

# SEASONAL COCKTAILS

Taylor's Fortune 9oz Wheat beer, peach schnapps + frozen peach purée	15
Giancarlo 2oz Olmeca altos tequila, aperol, sweet vermouth, agave, strawberry + lavender water	16
The Fifty One (frozen) 2oz Baileys, kahlua, white cacao + ice cream	16
Electric Lemonade (frozen) 1.5oz HpnotiQ, blue curacao, limeade + white cranberry juice	16
Flowers for My Sister 2oz Tito's vodka, elderflower cordial, lavender water, raspberry + grapefruit	17
Mantini 2oz Vanilla spiced whiskey, raspberry sour puss, melon liqueur + ginger beer	17
Key Lime Pie Martini 2oz Absolut vanilla, malibu rum, melon liqueur, pineapple + lime juice	17
Verre de Vert 2oz Olmeca altos tequila, agave, cilantro, cucumber + lime juice	17
Dessert Eagle 2oz Kahlua, baileys, dark cacao, ice cream, espresso + milk foam	18
Peaches and Herb 2oz Bulleit bourbon, fresh peach, sugar-dusted mint + rosemary syrup	20

## **S H A K E N + S T I R R E D**

Our take on the classics, bottled and served straight up or on the rocks

Sour Cherry Negroni 3oz Dillon's cherry gin, campari, sweet vermouth + sour cherry	18
Smoked Maple Old Fashioned 2oz Bulleit bourbon, maple syrup + liquid smoke	18
Gin Manhattan 2.5oz Spirit of York gin, sweet vermouth, cherry + lemon juice	19
Spirit of York Martini 2.5oz Spirit of York vodka, dry vermouth + olive juice	19

## **T H E O N E E I G H T Y S I G N A T U R E S**

El Diablo 2oz Olmeca tequila, cassis, ginger beer + lime juice	16
Peach Bellini 6oz Peach brandy, prosecco + peach purée	16
Lychee Royale 6oz Soho lychee liqueur, prosecco + fresh lychee	16
Bison 2oz Zubrovka vodka, cucumber, lime, basil + ginger ale	17
Rosemary Bramble 1.5oz Dillon's gin, cassis, rosemary, ginger, blackberries, lemon, sugar + soda	17

## W H I T E

	6 oz	9oz	btl
Jackson Triggs PE Chardonnay, ONT	12	17	45
Mapu Sauvignon Blanc, CL	12	17	45
Hardy's Reisling, AUS	12	17	45
RM Woodbridge Pinot Grigio, CA	14.5	21	54
Wyndham Estate Chardonnay, AUS	15.5	22	57
Five Vineyards Pinot Grigio, BC	15.5	22	57
Mission Hill Pinot Gris Reserve, BC	18.5	27	69
Gunderloch Jean Baptiste Reisling, GER			69
Rodney Strong Chardonnay, CA			74
Simonnet Febvre Chablis, FRA			88

## R O S É

	6 oz	9oz	btl
Mondavi White Zinfandel, CA	13	19	48
Miraval, FRA	19	28	70
Caves d'Esclans Whispering Angel Rosé, FRA	22	32	85
Caves d'Esclans Whispering Angel Rosé Double Magnum, FRA			395

## S P A R K L I N G

Cavas Hill Sparkling	15		68
Lanson Black Label Brut			170
Veuve Cliquot Brut			210
Veuve Cliquot Ponsardin Rosé			250
Dom Perignon			385

## R E D

	6 oz	9oz	btl
Jackson Triggs Cabernet Sauvignon, ONT	12	17	45
Graffigna Cent Malbec, ARG	14.5	20	54
RM Woodbridge Merlot, CA	15	21	57
Jacob's Creek Shiraz, AUS	16.5	23	62
Five Vineyards Pinot Noir, BC	16.5	23	62
The Dreaming Tree Cabernet Sauvignon, CA	16.5	23	62
Zenato Valpolicella Superiore, ITA	17	24	65
Mission Hill Merlot Reserve, BC			69
Mission Hill Shiraz Reserve, BC			69
Torcicoda Primitivo, ITA			79
Castello di Ama Chianti Classico, ITA			110
Tedeschi Amarone della Valpolicella Classico, ITA			120
Castelgiocondo Brunello di Montalcino, ITA			130
San Lorenzo Chianti Classico Gran Selezione 2013, ITA			160
Shafer Merlot, CA			200
Antinori Tignanello Sangiovese, ITA			225

# B E E R

DRAFT	12 oz	20 oz
Mill St. Seasonal Tap	9	13
Steam Whistle Pilsner 5%	9	13
Hopsta la Vista IPA 6.5%	9	13
Bell City Eureka Cream Ale 5.8%	9	13
Bell City Lenoir Belgian Ale 6.5%	9	13
Stella Artois 5%	10	14

## BOTTLES + CANS

Bud Light 12oz, 4%	8
Budweiser 12oz, 5%	8
Mill St. 100th Meridian Amber 12oz, 5%	8
Corona 12oz, 4.6%	8
Saint of Circumstance Citrus Blond Ale 16oz, 4.7%	12
Rhyme & Reason Pale Ale 16oz, 5.7%	12
Prophets & Nomads Gose 16oz, 4.5%	12
Local Press Apple Cider 16oz, 5.6%	12
Guinness Draft Can 16oz, 4.2%	12
Beau's Lug Tread 20oz, 5.2%	14

# S P I R I T S

## VODKA

Zubrowka	10
Ketel One	11
Tito's	11
Stolichnaya	11
Belvedere	13
Grey Goose	13
Absolut Elyx	13

## GIN

Bombay Sapphire	10
Tanqueray	10
Beefeater 24	11
Dillon's	12
Dillon's Rose	13
Dillon's Cherry	13
Hendrick's	13

## RUM

Malibu Coconut Rum	9
Appleton Estate	10
Sailor Jerry	10
Havana Club 3yr	11
Havana Club 7yr	12

## TEQUILA

Olmeca Altos	11
Patron Silver	17
Patron Añejo	22

## WHISKEY

Canadian Club	9
Crown Royal	10
Bushmills	10
Jameson	10
Jack Daniel's	10
CC Small Batch	11

## BOURBON

Wild Turkey	10
Bulleit	13
Maker's Mark	13
Woodford Reserve	13

## SCOTCH

Johnnie Walker Red	10
Chivas 12yr	12
Johnnie Walker Black	12
Glenfiddich 12	13
Glenlivet 12	14
Glenmorangie	15
Dalwhinnie	17
Johnnie Walker Gold	18
Tallisker 10	19
Chivas 18yr	19
Oban	21
Lagavulin 16yr	22

# N O N A L C O H O L I C

Soft Drink, Coffee, Tea	4
Flat Bottled Water	4
Sparkling Bottled Water	4
Espresso, Cappuccino, Latte	5
Juices - Orange, Apple, Cranberry, Pineapple, etc	5
Red Bull	7

Champagne Cocktails 5 oz, Shaken & Stirred 2-3oz

Martinis 2-2.5oz, Spirits 1 oz, Cocktails 1.5 oz to 2 oz, Frozen Cocktails 1.5-2oz

Wines by the glass 6 oz, Ice Wine by the glass 2 oz

All prices subject to applicable taxes

## **S T A R T + S H A R E**

Rosemary + Sea Salt Focaccia served warm with volcanic sea salt sprinkled butter	3
Piri Piri Chicken Drummies black garlic aioli + roasted chillies	17
Carpaccio of Beef french green beans, frisée, pecorino + truffle vinaigrette	17.5
Crab Pakoras curry leaves, cumin yogurt + mint	19
Ahi Tuna Tartare avocado mousse + kettle chips	21
Assiette de Fromage chef selection 3 cheeses, salumi, grissini, mostarda + fruit preserve	29

## **T A C O T R I O**

Baja Halibut red slaw, baja mayo + pico de gallo	19
Shishito Roulette Vegetarian red quinoa, shishito pepper, cotija cheese + salsa roja	19
Al Pastor Pork + Pineapple pit roasted pork shoulder, pineapple, lime, onion + cilantro mix	20

Executive Chefs - Zach Jacobs + Santhosh Zacharia

## FRESH GREENS

180 Detox	16
baby cucumber, quinoa, blueberries, heirloom carrot ribbons, iceberg + lemon thyme vinaigrette	
Brussels Sprout Caesar	17
crispy prosciutto, charred croutons + Grana Padano	
<b>Add + Blackened Chicken 8 or + Tiger Shrimp 9</b>	
Growing Garden	18
whipped ricotta, baby carrots, acorn squash, beets, baby courgette pickled fennel + walnut crumble	
Mushroom + Poached Egg	18
king oyster, raw shimeji, spinach + tarragon vinaigrette	
Black Kale Salad	19
pickled grapes, goat cheese brûlée, pistachio, burnt maple vinaigrette	

## ON THE BOARD

Hand stretched pizza served with spicy extra virgin olive oil	
Margherita	24
San Marzano tomatoes, buffalo mozzarella + basil cress	
The One Eighty	25
sundried tomato pesto, scamorza, pickled shallot + fried Italian parsley	
<b>Add + Blackened Chicken 4</b>	
Diavola	27
pomodoro, peperoncino + salami piccante	



## **F E A T U R E S**

Ricotta Gnocchi pomodoro, vegetable ragu, parmesan + basil	29
Truffle Gnocchi burrata + wild mushrooms	29
Crispy Pork Belly grilled peach, broccolini, shiso, onion jam + smoked chipotle vinaigrette	32
Sous-Vide Half Chicken acorn squash, Brussels sprouts, heirloom carrot, blue fingerling potato pearl onion + pan jus	32
Roasted Arctic Char saffron scented fregola, petit pois, clams, shaved fennel + red beet cress	34
Alberta Beef Tenderloin candied shallot & fennel mash, asparagus + merlot jus	45

## **S W E E T S**

Lemon Sorbet basil cress	13
Passionfruit Droplet blueberry, maca meringue + micro basil	14
Mavone's Apple Tart Tatin Madagascar vanilla gelato, sea buckthorn + lemon balm	14
Death By Chocolate chocolate gelato, pistachio + cocoa	16
Our Tribute to Canada's 150th Birthday	
Skillet of Campfire S'mores perfect for sharing, our chefs reinvent this classic campfire dish served in a cast iron skillet with graham crackers for dipping	26