

CRAFT Cocktails



MIMOSAS

STANDARD MIMOSA

14.00
Prosecco, orange juice

BLUEBERRY LAVENDER MIMOSA

14.00
Prosecco, blueberry
lavender syrup, and
lemon juice, garnished
with fresh blueberries

SORBET MIMOSA

18.00
Raspberry sorbet, Prosecco

CARAMEL APPLE MIMOSA

18.00
Apple cider, cinnamon,
vanilla vodka, Prosecco,
rimmed with caramel
and sugar



MARGA-MOSA

15.00
Prosecco, orange juice,
tequila, simple syrup, lime
juice, rimmed with salt



CRANBERRY MULE

14.00
Vodka, lime juice, cranberry
pomegranate juice, ginger
beer, garnished with a lime
wedge and mint leaf

CAESARS

CLASSIC CAESAR

14.00
Vodka, Mott's Clamato,
Tabasco Worcestershire,
finished with house
made rim



BREAKFAST CAESAR

15.00
Vodka, Mott's Clamato,
Tabasco Worcestershire,
finished with house made
rim, a strip of candied
bacon and a pickled egg



CANADA'S NATIONAL
COCKTAIL



ELEVATOR SHAFT

15.00
Starbucks cold brew,
vodka, Baileys, shaken
and served over ice



ESPRESSO MARTINI

14.00
Vanilla vodka, Kahlua,
simple syrup, Starbucks
cold brew, garnished with
espresso beans



HOT CHOCOLATE

14.00
Baileys, Crème de Menthe,
hot chocolate, topped
with whipped cream,
chocolate sauce



HOT BUTTERED RUM

15.00
Butter rum batter, Gosling
Bermuda Black Seal Rum,
topped with whipped
cream and a cinnamon stick