

WINES BY THE GLASS

The wines by the glass are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

5 oz btl SPARKLING WINES

13	49	Prosecco, Villa Sandi, Veneto, Italy
18	89	Cuvée Catharine Rosé, Niagara, Ontario
29	135	Brut Imperial, Moët & Chandon, Champagne, France

6 oz 9 oz btl WHITE WINES

14	20	52	Riesling, Norman Hardie, Prince Edward County, Canada
15	21	58	Sauvignon Blanc, Ant Moore, Marlborough, New Zealand
15	21	58	Rosé, Gérard Bertrand, Languedoc, France
16	22	62	Chardonnay, Raymond Vineyards, California AVA, United States
16	22	62	Pinot Grigio, Campanile, DOC, Grave, Italy

6 oz 9 oz btl RED WINES

14	20	52	Malbec, Luigi Bosca La Linda, Mendoza, Argentina
14	20	55	Grenache/Syrah, Gérard Bertrand, Languedoc, France
18	24	66	Cabernet Sauvignon, Louis M. Martini, Sonoma, California, United States
19	26	69	Pinot Noir, Parker Station, California, United States
19	26	69	Merlot, Seven Peaks, California, United States

WINES BY THE BOTTLE

SPARKLING WINES

69	Brut Imperial, Moët & Chandon (375ml), Champagne, France
75	Brut Imperial, Veuve Clicquot (375ml), Champagne, France
125	Brut Imperial, Piper Heidsieck, Champagne, France
135	Brut Imperial, Moët & Chandon, Champagne, France
140	Rosé Imperial, Moët & Chandon, Champagne, France
145	Brut Imperial, Veuve Clicquot, Champagne, France
155	Grand Brut, Perrier Jouet, Champagne, France
449	Dom Perignon, Champagne, France
500	Krug, Champagne, France
500	Bollinger, Champagne, France
600	Cristal, Champagne, France

WINES BY THE BOTTLE

WHITE WINES

- 51 Blanco, Baron de Ley, Rioja, Spain - 2015
- 59 Chardonnay, Tawse, Niagara, Canada - 2013
- 63 Sauvignon Blanc, Crowded House, Marlborough, New Zealand - 2015
- 63 Pinot Grigio, Paladin, Veneto, Italy - 2015
- 65 Barrica Blanco, Luis Canas Fermentado, Rioja, Spain - 2015
- 65 Viognier, Jean Luc Columbo, Cotes du Rhone, France - 2015
- 65 Sauvignon Blanc, Nautilus Estate, Marlborough, New Zealand - 2014
- 78 Sancerre, La Guiberte, Domaine Alain Gueneau, France - 2016
- 85 Chardonnay, DeLoach, Russian River Valley, USA - 2015
- 85 Chardonnay, La Crema, Sonoma Coast, USA - 2014
- 87 Chablis, La Manufacture, Burgundy, France - 2014
- 100 Pinot Gris, Elk Cove Vineyards, Willamette Valley, Oregon, USA - 2014
- 110 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand - 2015

RED WINES

- 52 Chianti, Castello di Gabbiano, Tuscany, Italy - 2012
- 52 Shiraz, Lilly Pilly, Riverina, Australia - 2012
- 56 Montepulciano, Masciarelli, D'Abruzzo, Italy - 2014
- 62 Domaine Cavalier, Languedoc Roussillon, France - 2014
- 62 Pinot Noir, DeLoach, Russian River Valley, USA - 2015
- 65 Cabernet Sauvignon, Penley Estate, Phoenix, Coonawarra, Australia - 2013
- 69 Zinfandel, Highway 101, Amador County, California, USA - 2013
- 82 Pinot Noir, Hidden Bench, Beamsville, Ontario, Canada - 2014
- 84 GSM, Tete-a-Tete GSM Rouge, Sierra Foothills, California, USA - 2011
- 105 Domaine Vieux Latrigue, St. Emillion Grand Cru, France - 2009
- 115 Cabernet Sauvignon, Edge, Napa Valley, USA - 2013
- 120 Barolo, Casina Bric, Piedmont, Italy - 2012
- 120 Merlot, Freemark Abbey, Napa Valley, USA - 2013
- 122 Tolianni Valdisanti, Tuscany, Italy - 2012
- 125 Amarone Classico, Costasera Masi, Veneto, Italy - 2012
- 130 Brunello, Pian Delle Vigne, Tuscany, Italy - 2012
- 130 Pinot Noir, Belle Glos, Russian River Valley, USA - 2015
- 150 Barolo, Brovia, Piedmont, Italy - 2011
- 163 Brunello, Di Montalcino, La Fortuna, Tuscany, Italy - 2010
- 210 Cabernet Sauvignon, Caymus, Napa Valley, USA - 2013
- 220 Cabernet Sauvignon, Cakebread, Napa Valley, USA - 2010

STIRRED to SHAKEN

While the origin of the martini is unknown, it dates back to the late 19th century when many variations used gin and vermouth. Today's martinis use premium vodkas, gins and vermouths. Our martinis are stirred, not shaken, to properly combine the ingredients while limiting dilution.

18 Ultimate Martini

Classic Choice of:

Vodka: Belvedere, Grey Goose, Ciroc, Chopin, Ketel One

Gin: Hendrick's, The Botanist, Tanqueray 10, Bombay Sapphire, Haymen's

15 Consort Martini

Classic Choice of:

Vodka: Absolut, Tito's, Stolichnaya Gin: Beefeater, Tanqueray

18 Taylor & Burton

Chopin Vodka, Tanqueray Gin, dry Vermouth, Lemon Olive Skewer

18 John & Yoko

Ketel One Vodka, Olive Brine, dry Vermouth, Blue Cheese and Olive Skewer, our version of a 'Dirty Martini'

18 The Queen Cosmopolitan

Ciroc Red Berry, Grand Marnier, Lime, Cranberry Juice, Raspberry

WHISKEY OR RYE

Created in the 1870s, the original Manhattan was made with rye whiskey. Today there are many varieties of whiskies, from small batch rye to traditional bourbon, with distinct flavors that we carefully pair with unique vermouths and bitters.

15 Rye Manhattan

Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Sweet Vermouth. Stirred with Fee Brother's Cherry Bitters.

15 Craft Manhattan

Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Doulin, a lighter Sweet Vermouth. Stirred with Fee Brother's Orange Bitters.

18 46 Manhattan

Maker's 46 has a bouquet of Vanilla, Nutmeg and Caramel and is Paired with sweet Vermouth. Stirred with Angostura Bitters.

15 Royal Manhattan

Crown Royal, a Canadian blended Whiskey, has a bouquet of Maple and Vanilla. Stirred with Martini Rosso Vermouth and Angostura Bitters.

18 Cask Manhattan

Barrel aged in house for 21 days. Buffalo Trace Bourbon, Doulin Sweet Vermouth, Fee Brother's Orange Bitters.

WITH WITHOUT SALT

The Margarita evolved from the classic cocktail The Daisy, which combines brandy, orange liqueur, lemon juice and sugar. It was served up as the “Sidecar” during Prohibition. Soon after, it grew popular in Mexico, where tequila was substituted for brandy, lime juice instead of lemon, and a salted rim in place of sugar.

15 Elevated Margarita

Patrón Silver Tequila shaken with Cointreau.

18 Reposado on the Rocks

Casamigos Reposado shaken with Grand Marnier, Fresh Lime and Agave Nectar.

TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

15 Moscow Mule

Ketel One Vodka and Ginger Beer.

18 Champagne Cobbler

Absolut Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Cuvee Catherine Rosé.

15 Knickerbocker

Bacardi Superior Rum, Fresh Lime, Raspberry Purée, Grand Marnier Raspberry Peach.

15 Black Walnut Old Fashioned

Basil Hayden muddled with a dash of Black Walnut Bitters and Angostura Bitters. This name was first used in 1880 for Bourbon based cocktails. Colonel James E. Pepper brought this drink to the Waldorf-Astoria bar in New York.

15 Mr. John Collins

Botanist Gin, Fresh Lemon, Sugar and Club Soda with Chamomile Bitters. This drink was made famous by the 1874 hoax of Tom Collins – ‘Have you seen Tom Collins?’ He was just around the corner!

15 Blackberry Whiskey Sour

Forty Creek Whiskey, Lemon Juice, Simple Syrup and Blackberry Purée. The recipe itself was first written down in the 1862 book The Bartenders Guide by Jerry Thomas. However the basic recipe was known for a century prior.

15 Royal Negroni

Hendrick’s Gin, Campari, Sweet Vermouth, Cuvée Catherine Rose. This classic was invented in 1919 by Count Camillo Negroni in Florence, Italy. He asked his bartender to strengthen his favourite cocktail Americano by adding ‘Gin’ instead of ‘Soda’

WHAT’S BREWING ON TAP

LOCAL

- 10 Lake of Bays Spark House Red Ale /
Mill Street Hopped & Confused /

PREMIUM

- 11 Stella Artois /
Erdinger Weissbier

BOTTLES

- 8 Coors Light / Molson Canadian
9 Heineken / Alexander Keiths / Corona / Steam Whistle
Mill Street Organic / Mill Street West Coast Style IPA / Sleeman Cream Ale
11 Brickworks Ciderhouse / Strongbow

IN HIGH SPIRITS

VODKA

- 10 Tito's, Ketel One, Absolut Citron, Absolut Raspberry Stolichnaya
- 12 Grey Goose, Grey Goose L'Orange, Chopin, Belvedere
- 15 elit by Stolichnaya, Ciroc, Ciroc Red Berry, Ciroc Green Apple

RUM

- 10 Bacardi White Rum & Dark Rum, Mount Gay Golden Rum, Havana Club 7 yr Añejo, El Dorado 5 yr, Captain Morgan Spiced
- 15 El Dorado 15yr 18 Zacapa 23yr

GIN

- 10 Bombay Sapphire, Tanqueray
- 12 Hendrick's, Tanqueray 10, The Botanist

SINGLE MALT

- 15 Glenmorangie, Jura Origin, Dalwhinnie 15yr, Cragganmore
- 18 Glenlivet 15yr, Talisker 10yr, Laphroaig 10yr, Jura Superstition, Glenfiddich 15yr, Glenkinchie 12yr, Glenmorangie Lasanta, Highland Park 12yr
- 20 Oban 14yr, Lagavulin 16yr, Bruichladdich, Jura Prophecy, Glenmorangie Quinta Ruban, Glenmorangie Nectar D'or
- 30 Glenlivet 18yr, Glenfiddich 18yr
- 40 Bruichladdich Octomore
Macallan Family:
18 Gold 22 Amber 28 Sienna 59 Ruby 69 Rare Cask

SCOTCH WHISKEY

- 12 Chivas 12yr, Johnnie Walker Black Label
- 15 Chivas 18yr, Johnnie Walker Green Label
- 18 Johnnie Walker Gold Label
- 28 Johnnie Walker Platinum
- 45 Johnnie Walker Blue Label

BOURBONS / AMERICAN WHISKEY

- 10 Bulleit, Jack Daniel's, Gentleman Jack
- 12 Woodford Reserve, Maker's Mark, Buffalo Trace
- 14 Basil Hayden, Elijah Craig 12yr, Eagle Rare
- 16 Blanton's, Maker's Mark 46
- 20 Colonel E.H. Taylor Single Barrel

IRISH WHISKEY / CANADIAN WHISKEY

- 9 Jameson, Old Bushmill, Crown Royal, Seagram's VO, Crown Royal Maple
- 10 Canadian Club Premium, Crown Royal Northern Harvest, High River, Forty Creek Barrel Select
- 14 Forty Creek Copper Pot Reserve, Forty Creek Double Barrel Reserve, Gooderham & Worts
- 18 Redbreast 12yr, Caribou Crossing

TEQUILAS

- 12 Tromba Blanco
- 15 Casamigos Blanco
- 18 Casamigos Reposado, Patrón Silver, Don Julio Blanco, Don Julio Reposado
- 22 Patrón Añejo, Casamigos Añejo
- 28 Don Julio 1942
- 55 Patrón Platinum

COGNAC / ARMAGNAC

- 19 Hennessy VSOP, Remy Martin VSOP, Damblat VSOP, Courvoisier VSOP
- 39 Hennessy XO, Remy Martin XO, Courvoisier XO
- 175 Remy Martin Louis XIII .5oz 200 Hennessy Paradis Imperial .5oz
- 299 Remy Martin Louis XIII 1oz 340 Hennessy Paradis Imperial 1oz

PORTS / SHERRY / GRAPPA

- 10 Sandeman Ruby 8 Harvey's Bristol Cream
- 12 Taylor Fladgate 10yr 9 Botega, Sarpa di Poli
- 15 Taylor Fladgate 20yr

LIQUEURS

- 9 Cointreau, Amaretto, Bailey's, Kahlua, Frangelico, Drambuie, Tia Maria, Sambuca White, St. Germain Elderflower

HAND CRAFTED TEA MOCKTAILS

- 7 **Jasmine Ginger Iced Green Tea**
Loose Leaf Jasmine Snow Dragon, Fever Tree Ginger Beer, Garnished with fresh Strawberries & Lime.
- 7 **Loaded Hibiscus Arnold Palmer**
Hibiscus Tea, Agave Nectar, Fresh Lemon Juice, Garnished with Fresh Mint & Blueberries
- 7 **Bubbly Jasmine**
Loose Leaf Jasmine Snow Dragon, Golden Syrup, Fever Tree Tonic Water

SWEET INDULGENCE

- 13 **Deconstructed Flourless Chocolate Cake**
Sour Cream Ice Cream, Honeycomb Candy, Kirsch Macerated Cherries
- 12 **Warm Ontario Apple Pie**
Drunken Raisin Anglaise
- 11 **Seasonally Inspired Crème Bruleé**
Almond Crisp
- 12 **Dark Chocolate Cheesecake**
Dulce De Leche, Toasted Pecans
- 11 **Coconut Panna Cotta**
Kaffir Lime Tamarind Syrup, Caramelized Mango
- 9 **Selection of Ice Creams and Sorbets**

COFFEE

- 6 **Freshly brewed Coffee** – Regular or Decaffeinated
- 6 **Espresso | Cappuccino | Café Latte**
- 7 **Double Espresso**

TEA LEAVES

- 5 **Selection of Teas:**
Earl Grey | English Breakfast | Chamomile | Peppermint | Green
- 5 **Homemade Iced Tea** – Sweetened or Unsweetened

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server if a person in your party has a food allergy.