

BAR BITES

ROASTED MARCONA ALMONDS (V|VEG|GF) \$9

SEA SALT, ROSEMARY, PIMENTÓN

WARM SPANISH OLIVES (V|VEG|GF) \$8

VALENCIA ORANGE, CONFIT GARLIC, BAY LAUREL, FENNEL POLLEN

SMALL PLATES

GRANADA BUBBLE BREAD (VEG) \$12

SAFFRON, SESAME SEED, ROSEMARY, ROASTED
GARLIC, SPANISH OLIVE OIL

MUERTO'S + CAVIAR \$22

POTATO CROQUETTES, BRAVAS SAUCE, CHIVE AIOLI, ACADIAN CAVIAR

CAVA BATTERED OLIVES \$12

CHORIZO, GREEN OLIVES, SAFFRON AIOLI

GARLIC SHRIMP (GF) \$23

CAULIFLOWER, MERGUEZ SAUSAGE, GARLIC BUTTER, PIMENTÓN

WATERMELON & GOAT CHEESE (VEG) \$18

WATERMELON, RICE KRISPIE GOAT CHEESE,
JALAPENO TIGER MILK, MINT

SHARE PLATES

ENSALADA CÉSAR \$19

BABY GEM LETTUCE, GRILLED ASPARAGUS, SERRANO HAM,
LEMON AND WHITE ANCHOVY DRESSING
MARCONA ALMOND PARMESAN

BURRATA (VEG) \$23

VALENCIA ORANGE, SICILIAN PISTACHIO, PICKLED ROSE PETALS,
CUCUMBER, POMEGRANATE AND MINT

SPICED CALAMARI \$18

RAS EL HANOUT SPICES, BASIL PICADA, BLACK OLIVE TAPENADE,
ROMESCO SAUCE, ROASTED CHICKPEAS

SPANISH TACOS \$20

CHILE BRAISED PORK CHEEK,
CHARRED SERRANO CREMA, AVOCADO AND LIME
ADDITIONAL TACO +\$6

BEEF TARTARE & BONE MARROW \$28

AGED ONTARIO TENDERLOIN, SMOKED BONE MARROW,
DUCK YOLK, SMOKED PAPRIKA CHIPS, SERVED ON THE BONE

SEASONAL PLATES

CRISPY EGGPLANT (VEG) \$22

HARISSA BUTTER SAUCE, MINT PICADA,
ROMESCO, BLACK GARLIC AIOLI, TAHINI

PIRI PIRI CHICKEN (GF) \$26

CHAR GRILLED, CHILI MARINATED CHICKEN, CUCUMBER YOGURT

PISTACHIO CRUSTED HALIBUT \$40

ROASTED GRAPES, TARRAGON, ALMOND AJO BLANCO

GRILLED DRY AGED BEEF RIBEYE (GF) \$78

SMOKED PAPRIKA DRY RUB, SHERRY JUS, SALSA VERDE

SIDES

GRILLED ASPARAGUS (V|VEG|GF) \$12

WHITE AND GREEN ASPARAGUS, MINT MOJO VERDE

WILD MUSHROOMS (GF) \$12

CRISPY AND ROASTED, SHALLOTS, BACON,
ROSEMARY SHERRY VINAIGRETTE

FREE OF ALCOHOL, FULL OF SPIRIT

MR. JONES \$15

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

MRS. OFFICER \$15

SEEDLIP SPICE, COCONUT CREAM, HONEY SYRUP, CALAMANSI JUICE

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

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

WHISPERS OF THE VINEYARD \$20

PINOT GRIGIO, COINTREAU, PEACH SCHNAPPS, WHITE CRANBERRY JUICE,
FRESH PEACHES, FRESH ORANGES, FRESH MINT

SUENO AZUL \$18

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

SOULFUL \$19

VANILLA AND ESPRESSO BEAN INFUSED KETEL ONE VODKA,
COFFEE LIQUEUR, SALTED CARAMEL SYRUP,
ESPRESSO, ORANGE BITTERS

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

SPICY GURL \$22

DEL MAGUEY VIDA MEZCAL, GRAND MARNIER, JALEPEN0 HONEY
SYRUP, PINK GRAPEFRUIT JUICE, LIME JUICE, GRAPEFRUIT LIME MIST

LOOP DE LOOP \$17

FRUIT LOOP INFUSED FINLANDIA VODKA,
COFFEE LIQUEUR, FROOT LOOP INFUSED MILK

WINES BY THE GLASS

WHITE

6oz 9oz

HOUSE WHITE BLEND, TWO SISTER'S, ONTARIO, CANADA	13	19
WAYNE GRETZKY, PINOT GRIGIO, ONTARIO, CANADA	15	22
FLAT ROCK, CHARDONNAY, ONTARIO, CANADA	17	25
WHITEHAVEN, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	17	25
FEATHERSTONE BLACK SHEEP, RESILING, ONTARIO, CANADA	16	24

ROSE

HENRY OF PELHAM, ROSE, ONTARIO, CANADA	13	19
--	----	----

RED

HOUSE BLEND, TWO SISTERS, ONTARIO, CANADA	13	19
JACOB'S CREEK, CABERNET SAUVIGNON, BAROSSA, AUSTRALIA	17	25
KIM CRAWFORD, PINOT NOIR, MARLBOROUGH, NEW ZEALAND	21	32
OPEN RED TAIL, MERLOT, ONTARIO, CANADA	16	24
RIOJA VEGA CRIANZA, TEMPRANILLO, RIOJA, SPAIN	15	22
CHATEAU SAINT-GERMAIN, BOURDEAUX, BOURDEAUX, FRANCE	20	30
WOLF BLOSS YELLOW LABEL, SHIRAZ, BAROSSA, AUSTRALIA	15	22

SPARKLING

5oz

BOTTEGA VINO DEI POETI BRUT ROSE, VENETO, ITALY	12
MIONETTO, PROSECCO, VENETO, ITALY	16
NICOLAS FEUILLATTE, CHAMPAGNE, CHAMPAGNE, FRANCE	36

DRAUGHT

16oz

BUD LIGHT	9
STELLA ARTOIS	13
MICHELOB ULTRA	10
MILL STREET ORGANIC	12
MILL STREET HAZE PHAZE IPA	12
ALEXANDER KEITH'S AMBER ALE	10
MILL STREET ORANGE CITRUS WHEAT	12
BRICKWORKS CIDER	12
POWERHOUSE LIGHT LAGER	10
POWERHOUSE IPA	10
POWERHOUSE SEASONAL	13
GUINNESS	13