



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



43_{DOWN}

SHAREABLES

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

MAINS

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

ADVENTUROUS OFFERINGS

Martin's Apple Cider		32	Martin Farms	179
Chicken Pavé			Tomahawk Steak Frites	
<i>Apple Cider Brined Chicken, Herb Stuffing,</i>			<i>45oz Triple A-Tomahawk Steak, Crisp</i>	
<i>Charred Brussel Sprouts, Corn Purée,</i>			<i>Fries, Chimichurri, Truffle Aioli, Bone</i>	
<i>Bacon Lardons</i>	GF D NF		<i>Marrow Butter</i>	G DF NF
Rossini Nigiri			<i>Suitable for 2-4 People</i>	
<i>Seared Foie Gras, Japanese Rice, Truffle</i>				
<i>Soy Beef Jus, Seaweed Salad</i>	GF DF NF			
Wagyu Beef		29		
Plant Based Beef		24		

UNDER THE DOME

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

The Campfire 2oz	24	The 43rd 2.25oz	30
<i>High River Whisky, Johnnie Walker</i>		<i>Buffalo Trace, Maraschino Liqueur, Dillon's</i>	
<i>Red, Caramel Syrup, garnished with</i>		<i>Vermouth, Presented in a Flavour Blaster</i>	
<i>"Toasted" Marshmallows</i>		<i>Birdcage</i>	
Smoking in the Sidecar 2.5oz	28		
<i>Hennessy VSOP, Cointreau,</i>			
<i>Lemon Juice</i>			

ABSINTHE TOWER

La Muse Verte Absinthe 1.5oz	26
<i>Recreated from the Pre-Prohibition Family Recipe,</i>	
<i>This is a Traditional Absinthe that Delivers the</i>	
<i>Real Experience</i>	

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
<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 2.25oz	24	Layover 2.5oz	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 and Rosemary</i>	
Duck Fat Whiskey Sour 2oz	21	Orange You Glad 2oz	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 2oz	25		
<i>Gin, Lemon Juice, Coconut Syrup, Simple Syrup, Egg Whites</i>			

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OXIDIZED

Hoppy & Iced < Dry Ice >

Sandra d'amour 2oz	22	Nutty Times 2.5oz	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 2.5oz	19		
<i>Captain Morgan White Rum, Crème De Cassis, Simple Syrup, Lime Juice, Topped with Sorelle Bronca Modi 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

BUBBLES

6oz / BTL

Henry of Pelham <i>Cuvée Catharine NV Brut / Niagara Peninsula</i>	25 / 105	Taittinger <i>Brut / Reims, France</i>	150
Sorelle Bronca <i>Prosecco / Veneto, Italy</i>	18 / 83	Henry of Pelham Rosé <i>Cuvée Catharine NV Brut / Niagara Peninsula</i>	28 / 135

WHITES

6oz / 9oz / BTL

Cave Spring <i>Dolomite Riesling / Beamsville Bench</i>	15 / 22 / 62	Domaine Bachelier <i>Chablis 1er Fourneaux Chablis / Burgundy, France</i>	/ 120
Flat Rock <i>Nadja's Single Vineyard Riesling / Twenty Mile Bench</i>	18 / 25 / 72	Louis Latour Mâcon-Lugny <i>Chardonnay / Côte-d'Or, France</i>	/ 90
Stratus <i>Sauvignon Blanc / Niagara Peninsula</i>	24 / 34 / 96	Albert Mann <i>Furstentum Grand Cru Pinot Gris / Alsace, France</i>	/ 125
Rodney Strong <i>Chardonnay / Sonoma Valley</i>	21 / 30 / 85	Tawse <i>Chardonnay / Niagara Peninsula</i>	/ 102
Le Belle Montagne <i>Rose, France</i>	17 / 24 / 65	Brewer-Clifton <i>Chardonnay / Sta. Rita Hills</i>	/ 200

REDS

6oz / 9oz / BTL

Rodney Strong <i>Merlot / Sonoma County</i>	24 / 33 / 96	Sokol Blosser <i>Pinot Noir / Yamhill County</i>	/ 120
The Farm <i>Pinot Noir / Niagara Peninsula</i>	23 / 32 / 95	Stratus <i>Red / Niagara on The Lake</i>	/ 120
Piccini Black Label <i>Chianti / DOCG Tuscany, Italy</i>	18 / 25 / 72	Villa al Cortile <i>Brunello Di Montalcino / DOCG Tuscany, Italy</i>	/ 176
Red Stake <i>Cabernet Sauvignon, Columbia Valley</i>	22 / 30 / 95	Kleinood <i>Tamboerskloof Syrah / Stellenbosch, South Africa</i>	/ 125
Tawse <i>Gamay / Niagara Peninsula</i>	23 / 32 / 95	Brewer-Clifton <i>Pinot Noir / Sta. Rita Hills</i>	/ 172

DIGESTIF 1.5oz

A meal just isn't complete without one!

Hine Rare VSOP	42	Rémy Martin Louis XIII	600
Hennessy VSOP	45	Hennessy XO	100
Hennessy Artist Series	35		

SHERRY 1.5oz

Jerez, Xérès, Sherry

Gonzalez Byass Tio Pepe Fino	15	Gonzalez Byass Cristina	17
Gonzalez Byass Tio Pepe En Rama 2020 Fino	16		

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SINGLE MALT SCOTCH 1oz

Distilled in Scotland and matured in oak casks.

Isle of Skye		Highlands	
<i>Talisker 10</i>	30	<i>Glenmorangie Quinta Ruban</i>	21
Islay		<i>Glenmorangie Original</i>	15
<i>Ardbeg 10 Year</i>	22	<i>Dalwhinnie 15 Year</i>	27
<i>Laphroaig 10 Year</i>	20	<i>Dalmore 12 Year</i>	23
<i>Laphroaig Quarter Cask</i>	24	<i>Dalmore Port Wood</i>	26
<i>Lagavulin 16 Year</i>	36	<i>Dalmore Cigar Malt</i>	39
Orkney		Jura	
<i>Highland Park 12 Year</i>	23	<i>Whyte & MacKay Jura 12 Year</i>	15
Speyside		<i>Whyte & MacKay Jura 10 Year</i>	11
<i>Macallan</i>	24	<i>Whyte & MacKay Jura Seven Wood</i>	20
<i>The Balvenie Doublewood 12</i>	27		



LIQUOR

Whisky 1.5oz

High River	16
Glendalough Double Barrel	17
Johnnie Walker Black	20
Johnnie Walker Blue	60

Bourbon 1.5oz

Buffalo Trace	16
Elijah Craig	19
1792 Smallbatch Kentucky Straight	20

Vodka 1.5oz

Dillons	16
Grey Goose	20
Vodkow	16
Belvedere	22

Gin 1.5oz

No. 7 Dillons	16
Dillons Unfiltered	16
No.3 London	20
Hayman's London Dry Gin	17
Empress 1908	17

Rum 1.5oz

Captain Morgan White	16
Captain Morgan Dark	16
Florida Old Reserve Rum	22
Diplomatico Mantuano	17
El Dorado 3 Year	18
Captain Morgan Spiced	18
Kirk and Sweeny	19

Tequila 1.5oz

Tromba Blanco	16
Tromba Reposado	16
Bosscal Joven Mezcal	51
Don Julio 1942	45

Japanese Whisky 1oz

Nikka Yoichi	20
Nikka Miyagikyo	20
Nikka Taketsuru Pure Malt	21

ZERO PROOF

alcohol-free

Zero Proof Lager

Partake Brewing	12
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Revival

Muddled Strawberry, Chasers Lemon Juice, Rosehip Cordial, Ginger Ale	14
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Beer Mojito

Partake Beer, Lime, Mint, Soda	14
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123 Queen St.

Lime Juice, Simple Syrup, Dash of Cinnamon, Cranberry Juice, Tonic Water, Rosemary & Lime	14
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