

Cocktails.

Hendrick's Mule \$11

We're not sure if there's a more refreshing cocktail out there. Hendrick's dry gin, mint, ginger beer, lime juice, fresh cucumber. Bottom's up.

New York Sour \$11

This pre-prohibition classic goes by a few different names but remains a fascinating drink. We take Buffalo Trace bourbon and shake it with fresh lemon juice and sugar, strain over ice and finish with a red wine float.

Abigail's Boulevardier \$10

A further variation of the classic Negroni, ours takes equal measures of Buffalo Trace bourbon, sweet vermouth, and substitutes Aperol for Campari for a refreshing twist.

Caipirinha \$10

We love a sexy Brazilian. A whole lime is muddled with sugar, then shaken hard with a long pour of cachaça and ice before being poured into a glass.

Polish Punch \$9

Sunshine in a glass... Sobieski vodka is shaken vigorously with Creme de Cassis, fresh lemon juice & simple syrup, then strained into an ice-filled glass and topped with sparkling wine.

Tommy's Margarita \$9

From the legendary restaurant of the same name in San Francisco comes the perfect margarita, in our humble opinion. Blanco tequila is shaken with freshly squeezed lime juice and agave syrup, served on the rocks.

Ardbeg Caesar \$11

This is sheer Caesar madness. Smoky Ardbeg scotch, chipotle Tobasco, L&P, Mott's Clamato, celery bitters, Cerignola olive, and a bacon salt rim.

Americano \$8

An Italian classic... Campari, sweet vermouth, and soda over ice. A perfect apéritif for pre-dinner or cocktail hour.

Old Cuban \$9

This elegant interpretation of the mojito shakes together Appleton gold rum, fresh lime juice, mint & sugar and finishes it off with sparkling wine.

Pisco Sour \$9

The classic... Pisco, fresh lemon juice, sugar, egg white & bitters are shaken vigorously and strained over ice.

French 75 \$11

There's a storied history unbecoming this deceptively elegant champagne cocktail. Cognac, fresh lemon juice & sugar are shaken and topped with sparkling wine and a lemon twist.

Earl Grey Mar(tea)ni \$8

This modern classic balances the earthy flavour of bergamot with citrus. Earl Grey tea-infused Tanqueray gin shaken with fresh lemon juice, sugar and a dash of egg white for a rich, luxurious texture.

Wicca \$9

The elder tree was once associated with witchcraft and in this drink it works magic. Russian Standard vodka is shaken with lemon juice, elderflower & peach syrups and sauvignon blanc.

Dark & Stormy \$10

We stay fairly loyal to the origins of the Bermudian classic, taking a large measure of Gosling's Black Seal rum, stirring in fresh lemon juice and topping with Caribbean ginger beer.

Bubbles.

Marquis de la Tour Brut, Loire Valley, France N/V \$8 glass \$35 bottle
Fantastic casual sparkling with notes of apple, lemon & walnuts. Fabulous anytime.

Nino Franco 'Rustico' Prosecco, Veneto, Italy N/V \$55
Peaches & flowers... Freaking delicious, and as serious as casual prosecco gets.

Veuve Clicquot Brut, Champagne, France N/V \$110
The widow, the legend.

Whites.

Tantalus Riesling, Okanagan Valley, BC 2012 \$52
Elegant, fresh and simply **bursts** out of the glass. One of BC's best whites.

Brocard 'Domaine Sainte Claire' Chablis, Burgundy, France 2010 \$60
Still think you don't like chardonnay? Meet your new favourite wine...

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2012 \$65
Well if you're going to drink Kiwi sauvignon blanc, you may as well drink a really good one.

Reds.

Josef Chromy Pinot Noir, Tasmania, Australia 2010 \$58
Cherries & spice & all things amazing from one of the most fascinating regions on the planet.

Laughing Stock Blind Trust Red, Naramata, BC 2010 \$58
Can you figure out what it is - besides rich, warm & comforting? Peel back the label...

Black Hills Syrah, Black Sage Bench, BC 2010 \$62
One of BC's most loved and awarded wineries takes a crack at one of BC's most successful varietals. The result is just as you would expect.

Truchard Cabernet Sauvignon, Carneros, California 2009 \$54
Textbook California deliciousness. You may as well order two.

Sottano Reserva Malbec, Mendoza, Argentina 2010 \$48
A beautiful nose of black cherry & cinnamon leads to a full-bodied, complex wonder. All malbec should strive to be this good. Seriously... strive malbec, strive!

Norton 'Privada', Mendoza, Argentina 2009 \$52
Malbec/merlot/cabernet blend of off-the-charts value. Gorgeous on the nose and endless on the palate. #newworldwonder

Marcel Lapiere 'Morgon', Burgundy, France 2011 \$62
Stunningly bright, juicy gamay from the heart & soul of Burgundy. Beaujolais like you may never have experienced, meant to be enjoyed young.

Beronia Tempranillo, Rioja, Spain 2008 \$48
A silky, smoky, infinitely-satisfying, medium-bodied favourite. Consistently excellent.

Masi Costasera Amarone, Veneto, Italy 2007 375ml \$42
Cherry, raisin & pepper notes, a strong mouthfeel and fantastic length. Slow drinking, with a cheese board.