

cocktail

menu

COCKTAILS

BLOODY CAESAR (1 ½ OZ)	11
Vodka, Clamato and Spices	
WHISKEY SOUR (1 ½ OZ)	11
Whiskey or Rye Mixed with House Made Sour Mix	
OLD FASHIONED (2 OZ)	13
Your Chocie of Jim Beam or Forty Creek Whiskey	
LONG ISLAND ICE TEA (2 ½ OZ)	14
Vodka, Rum, Tequila, Gin and Triple Sec mixed with Lime Juice and a splash of Cola	
APPLETINI (2 OZ)	13
Apple Vodka with a Splash of Apple Juice and Sour Citrus	
ESPRESSO MARTINI (2 ½ OZ)	14
Espresso, Vodka and Coffee Liqueur. Your Choice of Baileys or Kahlua	
RASPBERRY COSMO TWIST (3 OZ)	15
Vodka, Chambord, Orange Liquor, Splash of Cranberry Juice	
SUGAR COOKIE MARTINI (3 OZ)	15
Baileys, Vodka with Vanilla and Almond Flavours	

MOCKTAILS

ESPRESSO MOCKTINI	6
Coffee & Espresso Sweetened, Shaken with Milk, Served in Martini Glass	
METROPOLIS	5
Sister Cocktail to the Cosmo	
CUCUMBER LIME REFRESHER	5
Cucumber and Lime Flavours Muddled Together, Shaken and Topped with Soda	
PALOMA CREAMSICLE	6
Refreshing Grapefruit Juice and Vanilla Ice Cream Served in a Dessert Glass	

beer & wine

menu

LOCAL WHITE WINES	6OZ	9OZ	BOTTLE
Pinot Grigio, Inniskillin Estate, VQA Niagara	10	13	39
Sauvignon Blanc, Jackson Triggs Estate, VQA Niagara	9	12	37
Chardonnay, Jackson Triggs Estate, VQA Niagara	9	12	37
Smooth White, Open, VQA Niagara	8	10	34
Saintly Rosé, Vineland Estate, VQA Niagara		15	47
Riesling	Ask your server for availability		

LOCAL RED WINES	6OZ	9OZ	BOTTLE
Pinot Noir, Inniskillin Estate, VQA Niagara	10	13	39
Cabernet Merlot, Inniskillin Estate, VQA Niagara	10	13	39
Cabernet Franc/Sauvignon, Jackson-Triggs Estate, VQA Niagara	9	12	34
Smooth Red, Open, VQA Niagara	8	12	34

IMPORTED WINES Ask your server for availability

BEERS

DRAUGHT	sm	lg	pitcher	BOTTLED	
Coors Light	8	11	30	Domestic Bottles	7
Michelob Ultra	8	11	30	Imported Bottles	8
Bench IPA	8	11	30	Guinness Can	8
Bench Lager	8	11	30	Growers Cider Can	8

COOLERS

Smirnoff Ice	8
Mike’s Hard Lemonade	8