



WINE

SPARKLING WINE

Henkell Trocken (Germany)

TASTE

BOTTLE

48

ROSÉ WINE (5oz)

Gallo Family Vineyards - White Zinfandel (California)

8

35

WHITE WINE (5oz)

Cave Springs, 2009 Riesling (Niagara)

9

45

Gabbiano, 2010 Pinot Grigio (Italy)

8

36

Matua, Sauvignon Blanc (New Zealand)

9

45

Chateau St. John, 2009 Chardonnay (Sonoma)

9

45

Tocacatu, 2012 Riesling (Santa Barbara County)

12

48

RED WINE (5oz)

Cave Springs, 2009 Pinot Noir (Niagara)

11

45

Luigi Bosca, Malbec Reserva (Argentina)

10

40

J. Lohr, Merlot (California)

11

45

Cousino - Macula, Cabernet Sauvignon (Argentina)

9

38

Penfolds Thomas Hyland, 2008 Shiraz (Australia)

10

40

Sledgehammer, Zinfandel (California)

10

40

LOUNGE



COCKTAILS

All drinks are 2 oz.

CAESAR (\$9.50)

Vodka, tabasco, worcestershire, clamato, asparagus

OLD FASHIONED (\$9.50)

Jim Beam, Angostura bitters, burnt orange peel

MOJITO (\$9.50)

Captain Morgan's white rum, fresh mint, soda

COSMOPOLITAN (\$9.50)

Vodka, triple sec, cranberry juice

CYN CITY (\$9.50)

Grape vodka, peach schnapps, lemon juice, white cranberry cocktail, soda

NEGRONI (\$9.50)

Tanqueray gin, campari, sweet red vermouth

TRIPLE APPLE JACK (\$9.50)

Jack Daniels Honey Jack, Yukon Jack, muddled apples, cinnamon

AMBROSIA MARTINI (\$9.50)

Blue curacao, Sourpuss Raspberry, cranberry juice



LIQUOR & SPIRITS

VODKA (1oz)

Absolut Peach	7.50
Absolut Mandarin	7.50
Absolut Raspberri	7.50
Absolut Vanilla	7.50
Belvedere	7.50
Grey Goose	8
Ketel One	8
Smirnoff Green Apple	7.50
Smirnoff Blueberry	7.50
Sobieski Espresso	7
Three Olives Bubble	7.50
Three Olives Dude	7.50
Three Olives Grape	7.50

GIN (1oz)

Beefeater	7.50
Tanqueray	7.50
Hendrick's	9
Victoria	9
Tanqueray 10	9.50

RUM (1oz)

Captain Morgan Spiced	6.50
Appleton Estate	7.50
Bacardi 8	7.50
Bacardi 151	7.50
Lemon Hart	7.50

RYE & BOURBON (1oz)

Crown Royal	7.50
Gibson's Finest	7.50
Jack Daniel's	7.50
Jack Daniel's Honey	7.50
Jim Beam	7.50
Jim Beam Devil's Cut	7.50
Jim Beam Red Stag	7.50
Wiser's Deluxe	7.50
Knob Creek	8.50
Maker's Mark	8.50
Woodford Reserve	8.50

SCOTCH & IRISH WHISKEY (1oz)

Bushmills	7.50
Chivas Regal 12 Year	7.50
Glenlivet 12 year	8
Glenfiddich 12 Year	8.50
Ballantines	8.50
Jonnie Walker Black Label	8.50
Jonnie Walker Red Label	7.50
Bowmore Dawn	12
Lagavulin 16 Year	12
Auchentoshan	12
Oban	12
Cragganmore	12



LIQUOR & SPIRITS

TEQUILA (1oz)

Jose Cuervo Gold	7.50
Jose Cuervo Cingo	7.50
Cabo Wabo	10
Corzo	10
1800 Reserva	10
Don Julio Patrón Silver	10
Don Julio Añejo	15
Don Julio 1942	20

COGNAC (1oz)

Grand Marnier	7.50
St-Remy VSOP	7.50
Corvoisier VS	11
Hennessy VS	11

BEER

EDMONTON LOCAL CRAFT BEER

Alley Kat Scona Gold	7
Bent Stick Hay-Maker Wheat Ale	7
Yellowhead Premium Lager	7
Situation Brewing	7
Afternoon Tea Saison	

IMPORTED BOTTLES

Miller Genuine Draft	6.50
Corona	6.50
Stella Artois	6.50
Heineken	6.50

DOMESTIC BOTTLES

Coors Light	5.75
Kokanee	5.75
Budweiser	5.75
Bud Light	5.75
Rickard's Red	5.75
Alexander Keith's	5.75
Pilsner	5.75
Molson Canadian	5.75

IMPORTED BOTTLES

Erdinger Weissbier Dunkel	8
Strongbow Cider	8
Hoegaarden	8
Guinness	8
Kilkenny	8



BEER PAIRINGS

ALLEY KAT SCONA GOLD (\$7)

German Style – Crisp and mildly bitter.

Smooth with a dry finish, Scona Gold offers the perfect cooling contrast with Thai, Pan-Asian, Mexican, Peruvian and other spicy cuisines.

Spicy Korean pork rib lollipops with house kimchee and citrus

\$14

YELLOWHEAD PREMIUM LAGER (\$7)

A crisp, clean naturally carbonated brew led by mild hop aromas that finishes with subtle malty notes.

Calabrese flatbread pizza – oven roasted tomato, fresh oregano, spicy sopressatta, red onion, Kalamata olives, buffalo mozzarella, and seasoned arugula

\$12

BENT STICK HAY-MAKER ALBERTA WHEAT ALE (\$7)

A sexy dance between wheat malt and late addition hops! Hay-Maker gives a full bodied “WHAP” of flavour, without throwing too many punches to your palate. Sometimes it’s a marathon, not sprint.

Ahi tuna po’ boy sandwich – fresh avocado, mandarin slaw, red onion, and lime aioli on artisan loaf

\$17

SITUATION BREWING AFTERNOONER TEA SAISON (\$7)

French Style

The latest in our Tea Saison series incorporates green tea, lavender and pomegranate. This rich full body brew melds with the character of green tea. Dry tannins, fruit esters and bergamot can be tasted on the finish.

Bacon & apricot grilled three cheese – double smoked bacon, apricot, star anise and balsamic caramelized onion, gruyere, feta and smoked gouda, on artisan sliced bread

\$14