



## Cocktails

### March Hare <sup>e</sup> \$16

Benedictine, Galliano, Cantaloupe, Jalepeno, Lime

### The Verdant Twist \$16

Iceberg Vodka, Green Chartreuse, Strawberry, Balsamic, Lemon, Egg White

### Cranberry Sunset \$16

Open Coast Gin, Tawse Dry Vermouth, Orange, Cranberry

### Roll The Dice \$17

Liquor of your choice, Bartender's Imagination

### Cocktail #5 \$18

Goslings Dark Rum, Amaro Montenegro, Banana, Lime

### Peach Bellini Cipriani \$12/\$50

## Virgin Cocktails

### Seasonal Aguafresca, \$9

Seasonal Fruit, Lime, Soda Water

### My Fair Lady, \$9

Green Tea, Strawberry, Lemon, Egg White

## House Wine

### Sparkling

5oz | bottle

Hinterland, "Les Etoiles" Chardonnay blend, PEC, ON, 2019

18|90

Hinterland, Rosé, Pinot Noir, PEC, ON, 2019

18|90

### White

Remoriquet, Aligoté, Bourgogne, France, 2022

12|60

Albino Armani, Pinot Grigio, Delle Venezie, Italy, 2023

13|65

Stoneleigh, Sauvignon Blanc, Marlborough, NZ, 2023

14|70

Taubenschuss, Grüner Veltliner, Poysdorf, Austria, 2022

14|70

Louis Michel & Fils, Chardonnay, Chablis, France, 2022

20|100

### Red

Little James, Grenache/Pinot Noir, FR, 2023

13|65

Corino, Nebbiolo, Langhe, Italy, 2020

14|70

Charbonnière, Syrah blend, Côte du Rhône, France, 2021

15|75

Château Gigault, Merlot/Cabernet Franc, Bordeaux, FR, 2020

18|90

### Sweet

Ben Ryé, Zibibbo, Passito di Pantelleria, Sicily, 2022

2 oz|25

Château Suduiraut, Premier Classé, Sauternes, France, 2007

2 oz|25

\*All cocktails are subject to seasonal availability, ask your server for more options