

THE MASTERPIECES

JOHN ROSE'S PINEAPPLE | 18

Appleton 8 Year, Cointreau, Pineapple, Lime, Orgeat (Almond) Syrup & Bitters

RASPBERRY & GIN LANE | 19

Leap Day London Dry Gin, Chartreuse Green, Chambord, Loose Hibiscus Tea, Rose Syrup, Lime Juice, Ms. Better's Bitters Foamer, Dehydrated Grapefruit, Mint & Rose Petals

THE SCARLET FLAME | 18

Kettle One Vodka, Fireball Cinnamon Whisky, Hibiscus Tea, Cranberry Juice, Simple Syrup, Lemon Juice & Frosted Rosemary

KLIMT'S GOLDEN MULE | 17

Signal Hill Canadian Whisky, Lime, Apple cider, Ginger Beer, Cinnamon & Star Anise

ADELE'S AMBER KISS | 18

Jose Cuervo Tradicional Plata, Lime, Orange, Passionfruit Puree, Thyme & Tajin

AUTUMN ON THE SEINE | 19

Suntory Toki Whisky, St. Germain, Lemon, Pear, Rosemary Syrup & Tonic water

THE ROY LICHTENSTEIN | 17

Signal Hill Canadian Whisky, Demerara Syrup, Angostura, Cherry Wood Smoke

THE NIGHT CAFÉ | 17

Vodka, Coffee Liqueur, White Cacao, Espresso & Simple Syrup

THE CLASSICS

We serve classic cocktails and can craft your perfect sip on request, including mocktails with our free-spirited selections such as vodka, gin, tequila & spiced rum.

THE FREE-SPIRITED ALCOHOL FREE

GOLDEN HOUR MULE | 12

Apple Cider, Lime, Simple Syrup, Ginger Beer, Cinnamon & Star Anise

VAN GOGH'S RISING SUN | 10

Lime, Orange, Pineapple, Passionfruit Puree, Thyme & Tajin

TO A SUMMER'S DAY | 10

Lemon, Pear, Rosemary Syrup & Tonic Water

BREWS & SIPS

LOCAL BREWS ON TAP | 10

O'Creek
Pumphouse
Four Rivers Brewing Co.
Graystone Brewing

IMPORTS ON TAP | 10

Stella Artois
Michelob Ultra

CANNED COCKTAILS & CIDERS | 10 - 11

SCOW | Pear Cider
No Boats on Sunday | Apple Cider
NB Distillery | Vodka Lemonade

ZERO-PROOF BREWS | 8 - 10

Heineken 0.0
Pumphouse 0% Grapefruit Radler

RED WINE GLASS / BOTTLE

Gérard Bertrand 940 Cabernet Sauvignon, France | 16 / 46

Bouchard Aîné & Fils Héritage du Conseiller Pinot Noir, France
| 16 / 46

Las Moras Reserve Malbec, Argentina
15 / 45

Fontanafredda Barolo DOCG Italy | 100 | Bottle Only

WHITE WINE GLASS / BOTTLE

The OC by Magnetic Hill Winery Canada | 16 / 46

Voga Pinot Grigio, Italy | 15 / 43

Bouchard Aîné & Fils Héritage du Conseiller Chardonnay,
France | 16 / 46

Errazuriz Estate Sauvignon Blanc, Chile | 16 / 46

M. Chapoutier Côtes du Rhône Blanc France | 55 | Bottle Only

SPARKLING & ROSÉ GLASS / BOTTLE

Maschio Prosecco, Italy | 16 / 51

Gérard Bertrand Côte des Roses Rosé, France | 17 / 53

Moët & Chandon Brut Champagne, France | 170 | Bottle Only

SHAREABLE BITES

BREAD | VG | 6

Sourdough, whipped compound butter, really good olive oil &
sea salt

THE PALETTE | SM 28 & LG 35

A selection of locally sourced charcuterie, soft and hard
cheeses & Pâtés. Served with bread & pickles

OYSTERS | DF/GF | 22

Raw, served with the usual suspects: mignonette, lemon &
local hot sauce

OYSTERS ROCKEFELLER | 24

Smoked cream sauce, truffle cheddar, toasted bread crumbs &
fresh dill

WAGYU SLIDERS

'ADULT HAPPY MEAL' | 23

Homemade brioche bun, lettuce, provolone, garlic aioli &
barbecue sauce with truffle chips

SHRIMP GAMBAS | DF | 19

Sautéed shrimp in garlic olive oil, chili, olives, and green
peppers served with toasted baguette

BBQ CHICKEN SKEWERS GF | 19

Marinated maple BBQ chicken skewers & gochujang aioli

CHICKPEA SKEWERS | V & DF | 17

Smoked BBQ chickpea skewers with cumin and paprika served
& gochujang aioli

DESSERT

ICE CREAM SUNDAE | 11 | GF/VG

Homemade blueberry sauce & white chocolate

V - VEGAN | VG - VEGETARIAN | DF - DAIRY FREE | GF - GLUTEN FREE

*Consuming raw meat may increase the risk of food borne illnesses and should be avoided by
the elderly, children, pregnant women & individuals who are immunocompromised*