

BEER & CIDER

DRAUGHT - Ask your server about our feature draughts

CIDER \$8.5

Somersby Apple / Somersby Pear / Somersby Watermelon
Brickworks Batch: 1904

DOMESTIC BOTTLES \$7

Coors Light / Canadian / Budweiser / Rickards Red / MGD
Belgian Moon / Mill St. Organic / Alexander Keith's / Michelob Ultra

IMPORTED BOTTLES \$8

Heineken / Corona / Stella Artois / Peroni / Kronenbourg 1664 blanc / Guinness

NON-ALCOHOLIC \$4.5

COOLERS

White Claw - Black Cherry / Mango - \$8
Smirnoff Ice \$7
Fling Vodka Soda - Cucumber Mint / Cherry Lime \$7

HARD

BAR SHOTS \$7.5 ^{1 oz.}

Stoli Vodka / Beefeater Gin / Bacardi White Rum
Canadian Club Rye / Sauza Tequila

PREMIUM BAR SHOTS \$9.5 ^{1 oz.}

Belvedere / Ciroc / Grey Goose / Hendrick's / Tromba / Patron

COGNAC

Courvoisier VS \$10 / Remy Martin VSOP \$16 / Hennessy VSOP \$10

SCOTCH ^(1 oz.)

BLENDED

J&B // \$8
J.W. Red // \$8.5
Jameson Irish // \$8.5
Chivas Regal // \$9
J.W. Black // \$12.5

SINGLE MALT

Glenfiddich // \$11
Glenmorangie // \$13
Glenlivet // \$14
Dalwhinnie // \$16.5
Lagavulin // \$19

BEVERAGES

SOFT DRINKS \$3.50

Iced Tea / Coke / Diet Coke / Sprite / Gingerale / Orange pop
Brio Aranciata, Aranciata Rossa or Limonata

JUICES \$3.00

Cranberry / Apple / Pineapple / Orange / Tomato / Clamato

BOTTLED WATER

Aqua Panna Still Water \$6
San Pellegrino Sparkling Mineral Water \$7

COFFEE & TEA

Coffee // \$2.50
Tea, Specialty Tea // \$2.25
Espresso // \$2.5 Double Espresso // \$3
Cappuccino, Caffè Latte // \$3.5 *substitute plant based milk // \$0.75*

IL FORNELLO

APERITIVI \$8 ^(2 oz.)

CAMPARI // Classic red Italian aperitif from Milan on the rocks or with soda
APEROL // Classic orange Italian aperitif from Padua on the rocks or with soda
LIMONCELLO // Sweet Italian liqueur made from an infusion of fresh Sicilian lemon peels

MARTINIS \$13 ^(3 oz.)

substitute premium gin or premium vodka, add \$3

CLASSICO // Gin or Vodka, Vermouth with olives or a lemon twist

FRANCESE // Vodka, Chambord, pineapple juice, fresh lime juice

COSMOPOLITAN // Vodka, Cointreau, cranberry juice, splash of lime

ESPRESSO // Vodka, creme de cacao, kahlua, espresso

SANGRIA \$10 ^(8 oz.)

ROSSA // Red wine, orange juice, peach schnapps, cherry brandy

BIANCA // White wine, fresh lemonade, peach schnapps, apricot brandy

COCKTAILS ^(1.5 oz.)

NEGRONI // Campari, gin, sweet vermouth \$12

SICILIANO // Sparkling blood orange juice, vodka, Triple Sec \$10

APEROL SPRITZ // Prosecco, Aperol, soda \$11

LIMONATA ROSA // Vodka, fresh lemonade, passionfruit liqueur \$11

STALLONE // Vodka, Ginger Beer, Blood Orange Soda, Lime Juice, Rosemary \$13

HUGO SPRITZ // Gin, St. Germain Elderflower, Prosecco, Lime Juice, Soda, Fresh Mint \$13

BELLINI // Your choice of peach nectar or orange juice, Italian sparkling wine \$10

MOJITO // rum, mint, lime, simple syrup, pineapple, soda \$12

MOCKTAILS \$4.5

MOJITO FRUTTA // Fresh fruit, mint, pineapple juice, simple syrup, lime, soda

SANGRIA SENZA // Cranberry, peach & orange juice, soda, mixed berries

DOLCE MARGARITA // Lime, lemon, orange, simple syrup, rimmed with salt

WHITE by the Glass

PINOT GRIGIO, *Fantini, Italy*

Pale yellow colour. Fruity with aromas of herbs, oak, vanilla, nutmeg and flavours of peach, grapefruit, lemon lime and mineral. Medium bodied.

6 oz. \$8 // 9 oz. \$12 // ½ litre \$24 // 750 ml \$32

RIESLING VQA, *Solid Ground, Niagara, Ontario*

Lifted peach & green apple notes on the nose. Floral & delicately scented. Off-dry.

6 oz. \$11.5 // 9 oz. \$17.25 // ½ litre \$34 // 750 ml \$45

MOSCATO, *Alto Adige-Trentino, Italy*

Slightly effervescent; floral, spicy aromas; quite sweet with grapey, fruity flavours.

6 oz. \$12 // 9 oz. \$18 // ½ litre \$36 // 750 ml \$48

SAUVIGNON BLANC, *Villa Maria, Marlborough, New Zealand*

Aromas of grapefruit, herbs, with a mineral streak; extra dry, medium-plus bodied.

6 oz. \$12 // 9 oz. \$18 // ½ litre \$36 // 750 ml \$48

CHARDONNAY, *Solid Ground, California*

Pale gold in colour with a vanilla and tropical fruit aroma. Full citrus and butterscotch flavour with a full-bodied finish.

6 oz. \$12 // 9 oz. \$18 // ½ litre \$36 // 750 ml \$48

RED by the Glass

HOUSE RED, *Montepulciano, Farnese, Farneto Valley, Italy*

Well balanced with intense & persistent fragrance of red fruit & vanilla essence.

6 oz. \$8 // 9 oz. \$12 // ½ litre \$23 // litre \$46

SANGIOVESE/CABERNET, *Tavernello, Italy*

Notes of dark red fruit, caramel, nuts & spices

6 oz. \$10 // 9 oz. \$15 // ½ litre \$30 // 750 ml \$41

CHIANTI, *Rocca delle Macie Straccali, Italy*

Fruity with aromas of ripe red fruit. Medium bodied, fresh, savory and well balanced.

6 oz. \$10.5 // 9 oz. \$15.75 // ½ litre \$31.5 // 750 ml \$42

MERLOT, *Sensi, Italy*

Deep red in colour, with an elegant presence of aromatic herbs.

6 oz. \$11 // 9 oz. \$16.50 // ½ litre \$33 // 750 ml \$46

CABERNET SAUVIGNON, *Headwind, California*

Flavourful, with rich berry fruit with oak and vanilla notes. Medium bodied with gentle tannins.

6 oz. \$13 // 9 oz. \$18 // ½ litre \$33 // 750 ml \$52

VALPOLICELLA RIPASSO SUPERIORE DOC., *Cesari Mara, Italy*

Dry, with complex chocolate, cinnamon, nuts and figs interplay and a velvety mouthfeel.

6 oz. \$13 // 9 oz. \$18 // ½ litre \$33 // 750 ml \$52

PORT (3 oz.)

TAYLOR FLADGATE LATE BOTTLED VINTAGE

Deep ruby, with aromas of dark plum and mineral, smoky notes. Sweet, with medium body, supple tannins and balanced acidity. 3 oz. \$8

TAYLOR FLADGATE 10-YEAR TAWNY

Deep brick colour with amber rim. Aromas of ripe berry fruit with a delicate nuttiness and subtle notes of chocolate, butterscotch and oak. Smooth. 3 oz. \$10

WHITE by the Bottle

PINOT GRIGIO, *Collavini, Veneto, Italy*

Pale straw, with inviting aromas of lemon, pear, and apple. The palate offers flavours of apricot, grapefruit and a hint of honey. It's light-bodied and crisp, with a palate-cleansing finish. \$69

CHARDONNAY, *Markham Vineyards, Napa Valley, California*

Caramel apple fruit provides the base for the vanilla, toffee & toasty oak aromas. Rich, creme brulee texture is loaded with golden apple, lemon curd and toasted nut flavours. \$76

SAUVIGNON BLANC, *Somerston Estate, Priest Ranch, Napa Valley, California*

Displays of melon, crisp grapefruit and hints of tropical passionfruit that are inviting on the nose and palate. Layers of lemon and vanilla that provide a lively mouthfeel on the finish. \$76

RED by the Bottle


SHIRAZ '15, *Treasury Wine Estates "19 Crimes," Durif, South Australia*

Deep ruby in colour with aromas of black cherry, cassis & pepper. \$47

MERLOT '15, *J. Lohr "Los Osos," California*

Rich & pleasing with smoky dark fruit & velvety tannins. \$65

VALPOLICELLA CLASSICO SUPERIORE (Ripassa) '12, *Zenato, Veneto, Italy*

Velvety, ruby-red in colour offering aromas of blackberries, currants & hint of leather. Well balanced with fine tannins & palate of cherry, dried fig, espresso & spices. \$69 

CABERNET SAUVIGNON, *Textbook, Napa Valley, California*

Opens with dark fruit aromatics of black currant and plum. Ample oak flavors are layered and sumptuous across the mid-palate. The finish is structured and balanced with big supple tannins. \$95

AMARONE DEL VALPOLICELLA CLASSICO D.O.C. '10, *Ca' La Bionda, Italy*

A great concentration of aromas with strong notes of liquor cherries & candied fruits. Great with grilled meats. \$110

ROSÉ

CAPE BLEUE ROSÉ, *Jean-Luc Colombo, Provence, France*

Soft, delicate salmon pink colour. Subtle hints of peach, rose petal, watermelon and tropical fruit. Dry, round and full finesse with notes of fresh berries.

6 oz. \$12 // 9 oz. \$18 // ½ litre \$36 // 750 ml \$48

SPARKLING

VILLA SANDI PROSECCO IL FRESCO DOC, *Treviso, Italy*

Pale yellow with light mousse. Floral, fruity aromas & flavours, dry & light in body. 5 oz. \$9 // 750 ml \$40

PLEASE NOTE: Vintages may change due to availability.

Product availability from LCBO is limited and some items may not be in stock.

 certified vegan