

6Twelve Tasters

TUNA TACO SEARED AHI, CUCUMBER SALSA, CRÈME FRAICHE, FRITS	16
BISON CARNIETAS BRINED IN ALE, HONEY AND SPICES	9
SMOKED SALMON WILD RICE WAFFLE, MAPLE DRIZZLE, CRÈME FRAICHE	17
CRAB AND SPINACH DIP WARM FLOUR TORTILLA CHIPS	13
EDAMAME STEAMED SOYBEAN PODS, ROCK KOSHER SALT	10
CHICKEN BONELESS “WINGS” PAN-FRIED, GINGER-LIME SAUCE, WONTON CRISPS	9
6TWELVE SLIDERS FOUR GROUND TENDERLOIN MINI BURGERS, GOURMET TOPPINGS, YAM FRIES	13
CRAB CAKES BURNT ORANGE-CHIPOTLE SAUCE, CUCUMBER SALSA, CHARRED BOK CHOY	16
BAKED CHEVRE PECAN & THYME CRUSTED GOAT CHEESE, ROASTED APPLES, RED ONION RELISH	16
DOUBLE-COOKED PORK RIBLETS SLOW BRAISED, DRY BAKED, MANGO ANCHO BBQ SAUCE	9
SCALLOP SEVICHE FRESH LEMON-LIME MARINADE, MINTED WATERMELON SALAD, COCONUT FOAM	16
GULF SHRIMP COCKTAIL TRADITIONAL SAUC	19
PUTTANESCA TENDER CALAMARI, SPICY TOMATO PUTTANESCA	15
CHARCOAL GRILLED JERK CHICKEN STRIPS PLANTAIN CHIPS	10
CARPACCIO OF BEEF FRESH THYME SEARED TENDERLOIN, WILD MUSHROOM RISOTTO CAKE, TRUFFLE OLIVE OIL	19
FRESH MARITIME MUSSELS A POUND OF MUSSELS PREPARED IN A UNIQUE STYLE EACH EVENING	18

A REFLECTION OF THE CULINARIANS WHO CREATED THESE DISHES
ROBIN ANDREAS - EXECUTIVE CHEF • JOSIAH CHAMBERLIN - SOUS CHEF
ALLAN PROKUSKI - CHEF DU PARTIE

Soup and Salad

HOUSE SALAD BABY OAK GREENS, SHAVED CARROT AND CUCUMBER, RED WINE HERB VINAIGRETTE	6
BAKED FRENCH ONION SOUP SWISS, PARMESAN, RICH BROTH, TENDER SPANISH ONIONS	9
CAESAR SALAD ROMAINE, GARLIC CROUTONS, CRUMBLER BACON, SHAVED PARMESAN	10
BISTRO SALAD GRAINY DIJON, APPLE CIDER VINAIGRETTE, LOOSE GARDEN GREENS, RUSTIC TOMATOES AND CUCUMBERS, PUMPERNICKEL CROUTONS	13

Mains

SASKATCHEWAN STEELHEAD TROUT GREEN COCONUT CURRY, SEARED BUTTERNUT SQUASH, PARISSIENE POTATOES	29
ROASTED BASIL HALIBUT ROASTED SHALLOTS, PAN FRIED SAFFRON POTATOES, BASIL LIME CREAM	33
TEA SMOKED DUCK BREAST YAM POTATO CAKE, ROASTED NAPA CABBAGE, SUN-DRIED CHERRY-PLUM WINE SAUCE	33
FREE RANGE CHICKEN PANCHETTA, FRESH SAGE, ROASTED SOFT POLENTA, NATURAL AU JUS	32
GRILLED VEAL CHOP FRESH HERB GRILLED, GREMOLATA, ROASTED ONION WHIPPED POTATO	46

Sterling Silver Premier Beef

BLEU BURGER GROUND STERLING SILVER TENDERLOIN, BLEU CHEESE CRUMBLES, CANADIAN BACON, HORSERADISH AIOLI	15
STEAK SANDWICH ITALIAN GARLIC TOAST, FRIES	17
FILET MIGNON THE MOST TENDER CUT OF THEM ALL	
	6 OUNCE 33
	8 OUNCE 39
	10 OUNCE 45
CENTRE CUT NEW YORK STRIP LOIN FAVoured BY MANY CONNOISSEURS FOR ITS FULL BODIED FLAVOUR	
	10 OUNCE 29
	12 OUNCE 35
ROAST PRIME RIB OF BEEF HERB AND GARLIC CRUSTED	
	12 OUNCE 35
	16 OUNCE 44

Martinis

9

THE BEATNIK

BEET INFUSED VODKA, APPLE LIQUEUR, LEMON AND DILL

SLOW LIKE HONEY

FRESH STRAWBERRY, MANGO PUREE, LEMON JUICE, HONEY AND RASPBERRY VODKA

SEX AND CANDY

MANGO PUREE, LEMON JUICE, PASSION FRUIT, RUM AND POMEGRANATE LIQUEUR

LOTUS

LYCHEE LIQUEUR, PEACH LIQUEUR, VODKA AND CRANBERRY JUICE

PORCELAIN

WHITE WINE, HPNOTIQ, FRESH LEMON & LIME JUICE GARNISHED WITH FRESH GRAPEFRUIT

MEXICAN CHOCOLATE (SPICY)

CHILI INFUSED CRÈME DE COCOA, VANILLA VODKA, FRANGELICO, GARNISHED WITH CLOVE AND CINNAMON

LEMON DROP

FRESH LEMON JUICE, VODKA AND ORANGE LIQUEUR GARNISHED WITH BLACKBERRIES AND A BERRY SUGAR RIM

MORPHINE

JAMESON IRISH WHISKEY, PIMM'S NUMBER ONE, BITTERS, GARNISHED WITH A HOMEMADE MARASCHINO CHERRY & LEMON TWIST

FARM BOY

BACON AND PEPPERCORN INFUSED VODKA, BOURBON, WITH A SMOKED SEA SALT RIM

TANG

FRESH LEMON, LIME AND ORANGE JUICE, ORANGE LIQUEUR AND GIN

ALL COCKTAILS ARE A MINIMUM 2 OZ. AND HANDCRAFTED USING FRESH LOCAL AND SEASONAL INGREDIENTS

Cocktails

9

LOLA BLUE

BLUEBERRY INFUSED AMARETTO AND FRESH LEMON JUICE

SUMMER TEA

JULIENNE CUCUMBER, MUDDLED GINGER, LEMON JUICE, PIMM'S NUMBER ONE,
BOMBAY SAPPHIRE GIN TOPPED WITH BLUEBERRIES

BEAUTIFUL

MUDDLED APPLE, FRESH LEMON JUICE, RASPBERRY LIQUEUR, PEACH LIQUEUR
AND VODKA

FIREFLY

WHITE AND DARK RUM, MANGO PUREE, FRESH LIME, PINEAPPLE JUICE AND
ALMOND SYRUP

CRAZY MARY

CLAMATO JUICE WITH OUR OWN BLEND OF SPICES, SMOKED SEA SALT RIM, WITH
A SKEWER OF: TOMATO, SWISS CHEESE AND CUBED JERKY
YOUR CHOICE OF VODKA: GARLIC-ROSEMARY OR PEPPER-BACON

OLD FASHIONED CANADIAN

CROWN ROYAL, MAPLE SYRUP, BITTERS, MUDDLED WITH ORANGE AND LEMON ZEST,
AND GARNISHED WITH A HOMEMADE MARASCHINO CHERRY AND ORANGE SLICE

POMEGRANATE MARGARITA

HERENCIA AGUAVE TEQUILA, GRAND MARNIER, POMEGRANATE LIQUEUR, FRESH LEMON
AND LIME JUICE AND HONEY

KAPPA RAIN

JULIENNE CUCUMBER, FRESH LIME JUICE, MUDDLED GINGER, SODA AND SAKE

BASIL MOJITO

HAVANA CLUB RUM, MUDDLED BASIL, LIME, RAW SUGAR AND SODA

A Bit of Bubbly

10

ROYAL HIGHBALL

FRESH STRAWBERRIES, BRANDY AND PROSECCO

BUBBLY TOE'S

FRESH MANGO PUREE AND PROSECCO

PAUL'S BOUTIQUE

RE-HYDRATED APRICOTS IN BRANDY AND PROSECCO

SPIN SPIN SUGAR

HOMEMADE MARASCHINO CHERRIES, RAW SUGAR, PROSECCO,
WITH A CHERRY SUGAR RIM

SPARKLING LEMONADE

MANGO LEMONADE AND PROSECCO

WINE SPRITZER

6

RED OR WHITE WINE, MIXED WITH SUMMER BERRIES, AND A SPLASH OF SODA

Shooters

6

LOOSE GOOSE

GREY GOOSE VODKA, ESPRESSO AND SUGAR COVERED LEMON

BLUE NOTE

WHITE WINE, HPNOTIQ, FRESH LEMON, LIME JUICE, CHERRY AND A HONEYDEW SKEWER

CHOCOLATE CAKE

VANILLA VODKA, FRANGELICO AND A SUGAR COATED LEMON

OATMEAL COOKIE

BAILEY'S, BUTTERSCOTCH LIQUEUR AND GOLDSCHLAGE

BEACHES AND CREAM

COCONUT RUM, JAGERMEISTER AND PINEAPPLE JUICE

Coffee & Espresso

Hot

9

CAPPUCCINO

DARK CRÈME DE CACAO, BRANDY, GALLIANO, CREAM, HOT COFFEE AND WHIPPED CREAM

KALDI

BRANDY, GRAND MARNIER, SAMBUCCA, CINNAMON, SUGAR, ALLSPICE, ORANGE ZEST,
AND HOT COFFEE

CHAI GIRL

CHAI LIQUEUR, NAVAN, HOT COFFEE

AFRICAN MOCHA

AMARULA CREAM, CHOCOLATE AND HOT COFFEE

DUTCH NOG

ADVOCAAT DUTCH LIQUEUR AND HOT COFFEE

Iced

9

PICK ME UP

VANILLA VODKA, KAHLUA, BAILEY'S AND ESPRESSO OVER ICE

TOBLERONE

FRANGELICO, BAILEY'S, CRÈME DE COCOA, CREAM, SHAKEN WITH ESPRESSO

NICO

VODKA, AMARULA CREAM SHAKEN WITH ESPRESSO

PIPER

TIA MARIA, ORANGE LIQUEUR AND ESPRESSO OVER ICE

Port

GLASS/BOTTLE

1985 GRAHAM'S VINTAGE	30/296
1992 FONSECA VINTAGE	38/337
1994 DOW'S VINTAGE	24/227
1991 VESUVIO VINTAGE	171
1991 TAYLOR'S FLADGATE VINTAGE	170
1997 TAYLOR'S FLADGATE VINTAGE	193
1983 COCKBURN VINTAGE	270
1994 CROFT VINTAGE	317

Tawny Port

TAYLOR'S TAWNY 20 YEAR OLD	12/114
TAYLOR'S TAWNY 30 YEAR OLD	30/312
PENFOLD'S GRANDFATHER	18/142

Irish Whiskeys

JAMESON	5.50
JAMESON 12 YEAR	7.50
BUSHMILLS	5.50
BLACK BUSH	7
BUSHMILLS MALT	7.50
REDBREAST 12 YEAR	7.50
TULAMORE DEW	5

Cognac

MARTELL CORDON BLEU	23
COURVOISIER VS	10
COURVOISIER VSOP	11.50
COURVOISIER XO	27
HENNESSEY VS	10
HENNESSEY XO	25
HENNESSEY PARADIS	45
REMY MARTIN VS	11.50
REMY MARTIN XO	20
REMY MARTIN LOUIS XIII	140

Scotch—Highlands

GLASS/BOTTLE

DALMORE 12 YEAR	9.50
GLENMORANGIE 10 YEAR	8.50
DALWHINNIE 15 YEAR	12.50

Scotch—Island Malts

HIGHLAND PARK 12 YEAR	9.50
TALISKER 18 YEAR — ISLE OF SKYE	17

Scotch—Islay

BOWMORE 12 YEAR	9
LAGAVULIN 16 YEAR	16
LAPHROAIG QUARTER CASK	11

Scotch—Lowlands

GLENKINCHIE 10 YEAR	10.50
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Scotch—Speyside

BALVENIE 10 YEAR	9.50
CRAGGANMORE 12 YEAR	11.50
GLENKEITH	8
GLENFIDDICH	8
GLENFIDDICH ARCHIVE 21 YEAR	21
MACALLAN 12 YEAR	11.50
LONGMORN 15 YEAR	9

Scotch—Premium Blends

CHIVAS REGAL 12 YEAR	8
DEWARS	7
JOHNNY WALKER RED	6
JOHNNY WALKER BLACK 12 YEAR	8
JOHNNY WALKER GOLD	13
JOHNNY WALKER BLUE	38

Liqueurs

GLASS/BOTTLE

SEMPE ARMAGNAC	9
GRAND MARNIER CORDON ROUGE	7
GRAND MARNIER CUVÉE DU CENT CINQUANTAIRE	23
GRAND MARNIER CUVÉE DU CENTENAIRE	14
GRAND MARNIER CUVÉE LOUIS-ALEXANDRE	9

Champagne

NV MUMM'S CARTE CLASSIQUE (CHAMPAGNE - FRANCE)	88
NV MOET AND CHANDON BRUT IMPERIAL (CHAMPAGNE - FRANCE)	105
NV VUEVE CLICQUOT PONSARDIN BRUT (CHAMPAGNE - FRANCE)	136
1998 POL ROGER CHARDONNAY (CHAMPAGNE - FRANCE)	122
1999 DOM PERIGNON (CHAMPAGNE - FRANCE)	324
2000 ROEDERER, LOUIS - CRYSTAL (CHAMPAGNE - FRANCE)	720

Sparkling Wine

MARTINI & ROSSI PROSECCO (VENETO - ITALY)	10/45
NV FREIXENET CORDON NEGRO BRUT (PENEDES - SPAIN)	40
NV COLLI TREVIGIANI PROSECCO (VENETO - ITALY)	50
NV MUMM CUVÉE BRUT (NAPA VALLEY - CALIFORNIA)	56

WHITE WINE

Dry, Crisp, Refreshing

GLASS/BOTTLE

MONKEY BAY SAUVIGNON BLANC (NEW ZEALAND)	9/41
KIM CRAWFORD SAUVIGNON BLANC (NEW ZEALAND)	9.75/44
2006 BURROWING OWL PINOT GRIS VQA (BRITISH COLUMBIA)	85

Aromatic, Juicy, Off Dry

SUMAC RIDGE PRIVATE RESERVE GEWÜRZTRAMINER VQA (BRITISH COLUMBIA)	7.25/34
BERINGER WHITE ZINFANDEL (CALIFORNIA)	6.50/33
SANTA MARGARITA PINOT GRIGIO (ITALY)	10/46
DR. LOOSEN RIESLING (GERMANY)	7.75/35
2004 KONZELMAN RESERVE RIESLING VQA (CANADA)	62

Big, Full & Round

JJ McWILLIAM'S COLOMBARD CHARDONNAY (AUSTRALIA)	6.50/33
HESS CHARDONNAY (CALIFORNIA)	10.50/48
YALUMBA Y SERIES VIOGNIER (AUSTRALIA)	9.25/42
MISSION HILL GRAND RESERVE CHARDONNAY (BRITISH COLUMBIA)	48
2002 HENDRY BLOCKS 9 & 21 CHARDONNAY (CALIFORNIA)	84
2000 CHATEAU LATOUR MARTILLAC (FRANCE)	95

RED WINE

Elegant & Lush

GLASS/BOTTLE

MARK WEST PINOT NOIR (CALIFORNIA)	11.50/53
RUFFINO RESERVA DUCALE CHIANTI CLASSICO (ITALY)	65
ROSEMONT ESTATE GSM GRENACHE SYRAH MOURVEDRE (AUSTRALIA)	74
2005 DOMAINE DROUHIN PINOT NOIR (OREGON)	112
2004 GEYSER PEAK MERITAGE (CALIFORNIA)	115

Rich & Fruit Driven

JJ MCWILLIAM'S SHIRAZ CABERNET (AUSTRALIA)	6.50/33
IRONSTONE MERLOT (CALIFORNIA)	7.50/34
BLOODSTONE SHIRAZ GRENACHE (AUSTRALIA)	8.25/37
DEEN VAT 4 PETIT VERDOT (AUSTRALIA)	8.25/37
GNARLY HEAD OLD VINE ZINFANDEL (CALIFORNIA)	10/45
CATENA MALBEC (ARGENTINA)	10.75/49
JOSEPH DROUHIN BEAUJOLAIS VILLAGE (FRANCE)	41
MASI CAMPOFIORIN RIPASSO (ITALY)	48
2004 FOPPIANO PETITE SYRAH (CALIFORNIA)	57
2005 D'ARENBERG LAUGHING MAGPIE (AUSTRALIA)	87
2002 HENDRY BLOCK 28 ZINFANDEL (CALIFORNIA)	128

Big, Full & Round

WOLF BLOSS YELLOW LABEL CABERNET SAUVIGNON (AUSTRALIA)	9.75/44
CARMEN RESERVA CABERNET SAUVIGNON (CHILE)	12/55
PETER LEHMANN BAROSSA SHIRAZ (AUSTRALIA)	12.50/58
D'ARENBERG HIGH TRELLIS CABERNET SAUVIGNON (AUSTRALIA)	65
2005 ROBERT MONDAVI CABERNET SAUVIGNON (CALIFORNIA)	78
2005 BURROWING OWL CABERNET SAUVIGNON VQA (BRITISH COLUMBIA)	120
2004 CAKE BREAD CELLARS CABERNET SAUVIGNON (CALIFORNIA)	139
2003 ANTONORI TIGNANELLO (ITALY)	160