



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



43<sub>DOWN</sub>

## SHAREABLES

<b>Smoked Almonds</b> 12	<b>Truffle Fries</b> 14
GF DF N V	Parmigiano Cheese, Truffle Aioli G D NF V
<b>Warm Mediterranean Olives</b> 14	<b>Sautéed Garlic Broccolini</b> 14
GF DF VG	GF DF N VG
<b>Beef Short Rib Croquette</b> 34	<b>Pacific Crab Cakes</b> 34
Horseradish Aioli, Oka Cheese Caramelized Onion, Romesco Sauce G D NF	Avocado Puree, Carrot Hay, Lotus Root Chip Chili Oil G DF NF SF
<b>Angus Beef Tartar</b> 29	<b>Pacific Prawn Taco</b> 34
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
<b>Late Harvest Burrata</b> 36	
Pickled Heirloom Tomatoes, Basil Pesto Sundried Tomato Balsamic, Kalamata Olives Apricot Truffle Focaccia Smoked Honey Limoncello Vinaigrette G D NF	

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## ADVENTUROUS OFFERINGS

<b>Chicken Potpie</b> 37	<b>Martin Farms</b> 179
Scotch Egg, Muskoka Mushroom Bechamel Root Vegetable Bark, Truffle Aioli GF D NF	<b>Tomahawk Steak Frites</b> 50oz Triple A-Tomahawk Steak Crisp Fries, Chimichurri, Truffle Aioli Bone Marrow Butter Suitable for 2-4 People G DF NF
<b>Wagyu Cheeseburger Fritters</b> 37	<b>Add on: ½ Dozen Jumbo Garlic Prawns</b> 36
Hickory Smoked Potato Hay Caramelized Onions, Dill Pickle Crisp Dragon's Breath Chili Crunch Mozzarella Cheese, Aioli Sauce GF DF NF	

## DESSERT

<b>Smoked Affogato</b> 15
Vanilla Ice Cream, Espresso Chocolate Pearls, Espresso Crunch Cherry Wood Smoke G D NF V

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## UNDER THE DOME

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

<b>The Campfire</b> 20z 24	<b>The 43rd</b> 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
<b>Smoking in the Sidecar</b> 20z 28	
Hennessy VS, Cointreau, Lemon Juice	

## ABSINTHE TOWER

<b>La Muse Verte Absinthe</b> 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!

**Melon Magic** 2oz 20 **The Last Code** 2oz 25  
Vodka, Crème De Melon, Crème De Banana, Housemade Rosemary Infused Vodka, Egg Whites, Lemon, Splash of Cranberry Juice Briottete Violette, Luxardo, Simple Syrup, Sparkle!

**La Vie en Rose** 2oz 24 **Layover** 2oz 21  
Gin, Elderflower St-Germain, Empress 1908 Gin, St-Germain, Lime Juice, Rose Crystal, Topped with Lemon Juice, Muddled Cucumber & Henry of Pelham Cuvée Catharine Rosé Rosemary

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**Duck Fat Whiskey Sour** 2oz 21 **Orange You Glad** 1.5oz 19  
Created by our own Mixologist Kyle Powell Empress 1908 Gin, Lemon Juice, Orange Juice, Clarified Whiskey Sour Vanilla Infused Simple Syrup, Soda Water

**Coconut Clover Club** 1.5oz 25  
Gin, Lemon Juice, Coconut Syrup, Simple Syrup, Egg Whites

## OXIDIZED

Hoppy & Iced < Dry Ice >

**Sandra d'amour** 2oz 22 **Nutty Times** 2oz 21  
Dillon's Gin, Aperol, Ginger Bitters, Edible Buffalo Trace Bourbon, Gonzalez Flower, In-house Tropical Syrup and Raspberry Byass Cristina, Bénédictine, Caviar Dash Dillon's Orange Bitters

**Tanti Auguri** 2oz 19  
Captain Morgan White Rum, Crème De Cassis, Simple Syrup, Lime Juice, Topped with Conti Riccati Prosecco

## ON TAP 16oz

**FM Velvet Bubble Lord** **Flying Monkey The Mutants are**  
**Blueberry Sour** 16 **Revolting IPA** 16

**FM Raving Loops of Computer** **Black Lab Sitting Pretty APA** 14  
**Music Amber Lager** 14 **Rainhard Armed n Citra Pale Ale** 14

**B** **Eastbound Backpacker Blonde Ale** 14 **Lost Craft Divercity Lager** 14

**E** **Cowbell Draught Nitro Stout** 14 **Amsterdam Neon Haze Hazy IPA** 14

**E** **Flying Monkey World Away** **Blood Brothers Bloodvar Pilsner** 16

**R** **Modern Lager** 14 **Shillow Dry Hopped Blonde** 14

**S** **BLB Conerstone** 14 **Cowbell Hazy Days IPA** 14

**Unibroue Blanche Chambly** **Cowbell Absent Landlord** 14  
**Wheat Ale** 16

Celebration or a night out isn't the same without bubbles & wine. >

S BUBBLES 6oz / BTL

P A R K L I N G	<b>Henry of Pelham</b> 32 / 135 <i>Cuvée Catharine NV Brut / Niagara Peninsula</i>	<b>Moët &amp; Chandon</b> /190 <i>Imperial Brut/ Champagne, France</i>
	<b>Conti Riccati</b> 21 / 115 <i>Prosecco Brut / Veneto, Italy</i>	

G WHITES 6oz / 9oz / BTL

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

REDS 6oz / 9oz / BTL

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

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*A meal just isn't complete without one!*

H I N E N S S E Y	<b>Hine Rare VSOP</b> 44	<b>Rémy Martin Louis XIII</b> 600
	<b>Hennessy VS</b> 30	<b>Gonzalez Byass Cristina</b> 17

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

## SINGLE MALT SCOTCH 10z

Distilled in Scotland and matured in oak casks.

### Islay

Laphroaig 10 Year 24

Lagavulin 16 Year 38

### Jura

Whyte & MacKay Jura 12 Year 22

### Speyside

Macallan 36

### Highlands

Glenmorangie Quinta Ruban 28

Glenmorangie Original 22

Dalwhinnie 15 Year 32

Dalmore 12 Year 30

## LIQUOR

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### Whisky 1.50z

High River 18

Glendalough Double Barrel 22

Johnnie Walker Black 26

Royal Salute 21 Years 60

### Bourbon 1.50z

Buffalo Trace 18

Woodford Reserve 24

Basil Hayden Kentucky Straight 26

1792 Smallbatch Kentucky Straight 22

### Japanese Whisky 10z

Nikka Taketsuru Pure Malt 23

Hibiki Harmony (Limited Availability) 48

### Gin 1.50z

No. 7 Dillons 18

Empress 1908 20

Hendricks 24

Botanist 24

43 Down Gin 18

### Rum 1.50z

Captain Morgan White 18

Captain Morgan Spiced 19

Appleton Estate V/X Signature Blend 20

Plantation Grande Reserve 22

Flor de Caña Centenario 12 Year Rum 24

### Vodka 1.50z

Dillons 18

Grey Goose 20

Ciroc 20

### Tequila 1.50z

Cazadores Blanco 18

Cazadores Reposado 18

Clase Azul Tequila 84

Tromba Reposado 23

Casamigos Mezcal (Limited Availability) 40

Casamigos Blanco 32

Patron Silver 36

## ZERO PROOF

alcohol-free

### IPA

Athletic Brewing 12

### Grapevine Breeze

18

Juniper Botanicals, Coconut Syrup,  
Lavender Bitters, Grapes,  
Lime Juice, Basil

### Bees Love Lavender

18

Juniper Botanicals, Lemon Juice,  
Homemade Honey Simple Syrup,  
Lavender Bitters

### Firecracker

16

Grapefruit Juice, Homemade Chili  
Syrup, Lime Juice, Ginger Beer

### Vert Yuzu Sour

16

Green Tea, Matcha, Yuzu Syrup,  
Egg White, Homemade Simple  
Syrup

Get into the spirit.

