

## Gin, Tequila & Others

- Gin 1 oz.  
Beefeater · \$5.75  
Bombay Sapphire · \$6  
Tanqueray · \$6  
Plymouth · \$6  
Hendrick's · \$8  
Martin Miller's · \$8  
The Botanist · \$9
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- Tequila 1 oz.  
el Jimador · \$6  
Don Velante · \$9  
1800 Tequila Añejo · \$11  
Corazon 100% Blue Agave Reposado · \$13
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- Others 1 oz.  
ABA Pisco (Chilean Brandy) · \$7  
Grappa Alexander · \$7  
Père Magloire Calvados · \$7  
Limoncello · \$7.75
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- Grand Marnier Range 1 oz.  
Grand Marnier Cordon Rouge · \$7  
Cherry Marnier · \$7.75  
Grand Marnier "Blue" Louis-Alexandre · \$12  
Grand Marnier Cuvée du Centenaire · \$20  
Grand Marnier Cuvée du Cent Cinquenaire · \$37

## Whisky & Cognac

- Whisky 1 oz.  
Bushmills Whiskey · \$5.75  
Johnnie Walker Red · \$5.75  
Johnnie Walker Black · \$5.75  
Chivas Regal 12 yr · \$8.75  
The Glenlivet 12 yr · \$8  
Glenfiddich 12 yr · \$8  
Glenkinchie 10 yr · \$8  
Glenmorangie The Original · \$8.75  
Cragganmore 12 yr · \$10  
Dalwhinnie 15 yr · \$10  
Talisker 10 yr · \$11  
Lagavulin 16 yr · \$12  
Bruichladdich 18 yr · \$20
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- Cognac 1 oz.  
Rémy Martin VS · \$8  
Hennessy VS · \$8  
St. Vivant Armagnac · \$8  
Rémy Martin VSOP · \$10  
Courvoisier VSOP · \$10  
Otard XO · \$16  
Camus XO · \$16  
Rémy Martin XO · \$19  
Camus Extra · \$46

## Appetizers

- Flatbread Pizza · \$14.95  
Shiitake mushrooms, baby peppers, arugula pesto, Prosciutto, balsamic marinated bocconcini, basil tomato sauce, Parmigiano-Reggiano & fresh herbs.
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- Truffle Fries · \$9.95  
Shoestring fries drizzled with white truffle oil and topped with shaved Parmigiano-Reggiano. Served with duck fat gravy & chive sour cream.
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- Chicken Quesadilla · \$12.95  
Flour tortilla filled with grilled chicken breast, peppers, onions and a 3 cheese blend. Served with sour cream, salsa & guacamole, available with jalapeños.
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- Smoked Salmon/Spinach Ravioli · \$12.95  
House made ravioli stuffed with smoked salmon & spinach. Served with a creamy lobster sauce and grilled asparagus.
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- Almond Crusted Baked Brie · \$11.95  
Quebec Brie crusted with spiced almonds, lightly melted & served on wildflower organic bread with house-made mango chutney.
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- Soup of the Moment · \$9.95  
Ask your server for today's creation, fresh ingredients, freshly made.
- Signature Salad · \$10.95  
Baby leaf lettuce with grapes & sautéed shiitake mushrooms with a house-made pumpkin seed dressing.
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- Spinach Salad · \$9.95  
Fresh spinach, baby roma tomatoes, & marinated baby bocconcini cheese with a house-made bacon dressing.
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- Chicken Caesar Salad · \$14.95  
Our classic Caesar salad with grilled or Cajun spiced chicken, served with garlic bread.
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- Three Cheese Nachos  
Portion for 1 \$10.95 · Portion for 2 \$18.95  
Tri-coloured corn tortilla chips, oven baked with peppers, tomatoes, black olives, jalapeños & a 3 cheese blend. Served with salsa, guacamole & sour cream.
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- Chinese Spring Rolls · \$9.95  
Fried rolls stuffed with pork & vegetables, served with a spicy chili sauce (Vegetarian option available)
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- Chicken Wings · \$11.95  
One pound of wings, mild, medium, hot or lemon pepper; served with ranch dipping sauce.

Terrace Lounge uses 100% trans fat free peanut oil

# Entrées

Bison Burger · \$14.95

6 oz. charbroiled Bison patty, topped with Smoked Gouda, chipotle mayo, lettuce, tomato, onions, pickles & BBQ sauce.

Prime Rib Burger · \$12.95

6 oz. charbroiled Beef patty, topped with lettuce, tomato, onions & pickles.

Chicken Burger · \$12.95

6 oz. charbroiled Chicken breast, topped with lettuce, tomato, onions, & pickles served open-face on fresh house made focaccia .

Add Cheese or Bacon to any of the above \$1.

Cheese selection (cheddar, aged white cheddar, Gouda, mozzarella, Swiss).

Chicken Fingers · \$10.95

Served with BBQ ranch sauce.

Fish & Chips

One Piece \$10.95 · Two Pieces \$14.95

Boneless Cod filet in a malt vinegar batter, served with home made tartar sauce.

Steak Sandwich · \$18.95

6 oz. New York steak grilled to your liking, served on fresh house made focaccia with a caramelized red onion jam.

All of the Entrées are served with your choice of salad, fries, sweet potato fries or onion rings.

# Bourbon, Rum & Vodka

Bourbon 1 oz.

Jim Beam · \$5.75

Jack Daniel’s Tennessee Sour Mash Whiskey · \$6.75

Woodford Reserve · \$10

Basil Hayden’s · \$10

Wild Turkey Rare Breed · \$10

Rum 1 oz.

Bacardi White · \$5.75

Captain Morgan Original Spiced · \$6

Appleton Estate VX · \$7

Havana Club Añejo Blanco · \$7

Mount Gay Rum · \$7

Havana Club Añejo Reserva · \$7

Sagatiba Cachaca (Brazilian Rum) · \$8

Matusalem 10 yr. · \$10

Vodka 1 oz.

Smirnoff · \$5.75

Absolut · \$6

Skyy Raspberry · \$6

Skyy Vanilla · \$6

Skyy Passionfruit · \$6

Krolewska · \$7

Zubrowka Bison Grass infused · \$8

26000 · \$9

26000 Lychee · \$9

# Beer

Domestic Beers by the bottle

Kokanee, Lager, Canada · \$5.75

Alexander Keith’s, India Pale Ale, Canada · \$5.75

Big Rock, Traditional Ale, Canada · \$5.75

Big Rock, Grasshopper, Wheat Ale, Canada · \$5.75

Molson Canadian, Lager, Canada · \$5.75

Mill St. Brewery, Organic Lager, Canada · \$6.25

Creemore Springs, Amber Lager, Canada · \$6.25

Budweiser, Lager, USA · \$5.75

Bud Light or Bud Light Lime, Lager, USA · \$5.75

Draft Beers

Big Rock, Traditional Ale, Canada · \$5.75 14 oz.

Beck’s, Lager, Germany · \$8.5 16 oz.

Guinness, Stout, Ireland · \$8 14 oz.

Imported Beers by the bottle

Steinlager Pure, New Zealand · \$6.25

Corona, Mexico · \$6.25

Heineken, Holland · \$6.25

Sapporo, Japan · \$6.5

Boutique Beers

Erdinger, Weiss Bier-Blonde, Germany · \$8

Erdinger, Weiss Bier-Dunkel, Germany · \$8

Stiegl Bier, Lager, Austria · \$6.5

Ciders & Coolers

Big Rock, Rock Creek Dry Cider, Canada · \$6

Mike’s Hard Lemonade or Cranberry, Canada · \$6

Terrace Lounge uses 100% trans fat free peanut oil

## Specialty Coffees, Dessert Wine & Port

### Specialty Coffees 2 oz.

BPL - 52 · \$10

Godiva white chocolate liqueur, Tia Maria, St. Vivant Armagnac, fresh espresso topped with liqueur infused cream.

Banff Coffee · \$10

Crown Royal, Kahlua, maple syrup & fresh espresso topped with liqueur infused cream.

Luxardo Coffee · \$10

Luxardo Sambuca, Luxardo Amaretto, fresh espresso topped with liqueur infused cream.

### Dessert Wines

Shiraz Icewine· VQA, Wayne Gretzky, Niagara, Canada  
2 oz. glass \$15 · 375ml bottle \$99

Vidal Icewine · VQA, Vineland, Niagara, Canada  
2 oz. bottle \$16

Black Muscat · Quady, Elysium, California, USA  
375ml bottle \$34

### Port 2 oz.

Graham's Six Grapes, Portugal · \$6.25

Offley 20 yr, Portugal · \$10

Taylor Fladgate late bottled vintage, Portugal · \$7

Taylor Fladgate 10 yr, Portugal · \$7

Taylor Fladgate 20 yr, Portugal · \$10

Taylor Fladgate 30 yr, Portugal · \$22

Taylor Fladgate 40 yr, Portugal · \$28

## Cocktails

### Signature Cocktails 2oz. (unless indicated)

Dr. Funk · \$10

Skyy Passion fruit Vodka, Peach schnapps, freshly squeezed lime juice & cranberry juice.

St Petras · \$10

1800 Tequila Añejo , freshly squeezed lemon juice, sugar syrup, peppercorns, cherry tomatoes, basil leaves & egg white.

Bird of Paradise · \$10

Hendrick's gin, watermelon, lemon juice, cucumber sugar syrup, mango marmalade & orange flower water.

Singapore Sling (Raffles Style 2.75 oz) · \$12

Plymouth Gin, Cherry Marnier, Benedictine, Cointreau, pineapple juice, freshly squeezed lime juice, Angostura bitters, grenadine & a dash of soda.

Signature Caesar · \$10

Smirnoff Vodka, Worcestershire, S & P, lemon chilies, balsamic vinegar, horseradish, fresh basil & clamato.

Hemingway Daiquiri (3 oz)· \$13

Havana Blanco Rum, Maraschino liqueur, freshly squeezed lime juice, sugar syrup & grapefruit juice.

White Italian (2.5 oz.) · \$10

Tuaca liqueur, Tia Maria, Skyy vanilla vodka & milk.

Limoncello Collins (2.5 oz) · \$10

Plymouth Gin, Profumi della Costiera Limoncello, fresh squeezed lemon juice, thyme infused sugar syrup & soda.

Kiwi Daiquiri · \$10

Mount Gay Rum, fresh cut kiwi fruit, muddled with fresh squeezed limes & sugar syrup.

Basil Mojito · \$10

Havana Club Añejo Blanco Rum & fresh lime muddled with basil & sugar syrup, topped with a dash of soda.

Toblerone · \$10

Kahlua, Frangelico, Bailey's, cream & honey.

Pisco Sour · \$10

ABA Pisco, freshly squeezed lemon juice, Angostura bitters & egg white.

Fresh Fraise (2.5oz) · \$10

Dubonnet, fresh lemon juice, Martin Miller's Gin & Zubrowka bison grass vodka, sugar syrup & fresh strawberries.

Le Bonbon · \$10

Zubrowka bison grass vodka, Pernod, ginger infused cranberry juice & white balsamic vinegar.

## Wine

Wine by the Glass 5 oz.

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### White Wine

Painted Turtle, Sauvignon Blanc, Canada · \$7.75 · half litre \$23

Urban, Riesling, Germany · \$8.5 · half litre \$25

Beringer, Chardonnay, USA · \$7.75 · half litre \$23

Bonterra, Chardonnay, USA (organic) · \$11.25 · half litre \$37

Alpha Zeta, Pinot Grigio, Italy · \$8.5 · half litre \$25

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### Red Wine

Painted Turtle, Shiraz, Canada · \$7.75 · half litre \$23

Beringer, Cabernet Sauvignon, USA · \$7.75 · half litre \$23

Summerhill Pyramid, Pinot Noir, VQA, Canada · \$11 · half litre \$37

Cline, Zinfandel, USA (organic) · \$9.25 · half litre \$30

Las Acequias, Malbec, Argentina · \$9 · half litre \$29

Canonbah Bridge, Shiraz-Grenache-Mourvedre, Australia · \$11.5 · half litre \$37

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### Rosé

Beringer, White Zinfandel, USA · \$7.75 · half litre \$23

Mouton Cadet, Bordeaux Rosé, France · \$ 8.5 · half litre \$25

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### Champagne & Sparkling Wine

Freixenet Cordon Negro, Cava, Spain · 200ml \$11 · 375ml \$19 · 750ml \$36

Veuve Clicquot Ponsardin Brut, Champagne, France · 375ml \$51 · 750ml \$96

## Desserts

Daily Pastry Selection · \$6

Each day our Pastry Chef prepares a variety of cakes and fruit flans for your enjoyment.

Please ask your server for today's selection.

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Maple Crème Brûlée · \$8

Classic crème brûlée enhanced with maple syrup and garnished with fresh fruit.

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Crème Caramel · \$8

European classic, rich custard topped with a layer of soft caramel.

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Baked Cinnamon Apple · \$8

Granny Smith apple baked in puff pastry with cinnamon sugar. Accompanied by Calvados Anglaise & served warm.

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French Pastry · \$4

Select from our variety of international favourites, hand made in our pastry shop.

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Royal Cake · \$8

Dark chocolate mousse, hazelnut crunchy base layered with flourless cake (gluten free).

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Mini Pumpkin Tart · \$8

Individual sized baked spiced pumpkin tart with cinnamon Anglaise.