



FANCY BEET SALAD

AT THE BAR

PROSECCO PALOMA *NEW*

jose cuervo tradicional® blanco tequila, grapefruit & lime juice, agave syrup, santa margherita prosecco 1.75oz | 14

PASSION FRUIT MEZCALITA *NEW*

mezcal, passion fruit, almond orgeat syrup, fresh citrus, black lava salt rim 1.5oz | 16

VACATION MODE MAI TAI *NEW*

captain morgan dark rum, almond orgeat syrup, citrus & passion fruit foam 2.5oz | 15

MADRÍ EXCEPCIONAL

lager, Canada (50cl) | 13

SANTA MARGHERITA

prosecco, Italy 12 (5oz) | 60 (750ml)

SAINTLY

rosé, Canada 52 (750ml)

GRIS BLANC ROSÉ BY GÉRARD BERTRAND

gris blanc rosé, France 13¾ (6oz) | 20½ (9oz) | 57 (750ml)

IN THE KITCHEN

SPICY TUNA SUSHI ROLL *NEW*

sushi grade ahi, hand-rolled tempura sushi, soy sauce 19½

FANCY BEET SALAD *NEW* (gc)

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps 21

add grilled chicken breast 7 | add grilled prawns 10

add pan seared salmon 11

SHORT RIB BEEF DIP *NEW*

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus, served with fries 24

CHIPOTLE MANGO CHICKEN *M* (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 31¾

TENDERLOIN (gc)

7oz Canadian AAA beef, demi-glace, served with buttered mashed potatoes & fresh seasonal vegetables 51

PERFECT WITH STEAKS

blue cheese butter (gc) 3

peppercorn cream sauce 4

cremini mushroom sauce 4

grilled prawns 10

MILE HIGH MOCHA PIE *NEW*

mocha ice cream with layers of fudge, almonds, cookie crumble 15