

Cocktails

Wild Life Parkway Caesar	9	Wild Life Vodka + Parkway Clamato + Tabasco + Worcestershire + pickled asparagus + fresh lime + Alberta steak spice rim	Morning Bliss	15	Canton ginger liqueur + mango sorbetto + peach-basil coulis + pineapple juice + Prosecco
Mimosa (orange or grapefruit)	9		Pimm's Cup	12	Pimm's + 7up + orange + cucumber + fresh fruit
Lolea Sangria	9	w/ fresh fruit	Cocchi Americano	10	Cocchi Americano Aperitif + Soda water + Orange wheel
Citrus Chambord royale	14	Chambord + lemoncello + prosecco	Spagliato	14	Cocchi sweet vermouth + Prosecco + Campari + soda water press + fresh lime
The help	14	Gin + St. Germain elderflower + lemon + thyme syrup + Prosecco	The Broski	15	Makers Mark Bourbon + Kahlua + chilled espresso + chocolate milk
Twisted cider	13	Nastro nurchetto apple liqueur + lemoncello + fresh pressed apple juice + fresh lemon juice + baking spices	The red-headed pear	14	Canton ginger liqueur + golden pear liqueur + peach basil nectar + pineapple juice + Prosecco
Aperol Spritz	13	Aperol + Prosecco + soda + orange	Negroni (3oz)	15	Wild Life gin + Campari + Cocchi sweet vermouth + orange wheel
French 75 over a barrel	15	Wild Life barrel-aged gin + lemon juice + simple syrup + Prosecco + lemon peel twist	The Manhattan	14	Canadian Club rye + Cocchi sweet vermouth + orange bitters + drunken sour cherry
Juan-more	15	Cuervo gold tequila + Grand Marnier + jalapeño syrup + fresh lime juice + lime-pepper rim	Old fashioned	15	Maker's mark bourbon + simple syrup + Wild Life Blood orange bitters + orange wheel + drunken sour cherry

Beer on tap

Please ask for our current rotating taps...

Canadian Beers

Ten Peaks Pale Ale	Canmore Brewing Co.	473ml	5%	\$8.75
Georgetown Brown Ale	Canmore Brewing Co.	473ml	6%	\$8.75
Hefe	Fahr Brewery	355ml	5.3%	\$7.25
Cream Ale	Mt. Begbie	473ml	4.7%	\$8.75
Analogue 78 Kolsch	Phillips Brewing Co.	341ml	5.0%	\$7.25
Barracks Brown Ale	Wild Rose Brewery	341ml	5.0%	\$7.25
People Skills Cream Ale	Tool Shed Brewing Co.	355ml	5.2%	\$7.25
Flat Cap Stout	Tool Shed Brewing Co.	355ml	5.5%	\$7.25
Grasshopper Wheat Ale	Big Rock Brewery	341ml	5.0%	\$7.50
Keith's IPA	Alexander Keith's	341ml	5.0%	\$7.00
Kokanee	Labatt	341ml	5.0%	\$7.00
Alkoholfrei(non-alc)	Erdinger	500ml	0.4%	\$7.00

Import Beers

Duvel Blonde Ale	Duvel	330ml	8.5%	\$10
Tripel Karmeliet	Bosteels	330ml	8.4%	\$12
Kwak	Bosteels	330ml	8.4%	\$12
Ranger IPA	New Belgium Brewery	355ml	6.5%	\$8.50
Pilsner	Czechvar	500ml	5%	\$9.50
Lager	Stella Artois	330ml	5%	\$8.50
Corona	Corona	330ml	4.5%	\$8.50
Stout	Guinness	440ml	4.2%	\$9.50

Ciders

Strongbow	Dry Apple Cider	500ml	5.3%	\$9.25
Bigrock	Rock Creek Apple Cider	355ml	5.5%	\$7.50
Element Cider Co.	Organic Craft Cider	355ml	6%	\$9

Belgium Beer Index

In Belgium, beer is not merely a beverage but more so a religion. Brewed since the Middle Ages, beer has been ingrained in the fabric of life in Belgium. Traditionally brewed by monks in various Monasteries all over Belgium, their styles vary greatly from pale blonde ales, Witbier, Flemish reds, Lambics and strong dark ales. All these beers are designed to pair beautifully with various foods. On average Belgians drink approximately 95 liters of beer per year. Let's see what they're on to?



Duvel

Blonde Ale 8.5%, 330 ml \$10

Flemish for "Devil" this brew has a light golden colour. The nose is perfumed, with hops, pear brandy and citrus. Like Champagne on the tongue, it is smooth, dry, hoppy, and spicy with a touch of alcohol sweetness. Makes a great palate cleanser with spicy food, with hops and floral aromas it pairs well with herbs and spices. Goes well with garlic, pestos and cream sauces. The clean flavours also work well with fish and citrus and accommodate higher acidity in dishes like civeche.



Bosteels Tripel Karmeliet

Belgian Tripel Blonde Ale 330ml, 8.4%, \$12

Brewed with three different grains: barley, wheat and oats. The recipe for this beer dates back to 1679. Blonde, robust, smooth, fruity and re-fermented in the bottle. Grapefruit, lemons and hints of vanilla and wheat on the nose. Slight acidity and hops with spice on the finish, this beer won "World's Best Ale" in 2008 at the World Beer Awards. Very versatile beer with food pairings, will pair well with almost any charcuterie and cheese combinations; try it with sausage, game meats or foie gras.



Kwak

Strong Amber Ale, 330ml, 8% \$12

Strong fruity amber ale, named after brewer Pauwel Kwak. The glass was designed to fit into a mail coach as the drivers of the day were not allowed to leave their horses unattended, so the Innkeeper developed this style so as to not deprive them of their drink. This is a specialty beer that doesn't align with traditional Belgian styles. Full bodied, amber and fruity, slightly sweet flavor with seductive caramel malt accents. Subtle floral hops on the nose with coriander undertones. Taste has caramelized bananas, earthiness and hop bitterness.

A Votre santé!

Behind the Bar...

House Pours (1oz.) \$7

Black Stallion Vodka
Canadian Cub Rye Whiskey
Bacardi White Rum
Flor de Caña Rum
Bombay Sapphire Gin
+ Fevertree Tonic Bottle \$2

Premium Pours (1oz.)

Wild Life Vodka \$8
Stoli Vanil \$8
Stoli Razberi \$8
Grey Goose Vodka \$9
Belvedere Vodka \$9
Sauza Silver \$8
Jose Cuervo Especial \$10
Crown Royal \$8
Jack Daniel's \$8
Maker's Mark Bourbon \$9
Southern Comfort \$8
Dujardin Brandy \$8
Courvoisier Cognac VS \$10
Tanqueray Gin \$8
Martin Miller's London Gin \$10
Hendrick's Gin \$11
Wild Life Gin \$9
Captain Morgan Spiced Rum \$8
Appleton's Estate Rum \$9

Aperitifs (1oz.) \$7

Campari
Aperol
Pimms #1 Cup
Martini Dry Vermouth
Cocchi Vermouth di Torino Cocchi Americano

Grappa & Digestifs (1oz.)

Jacopo Poli Sarpa Blended Grappa \$9
Jacopo Poli Amorosa Grappa \$17
Giusti Grappa Barricata \$10
Etter Framboise Eau du Vie \$12

Scotch & Irish Whiskey (1oz.)

The Glenlivet, 12yr Highland Single Malt \$8
Glenfiddich, 12yr Highland Single Malt \$8
Glenmorangie, 10yr Highland Single Malt \$10
The Balvenie Doublewood, 12yr Highland \$12
Arran Amarone cask single malt whisky \$14
Jameson Irish Whiskey \$8

Liqueurs (1oz.)

Canton Ginger Liqueur \$8
St. Germain Elderflower \$8
Limoncello \$8
Cantaloupe Melon Liqueur \$7
Bailey's \$8
Kahlua \$7
Golden Pear Liqueur \$7
Crème de Cacao \$6
Triple Sec \$6
Disaronno Amaretto \$8
Nurchetto Apple Liqueur \$8
Sortilege Maple Whiskey Liqueur \$9
Drambuie \$8
Frangelico \$8
Grand Marnier \$9
Cointreau \$7
Chambord \$8
Crème de Cassis \$8
Peach Schnapps \$7

LIQUID DESSERT

PORT (2oz)

Graham's Six-Grapes, Blended Young Vintage Port | \$9

Graham's 10 year Tawny Port | \$13

Graham's "Malvedos" 1988 Vintage Port - 375ml | \$72
(Bottle only)

DESSERT WINES (2oz)

Errazuriz, Late Harvest Sauvignon Blanc ~ Chile
2oz \$9 | \$30 375ml

Donnafugata, "Kabir" Moscato de Pantelleria ~
Sicily, Italy 2oz \$10 | \$49 375ml bottle

Vineland Estate, Vidal Ice Wine ~ Niagara, Ontario
2oz \$16 | 200ml \$52

Donnafugata "Ben Rye" Passito di Pantelleria ~
Sicily, Italy \$63 | 375ml (Bottle only)

Chateau Guiraud, Petit Sauternes ~ Bordeaux, France
\$68 | 375ml (Bottle only)

KICKED UP COFFEES (1oz)

All served w/ Coffee, Sugared Rim & Whip Cream
Classic Coffee ~ Bailey's Irish Cream

Canadian Maple Coffee ~ Maple Liqueur + Grand Marnier

Café Diablo ~ Brandy + Grand Marnier + Sambuca

Cafe Amaretto ~ Amaretto + Kahlua

Dog's Hair ~ Bailey's + Frangelico + Crème de Cacao

Café Dublin ~ Jameson's Irish Whiskey + Kahlua

Monte Cristo ~ Grand Marnier + Kahlua

Café Espanõl ~ Brandy + Kahlua