# Cocktails.

### Hendrick's Mule \$10

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

#### **New York Sour \$10**

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.

## Caipirinha \$10

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

### Polish Punch \$9

Summer 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.

### Michelada \$7

A hit of Mexican spice & refreshment and the tanned cousin of our own Caesar. Say adios to your stresses. Chipotle Tobasco, Worchestershire, Clamato, spices, fresh lime & lager.

## **Kingston Negroni \$8**

A perfect, respectful summer adaptation of the original classic using Appleton V/X rum, Campari and Cinzano Orancio vermouth, served over ice and finished with an orange twist.

#### 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. - Audrey Saunders, Benelmans Bar, NYC

#### Pisco Sour \$9

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

#### Papa Doble \$9

Ernest Hemingway's drink of choice while taking long sojourns in Cuba during prohibition. A double measure of Appleton white rum is shaken with fresh lime & grapefruit juices and balanced with a touch of maraschino liqueur.

#### 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 \$9

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 spicy Caribbean ginger beer.

#### **Angel's Share \$11**

A simple variation of the classic Manhattan, Buffalo Trace bourbon is mixed with amaro, cassis and a generous addition of orange bitters before being finished with a lemon twist.

# **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.

Black Hills Alibi, Okanagan Valley, BC 2009 \$58

Sauvignon blanc-dominated blend that bursts out of the glass. One of BC's best whites.

Droin 'Petit Chablis', Burgundy, France 2009 \$54
Still think you don't like chardonnay? Meet your new favourite wine...

Rippon 'Jeunesse' Riesling, Central Otago, New Zealand 2008 \$58 Dry and light-bodied with notes of lemon & honey. To be enjoyed quickly, yet appreciatively.

# Reds.

Josef Chromy Pinot Noir, Tasmania, Australia 2009 \$58

Cherries & spice & all things amazing from one of the most fascinating regions on the planet.

Laughing Stock Blind Trust Red, Naramata, BC 2009 \$58

Can you figure out what it is, besides rich, warm & comforting? Peel back the label...

Church & State Coyote Bowl Syrah, Osoyoos, BC 2009 \$54

Having cleaned up on the awards circuit, the CB syrah makes a triumphant return home to show off its well-deserved world class status.

Truchard Cabernet Sauvignon, Carneros, California 2007 \$54

Textbook California deliciousness. You may as well order two.

Sottano Reserva Malbec, Mendoza, Argentina 2008 \$48

A gorgeous 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 2008 \$52

Malbec/merlot/cabernet blend of off-the-charts value. Gorgeous on the nose and endless on the palate. #newworldwonder

Château Pesquié 'Quintessence' Rouge, Côtes-du-Ventoux, France 2009 \$58 Big, rich, dark blend of Syrah/Grenache with light tannins, great balance. Textbook Rhône.

Beronia Tempranillo, Rioja, Spain 2006 \$48

A silky, smoky, infinitely-satisfying, medium-bodied favourite. Consistently excellent.

Masi Costasera Amarone, Veneto, Italy 2006 375ml \$42

Cherry, raisin, pepper notes, a strong mouthfeel and fantastic length. Slow drinking, with a cheese board.