

CRAFT Cocktails



MIMOSAS

4 OZ

STANDARD MIMOSA

15.00

Prosecco, orange juice

SORBET MIMOSA

18.00

Prosecco, sorbet

BLUEBERRY MIMOSA

15.00

Prosecco, simple syrup
and lemon juice,
garnished with fresh
blueberries

CARAMEL APPLE MIMOSA

18.00

Prosecco, Strongbow,
Vanilla Vodka and
cinnamon, rimmed with
caramel and raw sugar



MARGA-MOSA

3 oz | 15.00

Gold Tequila, Prosecco,
orange juice, simple syrup and
lime juice, rimmed with salt



CRANBERRY MULE

1.5 oz | 15.00

Vodka, ginger beer, cranberry
juice, pomegranate juice and
lime juice, garnished with
lime and mint



CAESARS

1.5 OZ

CLASSIC CAESAR

15.00

Vodka, Mott's Clamato,
Tabasco and Worcestershire,
finished with Matt & Steve's
Caesar rimmer



BREAKFAST CAESAR

16.00

Vodka, Mott's Clamato,
Tabasco and Worcestershire,
finished with Matt & Steve's
Caesar rimmer, a strip of
bacon and a pickled egg



CANADA'S NATIONAL
COCKTAIL



ELEVATOR SHAFT

1.5 oz | 16.00

Vodka, Baileys and
Starbucks cold brew, shaken
and served over ice



ESPRESSO MARTINI

1.5 oz | 16.00

Vanilla Vodka, Kahlua,
Starbucks cold brew and
simple syrup, garnished
with espresso beans



HOT CHOCOLATE

1.5 oz | 15.00

Baileys, Crème de Menthe
and hot chocolate, topped
with whipped cream and
chocolate sauce





SPECIALTY COFFEE



BLUE MOUNTAIN COFFEE

1.5 oz | 13.00

Baileys, Crème de Menthe,
Crème de Cacao, coffee



BLUEBERRY TEA

1.5 oz | 14.00

Grand Marnier,
Amaretto, hot water



B52

1.5 oz | 14.00

Kahlua, Baileys, Grand
Marnier, coffee



MEXICAN COFFEE

1.5 oz | 14.00

Kahlua,
Tequila, coffee



IRISH COFFEE

1.5 oz | 14.00

Jameson,
Irish Mist, coffee



MONTE CRISTO COFFEE

1.5 oz | 14.00

Grand Marnier,
Kahlua, coffee



BAILEYS HOT CHOCOLATE

1.5 oz | 14.00

Baileys,
hot chocolate