



With every cocktail we attend to every detail, from the sound we make as we stir or shake to the visual elegance as we place the garnish and serve it. Using only hand pressed juices, premium spirits and our own house made tinctures, we blend a bit of passion and soul into what we craft.

We understand the importance of the faint scent as it is lifted for the first of many sips and the taste as it finally passes your lips. It is something unique - a short performance, a little artistic creation from us to you. Your drink may take a little longer than you may be used to, but if you extend to us a little patience, we will happily perform for you.

@plateauloungeMTL
#PlateauLounge

COCKTAILS

16

OLD FASHIONED - 1806*

KNOB CREEK RYE WHISKEY,
ANGOSTURA BITTER, ORANGE

*MARK SAID, "TOO MUCH OF ANYTHING IS BAD,
BUT TOO MUCH WHISKEY IS BARELY ENOUGH".*

MINT JULEP EARLY - 1800'S

BASIL HAYDEN'S WHISKEY, MINT SPRIG

*THE ORIGINS OF THE MINT JULEP ARE CLOUDED
AND MAY NEVER BE DEFINITELY KNOWN. EACH
YEAR ALMOST 120,000 JULEPS ARE SOLD
DURING THE KENTUCKY DERBY DATING AS FAR
BACK AS 1938. REMEMBER: YOU CAN'T BUY
HAPPINESS BUT SIPPING ON ONE OF THESE IS
KIND OF THE SAME THING.*

CAIPIRINHA - 1820'S

LEBLON CACHACA, LIME

*BRAZIL'S NATIONAL DRINK THE CAIPIRINHA
MEANS 'LITTLE COUNTRYSIDE DRINK' IN
PORTUGUESE. THERE'S NO DEFINITIVE
VERSION OF HOW THE COCKTAIL WAS
INVENTED, HOWEVER, THERE IS SUFFICIENT
EVIDENCE TO SUPPORT THAT TOO MUCH OF
A GOOD THING CAN BE TRULY WONDERFUL.*

PIMM'S CUP - 1850

PIMM'S #1, CUCUMBER, ORANGE,
LEMON, STRAWBERRY, GINGER ALE

*PIMM, A FARMER'S SON FROM KENT,
BECAME THE OWNER OF AN OYSTER BAR
IN THE CITY OF LONDON. HE OFFERED THE
TONIC (A GIN-BASED DRINK CONTAINING A
SECRET MIXTURE OF HERBS AND LIQUEURS)
AS AN AID TO DIGESTION, SERVING IT IN A SMALL
TANKARD KNOWN AS A "NO. 1 CUP". MR. NASH
SAID, CANDY IS DANDY, BUT LIQUOR IS QUICKER.*

SAZERAC - 1850'S

ABSINTHE 55, KNOB CREEK RYE,
PEYCHAUD BITTER, LEMON

*THE SAZERAC COCKTAIL, BECAME THE FIRST
"BRANDED" COCKTAIL. THE PERFECT COCKTAIL
IF YOU EVER FIND YOURSELF SEATED BETWEEN
JAMES BOND AND MR BIG IN THE FILET OF SOUL.
WORD TO THE WISE; LIVE AND LET DIE.*

CHAMPAGNE COCKTAIL - 1862

PROSECCO, COURVOISIER VS, SUGAR CUBE,
ANGOSTURA BITTER, CHERRY, ORANGE

*A RECIPE FOR THE COCKTAIL APPEARS IN 1862
IN "PROFESSOR" JERRY THOMAS' BON VIVANT'S
COMPANION. SIMPLY PUT THIS COCKTAIL IS TOO
GLAM TO GIVE A DAMN.*

AMERICANO - 1860'S

CAMPARI, MARTINI ROSSI SWEET VERMOUTH,
CLUB SODA, ORANGE

THE COCKTAIL WAS FIRST SERVED IN CREATOR GASPARE CAMPARI'S BAR, CAFFÈ CAMPARI, IN THE 1860S. IT IS POPULAR BELIEF THAT IN THE EARLY 1900S, THE ITALIANS NOTICED A SURGE OF AMERICANS WHO ENJOYED THE COCKTAIL. AS A COMPLIMENT TO THE AMERICANS, THE COCKTAIL LATER BECAME KNOWN AS THE "AMERICANO". IT IS THE FIRST DRINK ORDERED BY JAMES BOND IN THE FIRST NOVEL IN IAN FLEMING'S SERIES, CASINO ROYALE.

MARTINI - 1860'S*

GIN OR VODKA, DOLIN DRY VERMOUTH, OLIVE

THE EXACT ORIGIN OF THE MARTINI IS UNCLEAR. A POPULAR THEORY SUGGESTS IT EVOLVED FROM A COCKTAIL CALLED THE MARTINEZ SERVED SOMETIME IN THE EARLY 1860S AT THE OCCIDENTAL HOTEL IN SAN FRANCISCO, WHICH PEOPLE FREQUENTED BEFORE TAKING AN EVENING FERRY TO THE NEARBY TOWN OF MARTINEZ. WE SAY IF YOU AIM TO DRINK ALL DAY, YOU'D BEST START EARLY.

WHISKEY SOUR - BEFORE 1870

JACK DANIEL'S WHISKEY, LEMON,
GRIOTTE CHERRY

THE OLDEST HISTORICAL MENTION OF A WHISKEY SOUR WAS PUBLISHED IN THE WISCONSIN NEWSPAPER, WAUKESHA PLAIN DEALER, IN 1870. NOW REMEMBER; THERE ARE NO BAD WHISKEYS. THERE ARE ONLY SOME THAT ARE NOT AS GOOD AS OTHERS.

COCKTAILS

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MANHATTAN - 1860-1870'S

CANADIAN CLUB SMALL BATCH 12 YR,
DOLIN ROUGE VERMOUTH, ANGOSTURA BITTER,
GRIOTTE CHERRY

A POPULAR HISTORY SUGGESTS THAT THE DRINK ORIGINATED AT THE MANHATTAN CLUB IN NEW YORK CITY IN THE EARLY 1870S, WHERE IT WAS INVENTED BY DR. IAIN MARSHALL FOR A BANQUET HOSTED BY JENNIE JEROME (LADY RANDOLPH CHURCHILL, MOTHER OF WINSTON) IN HONOR OF PRESIDENTIAL CANDIDATE SAMUEL J. TILDEN. HOWEVER, LADY RANDOLPH WAS IN FRANCE AT THE TIME AND PREGNANT, SO THE STORY IS LIKELY A FICTION.

PLANTERS PUNCH - 1870'S

APPLETON V/X RUM , ORANGE, PINEAPPLE,
LEMON, GRENADINE, ANGOSTURA BITTER,
GRIOTTE CHERRY

THE COCKTAIL HAS BEEN SAID TO HAVE ORIGINATED AT THE PLANTERS HOTEL IN CHARLESTON, SC, BUT THE RECIPE ORIGINATES IN JAMAICA AS PRINTED IN THE SEPTEMBER 1878 ISSUE OF THE LONDON MAGAZINE FUN. HUMPHREY BOGART'S AND MARY ASTOR'S CHARACTERS BOTH ORDER A PLANTER'S PUNCH AT A BAR IN PANAMA IN THE 1942 SPY THRILLER ACROSS THE PACIFIC, SET ON THE EVE OF WORLD WAR II.

gst + qst will be applied | for your convenience, 18% gratuity will be added for parties of six or more.

COCKTAILS

16

TOM COLLINS - 1876

BEEFEATER DRY GIN, LEMON, CLUB SODA

IT IS SPECULATED THAT THE ORIGINAL RECIPE WAS INTRODUCED TO NEW YORK IN THE 1850S. STORIES OF HOW IT GOT ITS NAME RANGE FROM BEING NAMED AFTER THE IRISH POLITICAL ACTIVIST, TO SIMILAR GIN PUNCHES, TO AN ECCENTRIC HOAX, GRAND IN SCHEME. WE NOW KNOW IT AS AN EXCELLENT SUMMER SIPPER.

RAMOS GIN FIZZ - 1888

BEEFEATER GIN, LEMON, LIME, CREAM, EGG WHITE, ORANGE FLOWER WATER, CLUB SODA

HENRY C. RAMOS INVENTED THE RAMOS GIN FIZZ IN 1888 AT HIS BAR, THE IMPERIAL CABINET SALOON. IT WAS ORIGINALLY CALLED A "NEW ORLEANS FIZZ", AND IS ONE OF THE CITY'S MOST FAMOUS COCKTAILS. BEFORE PROHIBITION, THE DRINK'S POPULARITY AND EXCEPTIONALLY LONG 12-MINUTE MIXING TIME HAD OVER 20 BARTENDERS WORKING AT THE IMPERIAL AT ONCE MAKING NOTHING BUT THE RAMOS GIN FIZZ.

BIJOU - 1890'S

TANQUERAY GIN, DOLIN ROUGE VERMOUTH, GREEN CHARTREUSE, ORANGE BITTERS, GRIOTTE CHERRY

IT IS SAID TO HAVE BEEN INVENTED BY HARRY JOHNSON. THIS COCKTAIL IS CALLED BIJOU BECAUSE IT COMBINES THE COLORS OF THREE JEWELS: GIN FOR DIAMOND, VERMOUTH FOR RUBY, AND CHARTREUSE FOR EMERALD.

NEGRONI - 1910'S*

OUR TABLE SIDE COCKTAIL

BEEFEATER GIN, DOLIN ROUGE, CAMPARI, ORANGE ZEST

EVER SINCE IT WAS FIRST CREATED IN THE 1910'S, THE NEGRONI HAS BECOME A LEGEND IN LIQUID. LEGEND HAS IT THAT THE NEGRONI WAS INVENTED IN FLORENCE, ITALY IN 1919, AT CAFFÈ CASONI, BY COUNT CAMILLO NEGRONI. WHAT WE DO KNOW IS THAT FRIENDS BUY YOU DINNER, BUT BEST FRIENDS BUY YOU NEGRONIS.

BOULEVARDIER - 1920'S

BUFFALO TRACE BOURBON, DOLIN ROUGE VERMOUTH, CAMPARI, FLAMED ORANGE ZEST

THE DRINK IS CREDITED TO HARRY MCELHONE, THE FOUNDER AND PROPRIETOR OF HARRY'S NEW YORK BAR IN PARIS, AND DATED TO 1927. IT IS MENTIONED ONLY GLANCINGLY IN HIS BOOK "BARFLIES AND COCKTAILS,"

FRENCH 75 - 1920'S

PROSECCO, BEEFEATER GIN, LEMON

THE "SOIXANTE QUINZE" DEVELOPED OVER THE 1920S. IT APPEARS IN THE MOVIE CASABLANCA (1942) AND IS REFERENCED TWICE IN THE JOHN WAYNE FILM A MAN BETRAYED (1941). WE BELIEVE IN FITZY AND FITZY SAID, "TOO MUCH OF ANYTHING IS BAD, BUT TOO MUCH CHAMPAGNE IS JUST RIGHT".

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COCKTAILS

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LAST WORD - 1920'S

BEEFEATER GIN, MARASCHINO LIQUEUR,
GREEN CHARTREUSE, LIME, GRIOTTE CHERRY

*THE COCKTAIL WAS CREATED IN THE EARLY 1920S
IN DETROIT, WHERE IT WAS FIRST SERVED AT THE
DETROIT ATHLETIC CLUB. IT'S PERFECTLY BAL-
ANCED: A LITTLE SOUR, A LITTLE SWEET, A LITTLE
BIT PERFECT. IT WILL LEAVE YOU SPEECHLESS.*

MARY PICKFORD - 1920'S

HAVANA CLUB 3 YEAR, MARASCHINO LIQUEUR,
GRENADINE, PINEAPPLE, GRIOTTE CHERRY

*NAMED FOR CANADIAN-AMERICAN FILM ACTRESS
MARY PICKFORD (1892-1979), IT IS SAID TO HAVE
BEEN CREATED FOR HER IN THE 1920S BY EITHER
EDDIE WOELKE OR FRED KAUFMANN AT THE
HOTEL NACIONAL DE CUBA ON A TRIP SHE TOOK
TO HAVANA WITH CHARLIE CHAPLIN AND DOUG-
LAS FAIRBANKS.*

PISCO SOUR - 1920'S

PERUVIAN OR CHILEAN PISCO, LEMON,
EGG WHITE, ANGOSTURA BITTER

*THE COCKTAIL ORIGINATED IN LIMA, PERU, AND
WAS INVENTED BY VICTOR VAUGHEN MORRIS,
AN AMERICAN BARTENDER, IN THE EARLY 1920S.
CHILE AND PERU BOTH CLAIM THE PISCO SOUR
AS THEIR NATIONAL DRINK.
TWICE SHAKEN, FIRST EVER SO QUIETLY AND
THEN WITH A BANG, WHEN MADE PROPERLY, THIS
DRINK SATISFIES LIKE NO OTHER IN THE WORLD.*

CASINO - PRIOR TO 1930

PLYMOUTH DRY GIN, MARASCHINO LIQUEUR,
LEMON, ANGOSTURA ORANGE BITTER,
GRIOTTE CHERRY

*THE CASINO WAS WIDELY PUBLISHED IN COCKTAIL
BOOKS INCLUDING THE SAVOY COCKTAIL BOOK.
WE BELIEVE IN A PERFECT WORLD EVERYONE
WOULD HAVE ONE EVERY EVENING.*

VIEUX CARRE - 1930'S

KNOB CREEK RYE, COURVOISIER VS COGNAC,
DOLIN ROUGE VERMOUTH, BENEDICTINE,
PEYCHAUD BITTERS, ANGOSTURA BITTER,
GRIOTTE CHERRY

*THE VIEUX CARRE IS A 1930S NEW ORLEANS REC-
IPE NAMED AFTER THE CITY'S FRENCH QUARTER -
IT'S A POTENT BUT SMOOTH COCKTAIL, JUST LIKE
THE CRESCENT CITY.*

HEMINGWAY DAIQUIRI - 1930'S - 1940'S

HAVANA WHITE 3YR RUM, MARASCHINO LIQUEUR,
LIME, GRAPEFRUIT

*"I DRINK TO MAKE OTHER PEOPLE MORE INTER-
ESTING." -AS ONE MAY EXPECT, IT WAS NAMED
FOR THE FAMOUS WRITER OF THE 1920'S AND
30'S, ERNEST HEMINGWAY.*

COCKTAILS

16

MAI TAI - 1933 - 1944

HAVANA 3 YEAR WHITE RUM, HAVANA ANEJO RESERVA RUM, COINTREAU, LIME, ORGEAT, MINT

VICTOR J. BERGERON CLAIMED TO HAVE INVENTED THE MAI TAI IN 1944 AT HIS EPONYMOUS RESTAURANT, GROGER, IN CALIFORNIA. TRADER VIC'S RIVAL, DON THE BEACHCOMBER CLAIMED TO HAVE CREATED IT IN 1933 AT HIS BAR NAMED FOR HIMSELF. YOU WON'T FIND THIS DRINK JUST ANYWHERE, AFTER TWO YOU MAY FIND YOURSELF ON YOUR VERY OWN ISLAND. HAPPY, HAPPY, HAPPY...

BELLINI - 1934 - 1948

PROSECCO, WHITE PEACH

THE BELLINI WAS INVENTED SOMETIME BETWEEN 1934 AND 1948 BY GIUSEPPE CIPRIANI, FOUNDER OF HARRY'S BAR IN VENICE, ITALY.

MARGARITA - 1940'S

EL JIMADOR REPOSADO TEQUILA, COINTREAU, LIME, AGAVE

MARGARITA HENKEL, THE DAUGHTER OF THE THEN GERMAN AMBASSADOR VISITED THE CANTINA AND DON CARLOS WHO HAD BEEN EXPERIMENTING WITH DRINKS OFFERED HER ONE. AS SHE WAS THE FIRST TO TRY THE DRINK, DON CARLOS DECIDED TO NAME IT AFTER HER AND THE "MARGARITA" WAS BORN. WE KNOW MARGARITAS ARE LIQUID SUNSHINE.

VESPER - 1953

TANQUERAY GIN, KETEL ONE VODKA, LILLET BLANC, LEMON ZEST

THE DRINK WAS INVENTED AND NAMED BY IAN FLEMING IN THE 1953 JAMES BOND NOVEL CASINO ROYALE.

COSMOPOLITAN - 1970'S*

MOSKOVSKAYA VODKA, COINTREAU, LIME, CRANBERRY, ORANGE TWIST

THE OPENING MOMENTS OF ANY PARTY ARE THE HARDEST, BEFORE EVERYONE HAS HAD ENOUGH OF THIS TO DRINK.

OLD CUBAN - 2004

HAVANA 3 YEAR WHITE RUM, NINO FRANCO PROSECCO, MINT, LIME

THINK OF THE OLD CUBAN AS WHAT A MOJITO WANTS TO BE WHEN IT GROWS UP. SUAVE, DEBONAIR, A CONTEMPORARY CLASSIC FIRST SHAKEN IN NEW YORK CITY BY AUDREY SAUNDERS OF PEGU CLU.

PAPER PLANE - 2007

WOODFORD RESERVE, APEROL, MONTENEGRO AMARO, LEMON

THIS COCKTAIL WAS CREATED BY SAM ROSS OF NEW YORK'S LITTLE BRANCH. IT GOT ITS NAME FROM M.I.A.'S SONG, PAPER PLANE, WHICH ROSS WAS LISTENING TO WHEN THE DRINK WAS CREATED. NOW IS THE TIME TO DRINK!

gst + qst will be applied | for your convenience, 18% gratuity will be added for parties of six or more.

NON-ALCOHOLIC

MONTREAL MAIDEN MULE 11
EMINENTLY SIPPABLE WITH JUST A KICK OF
GINGER AND A TOUCH OF MAPLE SYRUP.

*HOUSE-MADE GINGER BEER,
FRESH SQUEEZED LIME JUICE,
MAPLE SYRUP, SODA WATER*

MERRY WEATHER 11
WE TOOK ALL THAT WAS
PERFECT AND PAINTED IT RED.

*FRESH PINEAPPLE JUICE,
WHITE CRANBERRY JUICE,
STRAWBERRY PUREE AND
A SPLASH OF SODA*

FRESH JUICE 5
RED BULL 5

REFINED BOTTLE SERVICE 90

7 PORTIONS OF YOUR FAVORITE COCKTAIL

Your favourite carefully crafted cocktail measured for balance and precision, each are poured, bottled and then set in ice for you tableside. Either to be shared amongst friends or to nurse at your leisure, whether you choose to use a glass we leave to your discretion. Traditional bottle service remains available.

Please select ONE of the following:

SPIRITED
OLD FASHIONED, MARTINI, MANHATTAN, NEGRONI

ON THE LIGHTER SIDE
BITTER END, COSMOPOLITAN, LYCHEE MARTINI,
THAI-TINI

LITTLE BITES

6 OYSTERS (G) 20
MARKET SELECTION, SERVED CHILLED
WITH E.A.T.'S MIGNONETTE

12 OYSTERS (G) 36
MARKET SELECTION, SERVED CHILLED
WITH E.A.T.'S MIGNONETTE

SHRIMP COCKTAIL (4) (G) 24
SERVED CHILLED WITH E.A.T.'S
COCKTAIL SAUCE

TUNA TARTARE (G) 17
MOROCCAN SPICES, DATES,
ALMONDS AND MINT

ÊAT PLATEAU (G) 28
4 OYSTERS, 2 SHRIMPS, 1 TARTARE
OF THE DAY, 4 MUSSELS MAYONNAISE,
CROUTONS

LE PLATEAU ROYAL (G) 168
1 TARTARE, 1 RILLETTES, 8 SHRIMPS,
1 CEVICHE, 18 OYSTERS, 16 MUSSELS,
6 LITTLENECKS, 1 WHOLE LOBSTER,
1 MARINATED FISH & SNOW CRAB LEGS

*Enhance your Plateau Royal with
12 gr of caviar and 1.5L Magnum of
Dom Perignon Champagne
ALL FOR 1750\$*

MEZZE 28
BELLA DI CERIGNOLA OLIVES, TRUFFLE OIL,
GRATED CAULIFLOWER, KALAMATA OLIVE
TAPENADE, BAGUETTE CROUTONS, ROUILLE,
GRILLED OCTOPUS, LEMON OLIVE OIL

DUCK 24
SMOKED DUCK BREAST WITH LAVENDER
HONEY, FOIE GRAS, FLEUR DE SEL, FIG
CONFITURE, DUCK RILLETTES, ORANGE ZEST,
FOIE GRAS PANNA COTTA, CARAMELIZED PECANS

SALMON (G) 28
SASHIMI, SAKÉ EAU DU DÉsir, SMOKED
SALMON, CREAMY DILL, MARINATED IN
LEMON & GRILLED CHICAGO STYLE,
TARTARE WITH SWEET MUSTARD

CHEESE PLATE 18
E.A.T.'S SELECTION OF CHEESES,
GARNISHED WITH SEASONAL COMPOTE,
CARAMELIZED NUTS & CROUTONS

MINI BEEF SLIDERS (3) 16
MINIATURE E.A.T. BURGERS; ANGUS BEEF,
BACON, BLACK BEER CHEDDAR, ROMAINE
LETTUCE, TOMATO & SWEET ONION BUTTER

LE PLATEAU CLUB 16
LEMON & HERB CHICKEN, PANCETTA,
TOMATO CONT, AVOCADO, SAFFRON AIOLI,
MULTIGRAIN TOAST

SHRIMP TEMPURA 15
 SHRIMP TEMPURA, PICKLED SLAW,
 SPICY AIOLI

SEAFOOD POUTINE 14
 MARKET SELECTION OF SEAFOOD,
 FRENCH FRIES, CHEESE CURD,
 WHITE WINE BUTTER SAUCE

SEXY FRIES 7
 TOSSED WITH SHAVED PARMESAN,
 SEA SALT & TRUFFLE OIL

SWEETS

CHURROS 9
 WITH FRESH WHIPPED CREAM

* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR
 EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
 (G) GLUTEN FREE

menu is available until 1am, as prepared by Etre Avec Toi
 restaurant l for your convenience, 18% gratuity will be added for
 parties of six or more

CHAMPAGNE - SPARKLING

	glass	bottle
ARMAND DE BRIGNAC GOLD "ACE OF SPADES"		700
BILLECART-SALMON ROSÉ		260
CRISTAL BRUT, LOUIS ROEDERER		650
CRISTAL ROSE, LOUIS ROEDERER		1400
CRISTAL BRUT, LOUIS ROEDERER 1.5L		1700
DOM PERIGNON		500
DOM PERIGNON ROSE		675
DOM PERIGNON 1.5L		1450
KRUG GRANDE CUVEE BRUT		650
KRUG ROSE		900
LAURENT PERRIER BRUT	24	190
LAURENT PERRIER ROSE		240
LAURENT PERRIER ROSE 1.5L		475
MOET & CHANDON IMPERIAL		200
MOET & CHANDON ROSE		230
MOET & CHANDON 1.5L		400
MOET & CHANDON ROSE 1.5L		450
MOET & CHANDON 3L		775
PERRIER-JOUET BELLE ÉPOQUE BRUT		425
PERRIER-JOUET BELLE ÉPOQUE ROSÉ		500
VEUVE CLICQUOT		200
VEUVE CLICQUOT LA GRANDE DAME		1000
VEUVE CLICQUOT 1.5L		400

	glass	bottle
PROSECCO DI VALDOBBIADENE nino franco, italy	19	90

CÉPAGE	glass	bottle
WHITE		
CHABLIS la chablisienne, la sereine, bourgogne, france	15	66
RIESLING hugel, alsace, france	12	54
SANCERRE pascal jolivet, loire, france	18	80
PINOT GRIGIO conte brandolini, friuli grave d.o.c., venice, italy	12	50
SAUVIGNON BLANC oyster bay, marlborough, new zealand		57
CHARDONNAY bramito, castello della sala, ombrie i.g.t., italy	15	67
ROSÉ		
GRENACHE le pive gris, languedoc-roussillon, france	11	45

CÉPAGE	glass	bottle
RED		
MALBEC bodega norton, mendoza, argentina	11	45
GRENACHE parallèle 45, paul jaboulet ainé, côtes-du-rhône, france	11	45
PINOT NOIR meiomi wines, sonoma, californie, u.s.a	18	80
MERLOT château la papeterie, montagne-saint-émilion, bordeaux, france		84
TEMPRANILLO montecillo, reserva, rioja, spain		66
GRENACHE / SYRAH / MOURVÈDRE / CINSAULT clos de l'oratoire des papes, châteauneuf-du-pape		140
CABERNET SAUVIGNON hogue, colombia valley, washington u.s.a.	14	62
SANGIOVESE super toscano, villa antinori, i.g.t., toscany, italy	16	70

gst + qst will be applied | for your convenience, 18% gratuity will be added for parties of six or more.

wine served in 5 ounce measures

BEER

CARLSBERG	8
CHEVAL BLANC LA BLANCHE ON LEES	8
DANS L'AIR DU TEMPS	8
GRIFFON RED	8
ST-AMBROISE OATMEAL STOUT	8
ST-AMBROISE PALE ALE	8

CIDER

MYSTIQUE	8
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SINGLE MALT SCOTCH

LOWLANDS

AUCHENTOSHAN 12 YEAR	19
AUCHENTOSHAN 21 YEAR	30
ROSEBANK 20 YEAR	45

HIGHLANDS

THE DALMORE 12 YEAR	18
THE DALMORE 15 YEAR	25
GLENMORANGIE THE ORIGINAL 10 YEAR	19
GLENMORANGIE THE QUINTA RUBAN	25
GLENMORANGIE THE LASANTA	25
OBAN 14 YEAR	28

ISLAY

ARDBEG 10 YEAR	24
BOWMORE 12 YEAR	18
BOWMORE 15 YEAR DARKEST	25
LAGAVULIN 16 YEAR	22
LAPHROAIG	24

ORKNEY

HIGHLAND PARK 12 YEAR	17
HIGHLAND PARK 18 YEAR	33
HIGHLAND PARK 25 YEAR	50

ISLE OF SKYE

TALISKER 10 YEAR	21
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SPEYSIDE

ABERLOUR A'BUNADH	19
BALVENIE 12 YEAR	18
CRAGGANMORE 12 YEAR	22
DALWHINNIE 15 YEAR	25
DALWHINNIE DISTILLER'S EDITION	28
GLENFIDDICH 12 YEAR	15
GLENFIDDICH 15 YEAR	23
GLENLIVET 12 YEAR	15
GLENLIVET 15 YEAR	21
MACALLAN GOLD	18
MACALLAN 1824 AMBER	28
MACALLAN SIENNA	49

JURA

JURA 10 YEAR	14
JURA SUPERSTITIION	22

spirits served neat + on the rocks are sold in 1.5 ounce measures
gst + qst will be applied

BLENDED SCOTCH

	glass	bottle
CHIVAS REGAL 12 YEAR	15	
CHIVAS REGAL 18 YEAR	25	
CHIVAS REGAL 21 YR ROYAL SALUTE	40	
JOHNNIE WALKER BLACK LABEL	14	300
JOHNNIE WALKER GOLD LABEL	22	
JOHNNIE WALKER BLUE LABEL	55	800

RYE

KNOB CREEK RYE	16	
CANADIAN CLUB RYE	10	
DILLON'S WHITE RYE	14	

WHISKY**CANADA**

CANADIAN CLUB	10	
CANADIAN CLUB 12	13	
CANADIAN CLUB SHERRY CASK	13	
CROWN ROYAL	12	230
CROWN ROYAL BLACK	12	
CROWN ROYAL LTD EDITION	15	
CROWN ROYAL RESERVE	17	

JAPAN

NIKKA 12 YEAR	23	
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WHISKEY + BOURBON

	glass	bottle
IRELAND		
BUSHMILL 10 YEAR	14	
BUSHMILL 16 YEAR	24	
JAMESON	10	200
REDBREAST	15	

UNITED STATES

BASIL HAYDEN	18	
BLANTON'S SPECIAL RESERVE	22	
BUFFALO TRACE KENTUCKY	13	
BULLEIT	14	
ELIJAH CRAIG 12	16	
GENTLEMAN JACK	12	
HIGH WEST SILVER WESTERN OAT	20	
JACK DANIELS	10	235
JACK DANIELS HONEY	10	200
JACK DANIELS SINGLE BARREL	15	
KNOB CREEK	15	220
KNOB CREEK SINGLE BARREL	18	
MAKER'S MARK	15	220
OLD FORESTER	13	
WILD TURKEY 81	10	
WOODFORD RESERVE	18	

spirits served neat + on the rocks are sold in 1.5 ounce measures
gst + qst will be applied

BRANDY

	glass	bottle
PISCO DEMONIO DE LOS ANDES	14	
ST-RÉMY XO	12	
PISCO ABA	10	

COGNAC

CAMUS ELEGANCE XO	55	
COURVOISIER INITIALE	140	
COURVOISIER 12	24	
COURVOISIER VS	15	
COURVOISIER VSOP	24	300
COURVOISIER XO	55	
DELAMAIN 1973	60	
GAUTHIER XO	45	
HENNESSY VS	16	230
HENNESSY BLACK	18	245
HENNESSY VSOP	24	
HENNESSY XO	57	800
HENNESSY PARADIS	200	
HINE MARIAGE	340	
LES ANTIQUAIRES XO	48	
MARNIER XO	48	
MARTELL CLASSIQUE	400	
REMY MARTIN VSOP	24	300
REMY MARTIN XO	52	750
REMY MARTIN EXTRA	125	
REMY COUTURE DE DIAMANT	200	
REMY MARTIN LOUIS XIII	420	6000
RIBAUDS HOMMAGE AU TEMPS	56	
VALCOEUR XO	75	

ARMAGNAC

CHATEAU LAUBADE XO	28	
TARIQUET VSOP	18	
TENAREZE	36	

CALVADOS

BOULARD CALVADOS PAYS AUGE	16
PERE MAGLOIRE VSOP	14

EAUX-DE-VIE (2 OZ)

FINE CAROLINE, MICHEL JODOIN POMME	14
GE MASSENEZ POIRE WILLIAM PRISONNIERE	35
GE MASSENEZ GINGEMBRE	25
KIRSH LUXARDO	10

GRAPPA (2 OZ)

GRAPPA NEGRI	15
GRAPPA POLI BASSANO	10

PORTO (2 OZ)

TAYLOR FLADGATE 10 YEAR	16
TAYLOR FLADGATE 20 YEAR	28

spirits served neat + on the rocks are sold in 1.5 ounce measures
gst + qst will be applied

ABSINTHE

ABSINTHE 55	15
ABSENTE CLANDESTINE	22
ABSENTE VIEUX PONTACLIER	23
APERITIVO MELETTI	10
BENEDICTINE D.O.M.	13
CHINA CHINA	14
HILLS ABSINTHE	16
PERNOD ABSINTHE	20

DIGESTIFS, CORDIALS + LIQUEURS

AMARETTO DI SARONNO	10
AMARO MONTENEGRO	10
APEROL	10
AVERNA	9
BAILEY'S	12
CAMPARI	10
CHAMBORD	14
CHARTREUSE VERTE	18
CHARTREUSE VEP	30
CHARTREUSE JAUNE	18
COINTREAU	12
CYNAR	9
DOM B&B	13
DRAMBUIE	14
DUBONNET WHITE	13
FERNET BRANCA	12
FRANGELICO	10
GALLIANO	10
GODIVA WHITE CHOCOLATE	14
GOLDSCHLAGER	10
GRAND MARNIER	15
GRAND MARNIER LOUIS ALEXANDRE	27
GRAND MARNIER 100 YEAR	38
GRAND MARNIER 150 YEAR	70
KAHLUA	10
LIMONCELLO	10
PERNOD ANISE	10
PIMMS	10
PINEAU DE CHARENTES	10
PUNCH ABRUZZO	10
RICARD PASTIS	10
SAMBUCA	10
SORTILÈGE	10
SOUTHERN COMFORT	12
ST-RAPHAEL DORÉ	9
TIA MARIA	10

RHUM

glass bottle

WHITE

CACHAÇA LEBLON	12
CACHAÇA MORRETES VIEILLIE	14
HAVANA CLUB ANEJO 3 ANOS	10
JOSEPH BANKS	15
MALIBU COCONUT	10

AMBER & DARK

APPLETON ESTATE V/X	11	230
APPLETON 21 YEAR	35	
BACARDI 151	13	
BACARDI LIMON	10	
BARBANCOURT	11	190
BRUGAL RON ANEJO	10	
CAPTAIN MORGAN DARK	10	
CAPTAIN MORGAN SPICED	10	200
DIPLOMATICO AMBASSADOR SEL.	70	
EL DORADO 12 YEAR DEMERARA	12	
EL DORADO 15 SPECIAL RESERVE	14	
FLOR DE CANA CENTINAIRE 12 YEAR	13	
HAVANA CLUB RESERVA	10	
HAVANA CLUB	7	
MATUSALEM GRAN RESERVA 15 YEAR	13	
MOUNT GAY XO	14	
PLANTATION OLD RESERVE NICARAGUA	13	
PLANTATION 20TH ANNIVERSARY	22	
RON BARCELO IMPERIAL	14	230
SAILOR JERRY	11	
THE KRAKEN BLACK SPICED RUM	11	200
ZACOPA 23	22	

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GIN

	glass	bottle
BEEFEATER	10	
BEEFEATER 24	13	
BOMBAY SAPPHIRE	12	230
BOTANIST	12	200
HENDRICK'S	14	200
INVER HOUSE CAORUNN	16	
MAGELLAN	13	
PIGER HENRICUS	11	
PLYMOUTH GIN	13	
TANQUERAY	12	
TANQUERAY TEN	14	
UNGAVA	11	180

TEQUILA & MESCAL

DOBEL	23	
DON JULIO 1942	35	
DON JULIO BIANCO	20	
DON JULIO REPOSADO	23	
DON ROBERTO REPOSADO	15	
EL JIMADOR	12	
EL JIMADO ANEJO	12	
EL JIMADO REPOSADO 26 OZ. / 750 ML		200
EL TINIEBLO MEZCAL	16	
GRAN PATRON BURDEOS	160	
GRAN PATRON PLATINUM SILVER	69	
JOSE CUERUO ESPECIAL SILVER	12	
JOSE CUERUO ESPECIAL GOLD	14	
HERRADURA REPASADO	18	
PATRON GOLD	21	350
PATRON SILVER	19	300
PATRON XO CAFÉ	14	230
PATRON PLATINUM SILVER	49	700
SAUZA BLUE SILVER 100% AGAVE	11	
1800	12	

VODKA

	glass	bottle
ABSOLUT	11	
BELVEDERE	14	230
BELVEDERE 59 OZ. / 1.75L		450
CHOPIN	13	
CIROC PEACH	14	230
CIROC RED BERRY	14	230
CIROC BLUE STONE	14	230
CIRKA TERROIR	13	
CRYSTAL HEAD	16	240
GREY GOOSE 152 OZ. / 4.5L		1400
KETEL ONE	13	225
KETEL ONE CITRON	11	
MOSKOVSKAYA	10	
PUR ULTRA PREMIUM	14	
STOLICHNAYA ELIT	20	240
TITOS	12	200
ULTIMAT	22	
ZUBROWSKA	10	

VERMOUTH

DEL PROFESSORE	10	
DOLIN DRY	9	
DOLIN ROUGE	9	
DOLIN WHITE	9	
LILLET SEC	9	
MARTINI EXTRA DRY	9	
MARTINI ROSSO	9	
PUNT E MES	9	

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Inspired by Montreal's distinctive seasons and magnificent natural surroundings, Plateau Lounge filters jet set cocktail culture through a local lens. New York based nightlife group bpc, creators of the popular Skybar Miami Beach, Hudson Bar New York and Cliff Redwood Room San Francisco conceived Montreal's latest lounge setting for hotel guests as well as local and international tastemakers. In order to stay connected to its context, Canada's natural beauty was the inspiration and spirit of the interior; a warm autumnal refuge conjuring a dreamy wildwood of Fall leaves pressed in acrylic atop an illuminated bar flanked by a lush collection of pillows strewn atop lavish beds. A forest-like canopy of suspended wood panels complements the stained walnut floor. Soft, flattering light is provided by the glow of hand-made orbs, evoking a full moon with the soft gentle movement of candles.

We invite guests to gather and sip artisanal cocktails like our signature Blanche de Beaumont or perhaps the Hope, an antioxidant rich concoction that not only tastes fabulous, but a portion of whose proceeds also supports the Quebec Breast Cancer Foundation. While you're here, why not nibble on little bites from ETRE AVEC TOI restaurant while some of Montreal's top D.J.'s and musical talent make the scene Thursday through Saturday nights...

Plateau Lounge is a unique and compelling meeting and special event location. Any area of Plateau can be booked for private events and social fêtes for up to 250 guests. Our expert staff offers complete planning of private events, from invitations to dessert. For more information, please call 1.514.395.3195 and ask for the sales department.

