



VINS MAISONS

Please ask for the full wine list.

CHAMPAGNE & SPARKLINGS	4oz	Btle
CAVA – Brut Reserva, Segura Viudas (España)	11.50	55.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	15.00	85.00
CHAMPAGNE – Taittinger, Brut Réserve	22.50	140.00

VINS ROUGES	3oz	5oz	½L	Btle
MERLOT/CAB – Henry of Pelham, Niagara	6.50	11.50	35.00	50.00
CABERNET – Villa des Anges, Languedoc	7.75	13.75	42.00	60.00
GRENAÇHE/SYRAH – Gérard Bertrand	7.75	13.75	42.00	60.00
RHÔNE – Roger Sabon	8.50	14.75	46.00	65.00

PREMIUM ROUGES	3oz	5oz	½L	Btle
MALBEC – Sottano, Mendoza	9.25	16.25	49.00	70.00
PINOT NOIR – Hidden Bench, Niagara (Org.)	9.25	16.25	49.00	70.00
BORDEAUX – Château Pey la Tour	9.25	16.25	49.00	70.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – Quarry Road, Tawse, (Org.)	8.50	14.75	46.00	65.00
CHABLIS –Domaine Laroche	8.50	14.75	46.00	65.00
SAUVIGNON BLANC – La Source, Languedoc	7.25	12.75	39.00	55.00
VOIGNIER – Jean-Luc Colombo, Rhône	8.50	14.75	46.00	65.00
MUSCADET – Coing de Sèvre	7.25	12.75	39.00	55.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Schlumberger, Alsace	8.50	14.75	46.00	65.00
RIESLING – Rosewood, Niagara	7.25	12.75	39.00	55.00
GEWURZTRAMINER – Willm, Réserve	8.50	14.75	46.00	65.00

ROSÉ DE PROVENCE	3oz	5oz	½L	Btle
CÔTES DE PROVENCE – Tour l'Évêque (Org)	9.75	16.75	56.00	75.00

PREMIUM FROM THE CELLAR				
SANCERRE BLANC – La Villaudière	10.75	19.75	62.00	85.00
GIGONDAS ROUGE – La Gille, Perrin	10.75	19.75	62.00	85.00



CHAMPAGNE COCKTAILS

KIR CHÉRI – with a dash of cherry liqueur	11.25
FRENCH 75 – with Gin and lemon juice	12.50
KIR ROYAL – with a dash of Cassis or Pêche liqueur	12.00
KIR IMPÉRIAL – with a dash of Framboise or Mûre liqueur	12.00
KIR SAINT-GERMAIN – with a dash of Elderflower liqueur	12.50
NAPOLÉON – Brandy, Cointreau, lemon juice	12.75
WELLINGTON – Gin, Cinzano, lemon juice	12.75
RINQUINQUIN SPRITZ – soda water & south of France peach liqueur	12.50
ROSÉ ROYAL – Grapefruit liqueur, Crémant de Bourgogne	14.50



CLASSIC COCKTAILS

VIEUX CARRÉ – Bulleit rye, Cognac, Dolin vermouth, bitters <i>originated at the carousel bar in new orleans in the 1930s</i>	16.50
BOULEVARDIER – Woodford Bourbon, Campari & Dolin Vermouth 1927, Paris' Harry's Bar. Created for Erskinne Gwynne, the editor of the English language literary magazine « Le Boulevardier »	15.25
SAZERAC – Bulleit rye, Absinthe, bitters	15.25
First cocktail on record. 1850 New Orleans. Bar of origin unknown	
FRENCH BLONDE – Tanqueray gin, Lillet, St-Germain, grapefruit <i>Paris Ritz Hotel, Bar Hemingway</i>	15.50

DRAUGHT BEERS

A hand-picked selection from Europe, Québec and Ontario

	12 oz	16 oz	Pint
LA CHOUFFE PALE ALE (Belgium, 8%) <i>Premium Belgium ale with hints of fruit & coriander.</i>	9.00		
CHIMAY PREMIÈRE (Belgium, 7%) <i>Acclaimed Trappist Dubbel with a creamy texture & sweet malt hints.</i>	9.50		
LA TRAPPE TRIPEL (Holland, 8%) <i>Renowned Trappist Tripel with aromas of fruit & nutmeg.</i>	9.50		
KRONENBOURG 1664 (France, 5%) <i>The classic European lager from Strasbourg, Alsace.</i>		8.75	
ESTRELLA DAMM (Barcelona, 5%) <i>A lager with a nice balance of grain flavours & bitterness.</i>	6.25	8.75	
BLANCHE DE CHAMBLY (Québec, 5%) <i>Blended from un-malted Québec wheat and barley malt, to which spices are added, along with a light hopping.</i>	7.00		
McAUSLAN CREAM ALE (Québec, 5%) <i>Softly carbonated cream ale with a rich and creamy head.</i>	5.50		9.00
COLLECTIVE ARTS LIFE IN THE CLOUDS (Ontario, 6.1%) <i>New England style IPA. Hazy and fruit forward.</i>			8.50



BOTTLED BEERS

Please see the wine list for our full selection of beers from around the world.

BELGIUM	
Delirium Tremens (8.5%, 330ml)	8.50
Duvel (8.5%, 330ml)	10.00
Lefse Blonde (5.5%, 330 ml)	7.50
Lefse Brune (6.5%, 330 ml)	7.50
Rodenbach, Grand Cru, Sour Red Ale (6%, 330ml)	9.50
Saint Paul Double (6.9%, 330ml)	10.00
TRAPPISTS	
Achel Blond (8%, 330 ml)	11.50
Achel Bruin (8%, 330ml)	11.50
Chimay Blanche, Tripel (8%, 330 ml)	10.50
Chimay Bleue (9%, 330ml)	12.95
Rochefort 6 (7.5%, 330ml)	10.00
Rochefort 8 (9.2%, 330ml)	10.50
Rochefort 10 (11.3%, 330ml)	11.00
Westmalle Dubbel (7%, 330ml)	11.50
Westmalle Tripel (9.5%, 330ml)	12.00
LAMBICS	
Lindemans, Oude Gueuze, Cuvée René (6%, 375ml)	12.50
De Troch, Oude Gueuze (5.5%, 375ml)	13.50
Moriau, Geuze Oude-Vicille (7%, 375ml)	14.50
Oud Beersel, Oude Pijpen Barrel Selection (6.5%, 375ml)	18.00
CANADA	
Bench V10, Brett Saison with Viognier, <i>Ontario</i> . (6.2%, 500ml)	12.00
Cheval Blanc, <i>Québec</i> (5.0%, 341ml)	7.00
Unibroue, La Fin du Monde, <i>Québec</i> (9%, 341ml)	8.00
Trou du Diable, La Grivoise de Noël (7.5%, 375ml)	9.50
OTHERS	
Kronenbourg 1664 Blanche, <i>France</i> (5%, 330 ml)	7.50
Peroni, <i>Italia</i> (5.2%, 330ml)	6.50
Pilsner Urquell, <i>Czech Republic</i> (4.4%, 330ml)	7.00
Traquair House Jacobite Ale, <i>Scotland</i> (8%, 330 ml)	8.50
NON-ALCHOLIC BEER	
Erdinger, Weißbier, <i>Alkoholfrei Germany</i> (0.5%, 500ml)	7.50
Stiegl Freibier <i>Austria</i> (0.5%, 500ml)	7.50
MINERAL WATER (750 ML)	6.50