

BAR SNACKS

POPCORN (VEG) \$8

LOCALLY GROWN KERNELS, BLACK TRUFFLE BUTTER,
MALDON SEA SALT

CHIPS & DIP (GF) \$14

HOUSE MADE RUSSET POTATO CHIPS, ELK SAUSAGE,
LOCAL PROSCIUTTO, PICKLES, OLIVES, SMOKED CHEDDAR
AND BUTTERMILK CRÈME FRAICHE DIP

SHARE PLATES

ASIAN CUISINE

BAO* \$21

CHAR SU PORK BELLY, CUCUMBER, RADISH,
SZECHUAN MAYO, BOSTON BIBB

momofuku made this traditional chinese dish
famous, we are here to do it justice

ADDITIONAL BAO +\$7

BANG BANG SHRIMP \$19

CRISPY POPCORN SHRIMP, XO SAUCE, GREEN MANGO SALAD
1913 take on an american chinese classic

KOREAN FRIED CALAMARI* \$18

LIME LEAF CREMA, NASHI PEAR, FINGER CHILI, SCALLION

mash up of two famous dishes and flavors,
korean fried chicken and lettuce wraps

LATIN CUISINE

TACOS* (GF) \$21

CHOICE OF CHILE BRAISED PORK CHEEK OR TINGA CHICKEN
CHOICE OF LETTUCE WRAP OR CORN TORTILLA,
CHARRED SERRANO CREMA, AVOCADO AND LIME

our nod to everyone's favorite mexican street food

ADDITIONAL TACO +\$7

CEVICHE \$18

HALIBUT CEVICHE, LIME, PINEAPPLE, CHILI, COCONUT TOSTADA,
TROPICAL JAM, MORINGA CHIPS

tropical take on a classic

EMPANADA \$21

SERRANO HAM, PINEAPPLE JAM, ROASTED TOMATO,
CHEESE CURDS, BLACK GARLIC AIOLI

colombian twist on a canadian invention, pizza pocket style

ADDITIONAL EMPANADA +\$7

NACHOS* \$22

CHOICE OF CHARRED FLAT IRON STEAK OR TINGA CHICKEN
WHITE CORN TORTILLA, AVOCADO, SALSA, RANCHERO SAUCE,
PICKLED JALAPENO, WHITE QUESO

* make the dish plant based by substituting
shogun maitake mushrooms

CANADIAN CUISINE

tip of the hat to one of canada's best culinary regions and to the classical roots of cooking, the french cuisine

BAKED BRIE (VEG) \$20

SALT ROASTED HEIRLOOM BEETS, GREEN APPLE, MIZUNA, MAPLE SYRUP VINAIGRETTE

LOBSTER CORN DOGS \$28

ALL DRESSED POPCORN, BACON, CHIVE AIOLI AND SAUCE AMERICANA

DUCK POUTINE \$22

DUCK CONFIT, DUCK WINGS, CHEESE CURDS, POMMES FRITES, SMOKED HONEY DUCK JUS

FOIE GRAS SUPPLEMENT +\$20

PARTY TOWER \$80

(for 2-3 people)

ASK YOUR SERVER FOR DETAILS

CAVIAR SUPPLEMENTS +\$100

* make the dish plant based by substituting shogun maitake mushrooms

FREE OF ALCOHOL, FULL OF SPIRIT

MR. JONES \$16

SEEDLIP SPICE, PINK GRAPEFRUIT JUICE, SIMPLE SYRUP, LEMON JUICE

MRS. OFFICER \$16

SEEDLIP SPICE, COCONUT CREAM, HONEY SYRUP, CALAMANSI JUICE

MINT CONDITION \$16

SEEDLIP SPICE, MINT SYRUP, PEACH JUICE, LEMON JUICE, LIME JUICE, FRESH MINT

YOUNG & FUN

- MILKSHAKES -

KRISPIE SWIRL \$10

RICE KRISPIE INFUSED MILK, FRENCH VANILLA ICE CREAM, RICE KRISPIES, POP ROCKS

FLAKE & SHAKE \$10

FROSTED FLAKE INFUSED MILK, FRENCH VANILLA ICE CREAM, FROSTED FLAKES

MAKE IT A BOOZY MILKSHAKE +\$8

(V) VEGAN | (VEG) VEGETARIAN | (GF) GLUTEN FREE
FOR PARTIES OF 6 OR MORE, THERE WILL BE A LARGE PARTY GRATUITY OF 20% ADDED TO THE BILL

SIGNATURE LIBATIONS

THREE SISTERS \$19

PARADIGM SPIRITS JULIET GIN, AMARO MONTENEGRO,
DOMAIN DE CANTON, FRESH ORANGE, GRAPEFRUIT JUICE

SMOKEY BEAR \$19

BEARFACE 7 WHISKY, HOUSE SMOKED MAPLE SYRUP,
BLACK WALNUT BITTERS

CHEEKY LITTLE TIKI \$20

PINEAPPLE RUM, COCONUT RUM, DARK RUM, COCONUT SYRUP,
ORANGE JUICE, LEMON JUICE, PINEAPPLE JUICE, PINEAPPLE BITTERS

SUEÑO AZUL \$18

HORNITO'S PLATA TEQUILA, COINTREAU, LIME JUICE,
AGAVE SYRUP, BLUE SPIRULINA TINCTURE,
HIMALAYAN PINK SALT, BUZZ BUTTON DUST

SOUR & SPICE \$19

VANILLA CROWN ROYAL WHISKY, CINNAMON SYRUP,
LEMON JUICE, EGG WHITE, ANGOSTURA BITTERS

OLIVE ROYALE \$24

GREY GOOSE VODKA, LEMON & THYME INFUSED VERMOUTH,
OLIVE BRYNE

SHOT THROUGH THE HEART \$17

WATERMELON INFUSED FINLANDIA VODKA, STRAWBERRY INFUSED
APEROL, ROSEMARY SYRUP, LEMON JUICE, PROSECCO

VIOLET KISS \$18

BUTTERFLY PEA FLOWER INFUSED TANQUERAY GIN,
ELDERFLOWER, VIOLET SYRUP, LEMON JUICE, EGG WHITE,
ELDERFLOWER LAVENDER MIST

MIDNIGHT IN MALIBU \$19

ANILLA & ESPRESSO BEAN INFUSED ARCHWELL VODKA,
COCONUT COFFEE LIQUEUR, COCONUT CHOCOLATE SYRUP,
ESPRESSO

WINTER WHISPERS \$21

PINOT GRIGIO, COINTREAU, PEACH SCHNAPPS, APPLE CIDER,
FRESH APPLES, FRESH ORANGE, FRESH ROSEMARY

PLANE & SIMPLE \$19

SASKATOON BERRY & CINNAMON INFUSED ARCHWELL WHISKY,
AMARO NONINO, APEROL, LIME JUICE

SMOKE IN THE GROVE \$18

ARCHWELL GIN, GRAPEFRUIT JUICE, LIME JUICE,
ROSEMARY IPA SYRUP, GINGER BEER, ANGOSTURA BITTERS

SIP HAPPENS \$17

PROSECCO, CHAMBORD, FRESH BLACKBERRY,
COTTON CANDY SWIRL