



WHERE THE JOYS  
OF GREAT FOOD  
MEET THE PLEASURES  
OF GREAT COMPANY



43 DOWN



## SHAREABLES

<b>Smoked Almonds</b>	8	<b>Duck Fat Frites</b>	12
<b>Sautéed Truffle Forest Mushrooms</b>	10	<b>Patatas Bravas</b>	8

## MAINS

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<b>Diver Sea Scallops</b>	24	<b>Heirloom Tomato Caprese</b>	16
<i>Double Smoked Bacon, Vanilla Cauliflower Silk, Preserved Lemon, Charred Florets</i>		<i>Local Tomatoes, Buffalo Mozzarella Cheese, Vin Cotto, Micro Basil, Focaccia</i>	
<b>Fruit de Mer Ceviche</b>	19	<b>Wild Boar Croquettes</b>	22
<i>Iced Mint Smoked Scallops, Shrimps, King Crab, Chilies, Preserved Lemon Caviar, Elderflower Cucumber Elixir</i>		<i>Thai Basil Tomato Chutney</i>	
<b>Seafood Tower</b>	175	<b>Compressed Watermelon</b>	16
<i>Selection of East &amp; West Coast Oysters, Tuna Sashimi, Shrimp, Lobster, Fogo Island Snow Crab</i>		<i>Vanilla Lemon infused, Cookstown Radishes, Ricotta, Citrus Caviar</i>	
ADD NORTHERN DIVINE CAVIAR > M.P.		<b>Maple Peppered Bacon Wrapped Prawns</b>	19
		<i>Sweet Corn Purée, Chilies, Stone Fruit Chutney</i>	
<b>Tomahawk Steak Frites</b>	184	<b>Tuna Tataki</b>	22
<i>45 oz Van Osch Farms Triple A Ontario Beef Tomahawk, Fresh Cut Fries, Chimichurri Sauce, Roasted Garlic Bulb, Baby Carrots, Truffle Aioli</i>		<i>Black Sesame, Nori, Beet Gel, Edamame Purée, Chilled Cucumber Ribbons, Elderflower Elixir</i>	
DESIGNED FOR 2-4 PEOPLE			

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## UNDER THE DOME

*Our domes encapsulate wooded flavours and aromas for your visual and olfactory enjoyment.*

<b>The Campfire</b>	19	<b>The 43rd</b>	30
<i>1 oz Bearface Whisky, 1 oz JW Red, ½ oz Marshmallow Syrup, Garnished with "Toasted" Marshmallows</i>		<i>2 oz Buffalo Trace, ½ oz Marshino Liqueur, 1 oz Dillon's Vermouth, Presented in a Flavour Blaster Birdcage</i>	
<b>Smoking in the Sidecar</b>	28		
<i>2 oz Hennessy VSOP, ¾ oz Cointreau, ¾ oz Chasers Lemon Juice, ¼ oz Simple Syrup</i>			

## ABSINTHE TOWER

<b>La Muse Verte Absinthe</b>	26
<i>Recreated from the Pre-Prohibition Family Recipe, This is a Traditional Absinthe that Delivers the Real Experience</i>	

Please advise your server of any allergies or dietary restrictions prior to ordering.

There's more to enjoy.





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CLASSICS

Our take on the classics with a twist!

**Twisted Caesar** 20  
2 oz Vodkwo Vodka, Walters Clamato, Black Himalayan Salt Rim, Garnished with Double-Smoked Bacon Cubes, "Toasted" for You  
ADD SHRIMP > 6

**Hanky Panky** 22  
1.5 oz Dillon's Gin, 1.5 oz Dillon's Vermouth, 2 Dashes Fernet Branca. Topped with Smoke Dome or Presented Tableside in a Smoke-filled Vessel

**Coconut Clover Club** 25  
1 oz Dillon's Gin, 1/2 oz Lemon Juice, 1/4 oz Coconut Syrup, 1/4 oz Simple Syrup, Egg Whites, Garnished with Edible Flowers

OXIDIZED

Hoppy & Iced < Dry Ice >

**Paolo Negro** 25  
2 oz Tromba Reposado, 1 oz Paolo Cortado, 1/2 oz Dark Rhum, 1 tsp Grand Marnier, Garnished with Dehydrated Orange Wheel

**Black Velvet** 18  
3 oz Sorelle Branca Prosecco, 3 oz Black Lab Cornerstone, Garnished with Dehydrated Orange Wheel

**PX & Rye** 15  
2 oz High River Whiskey, 1/4 oz Gonzalez Byass Nectar PX, 1/4 oz Dillon's Vermouth, Dillon's Aromatic Bitters

**Toronto Calling** 24  
2 Dashes Orange Bitters, 1 oz Simple Syrup, 1 oz Lime Juice, 1 oz Tio Pepe, 1 oz Dillon's Gin, Topped with Citrus-infused Flavor Bubble

**Layover** 21  
1.5 oz Empress 1908 Gin, 1 oz Chasers Lemon Juice, 1 oz Elderflower Cordial, Muddled Cucumber and Rosemary, Cucumber Wheel Garnish, Finished with Flavour Blaster Bubble

**Orange You Glad** 19  
2 oz Empress 1908 Gin, 1/2 oz Chasers Lemon Juice, 1 oz Chasers Orange Juice, 1/2 oz Vanilla Infused Simple Syrup, Soda Water, Dehydrated Orange Slice

**Nutty Times** 21  
1 oz Buffalo Trace Bourbon, 1.5 oz Gonzalez Byass Nectar PX, 1/4 oz Bénédictine, Dash Dillon's Orange Bitters, Garnished with Dehydrated Orange Peel

**The Eclipse** 17  
1.5 oz Tromba Blanco, 1.5 oz Chasers Lemon Juice, Muddled Raspberries and Blueberries, Topped with Eastbound Backpacker Ale

ON TAP

**B** Charles Baker B-Side Riesling 12  
**E** Mill Street Blue Wave 11  
**E** Moore Kombucha 8  
**R** Eastbound Backpacker Blonde Ale 10  
**S** Mill Street Organic Stout 10  
Chipie Pale Ale 9  
Mill Street 100th Meridian Amber Lager 9  
Mill Street Vanilla Porter 10

Eastbound Revealed Constellation Session IPA 9  
Black Lab Sitting Pretty APA 10  
Black Lab Corner Stone Black Lager 10  
Lost Craft Divercity Lager 9  
Goose Island IPA 10  
Big Rock Grasshopper Wheat Ale 10  
Blood Brothers Trans Human State Pilsner 11  
Shilow Dry Hopped Blonde 10



**BUBBLES**

5 oz / BTL

**Henry of Pelham**  
*Catharine Brut / Niagara Peninsula*

14 / 70

**Taittinger**  
*Brut / Reims, France*

30 / 150

**Nicholas Pearce**  
*Ward 5 Brut Nature / Prince Edward County*

15 / 75

**Bollinger**  
*Special Cuvée / Epernay, France*

/ 250

**Sorelle Branca**  
*Prosecco / Veneto, Italy*

15 / 75

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**WHITES**

5 oz / BTL

P

**Cave Spring**  
*Dolomite Riesling / Beamsville Bench*

15 / 75

**Santa Lucia**  
*Brigante Vermentino / DOC Maremma, Italy*

/ 75

A

R

**Flat Rock**  
*Nadja's Single Vineyard Riesling / Twenty Mile Bench*

16 / 80

**Domaine Bachelier**  
*Chablis 1er Fourneaux Chablis / Burgundy, France*

/ 120

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**Stratus**  
*Sauvignon Blanc / Niagara Peninsula*

17 / 85

**Albert Mann**  
*Furstentum Grand Cru Pinot Gris / Alsace, France*

/ 125

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**Rodney**  
*Strong Chardonnay / Sonoma Valley*

17 / 85

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**REDS**

5 oz / BTL

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**Rodney**  
*Strong Merlot / Sonoma County*

18 / 90

**La Jota**  
*Cabernet Franc / Howell Mountain, Napa Valley*

/ 325

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**Flat Rock**  
*Pinot Noir / Twenty Mile Bench*

15 / 75

**Roversi**  
*Barolo / Piedmont, Italy*

/ 110

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**Piccini Black Label**  
*Chianti / DOCG Tuscany, Italy*

15 / 75

**Penfolds**  
*Bin 389 / Limestone Coast, Australia*

/ 225

E

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**Stratus**  
*Red / Niagara on The Lake*

/ 95

**Penfolds**  
*Bin 407 Cabernet Sauvignon / Limestone Coast, Australia*

/ 300

**Rippon**  
*Mature Vine Pinot Noir / Central Otago, New Zealand*

/ 125

**Penfolds**  
*Bin 149 Cabernet Sauvignon / Napa Valley*

/ 725

**Villa al Cortile**  
*Brunello Di Montalcino / DOCG Tuscany, Italy*

/ 155

**Penfolds**  
*Bin 600 Cabernet Shiraz / Napa Valley*

/ 175

**Kleinood**  
*Tamboerskloof Syrah / Stellenbosch, South Africa*

/ 120

**Penfolds**  
*Bin 98 Quantum Cabernet Sauvignon / Napa Valley*

/ 2,000

**Brewer-Clifton**  
*Pinot Noir / Sta. Rita Hills*

22 / 125

After a good meal and before a good sleep, a nightcap is the best treat.





**DIGESTIF**

*A meal just isn't complete without one! / 2 oz*

<b>Hine Rare VSOP</b>	22	<b>Briottet 1st Cru XO Grande Champagne Cognac</b>	80
<b>Hennessy VS</b>	14	<b>Rémy Martin Louis XIII</b>	400
<b>Hennessy Artist Series</b>	13	<b>Stratus Red Icewine 2018 Niagara on the Lake</b>	50
<b>Hennessy XO</b>	70	<b>Berta Lingera Amaro d'Erbe, Piedmont, Italy</b>	25

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**SHERRY**

*Jerez, Xérès, Sherry / 2 oz*

<b>Gonzales Byass Tio Pepe Fino</b>	15	<b>Toro Albalá Don PX Convento Selección 1970, Montilla-Moriles</b>	90
<b>Gonzales Byass Tio Pepe En Rama 2020 Fino</b>	16	<b>Toro Albalá Don PX Convento Selección 1990, Montilla-Moriles</b>	25
<b>Gonzales Byass Nectar Pedro Ximenez</b>	19		
<b>Toro Albalá Don PX Old Vine 1968, Montilla-Moriles</b>	80		

**SINGLE MALT SCOTCH**

*Distilled in Scotland and matured in oak casks. / 1.5 oz*

<b>Isle of Skye</b>		<b>Highlands</b>	
<i>Talisker 10</i>	14	<i>Glenmorangie Quinta Ruban</i>	18
<b>Islay</b>		<i>Dalwhinnie 15 Year</i>	17
<i>Ardbeg 10 Year</i>	12	<i>Balblair 12 Year</i>	20
<i>Laphroaig 10 Year</i>	14	<i>Dalmore 12 Year</i>	21
<i>Laphroaig Quarter Cask</i>	16	<i>Dalmore Cigar Malt</i>	35
<i>Lagavulin 16 Year</i>	22	<i>Dalmore Port Wood</i>	29
<b>Orkney</b>		<b>Jura</b>	
<i>Highland Park 12 Year</i>	14	<i>Whyte &amp; MacKay Jura 12 Year</i>	15
<b>Speyside</b>		<i>Whyte &amp; MacKay Jura 10 Year</i>	14
<i>Macallan Gold</i>	14	<i>Whyte &amp; MacKay Jura Seven Wood</i>	21
<i>The Balvenie Doublewood 12 Year</i>	18		
<i>El Bocoy de José Paéz</i>	25		