

DESSERT

(all made in-house by the one and only Lisa Bernardi)

Flourless Chocolate Espresso Olive Oil Cake

Salted caramel sauce \$9.25

Lemon Cream Pie

Mixed berry coulis \$9.25

SMALL BITES (all house-made little mason jars)

\$7

- Sour cherry Cheesecake Jar

- White and Dark Chocolate Mousse (GF)

- Nutella Tiramisu Jar

- Salted Caramel cheesecake with apples and a crumble topping

COFFEE

Americano

Espresso

Café Latte

Cappuccino

Espresso Correto

TEA (blink tea)

Organic Golden Green

Organic Earl Gray - Black tea

Organic Sakura Rose - Green tea

Organic Moringa Mint

Organic Chamomile Lemongrass

DIGESTIVI(1.5 oz.)

The Glenlivet Founders Reserve \$15.25

Maison Gautier VS Cognac \$9.25

Four Roses Bourbon \$8.25

Poli Grappa \$9

(Traditional)

Amaro Montenegro \$8

Limoncello \$8.

ACQUA MINERALE

Large Mineral water \$6

Small Bottle \$3

GASSATA/ SPARKLING

LISCIA/ FLAT

JUICE \$4

Apple, Cranberry, Orange, Pink Grapefruit

SODA \$4

Coke, Diet Coke, Ginger Ale, 7up, Iced Tea, Tonic

ITALIAN SODA \$4

Brio, Aranciata, Limonata, Aranciata Rosso

NON-ALCOHOL COCKTAILS

GIN FIZZ

Gin/ lemon/ simple syrup/ soda/ lemon twist

GINGER RUM MULE

"RUM"/ ginger beer/ fresh lime/ ginger

ZERO GIN-SOAKED FOG

Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

COCKTAILS (2 oz.)

VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda/

PAPER PLANE - \$16

Bearface/ Select Aperitivo/ Montenegro Amaro/

Fresh Lemon Juice

NEGRONI SOUR - \$16

Campari/gin/ sweet vermouth/ lemon juice/ egg whites

BOSTON SOUR - \$14

Bearface/ Lemon juice/ Simple syrup/ frothy foamed egg white

PENICILLIN - \$14

Johnnie walker/ ginger/ lemon/ honey/ single malt float

MAPLE BOURBON OLD FASHIONED - \$14

Maple syrup/ Bourbon/ bitters

MARGARITA ARRABIATA \$16

Tromba Tequila Blanco/ lime/ honey syrup/ fresh jalapeno/

BARREL AGED NEGRONI - \$14

Cocchi Sweet Vermouth/ Select Aperitivo/ Hayman's Gin

DARK + STORMY - \$14

Kraken Rum/ Ginger Beer/Fresh Lime Juice

GIN-SOAKED FOG - \$14

Hayman's Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

CANADIAN MARGARITA - \$14

Espolon Tequila/ Lime Juice/ Maple Syrup

SPARKLING LEMON - \$14

Peach Schnapps/ Mionetto Prosecco/ Limonata

BEER

MENAGERIE NELSON SAUVIN \$12.00

Single hop pale ale 5.4%

Pale ale brewed & dry-hopped exclusively with Nelson Sauvín hops.

Profile: White wine, gooseberries, passion fruit.

ALTA ONWARD AND UPWARD \$12.00

Hazy IPA dry-hopped with Talus & Nelson Sauvín.

Profile: Pineapple, gooseberry, cream soda.

LITTLE HELPER KOLSCH \$12.00

A highly drinkable lagered ale that'll get you through the night.

Profile: Crispy red apple, flint, honey-honey.

PERONI 5.1%

Nastro Azzuro \$8.50
(330ml)

PERONI 0.0%

Nastro Azzuro \$5.00

WHITE WINE

(GLS 5 oz/ 1/2 LITRE/ BTL.750ml)

PINOT GRIGIO

Pasqua (IT)

\$14 / \$37 / \$56

SOAVE

Delibori (IT'23)

\$11 / \$29 / \$44

PINOT NERO BIANCO

(Pinot Noir vinified as a still white wine)

Frecciarossa Sillery (IT'23) \$73

VERMENTINO

Badia Di Morrona (IT'22) \$67

Fresh with floral and citrus notes on the nose.

The elegant flavours are crisp and balanced with aromatic herbs. A perfect wine and particularly well matched with seafood.

CHABLIS

Domaine Oudin (FR'21) \$99

elegant and balanced with flinty fruit, white flowers, and generous acid. On the nose we have lemon meringue pie with a flaky crust, ocean brine, clean laundry.

Potent acidity lends structure to the mineral base. Fresh, zippy, elegant, everything you would expect from this classic appellation.

CATARATTO TERRE SICILIANE

VINO BIOLOGICO \$69

Possente "Kima"

richness reminiscent of lemon custard and a very ripe Bosc pear, sliced down the middle with a streak of minerality and sea salt. The cellar Possente follows a organic and artisanal production philosophy

GORGIO BIANCO (Organic)

Garganega/ Cortese/ Trebbiano \$67

San Michelin (It'22)

This bright white is fresh and light bodied, leaping from the glass with notes of glazed nectarine and white cherry, supported by tangy acidity. Creamy smoke and spice finish.

ROSE WINE

Rosè

Corvina Veronese/ Rondinella/ Molinara

Bardolino Chiaretto DOC

This Chiaretto is bright, intense pink, almost cherry and transparent. The nose has delicious aromas of summer fruits. The aromas continue on the palate with notes of red cherries, strawberries and raspberries combined with fresh floral notes and crisp acidity

\$13.75 / \$36 / \$55

SPARKLING

PROSECCO DOC

Villa Sandi (Italy, NV)

\$11/ \$49

Price does not include tax.

RED WINE

(GLS 5 oz/ 1/2 LITRE/ BTL. 750ml)

CHIANTI

Il Palazzo (it'22)

\$16/ \$42 / \$64

SYRAH/ VIOGNIER/ GRENACH

Charles Smith Wines (Washington State)

(wine enthusiast winemaker of the year)

\$14.75 / \$39 / \$59

PRIMITIVO

Intrigo (It'23)

\$12.25 / \$32 / \$49

SANGIOVESE/ COLORINO/ MERLOT

Perticaia (It'21)

\$14/ \$37 / \$56

TIGNANELLO

Sangiovese/ Cabernet Sauv/ Cabernet Franc

Antinori (It'20) \$290

CABERNET SAUVIGNON/ MERLOT

San Tiziano - TOMABACCO (It) \$39

Cartesiano Rosso

40% Cabernet Sauvignon, 10% Cabernet Franc, 30% Merlot, 20% Nero d'Avola

Fazio (Italy, Sicily '19) \$124

It is a Bordeaux blend (Merlot, Cabernet Franc and Cabernet Sauvignon, with 10% Nero d'Avola) notes of wild berries and cherries, combined with elegant hints of spices, vanilla and cocoa. Harmonious. The tannin is sumptuous and incredibly velvety. It is rightly sapid, caressing the palate with an almost interminable finish, studded with strong spicy and fruity aromas.

BAROLO

Tenuta di Martucino (IT'17) \$140

LANGHE D.O.C. NEBBIOLO

Aurelio Settimo (It'20) \$92

garnet red with ruby highlights. Its delicate, varietal nose shows notes of violet, red fruit and spices. On the palate it is intense and robust, with delicate tannins enhancing a full-bodied, rounded structure

Price does not include tax