

# WINE

## RED

	<b>SERVING</b>	<b>REGION</b>	<b>PRICE</b>
Keep Calm & Thrive Merlot	8 oz	Quebec	\$10/35
Lola Cab Franc	250ml	Ontario	\$16
Trapiche Pinot Noir	Bottle	Argentina	\$46
Torres Tempranillo	Bottle	Spain	\$49
Don David Malbec	Bottle	Argentina	\$52
Three Thieves Cab Sav	Bottle	California	\$55

## WHITE

Keep Calm & Laugh Pinot	8 oz	Quebec	\$10/35
Lola Pinot Grigio	250ml	Ontario	\$16
Bolla Pinot Grigio	Bottle	Italy	\$48
Les Jamelles Sav Blanc	Bottle	France	\$50
Nova 7	Bottle	Nova Scotia	\$70

## ROSE

Mateus	8 oz	Portugal	\$10
Lola Blush Sparkling	250ml	Ontario	\$16
Folonari Pink	Bottle	Italy	\$46

## SPARKLING

Freixenet Brut	200ml	Spain	\$16
Villa Conchi Cava Brut	Bottle	Spain	\$50
Zonin Prosecco	Bottle	Italy	\$55

# BEER

## CANS FROM UPSTREET

### 355ml

Commons Pilsner	\$7
Do Gooder APA	\$7
Libra Low-Alcohol	\$6

### 473ml

Go Devil IPA	\$10
White Noize IPA	\$10

# COFFEE

Drip Coffee	\$3
Tea	\$3
Latte	\$4
Americano	\$3.5
Iced Coffee	\$3.5
Espresso	\$3

## NON-ALCOHOLIC

Fruit Freeze	\$6
Blended fruit, topped with berries & soda	
Lime Thyme	\$4
lime, thyme, simple syrup & soda	
Benjamin	\$10
Bridge Piquette Zero	
Juice	\$2
Pop	\$3
Perrier Can	\$4



# \$8 SUMMER COCKTAILS



## Mojito

Rum, simple syrup, mint, lime & soda

## Rosemary Gin Fizz

Gin, lime, rosemary & sweetened soda

## Sangria

Red, white or rose with soda, juice and seasonal fruit

## Citrus Margarita

Tequila, lime juice, OJ & salt

**MAKE IT A  
DOUBLE  
\$4**

# SPECIALTY HOUSE COCKTAILS

Charcuterie Caesar (1oz) \$10

Vodka, clamato, herb rim, spices, pickle juice, topped with a charcuterie spear

Espresso Martini (2oz) \$12

Espresso, baileys, kahlua & vodka topped with chocolate

Mimosa (200ml) \$16

A mini bottle of brut & side OJ

