



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



43_{DOWN}

SHAREABLES

| | |
|-------------------------------------|-------------------------------------|
| Smoked Almonds 9 | Garlic Parmesan Fries 12 |
| GF DF N V | Truffle Aioli G D NF V |
| Warm Mediterranean Olives 12 | Sautéed Garlic Broccolini 14 |
| GF DF VG | GF DF N VG |

MAINS

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| Beef Short Rib Croquette 29 | Pacific Crab Cakes 29 |
| Horseradish Aioli, Oka Cheese, Caramelized Onion, Romesco Sauce G D NF | Avocado Puree, Carrot Hay, Lotus Root Chip, Chili Oil G DF NF SF |
| Angus Beef Tartar 29 | Pacific Prawn Taco 32 |
| Brioche Crostini, Cured Egg Yolk, Caper Mustard, Pickled Vegetables G DF NF | Marinated Prawns, Nori Taco, Spicy Mayo, Tobiko, Green Papaya Fresca G DF NF SF |
| Smoked Shishito Peppers 20 | |
| Honey Yogurt Sauce, Dukkah, Wonton Crisps G D NF V | |

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ADVENTUROUS OFFERINGS

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|---|---|
| Martin's Apple Cider 32 | Martin Farms 179 |
| Chicken Pavé | Tomahawk Steak Frites |
| Apple Cider Brined Chicken, Herb Stuffing, Charred Brussel Sprouts, Corn Purée, Bacon Lardons GF D NF | 500z Triple A-Tomahawk Steak, Crisp Fries, Chimichurri, Truffle Aioli, Bone Marrow Butter G DF NF |
| Rossini Nigiri | Suitable for 2-4 People |
| Seared Foie Gras, Japanese Rice, Truffle | Add on: ½ Dozen Jumbo Garlic Prawns 36 |
| Soy Beef Jus, Seaweed Salad GF DF NF | |
| Wagyu Beef 29 | |
| Plant Based Beef 24 | |

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UNDER THE DOME

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

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| The Campfire 20z 24 | The 43rd 20z 30 |
| High River Whisky, Glendalough Double Barrel Irish Whiskey, Caramel Syrup, garnished with "Toasted" Marshmallows | Buffalo Trace, Maraschino Liqueur, Dillon's Vermouth, Presented in a Flavour Blaster Birdcage |
| Smoking in the Sidecar 20z 28 | |
| Hennessy VS, Cointreau, Lemon Juice | |

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ABSINTHE TOWER

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| La Muse Verte Absinthe 1.50z 26 |
| Recreated from the Pre-Prohibition Family Recipe, This is a Traditional Absinthe that Delivers the Real Experience |

G-Gluten | D-Dairy | NF-Nut Free | GF-Gluten Free | DF-Dairy Free | N-Nuts | VG-Vegan | V-Vegetarian | SF-Seafood

Please advise your server of any allergies or dietary restrictions prior to ordering.
There's more to enjoy. >

CLASSICS

Our take on the classics with a twist!

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| Melon Magic 2oz | 20 | The Last Code 2oz | 25 |
| <i>Vodka, Crème De Melon, Crème De Banana, Egg Whites, Lemon, Splash of Cranberry Juice</i> | | <i>Housemade Rosemary Infused Vodka, Briottete Violette, Luxardo, Simple Syrup, Sparkle!</i> | |
| La Vie en Rose 2oz | 24 | Layover 2oz | 21 |
| <i>Gin, Elderflower St-Germain, Lime Juice, Rose Crystal, Topped with Henry of Pelham Cuvée Catharine Rosé</i> | | <i>Empress 1908 Gin, St-Germain, Lemon Juice, Muddled Cucumber & Rosemary</i> | |
| Duck Fat Whiskey Sour 2oz | 21 | Orange You Glad 1.5oz | 19 |
| <i>Created by our own Mixologist Kyle Powell Clarified Whiskey Sour</i> | | <i>Empress 1908 Gin, Lemon Juice, Orange Juice, Vanilla Infused Simple Syrup, Soda Water</i> | |
| Coconut Clover Club 1.5oz | 25 | | |
| <i>Gin, Lemon Juice, Coconut Syrup, Simple Syrup, Egg Whites</i> | | | |

OXIDIZED

Hoppy & Iced < Dry Ice >

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| Sandra d'amour 2oz | 22 | Nutty Times 2oz | 21 |
| <i>Dillon's Gin, Aperol, Ginger Bitters, Edible Flower, In-house Tropical Syrup and Raspberry Caviar</i> | | <i>Buffalo Trace Bourbon, Gonzalez Byass Cristina, Bénédicte, Dash Dillon's Orange Bitters</i> | |
| Tanti Auguri 2oz | 19 | | |
| <i>Captain Morgan White Rum, Crème De Cassis, Simple Syrup, Lime Juice, Topped with Conti Riccati Prosecco</i> | | | |

ON TAP 16oz

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| FM Velvet Bubble Lord Blueberry Sour | 16 | Flying Monkey The Mutants are Revolting IPA | 16 |
| FM Raving Loops of Computer Music Amber Lager | 14 | Black Lab Sitting Pretty APA | 14 |
| Eastbound Backpacker Blonde Ale | 14 | Rainhard Armed n Citra Pale Ale | 14 |
| Cowbell Draught Nitro Stout | 14 | Lost Craft Divercity Lager | 14 |
| Flying Monkey World Away Modern Lager | 14 | Amsterdam Neon Haze Hazy IPA | 14 |
| BLB Conerstone | 14 | Blood Brothers Bloodvar Pilsner | 16 |
| Unibroue Blanche Chambly Wheat Ale | 16 | Shillow Dry Hopped Blonde | 14 |
| | | Cowbell Hazy Days IPA | 14 |
| | | Cowbell Absent Landlord | 14 |

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| BUBBLES | 6oz / BTL | |
| Henry of Pelham | 32 / 135 | Moët & Chandon /190 |
| <i>Cuvée Catharine NV Brut / Niagara Peninsula</i> | | <i>Imperial Brut / Champagne, France</i> |
| Conti Riccati | 26 / 115 | |
| <i>Prosecco Brut / Veneto, Italy</i> | | |

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| WHITES | 6oz / 9oz / BTL | |
| Flat Rock | 24 / 34 / 92 | Le Belle Montagne 24 / 35 / 92 |
| <i>Nadja's Single Vineyard Riesling / Twenty Mile Bench</i> | | <i>Rose, France</i> |
| Map Maker | 24 / 34 / 92 | Bodega Piedra Negra 20 / 26 / 76 |
| <i>Sauvignon Blanc / Marlborough, New Zealand</i> | | <i>Pinot Grigio / Argentina</i> |
| Leaping Horse | 22 / 28 / 80 | Leaning Post /104 |
| <i>Chardonnay / California</i> | | <i>Unoaked Chardonnay / Niagara Peninsula</i> |

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|---|------------------------|---|
| REDS | 6oz / 9oz / BTL | |
| Map Maker | 24 / 34 / 90 | Carmen 26 / 34 / 98 |
| <i>Pinot Noir / Marlborough, New Zealand</i> | | <i>Cabernet Sauvignon / Maipo Valley, Chile</i> |
| Ironstone | 24 / 34 / 92 | La Crema /112 |
| <i>Merlot / Lodi Region, California</i> | | <i>Pinot Noir / Sonoma Coast, California</i> |
| Piccini Black Label | 20 / 28 / 76 | Seven Peaks /96 |
| <i>Chianti / DOCG Tuscany, Italy</i> | | <i>Petite Syrah / California</i> |
| Doña Paula Estate | 18 / 26 / 70 | Red Stake /122 |
| <i>Malbec / Mendoza, Argentina</i> | | <i>Cabernet Sauvignon, Columbia Valley</i> |
| Red Knot | 22 / 30 / 82 | |
| <i>Shiraz / McLaren Vale, South Australia</i> | | |

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| DIGESTIFS / SHERRY | 1.5oz | |
| <i>A meal just isn't complete without one!</i> | | |
| Hine Rare VSOP | 44 | Rémy Martin Louis XIII 600 |
| Hennessy VS | 30 | Gonzalez Byass Cristina 17 |

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

SINGLE MALT SCOTCH 1oz

Distilled in Scotland and matured in oak casks.

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|-----------------------------|----|---------------------------|----|
| Islay | | Highlands | |
| Laphroaig 10 Year | 24 | Glenmorangie Quinta Ruban | 28 |
| Lagavulin 16 Year | 38 | Glenmorangie Original | 22 |
| Jura | | Dalwhinnie 15 Year | 32 |
| Whyte & MacKay Jura 12 Year | 22 | Dalmore 12 Year | 30 |
| Speyside | | | |
| Macallan | 36 | | |

LIQUOR

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|---------------------------------------|----|---|----|
| Whisky 1.5oz | | Rum 1.5oz | |
| High River | 18 | Captain Morgan White | 18 |
| Glendalough Double Barrel | 22 | Captain Morgan Spiced | 19 |
| Johnnie Walker Black | 26 | Appleton Estate V/X Signature Blend | 20 |
| Royal Salute 21 Years | 60 | Plantation Grande Reserve | 22 |
| Bourbon 1.5oz | | Flor de Caña Centenario 12 Year Rum | 24 |
| Buffalo Trace | 18 | Vodka 1.5oz | |
| Woodford Reserve | 24 | Dillons | 18 |
| Basil Hayden Kentucky Straight | 26 | Grey Goose | 23 |
| 1792 Smallbatch Kentucky Straight | 22 | Ciroc | 22 |
| Japanese Whisky 1oz | | Tequila 1.5oz | |
| Nikka Taketsuru Pure Malt | 23 | Cazadores Blanco | 18 |
| Hibiki Harmony (Limited Availability) | 48 | Cazadores Reposado | 18 |
| Gin 1.5oz | | Clase Azul Tequila | 84 |
| No. 7 Dillons | 18 | Tromba Reposado | 23 |
| Empress 1908 | 20 | Casamigos Mezcal (Limited Availability) | 40 |
| Hendricks | 24 | Casamigos Blanco | 32 |
| Botanist | 24 | Patron Silver | 36 |
| 43 Down Gin | 18 | | |

ZERO PROOF

alcohol-free

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| IPA | 12 | Firecracker | 16 |
| Athletic Brewing | | Grapefruit Juice, Homemade Chili Syrup, Lime Juice, Ginger Beer | |
| Grapevine Breeze | 18 | Vert Yuzu Sour | 16 |
| Juniper Botanicals, Coconut Syrup, Lavender Bitters, Grapes, Lime Juice, Basil | | Green Tea, Matcha, Yuzu Syrup, Egg White, Homemade Simple Syrup | |
| Bees Love Lavender | 18 | | |
| Juniper Botanicals, Lemon Juice, Homemade Honey Simple Syrup, Lavender Bitters | | | |



OUR JOURNEY TO CREATE OUR HOUSE GIN

DISCOVER 43 DOWN MIXOLOGY LOUNGE

Located in the vibrant heart of downtown Toronto, the Sheraton Centre Toronto stands out for its inviting atmosphere. At its core lies the 43 Down Mixology Lounge, where cocktail making is elevated to an art form, with each drink narrating a unique story.

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THE MAKING OF OUR SIGNATURE GIN BLEND

Our passionate team, led by our Director of Restaurants, Food & Beverage Manager, and Head Mixologist, recently embarked on an inspiring journey to Prince Edward County. Their destination: the renowned Bare Bones Distillery. Their mission: to craft a custom gin that beautifully captures the essence of both Bare Bones and 43 Down.

THE PERFECT BLEND OF FLAVORS

Immersed in the rich flavors and aromas of the distillery, our team dedicated countless hours to experimenting and perfecting their creation. The result is a one-of-a-kind gin with a distinctive flavor profile that blends delicate lavender, exotic cardamom, bright citrus, and a lingering hint of orca root. This unique mix embodies our team's passion for hospitality, their dedication to the craft, and their commitment to innovation.

EXPERIENCE THE ART OF MIXOLOGY

Experience this exceptional gin, along with a curated selection of cocktails that tell their own captivating stories. Discover the passion, creativity, and hospitality that define 43 Down, and let each sip transport you into the heart of our mixology masterpiece.

Raise a glass to the extraordinary flavors crafted with care and love at 43 Down. Cheers!



Experience the artisanal gin creation