



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





## SHAREABLES

<b>Smoked Marcona Almonds</b>	8	<b>Duck Fat Frites</b>	12
<b>Sautéed Mushrooms</b>	8	<b>Patatas Bravas</b>	8

## MAINS

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<b>Roasted Bone Marrow</b> <i>Herbed Garlic Aioli, Crispy Capers</i>	22	<b>Duck Two Ways</b> <i>Scallion Crepes, Black Fungus, Nam Jim Jaew, Gai-lan</i>	20
<b>Berkshire Pork Bao</b> <i>2 Pieces of Pickled Bird's Eye Chili, Cilantro, Peanuts, Preserved Lemon, Hoisin</i>	14	<b>Deep Fried Sweetbreads</b> <i>Served with Ancho Chili Sauce</i>	17
<b>Hokkaido Sea Scallop</b> <i>Squash Purée, Leek, Carrot Vinaigrette</i>	22	<b>Crispy Pig Ears</b> <i>Burnt Garlic, Red Onion, Cilantro, Ginger</i>	14
<b>Seafood Tower</b> <i>Selection of East &amp; West Coast Oysters, Tuna Sashimi, Shrimp, Lobster, Fogo Island Snow Crab</i> ADD NORTHERN DIVINE CAVIAR > M.P	M.P	<b>Wild Boar Croquettes</b> <i>Thai Basil Tomato Chutney</i>	22
		<b>Pulled Beef Tongue Tacos</b> <i>Poached Quail Egg, Watercress</i>	15

## MIXOLOGIST CREATIONS

### UNDER THE DOME

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

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<b>Triple Threat</b> <i>¼ oz. Briottet Crème de Violette, ¼ oz. Cointreau, ¼ oz. London No.3 Gin, ¼ oz. Lime Juice</i>	17	<b>Smoked Manhattan</b> <i>1 oz. High River Rye, 1 oz. Dillon's Vermouth, Angostura Bitters, Smoked with Cedarwood</i>	17
<b>Boulevardier</b> <i>1 oz. Buffalo Trace Bourbon, 1 oz. Select Aperitivo, 1 oz. Dillon's Vermouth, Dehydrated Lemon Peel</i>	18	<b>Smoking in the Sidecar</b> <i>2 oz. Hennessy VSOP, ¼ oz. Cointreau, ¼ oz. Chasers Lemon Juice, ¼ oz. Simple Syrup</i>	28
<b>Negroni</b> <i>1 oz. London No.3 Gin, 1 oz. Select Aperitivo, 1 oz. Dillon's Vermouth</i>	18		

### ABSINTHE TOWER

<b>La Muse Verte Absinthe</b> <i>Recreated from the pre-Prohibition family recipe, this is a traditional Absinthe that delivers the real experience</i>	26
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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!

**Wild Strawberries** 25  
2 oz. Dillon's Gin Shaken with Muddled Wild Ontario Strawberries and Vanilla Bean, Topped with Sorelle Bronca Prosecco Served Up

**Bay Street Bedazzled** 20  
2 oz. Buffalo Trace Bourbon Shaken with 2 oz. Fresh Chasers Lime Juice, Grenadine, and Dillon's Wormwood Bitters

**Manhattan** 24  
1 oz. Buffalo Trace, ¾ oz. Dillon's Vermouth, 1 oz. Grand Marnier, and Dillon's Aromatic Bitters

**Empress Aviation** 20  
2 oz. Empress 1908 Gin, ½ oz. Maraschino Liqueur, Finished with Flavour Blaster Bubble

OXIDIZED

Hoppy & Iced < Dry Ice >

**Coronation** 16  
1.5 oz. Gonzalez Byass Tio Pepe, 1.5 oz. Dillon's Vermouth, ¼ oz. Maraschino Liqueur, 2 Dashes Dillon's Orange Bitters, Garnished with Dehydrated Lemon Twist

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

**Danforth Inspired** 15  
2 oz. Chasers Orange Juice, 4 oz. Sweetgrass Ale, 1 oz. Amaretto, Orange Wheel Garnish

**PX & Rye** 15  
2 oz. High River Whiskey, ¾ oz. Gonzalez Byass Nectar PX, ¼ oz. Dillon's Vermouth, Dillon's Aromatic Bitters

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

**Porto Flip** 36  
1 oz. Hennessy Artist Series, 1 oz. Graham's 10 Year Old Tawny Port Shaken with Egg Whites, Served over Ice with Freshly Grated Nutmeg, Liqueur, Finished with Flavour Blaster 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, ½ oz. Chasers Lemon Juice, 1 oz. Chasers Orange Juice, ½ 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, ¼ oz. Benedictine, 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

**Adonis** 25  
1.5 oz. Toro Albalá Don PX Convento Selección 1990, Montilla-Moriles, 1 oz. Dillon's Vermouth, 2 Dashes Dillon's Orange Bitters, Garnished with Orange Peel

**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

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

**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

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

15 / 75

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

/ 75

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**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

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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. &gt;



**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.*

**Isle of Skye**

<i>Talisker 10</i>	14
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**Islay**

<i>Ardbeg 10 Year</i>	12
<i>Laphroaig 10 Year</i>	14
<i>Laphroaig Quarter Cask</i>	16
<i>Lagavulin 16 Year</i>	22

**Orkney**

<i>Highland Park 12 Year</i>	14
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**Speyside**

<i>Macallan Gold</i>	14
<i>The Balvenie Doublewood 12 Year</i>	18
<i>El Bocoy de José Paéz</i>	25

**Highlands**

<i>Glenmorangie Quinta Ruban</i>	18
<i>Dalwhinnie 15 Year</i>	17
<i>Balblair 12 Year</i>	20
<i>Dalmore 12 Year</i>	21
<i>Dalmore Cigar Malt</i>	35
<i>Dalmore Port Wood</i>	29

**Jura**

<i>Whyte &amp; MacKay Jura 12 Year</i>	15
<i>Whyte &amp; MacKay Jura 10 Year</i>	14
<i>Whyte &amp; MacKay Jura Seven Wood</i>	21

Ask your server about our specials. >