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PLEASE INFORM US OF ANY ALLERGIES

* Items Contain Nuts or Seeds

All Prices do not include Tax

PLEASE DON'T DRINK AND DRIVE

**WE'D BE HAPPY TO CALL OR FLAG YOU A CAB IF YOU FEEL
LIKE YOU MIGHT HAVE REACHED THE LIMIT**

**SERIOUSLY, BETTER TO LEAVE THE CAR< PAY THE PARKING
TICKET AND GET HOME SAFE WITHOUT CAUSING INJURY TO
YOURSELF OR OTHERS**



FOOD & DRINKS

BITS

Marinated Olives	9
House Pickles	9
Mixed Nuts*	9
Bread	7

BOARDS

Cheese* - 3 Selections	23
Charcuterie – 3 Selections	23
Charcuterie & Cheese*	41
See chalkboard for today's selections	

BITES

Zucchini & Lemon-Saffron Aioli <i>Chickpea flour</i>	14
Fall Salad* <i>Radicchio, Castelfranco, Pear, Fennel, Roquefort, Almonds</i>	16
Pasteis de Bacalhau <i>Salt cod and potato croquettes with a lemon-saffron dipping sauce</i>	15
Steak Tartare <i>Top sirloin, shallot, caper, gherkin, parsley, aioli, quail egg yolk</i>	19
Duck Rillettes: <i>Shredded Confit Duck, Mustard, Cornichon</i>	17
Cavatelli & Mushroom Ragu: <i>w/ chestnut-mascarpone</i>	20
Fried Cheese & Rustic Marinara Sauce	15
Crème Brûlée	12

BEER & SELTZER (cans)

Lager "Donna" ~ Fairweather	9
IPA "High Grade" ~ Fairweather	10

Natural Spritz Blueberry-Lavender or Cucumber-Lime ~ Wilda	9
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Bière vivante de Savagnin ~ Brasserie des Vorons	50/750ml
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CIDER

Cidre Fermier du Pays de Brocéliande ~ Monnerie Bertrand	12/glass
Poiré Domfront "l'ideal" - Pacory	13/glass

BLIND WINE FLIGHT

3 x 3oz glasses of wine. Picked by us, tasted blind by you	30
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WINES BY THE GLASS

SPARKLING

5oz

2017 Beamsville Bench Zéro Dosage “Natur” ~ Hidden Bench
Lovely Lees-y bubbles

17

2023 Four Mile Creek Chardonnay Pet-Nat “Blonde” ~ Therianthropy
Yummy & fresh with a little wildness

14

2021 Lambrusco Provincia di Mantova ~ Agricola Villa Picta
Dry, savoury blackberries, on the wild side

15

WHITE

2023 Muscadet Sèvre & Maine Sur Lie “Les Prières - Granite” ~ Batard Langelier
Dry, crisp, clean & minerally

14

2022 Verona Garganega “Vindagòti” ~ Filippi
Not anemic flatland wine, from the hills. Bringing texture & true character of place

15

2022 Cephalonia “Alchymiste” ~ Sclavos
Feel the sunshine of Greece, Roditis, Moscatela, Vostilidi, Tsaousi & Zakynthino

14

2022 California Chardonnay "Atom" ~ Plymouth Wine Co Classic, full, oaky

15

2021 Südtirol Eisacktaler Müller Thurgau “Sass Rigais” ~ Manni Nössing
Flowery, fine & fres, Italian flare meets German sensibilities

17

2021 Alsace Pinot Blanc “Tradition” ~ Michel Fonné
A touch of off dry w/ white flowers & just a hint of white mushroom

13

2023 VdF Chenin ~ J.C. Garnier
Bright, race-y & wild with golden apple & honey

18

SKIN-CONTACT

2022 Niagara Peninsula Pinot Gris – Riesling "Mouflon" ~ Therianthropy
6 months on skins, fine texture and a pretty nose

15

2023 VdF "Orange Star" ~ Olivier Coste
90% Muscat à Petits Grains & 10% Grenache Gris, flowery w/ soft tannins

14

2023 Niagara Peninsula “Rosélana” ~ Pearl Morissette
A darker style of rosé for those who like it with a strong personality

15

RED

2022 Niagara Peninsula "Cool Red Wine" ~ Joshua & Alessandro
Bar Isabel & Archive team up for this fruity & peppery vin-crushable

12

2022 Collines Rhodaniennes Syrah “Terre des Chaux” ~ D. Vendome
Classic N. Rhone Syrah, grilled meat, pepper & violets

17

2022 Langhe Nebbiolo ~ Chiesa
All the tar & roses with a wreath of red fruit

15

2022 Cape South Coast Pinot Noir ~ JH Meyer
New world Pinot w/ old world sensibility. fruity, juicy & vibrant

16

2022 VdF “Le Telquel” ~ Pierre Olivier Bonhomme
Gamay & Cabernet Franc, lightish, bright & a little wild

16

2021 Umbria Rosso “Dinamico” ~ Lorenzo Mattoni
A “Super-Umbrian”, Sagrantino, Cabernet Sauvignon & Merlot. Fuller & v/ Italian

17

2021 California Cabernet Sauvignon "The Atom" -Plymouth Wine Co
Full, extracted & oaky

15

2022 Douro “Golpe” ~ Carvalho Martins
Touriga Nacional, Tinta Roriz & Touriga Franca in a classic dark fruited Douro blend

14



APERITIF & DIGESTIF

COCKTAILS

Negroni	15
Bombay Sapphire, Dolin Rouge, Campari	
Old Fashioned	16
Maker's Mark Bourbon, Simple syrup, bitters	
Manhattan	16
Canadian Club Rye or Maker's Mark Bourbon, Dolin Rouge, bitters	
Spanish 75	19
Fino en Rama, Vodka, Sparkling Wine & a Gilda	
Tequila Ting (Paloma)	14
Cazadores Reposado, Ting, hibiscus bitters	
Spritz	14
Aperol OR Campari OR Vermouth, Prosecco (no soda!)	
Mule	14
Gin OR Vodka OR Dark & Stormy	
Menaud Martini	18
Vodka from a craft distillery in Charlevoix	

AMARO

1.5oz

1.5oz

Friuli – Amaro Nonino	9	Sicilia – Amaro Averna	8
Bologna – Amaro Montenegro	9	Milano – Fernet Branca	8

VERMOUTH

2oz

SHERRY

3oz

With or without soda		Fino “Electrico” ~ T. Abala	7
Dolin (red or white)	8	Amontillado “Los Arcos” ~ Lustau	7
La Copa Rojo ~ González Byass	10	Tio Pepe Fino en Rama L28/04/21	9

SWEET WINE

2oz

NV Porto Ten Year Old Tawny ~ Conceito	12
NV Porto Ten Year Old Tawny ~ Taylor Fladgate	12
NV Castilla Late Harvest Chardonnay “Dulce Verganza” ~ D. de Punctum	10
Pommeau de Normandie ~ Pacory	13



LIQOUR Á LA CARTE

RAIL~SINGLE 1.25oz/ DOUBLE 2.5oz

Ketel One Vodka	8/13	Jameson Irish Whiskey	7/11
Bombay Sapphire Gin	8/13	Mount Gay Eclipse Rum	8/13
Maker's Mark Bourbon	9/14	Goslings Black Seal Rum	8/13
Cazadores Repasado	9/14	Amarás Mezcal Verde	12/18
Pop mix-ins \$1		Canadian Club 100% Rye	9/14

SCOTCH

1.5oz

The Peat Monster, Blended	12
Glenmorangie 10yr old, Single Malt, Highland	14
Laphroaig Quarter Cask, Single Malt, Islay	16
Lagavulin 16 yr old, Single Malt, Islay	22

BRANDY

1.5oz

Hennessey V.S., Cognac	14
Fine Bretagne "Tradition" ~ Gorvello	17
Louis de Lauriston Fine, Calvados Domfrontais	15
Alexander "Alex" Grappa, Italy	10

BITTERS & LIQUEURS

1.5oz

Aperol	8
Campari	8
Cassis, Labbé France	8
Absinthe, Dillon's	14

NON/LOW-ALCOHOLIC

Water Kefir "East-West Crush" ~ Beyond Biome ~4%	9/5oz glass
Non-Alc. Beer "Hazy-Pale ~ Collective Arts	6
Blair-Sparkling Salted Honey-Water ~ Drinks Farm	6
Naturali ~ San Pellegrino (330ml) – Limonata or Aranciata	5
San Pellegrino (750ml)	7
Pop; Coke, Gingerale, Club Soda, Tonic	4
Ting or Grace Ginger Beer	5