excellence X.O.       |  | \$45 |

### Tequila

|                            |      |
|----------------------------|------|
| Sauza Blue 100% Agave      | \$8  |
| Hornitos Reposado          | \$8  |
| Sauza Gold                 | \$9  |
| Hornitos Black Barrel      | \$9  |
| Cazadores Silver           | \$10 |
| Mezcal Convite             | \$10 |
| Avua Cachaca Prata         | \$10 |
| Casamigos Tequila Reposado | \$12 |
| Patron Silver              | \$14 |
| Don Julio                  | \$15 |
| Patron Reposado            | \$16 |

## COCKTAILS

### "Butterscotch Old Fashioned"

Brugal Rhum lavé au Beurre / Butter washed Dark Brugal  
Rum, Sirop Simple Syrup, Angostura...16\$

### "Starry Night"

Sipsmith Gin, Fernet-Branca, Vermouth Rouge  
...14\$

### "Manhattan"

Canadian Club Rye, Martini Rosso ...14\$

### El Diablo

Sauza Blue, Lime, Cassis  
Bière de Gingembre / Ginger Beer...15\$

### Limonade au Bourbon

Jim Beam Black, sirop de Thym et Gingembre, jus de  
Citron...13\$

### Go F\*\*\* Yourself Sour

Chartreuse, Absinthe, Lime, Orgeat  
Blanc d'oeuf / Egg White ...19\$

### "Mulled Wine"

(Hot) Vin Rouge / Red wine, sirop aux épices / Spiced Rum, Orange,  
Épices Spices...13\$

### "Toddy Roosevelt"

(Hot) Bourbon, Sirop au thé de gingembre / Ginger tea, Citron / Lemon,  
Cannelle / Cinnamon...13\$

### "César au Fruits de Mer et Cochon"

César, Raifort, Champignon et Haricot Vert Marinés, Huître, Crevette  
Tigrée, Bacon à l'Érable fait Maison et Fromage Cheddar... \$20  
"Voté dans les top dix items à manger au Canada dans le Guardian de  
Londre, Édition Septembre 2018"  
De 16h

### "Seafood and Swine Caesar"

Caesar, Horseradish, Pickled Mushrooms and Green Beans Oyster, Tiger  
Shrimp, House made Maple Bacon and Cheddar Cheese... \$20  
"Voted one of the top ten things to eat in Canada  
London Guardian September 2018"  
Available from 4pm