



Craft Cocktails

julia caesar 1oz // 14

beattie's sweet potato vodka, Singer's caesar mix, horseradish, hot sauce, pepperoncini, celery, cracked black pepper, wild salt rim

On our regular menu, this item is served with a crispy cauliflower garnish which contains gluten. Please order it without the crispy cauliflower.

wild muskoka mule 1.5oz // 13

beattie's farm crafted vodka, ginger beer, lime, spiced maple bitters, rosemary

gin + flowers 2oz // 14

dillon's rose gin, elderflower liqueur, pluck herbal iced tea, mineral water, edible flowers

aperol spritz 2.5oz // 13

aperol, la delizia prosecco, organic craft kombucha, fresh orange peel

the house margarita 2oz // 13

cazadores tequila reposado, cointreau, lime, agave, orange bitters, lime wheel, citrus pink salt rim

the crown 1oz // 14

the botanist gin, bittermen's hopped grapefruit bitters, cucumber, lime, ginger beer, spruce tip sugar

northern-lights old fashioned 2oz // 13

lot 40 rye whisky, ginger beer, aromatic bitters, orange bitters, forest fire bitters, charred orange peel, rosemary

grapefruit negroni 1.5oz // 13

aperol, dillon's unfiltered gin 22, carpano classico, pink grapefruit, charred orange peel

Craft Cider

pommies original cider (gluten free) 5% 473ml // 8

Red Wine

tempranillo, vina bujanda crianza

2015 rioja, spain // 12/55

cabernet sauvignon, anno domini

2017 venezia, italy // 11/50

malbec, andeluna cellars

2016 mendoza, argentina // 12/55

syrah, blanville, "horus"

2014 languedoc, france // 12/55

pinot noir, murphy-goode

2015 california // 12/55

White Wine

organic dry riesling, kew vineyards

2017 beamsville, niagara // 10/45

pinot grigio, anno domini

2017 venezia, italy // 10/45

grüner veltliner, sepp moser

2017 niederösterreich, austria // 12/55

chardonnay, murphy-goode

2015 california // 12/55

Rosé

ros'aura feudi di san gregorio

2017 campagna, italy // 12/55

Bubbly

prosecco, la delizia italy // 11/50

mimosa // 12

prosecco, orange juice, strawberries