

Beverages

Draught Beer

	Glass (10 oz.)	Glass (20 oz.)
Kokanee	\$7	\$9
Goose Island IPA	\$7	\$9
Stella Artois	(11 oz.) \$8	(17 oz.) \$10

Ask server for other selections

Bottled Beer (330 ml)

Big Rock, Wild Rose Wraspberry Ale, Budweiser, Stanley Park Windstorm, Shock Top (ask server for other selections)	\$7
Corona, Peroni, Stella Artois Light	\$8

Coolers (330 ml) and Ciders

Ask server for selections

Sangria

Glass (10 oz.)	Pitcher (48 oz.)
\$7	\$26

Our Cocktail Specialities



Spirits (1 oz.)

Vodka, Rum, Gin, Tequila, Scotch, Rye	\$7+
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Premium Spirits (1 oz.)

Ask server for current selection and prices	\$8+
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Refreshments

Soft Drinks (Pepsi, 7UP, etc.)	\$3
Iced Tea	\$3
Lemonade	\$3
San Pellegrino Orange/Lemon (can)	\$3
San Pellegrino Italian Carbonated Water (750 ml)	\$7




Cocktails (1 oz.)

Cosmocini Lemon vodka, Cointreau, white cranberry juice, basil.	\$9
Pacini Mojito Rum or vodka served with lime juice, basil leaves, simple syrup and a splash of club soda.	\$9
Cranberry Mojito* Rum, lime, simple syrup, cranberry juice, mint.	\$9
Italian Sangria Aperol, white cranberry and grapefruit juice, simple syrup and Prosecco.	\$9
October Lime Raspberry Vodka served with lemonade and orange juice, shaken and served on the rocks.	\$9
Red Rooster Infusions Raspberry Vodka shaken with cranberry and orange juices.	\$9
Caïpirinha Leblon rum, lime, brown sugar, tonic.	\$9
Purple Passion Fizz Hypnotiq, Alize Red Passion served with ginger ale, shaken with citrus juice.	\$9
Signature Caesar* Lemon vodka, cucumber puree, balsamic reduction, spices.	\$10

*Alcohol-free version available \$5

Wine List

Sparkling

	 (165 ml)	 (250 ml)	 (750 ml)
Zonin Prosecco Piccolo Cuvée 1821 Piccolo, Veneto, Italy (200 ml bottle)			\$13 (200 ml)
Zonin Prosecco Cuvée 1821, Veneto, Italy	\$9		\$37

Della Casa

House Wine Rosso, Negroamaro, Italy	\$7	\$11	\$31
House Wine Bianco, Chardonnay/Grillo, Italy	\$7	\$11	\$31

Vino Bianco

Ruffino, Orvieto Classico, Italy			\$35
Ventiterre, Pinot Grigio, Venezia, Italy	\$9	\$13	\$36
Zonin Il Giangio, Veneto, Italy	\$10	\$14	\$38
Masi Masiatico, Verduzzo/Pinot Grigio, Venezia, Italy	\$11	\$15	\$39
Avant, Kendall-Jackson, Chardonnay, California, United States			\$44
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	\$13	\$17	\$48

Vino Rosato

La Vieille Ferme, Rosé, Cinsault/Grenache/Syrah, Rhône Valley, France	\$8	\$12	\$32
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Vino Rosso

Nugan Estate Third Generation, Shiraz, Australia			\$33
Primo Amore, Sangiovese/Merlot, Sicily, Italy	\$8	\$12	\$34
Bodega Norton Barrel Select, Malbec, Argentina			\$35
Ventiterre Montepulciano d'Abruzzo, Italy	\$9	\$13	\$36
Masi Modello, Refosco/Merlot, Venezia, Italy	\$10	\$14	\$37
Cono Sur, Organic 100% Pinot Noir, Chile	\$10	\$14	\$38
Zorzal, Cabernet Sauvignon, Argentina			\$44
Rocca di Montemassi Le Focchie, Sangiovese/Maremma, Tuscany, Italy	\$12	\$16	\$45
Ripasso Valpolicella Superiore, Zonin, Veneto, Italy			\$46
Castello di Albola, Chianti Classico, Tuscany, Italy			\$49
Bonterra, Organic Cabernet Sauvignon, California, United States			\$52
Beni di Batasiolo, Barolo, Piedmont, Italy			\$62
Osoyoos Larose, "Le Grand Vin" Merlot/Cabernet Franc/ Cabernet Sauvignon/Petit Verdot/Malbec, Okanagan Valley, Canada			\$90

