



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





SHAREABLES

Smoked Almonds	8	Duck Fat Frites	12
Sautéed Truffle Forest Mushrooms	10	Patatas Bravas	8

MAINS

Atlantic Salt Cod Bacalhau	29	Angus Beef Tartar	29
<i>Citrus Remoulade, Celery Salad, Blood Orange</i>		<i>Brioche Crostini, Cured Egg Yolk, Caper Mustard, Pickled Vegetables</i>	
Charred King Oyster Mushroom Steakettes	24	Winter Squash Burrata Bulb	45
<i>Sweet Soy, Sunchoke Puree, Braised Shallots, Truffle Essence</i>		<i>Saffron Essence, Honey Roasted Squash, Herb Dressing, Pepita Seeds, Sourdough</i>	
Tomahawk Steak Frites	188	DESIGNED FOR 2-4 PEOPLE	
<i>45 oz Van Osch Farms Triple A Ontario Beef Tomahawk, Fresh Cut Fries, Chimichurri Sauce, Roasted Garlic Bulb, Baby Carrots, Truffle Aioli</i>		Dillion's Gin Cured Bay of Fundy Salmon	32
DESIGNED FOR 2-4 PEOPLE		<i>Beet Cured, Windowpane Potato Chips, Whipped Ricotta, Pickled Onion</i>	

ADVENTUROUS OFFERINGS

Rabbit Rilletes	36	Smoked Aurora Duck Drumettes	27
<i>Confit Rabbit, Baby Turnip, Heirloom Carrot, Olive dust</i>		<i>Dark Cherry Glaze, Preserved Lemon, Toasted Peanuts, Green Onion</i>	

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UNDER THE DOME

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

The Campfire	19	The 43rd	30
<i>1 oz Bearface Whisky, 1 oz JW Red, ½ oz Marshmallow Syrup, Garnished with "Toasted" Marshmallows</i>		<i>2 oz Buffalo Trace, ½ oz Marashino Liqueur, 1 oz Dillon's Vermouth, Presented in a Flavour Blaster Birdcage</i>	
Smoking in the Sidecar	28	The Bubbled "Nog"	22
<i>2 oz Hennessy VSOP, ¾ oz Cointreau, ¾ oz Chasers Lemon Juice, ¼ oz Simple Syrup</i>		<i>2½ oz Buffalo Trace, 1 Bar Spoon Cherry Heering, ½ oz Orange Juice, ½ oz Heavy Cream, Topped with Aromatic Flavour Blaster Bubble</i>	

ABSINTHE TOWER

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

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!

Boulevardier “In Ice”

1 oz Buffalo Trace, 1 oz Select Aperitivo, 1 oz Dillon’s Vermouth, “Injected “ Into an Ice Sphere and Presented for You to “Open”

30

ONLY 10 AVAILABLE PER NIGHT

Hanky Panky

1½ oz Dillon’s Gin, 1½ oz Dillon’s Vermouth, 2 Dashes Fernet Branca. Topped with Smoke Dome or Presented Tableside in a Smoke-filled Vessel

22

Coconut Clover Club

1 oz Dillon’s Gin, ½ oz Lemon Juice, ¼ oz Coconut Syrup, ¼ oz Simple Syrup, Egg Whites, Garnished with Edible Flowers

25

OXIDIZED

Hoppy & Iced < Dry Ice >

Paolo Negro

2 oz Tromba Reposado, 1 oz Paolo Cortado, ½ oz Dark Rum, 1 tsp Grand Marnier, Garnished with Dehydrated Orange Wheel

25

White Christmas Margarita

1 oz Tromba Blanco, 1.5 oz Triple Sec, 1 oz Coconut Milk, 1 oz Lime Juice, Cranberry Skewer Garnish

20

PX & Rye

2 oz High River Whiskey, ¾ oz Gonzalez Byass Nectar PX, ¼ oz Dillon’s Vermouth, Dillon’s Aromatic Bitters

15

Toronto Calling

2 Dashes Orange Bitters, 1 oz Simple Syrup, 1 oz Lime Juice, 1 oz Tio Pepe, 1 oz Dillon’s Gin, Topped with Citrus-infused Flavor Bubble

24

Layover

1½ oz Empress 1908 Gin, 1 oz Chasers Lemon Juice, 1 oz Elderflower Cordial, Muddled Cucumber and Rosemary, Cucumber Wheel Garnish

21

Orange You Glad

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

19

Nutty Times

1 oz Buffalo Trace Bourbon, 1½ oz Gonzalez Byass Nectar PX, ¼ oz Bénédictine, Dash Dillon’s Orange Bitters, Garnished with Dehydrated Orange Peel

21

The Eclipse

1½ oz Tromba Blanco, 1½ oz Chasers Lemon Juice, Muddled Raspberries and Blueberries, Topped with Eastbound Backpacker Ale

17

ON TAP

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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

Mill Street 100th Meridian Amber Lager

9

Mill Street Vanilla Porter

10

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

Blood Brothers Trans Human State Pilsner

11

Shillow Dry Hopped Blonde

10

Cowbell Hazy Days Ipa

11

Cowbell Absent Landlord Kölsch Ale

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BUBBLES

5 oz / BTL

- Henry of Pelham** 14 / 70
Catharine Brut / Niagara Peninsula
- Nicholas Pearce** 15 / 75
Ward 5 Brut Nature / Prince Edward County
- Sorelle Branca** 15 / 75
Prosecco / Veneto, Italy

- Taittinger** 30 / 150
Brut / Reims, France
- Bollinger** / 250
Special Cuvée / Epernay, France

WHITES

5 oz / BTL

- Cave Spring** 15 / 75
Dolomite Riesling / Beamsville Bench
- Flat Rock** 16 / 80
Nadja's Single Vineyard Riesling / Twenty Mile Bench
- Stratus** 17 / 85
Sauvignon Blanc / Niagara Peninsula
- Rodney** 17 / 85
Strong Chardonnay / Sonoma Valley

- Santa Lucia** / 75
Brigante Vermentino / DOC Maremma, Italy
- Domaine Bachelier** / 120
Chablis 1er Fourneaux Chablis / Burgundy, France
- Albert Mann** / 125
Furstentum Grand Cru Pinot Gris / Alsace, France

REDS

5 oz / BTL

- Rodney** 18 / 90
Strong Merlot / Sonoma County
- Flat Rock** 15 / 75
Pinot Noir / Twenty Mile Bench
- Piccini Black Label** 15 / 75
Chianti / DOCG Tuscany, Italy
- Stratus** / 95
Red / Niagara on The Lake
- Rippon** / 125
Mature Vine Pinot Noir / Central Otago, New Zealand
- Villa al Cortile** / 155
Brunello Di Montalcino / DOCG Tuscany, Italy
- Kleynood** / 120
Tamboerskloof Syrah / Stellenbosch, South Africa
- Brewer-Clifton** 22 / 125
Pinot Noir / Sta. Rita Hills

- La Jota** / 325
Cabernet Franc / Howell Mountain, Napa Valley
- Roversi** / 110
Barolo / Piedmont, Italy
- Penfolds** / 225
Bin 389 / Limestone Coast, Australia
- Penfolds** / 300
Bin 407 Cabernet Sauvignon / Limestone Coast, Australia
- Penfolds** / 725
Bin 149 Cabernet Sauvignon / Napa Valley
- Penfolds** / 175
Bin 600 Cabernet Shiraz / Napa Valley
- Penfolds** / 2,000
Bin 98 Quantum Cabernet Sauvignon / Napa Valley

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





DIGESTIF

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

Hine Rare VSOP	22	Briottet 1st Cru XO Grande Champagne Cognac	80
Hennessy VS	14	Rémy Martin Louis XIII	600
Hennessy Artist Series	13	Stratus Red Icewine 2018 Niagara on the Lake	50
Hennessy XO	70	Berta Lingera Amaro d'Erbe, Piedmont, Italy	25

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SHERRY

Jerez, Xérès, Sherry / 2 oz

Gonzales Byass Tio Pepe Fino	15	Toro Albalá Don PX Convento Selección 1970, Montilla-Moriles	90
Gonzales Byass Tio Pepe En Rama 2020 Fino	16	Toro Albalá Don PX Convento Selección 1990, Montilla-Moriles	25
Gonzales Byass Nectar Pedro Ximenez	19		
Toro Albalá Don PX Old Vine 1968, Montilla-Moriles	80		

SINGLE MALT SCOTCH

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

Isle of Skye		Highlands	
Talisker 10	14	Glenmorangie Quinta Ruban	18
Islay		Dalwhinnie 15 Year	17
Ardbeg 10 Year	12	Balblair 12 Year	20
Laphroaig 10 Year	14	Dalmore 12 Year	21
Laphroaig Quarter Cask	16	Dalmore Cigar Malt	35
Lagavulin 16 Year	22	Dalmore Port Wood	29
Orkney		Jura	
Highland Park 12 Year	14	Whyte & MacKay Jura 12 Year	15
Speyside		Whyte & MacKay Jura 10 Year	14
Macallan Gold	14	Whyte & MacKay Jura Seven Wood	21
The Balvenie Doublewood 12 Year	18		
El Bocooy de José Paéz	25		



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