

& *Causes, Cures &* **27** **REMEDIES**

Rye Me to the Moon *2oz* **\$14**

Jack Daniel's Rye, Luxardo Maraschino Cherry Liqueur, Averna Amaro, Laphroaig Rinse, Vermouth Soaked Cherries, Room Temperature Water

In the Garden *2oz* **\$13**

Boodles Gin, Kome Dry Sake, Honey Basil Syrup, Lemon

Delta Burke *2oz* **\$14**

Uno Mas Tequila, Dry Curacao, Aperol, Lemon, Egg White, Kosher Salt Rim

Proof of Akua *2.5oz* **\$15**

Wray & Nephew Over Proof Rum, Baron Samedi Rum, Sons Of Vancouver Amaretto, Coconut Milk, Serrano & Cinnamon Syrup, Topped With Fermented Pineapple & Coconut

Dutch Courage *2oz* **\$13**

Dutch Courage Gin, Demerara Simple Syrup, Orange, Angostura Bitters, Peychaud Bitters

Champagne Mojito *2.5oz* **\$14**

Sons Of Vancouver Champagne Vodka, Dillon's Method 95 Vodka, Lemon, Mint, Topped with Brut

Beast of Bourbon *2oz* **\$15**

Wild Turkey Rare Breed Bourbon, Pierre Ferrand Dry Curacao, Lavender Bitters, Honey Pepper & Sage Syrup, Sour Cherries

Strawberry Fields Forever *2.5oz* **\$15**

Amaro Montenegro, Aperol, Campari, Lemon, Strawberry Simple Syrup, Rose Lambrusco, Peychaud Bitters

Canadian Sour *2oz* **\$14**

Caribou Crossing Whiskey, Lemon, Rosemary, Maple Syrup, Egg White, Angostura Bitters

The Bitter Bartender *2oz* **\$13**

Bitter stuff, Cold Glass

&
27

Timeless Classics

Hot Buttered Rum

2oz

\$12

Hailing from the Colonial period in America! This is the classic "warm me up" with Bacardi Oakhart Spiced Rum, Hot Water, Brown Sugar Butter Syrup, Cinnamon & Nutmeg. A little chilled? Order one of these to warm you up!

Aviation

2oz

\$12

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, in the early twentieth century. Ours consists of Beehive 24 Gin, Luxardo Maraschino Cherry Liqueur, Creme De Violette & Lemon. Super refreshing for any day of the week.

Moscow Mule

2oz

\$12

This cocktail was invented in 1941 by John G. Martin of G.F. Heublein Brothers, Inc., an American East Coast spirits and food distributor based in Hartford, Connecticut, and "Jack" Morgan, President of Cock 'n' Bull Products (which produced ginger beer) and proprietor of the The Cock and Bull restaurant on Sunset Boulevard in Los Angeles, which was popular with celebrities. The Moscow Mule is a delightful mixture of Belvedere Vodka, Ginger Beer and Lime. Served in a hammered tin cup with crushed ice.

The Boulevardier

2.5oz

\$12

The Boulevardier cocktail is an alcoholic drink composed of Old Granddad Bourbon, Dolin's Sweet Vermouth, and Campari. Its creation is ascribed to Erskine Gwynne, an American-born writer who founded a monthly magazine in Paris called Boulevardier, which appeared from 1927 to 1932.

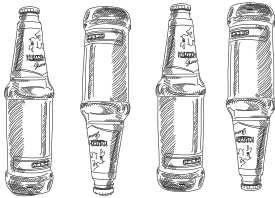


Draught Beer



Proudly Supporting Alberta Craft Beer

		%	price
Global Rotational	<i>*Please ask Server*</i>	N/A	MRKT
Canadian Rotational	<i>*Please ask Server*</i>	N/A	MRKT
Troubled Monk Open Road Brown		5.5%	7.00
Blindman Session Ale		4.4%	7.00
Grizzly Paw Powder Hound Blonde		5.0%	7.00
Bench Creek White Raven IPA		6.5%	7.00
Coulees Brew Co. Hoodoo IPA		6.3%	7.00
Situation Brewing Milk Stout		6.0%	7.00
Wood Buffalo Babe Blueberry Ale		4.5%	7.00
Fat Unicorn Amber Ale		5.5%	7.00



Bottles & CANS

		%	ml	price
Alley Kat Aprikat Apricot Wheat Ale	CANADA	5.0	341	7
Ballast Point Longfin Lager	U.S.A	4.5	355	8.50
Whistler Honey Lager	CANADA	5.0	330	7
Hacker-Pschorr Weisse	GERMANY	5.5	500	14
Erdinger Dunkel	GERMANY	5.6	500	13
Pilsner Urquell	CZECH	4.4	330	7.50
Mongozo Pilsner	BELGIUM GLUTEN FREE	5.0	355	10
Pyramid Apricot Ale	U.S.A	5.1	650	19
Driftwood Fat Tug IPA	CANADA	7.0	650	19
Somersby Cider	DENMARK	7.0	500	12
Cider Creek Saison Reserve Cider	U.S.A	6.9	355	12
Rekorderlig Wild Berries	SWEDEN	7.0	500	12
Crabbies Raspberry Ginger Beer	ENGLAND	4.0	650	12