

Cocktail Menu

Cocktails (2 oz) - \$13

French 75

Gin, Splash of Chartreuse with Freshly Squeezed Lime Juice, finished with Prosecco

Lounge Lizard

Jalapeño infused Gin with Fresh Cilantro, Citrus, Soda and a hint of Pernod

Rosemary's Baby

4 Roses Bourbon, Lemon Juice and Rosemary Oil, topped with Ginger-Ale
Rosemary Sprig Garnish

Dark & Stormy

Gosling's Black seal Bermuda Rum, Ginger Beer, Fresh Lime with Allspice, Black Pepper and Orange Blossom Water.

Let the Sun In

Muddled Pear and Basil, Fresh Lime Juice, a touch of Honey and Tromba Tequila

The "Italian Volcano"

Canadian Club, Sweet Vermouth, "Italian Volcano" Organic Blood Orange Juice
With Fresh Thyme

Ginger Swing

Ginger Infused Vodka, Fresh Mint, Ginger Simple Syrup and hand pressed Lime Juice with a touch of Grand Marnier

Pisco Sour

Pisco, Egg Whites, Bitters and hand pressed Lime Juice

Frank's Caesar - \$14

Frank's Cilantro Spiked Hot Sauce, with a Fennel, Celery Seed and Cumin Rim
Gin, Tequila or Vodka

After Dinner (2oz)

08 Moscatel, Alambre, Portugal	\$10
08 Vidal, Icewine, Inniskillin, Niagara, ON, VQA	\$14
09 Tokaji, Chateau Dereszlami 3 Puttonyos	\$14
08 Sauternes, Chateau De Rayne Vigneau 1er Cru	\$16