



BEVERAGE MENU

COCKTAILS – ZERO PROOF

Calm Life Spritz \$12

Seed lip citrus, pomegranate syrup, orange juice, lemon juice, topped off with colibri spumante

Kananaskless Mule \$12

Seed lip spiced, orange, mint, lime & ginger beer

BEER & CIDER ON TAP \$11 | 16oz

Rotating Tap

Please ask your server

Matinee Lemon Cream Tart Ale 5%

Polyrhythm Brewing

Irish Red Ale 5.3%

Red Hat Brewing

Afternoon Delight Hazy IPA 5.4%

Establishment Brewing

Highway 40 Pale Ale 4.8%

The Grizzly Paw Brewing Co.

Black Pil 4.9%

Banff Ave Brewing Co.

All Hops For A Basement 6.6%

Hell's Basement Brewery Inc.

The Original Cider 6%

S.Y.C Brewing

Wit Belgian Style Wheat Ale 4.5%

Bent Stick Brewing Co.

BOTTLES & CANS

Hefe 355ml 5.3% \$9

Fahr Brewing

Seadóg Mead Radler 355ml 3.5% \$10

Fallentimber Meadery

Crisp Pils 473ml 4.8% \$12

Jasper Brewing Company

Pop Rocks Sour 473ml 6% \$12

Eighty-Eight Brewing

Godspeed Stout 473ml 5% \$12

Burn Block Social Club

Seven Summit 473ml 4.8% \$12

The Grizzly Paw Brewing Co.

NON-ALCOHOLIC BEER

Phantom Buzz IPA 473ml 0.5% \$8

Zero People Skills ALE 473ml 0.5% \$8

WHITE WINE

6OZ 9OZ BTL

AIA Vecchia Vermentino IGT \$16 \$24 \$67

Bolgheri, Italy

Jabber Sauvignon Blanc \$17 \$26 \$72

Casablanca Valley, Chile

KJ Vintner's Reserve Chardonnay \$18 \$27 \$72

Sonoma County, USA

Weingut Frank Gruner Veltliner \$20 \$29 \$84

Weinviertel, Austria

Capensis Chardonnay 2020 \$39 - -

Western Cape, South Africa (Coravin Preservation System)

RED WINE

6OZ 9OZ BTL

Fielding Gamay \$17 \$25 \$72

Niagara Peninsula, Canada

Duck Pond Pinot Noir \$18 \$27 \$93

Willamette Valley, USA

Borgonero Borgo Scopeto \$19 \$28 \$87

Tuscany, Italy

Luigi Bosca Malbec de Sangre \$19 \$28 \$87

Lujan de Cuyo, Argentina

Passato Organic Barbera D'asti \$20 \$29 \$84

Piedmont, Italy

Mission Hill Reserve Meritage \$20 \$29 \$84

Okanagan Valley, Canada

Arcanum Valadorna 2018 \$39 - -

Tuscany, Italy (Coravin Preservation System)

ROSÉ

6OZ 9OZ BTL

Rosé of the week \$19 \$28 \$76

Please ask your server

SPARKLING

5OZ - BTL

Church & State Blanc de Gris \$15 - \$74

Okanagan Valley, Canada

Benvolio Prosecco \$17 - \$79

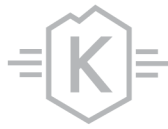
Friuli, Italy

Serena 1881 Rosé Prosecco \$17 - \$79

Friuli, Italy

Taittinger Brut Reserve NV \$28 - \$142

Champagne, France



BLACKTAIL PRESENTS

G7 GLOBAL COCKTAIL SERIES



Berliner Sommer

15

Fahr 'Hefe' Hefeweizen beer, Polyrythm Lemon Cream Tart Ale, and raspberry dill cordial, spritzed with dill pollen cologne

Contains Gluten

Imperial Sour

21

Lind & Lime gin, Taylor Fladgate white Port, Brinley Gold coconut cream, orgeat, egg white, lime, curry leaf, cucumber pearls and nutmeg

Martini Napoletana

23

Basil Olive Oil washed Poli Marconi 42 gin, Carpano bianco dry vermouth, fresh tomato water, bocconcini, grape tomatoes and pickled garlic

Contains Dairy

Kintsugi Highball

23 | 63

Nikka Yoichi Single Malt whisky (23) or Okayama Single Malt Triple Cask whisky (63), fresh made soda and kintsugi gold leaf spear

Graceland

22

Bacon washed Crown Royal reserve 12 year, Revel Stoke peanut butter whisky, Giffard Banane du Bresil, toasted breadcrumbs and fresh smoke

Contains Gluten

From Brussels with Love

19

Metaxa 7 Star Greek brandy, dry Tokaji Wine, Licor 43, Casal Garcia Vinho Verde, saffron syrup, orange honey cordial and soda

La Fille en Rose

25

Rose infused Grey Goose vodka, St. Germain elderflower liqueur, lemon juice, crème de violette, Yellow Chartreuse and pomegranate cocktail air

Bar-top only

Cabane à Sucre

25 | 67

Canadian Club Chronicles 45 Year Old Whisky (67) or Canadian Club Invitation 15 Year Sherry Cask (25) maple taffy, Canadian aromatic bitters and smoked ice

Liquid Diplomacy 50

Sharing cocktail (Minimum 2 Guests)

Cocchi Americano Bianco, Lillet Blanc, Dalwhinnie 15 Scotch whiskey, Mosselland Gold Cat riesling, Shin premium yuzu wine, Henry of Pelham riesling ice wine, Taylor Fladgate Golden Age 50 year Tawny Port and acid adjusted red delicious apple juice

BLACKTAIL SUMMER COCKTAILS



Alpine Alpaca

17

Gobernador pisco, agwa coca liqueur, passoa liqueur, egg white, lime juice, guava syrup and cranberry bitters

Sunset Sol

19

Xila Mexican aperitif, cascahuin tahona tequila, Banane du Bresil, 1800 coconut tequila, lime juice, mango mix, habanero tincture and salt

The Pagoda

17

Soho lychee liqueur, tabb raw baijiu, green chartreuse, green tea, goji berry syrup, lemon juice and yuzu bitters

My Thai

18

Secret barrel white rum, passoa liqueur, licor 43, spiced rum float, pineapple juice, passionfruit juice, lime juice and basil syrup

Nordic Spritz 18

Rhubarb gin, raspberry liqueur, strawberry puree, lime juice and demerara syrup, topped off with Giusti prosecco