



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



43_{DOWN}

SHAREABLES

Warm Mediterranean Olives 12
GF|DF|VG

Smoked Almonds GF|DF|N|VG 9

Garlic Parmesan Fries, Truffle Aioli 12
G|D|NF|V

Sautéed Brussel Sprouts with
Double Smoked Bacon G|DF|NF 14

MAINS

Smoked Fig & Goat Cheese 23
Goat Cheese Fritter, Roasted Figs, Puff Pastry,
Peach Compote, Balsamic Glaze G|D|NF

Dungeness Crab Sushi Rice Cake 33
Crispy Sushi Rice, Ponzu Dressing,
Crab Salad, Avocado GF|DF|NF

Angus Beef Tartar 29
Brioche Crostini, Cured Egg Yolk, Caper
Mustard, Pickled Vegetables G|DF|NF

Pacific Prawn Taco 32
Marinated Prawns, Nori Taco, Spicy Mayo,
Tobiko, Green Papaya Fresca G|DF|NF|SF

Charred Atlantic Octopus 32
Castelvetrano Olives, Fried Canadian Lentils,
Romesco Sauce, 6 Farm Cress, Salsa Verde
G|DF|NF|SF

Pumpkin Spiced Brûlée 24
Roasted Acorn Squash, Mascarpone Filling,
Quails Egg, Candied Pumpkin Seed, Root
Vegetable Chips G|D|NF

ADVENTUROUS OFFERINGS

Arthur Farms Crispy Pork Belly 28
Red Chili Sauce, Carrot Purée, Lotus Root
Crisp, Edamame Beans GF|D|NF

Martin's Apple Cider Chicken
Pavé 32
Apple Cider Brined Chicken and Herb Stuffing,
Charred Brussel Sprouts, Corn Puree, Bacon
Lardons G|D|NF

T-Bone Steak Frites 119
20 oz Canadian Prime Beef, Fresh Cut Fries
Choice of two sides:
Garlic Parmesan Fries or Crispy Brussel Sprouts
or Truffled Mushrooms or Sweet Baby Carrots
With Chimichurri Sauce & Truffle Aioli
ADD ½ DOZEN JUMBO GARLIC 36
PRAWNS G|D|NF

UNDER THE DOME

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

The Campfire 19
Bearface Whisky, Johnnie Walker
Red, Marshmallow Syrup, Garnished
with "Toasted" Marshmallows

Smoking in the Sidecar 28
Hennessy VSOP, Cointreau,
Lemon Juice

The 43rd 30
Buffalo Trace, Maraschino Liqueur,
 Dillon's Vermouth, Presented in a Flavour
Blaster Birdcage

ABSINTHE TOWER

La Muse Verte Absinthe 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 | V-Vegan | VG-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	20	Toronto Calling	24
<i>McGuinness Crème De Banana , EggWhites, Lemon, Splash of Cranberry Juice</i>		<i>Dillon's Gin, Tio Pepe, Lime Juice Dashes Orange Bitters. Topped with Citrus-infused Flavor Bubble</i>	
La Vie en Rose	24	Layover	21
<i>Dillon's Gin, Elderflower St-Germain, Lime Juice, Rose Crystal, Topped with Henry of Pelham Cuvée Catharine Rosé</i>		<i>Empress 1908 Gin, Edible Flower Cordial, Lemon Juice, Muddled Cucumber and Rosemary</i>	
Duck Fat Whiskey Sour	21	Orange You Glad	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	25	The Last Code	25
<i>Dillon's Gin, Lemon Juice, Coconut Syrup, Simple Syrup, Egg Whites</i>		<i>Housemade rosemary infused vodka, Briottete Violette, Luxardo, Simple Syrup, Sparkle!</i>	

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OXIDIZED

Hoppy & Iced < Dry Ice >

Sandra d'amour	22	Nutty Times	21
<i>Dillon's Gin, Aperol, Ginger Bitters, Edible Flower, In-house Tropical Syrup and Raspberry Caviar</i>		<i>Buffalo Trace Bourbon, Gonzalez Byass Nectar PX, Bénédictine, Dash Dillon's Orange Bitters</i>	
Tanti Auguri	19	The Eclipse	17
<i>Bacardi White Rum, Crème De Cassis, Simple Syrup, Lime Juice, Topped with Sorelle Bronca Modi Prosecco</i>		<i>Tromba Blanco, Lemon Juice, Muddled Raspberries and Blueberries, Topped with Eastbound Backpacker Ale</i>	

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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 Cornerstone	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 "Les Genièvres" <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
Santa Lucia <i>Brigante Vermentino / DOC Maremma, Italy</i>	20 / 28 / 80		

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>	15 / 23 / 56	Villa al Cortile <i>Brunello Di Montalcino / DOCG Tuscany, Italy</i>	/ 176
Red Stake <i>Cabernet Sauvignon, Columbia Valley</i>	22 / 30 / 95	Kleynood <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

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

Hine Rare VSOP	28	Rémy Martin Louis XIII	600
Hennessy VSOP	30	Hennessy XO	100
Hennessy Artist Series	23		

SHERRY

Jerez, Xérès, Sherry / 2 oz

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

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

Isle of Skye		Highlands	
<i>Talisker 10</i>	26	<i>Glenmorangie Quinta Original</i>	20
Islay		<i>Dalwhinnie 15 Year</i>	24
<i>Ardbeg 10 Year</i>	20	<i>Dalmore 12 Year</i>	20
<i>Laphroaig 10 Year</i>	15	<i>Dalmore Port Wood</i>	23
<i>Laphroaig Quarter Cask</i>	22	<i>Dalmore Cigar Malt</i>	35
<i>Lagavulin 16 Year</i>	32		
Orkney		Jura	
<i>Highland Park 12 Year</i>	20	<i>Whyte & MacKay Jura 12 Year</i>	13
Speyside		<i>Whyte & MacKay Jura 10 Year</i>	10
<i>Macallan</i>	21	<i>Whyte & MacKay Jura Seven Wood</i>	17
<i>The Balvenie Doublewood 12</i>	24		



LIQUOR

Whisky

<i>Bearface</i>	16
<i>Glendalough Double Barrel</i>	17
<i>Johnnie Walker Black</i>	20
<i>Johnnie Walker Blue</i>	60

Bourbon (1.5 oz.)

<i>Buffalo Trace</i>	16
<i>Elijah Craig</i>	19
<i>1792 Smallbatch Kentucky Straight</i>	20

Vodka

<i>Grey Goose</i>	16
<i>Vodkow</i>	16
<i>Belvedere</i>	22

Gin

<i>Dillon's Unfiltered</i>	16
<i>No.3 London</i>	20
<i>Hayman's London Dry Gin</i>	17

Rum

<i>Captain Morgan Dark</i>	16
<i>Florida Old Reserve Rum</i>	22
<i>Diplomatico Mantuano</i>	17
<i>Pusser's British Navy</i>	17
<i>El Dorado 3 Year</i>	18
<i>Captain Morgan Special</i>	18

Tequila

<i>Tromba Reposado</i>	16
<i>Bosscal Joven Mezcal</i>	51
<i>Don Julio 1942</i>	45

Japanese Whisky

<i>Nikka Yoichi</i>	20
<i>Nikka Miyagikyo</i>	20
<i>Nikka Taketsuru Pure Malt</i>	21

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