

COGNAC

Courvoisier VSOP	13.5
Martell VS	14.
Rémy Martin VSOP	14.5
Hennesy Privilège VSOP	14.5
Hine Rare & Delicate	15.
Courvoisier XO – Imperial	35.
Rémy Martin XO - Fine Champagne	35.
Hennesy XO	35.
Audry Réserve Spéciale	45.
Audry Mémorial	70.
Audry Exception	100.
Louis XIII - Grande Champagne	150.

ARMAGNAC

Armagnac De Montal VSOP	10.
Samalens VSOP – Bas Armagnac	15.
Armagnac De Montal 1990	24.

GRAPPA/EAUX-DE-VIE

Sarpa Di Poli	10.
Nonino Lo Chardonnay Monovitigno	15.
Nonino Picolit Cru Monovitigno	58.

CALVADOS

Boulard Grand Solage	9.
Charles De Granville 30 ans d'âge	49.

SWEET WINE

	gls	btl
13 th Street 13 Below Zero Riesling Ontario VQA 2008	8.	48.
Cave Spring Select Late Harvest Ontario VQA 2006	12.	72.
Château de Malle Sauternes Bordeaux 2005	19.	110.
Pacina Vin Santo Del Chianti Toscana Italy 1998	20.	115.
Tawse Cabernets Icewine Niagara Peninsula Ontario VQA 2008 [200ml]	23.	90.
Cryomalus Iced Apple Cider Saint-Joseph-du-Lac Québec 2007	24.	95.
Nittnaus Pinorama Trockenbeereauslese Burgenland Austria 2001	24.	144.
Stratus Riesling Icewine Niagara VQA 2006 [200ml]	25.	100.
Stratus Red Icewine Niagara VQA 2006 [200ml]	25.	100.
Cave Spring Riesling Icewine Niagara VQA 2006	25.	135.
Château Coutet Sauternes France 1997 [750ml]		400.

FORTIFIED

	gls	btl
Peninsula Ridge Ratafia Niagara Peninsula 2005 [500 ml]	11.	72.
Yalumba Museum Reserve Antique Tawny SE Australia NV	12.	72.
Gonzalez Byass Apostoles Palo Cortado Sherry [375ml]	13.	78.
Graham's 20 Year Old Tawny [500ml]	14.	98.
Domaine Gardiès Ambré Vin Doux Naturel Rivesaltes France 1995	24.	144.
Gould Campbell Vintage Port 1980 [375ml]		190.
Graham's Vintage Port 1980		295.
Quinta do Vesuvio Vintage Port 1994		350.
Quinta do Vesuvio Vintage Port 1992		365.
D'Oliveiras Terrantez Madeira 1977		700.

LOOSE LEAF TEA

Gunpowder Certified Organic Green Tea From China, Mild Smokey Flavor	5.75
Ginger Fresh Ceylon – Caffeine Free Lemongrass, Ginger, Citrus, Naturally Decaffeinated	5.75
Berry Twist Japanese Green Tea, Blueberry, Strawberry & Vanilla	5.75
Camillo Rose Hip Peels, Orange Blossoms & Hibiscus	5.75
Chai Black Tea, Ginger, Cardamom, Pepper & Cinnamon	5.75
Earl Grey Blue Star Blue Cornflowers & Bergamot Extract	5.75
French Peppermint Peppermint & Balm-mint	5.75
Umata Lemon Infused Rooibos, Lemongrass & Marigold Petals	6.25

PREMIUM ESPRESSO

Perle Noir A Selection of “Rare Pearls” Arabica Balanced & Elegant. Hints of Gingerbread & Fruit	4.5
Guatemala Bio Fair Trade Organic Arabica Vigorous & Bold. Chocolate Nuances	4.5
Papouasie Nouvelle-Guinée “Grand Cru” or First Growth Arabica Soft & Round, a Touch of Acidity	4.5

SPECIALTY COFFEE

Caramelatte Café Latte & Caramel Drizzle	5.
Canuccino Double Cappuccino, White Chocolate Liqueur & Cognac	8.
Diablo SOMA Mayan Spice Hot Chocolate with Patron XO Without Patron XO	12. 6.

DESSERT

Fireweed Honey Butter Tart Lingonberries, Mill St. Porter Walnut Ice Cream	12.
Borage Honey & Pine Nut Tart Mission Fig Sorbet Poached Clementine & Perilla	12.
Caramelized Forelle Pear Tarte Tatin Coronation Grape Woolwich Goat’s Cheese Ice Cream & Golden Raisins	12.
Cinderella Pumpkin Spice Cake & Chocolate Mousse Chai Anglaise Saskatoon Berries & Spiced Pecans	12.
Warm Sticky Date Pudding Glen Breton Rare Whiskey Sauce Bacon Toffee Crunch	12.
Dark Chocolate Truffle Cake Sour Cherry Compote Chantilly & Pistachio Ice Cream	12.
Freshly Churned Ices & Ice Creams Three Scoops	12.

CANOE CHEESE

Premium All-Canadian Cheese Build Your Own Degustation Plate ~ per 30 Gram Piece <i>Seasonal Accompaniments</i> <i>Your server will be delighted to bring the cheese board to your table</i>	6.5
“Will’s Tasting” of Quebec Cheese Two Cow’s Milk Cheeses from the Single Herd of Swiss Brown Cows at Fromagerie Médard, 14 Arpents & Rang des Îles <i>Seasonal Accompaniments</i>	15.
Will’s Inspired Pairing Antolino Brongo Cryomalus Iced Apple Cider 2007 Rang du Domaine, Saint-Joseph-du-Lac, Québec (1oz)	12.