

— THE —
SOCIAL
— BAR + TABLE —

WELCOME TO THE SOCIAL BAR + TABLE

We use locally sourced and seasonal ingredients.
For prices and availability please ask your server.

RAIL SPIRITS

Stoli Vodka	6
Wisers Whiskey	6
Bacardi White Rum	6
Johnny Walker Red Scotch	6
Beefeater Gin	6
Jim Beam Bourbon	6

PREMIUM SPIRITS

Grey Goose Vodka	7.50
Georgian Bay Gin	7.50
Hendrick's Gin	7.50
Bulliet Bourbon	7.50
Gooderham Worts Whiskey	7.50
Appleton Rum	7.50
Tromba Tequila	7.50

OTHER SPIRITS AND LIQUERS

Campari	6
Amara Nonino	7.50
Forty Creek Irish Cream	6
Kahlua	6
Cointreau	7.50
Martini Dry Vermouth	6
Martini Sweet Vermouth	6
Lillet	7.50
St. Germaine	7.50
Domaine De Canton	7.50

SCOTCH AND AFTER DINNER

Glenfiddich	8
Dalwhinnie	13
Jamesons	6
Drambuie	8
Grand Marnier	8
Calvados	8

— THE —
SOCIAL
— BAR + TABLE —

WELCOME TO THE SOCIAL BAR + TABLE

We use locally sourced and seasonal ingredients.
For prices and availability please ask your server.

COCKTAILS

Blond Bombshell 12

Beefeater Gin (1 oz.), Lillet Blanc (0.5 oz.),
St.Germaine (0.5 oz.) lemon juice (1 oz.)
egg whites and a sprig of rosemary.

Winter Remedy 12

Spiced Rum (1.5 oz.), Grand Marnier (0.5 oz.),
Cranberry juice , lime juice and cinnamon and
clove syrup.

Hazed and Confused 12

Vodka (1 oz.), Kahlúa (0.5 oz.), Frangelico
(0.5 oz.) and a shot over of espresso

Last Port of Call 12

Bulliet Bourbon (1 oz.), Taylor Fladgate Port
(1 oz.), lemon juice, spices syrup and
cranberry preserve

Rosy Cheek'd 12

Tromba Blanca Tequila (1.5 oz.),
Grand Marnier (0.5 oz.), grapefruit juice,
lemon juice, macerated strawberries and
Angostura Bitters.

Apricot Bourbon Smash 12

Makers Mark (1.5 oz.), St. Germaine
(0.5 oz.), apricot jam, lemon juice and
mint leaves.

Calvados Old-Fashioned 12

Calavados (2 Oz.), apple skin simply syrup,
Angostura Bitters and Regan's.

Cilantro Ginger Buck 12

Ginger Peppercorn Simple Syrup (1 o.z),
Stoli Vodka (1 oz.), Domaine De Canton (1 oz.),
raw sugar, ginger beer and cilantro.