

## Wines by the Glass

### White

Cave Spring, Jump Chardonnay, Ontario	10.00
Cave Spring, Canoe Riesling, Ontario	10.00
Hecht & Bannier, Rosé, Languedoc, France	10.00
13 <sup>th</sup> Street, Sauvignon Blanc/Semillon, Ontario	11.00
Prospect Winery, Sauvignon Blanc, BC	12.50
Forchir, Pinot Grigio, Friuli, Italy	13.00
Kenwood, Yulupa Chardonnay, Napa, California	13.00
Prà, Soave Classico, Veneto, Italy	14.00
Nautilus, Sauvignon Blanc, New Zealand	15.00

### Red

Cave Spring, Biff's Juicy Red, Ontario	10.00
Stimson, Merlot, Columbia Valley, Washington	11.00
Mission Hill, Cabernet/Merlot, Okanagan, BC	12.00
Monte Antico, Tuscany IGT, Italy	12.00
Pirramimma, Stock's Hill Shiraz, McLaren Vale, Australia	13.00
Viña Falernia, Carmenere Reserva, Elqui, Chile	13.00
Catena, Malbec, Mendoza, Argentina	14.00
Kenwood, Pinot Noir, Sonoma, California	15.00
J. Lohr, Seven Oaks, Cab Sauv, Paso Robles, California	15.00

### Sparkling

Nino Franco, Prosecco, Italy	12.50
Henry of Pelham, Cuvée Catharine, Rosé Brut, Ontario	14.00
Veuve Clicquot Ponsardin, Champagne, France	22.00

## Highland Whisky

Glenmorangie 10 yr	12.50
Oban 14 yr	19.00

## Speyside Whisky

Glenlivet 12 yr	9.00
Glenlivet French Oak 15 yr	10.00
Glenlivet 18 yr	16.00
Balvenie 12 yr	13.00
Glenfiddich 12 yr	11.50
Glenfiddich 15 yr	17.00
Glenfiddich 18 yr	20.00
Dalwhinnie 15 yr	12.00
Cragganmore 12 yr	14.50
Macallan 10 yr	12.00
Macallan 12 yr	18.50
Macallan 15 yr	36.00

## Islay Whisky

Laphroaig Quarter Cask 10 yr	12.00
Bowmore 12 yr	12.00
Lagavulin 16 yr	19.50

## Midland & Lowland Whisky

Glenkinchie 10 yr	13.00
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## Island Whisky

Talisker 10 yr	14.00
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## Blended Scotch

Johnnie Walker Red	6.50
Chivas Regal 12 yr	8.50
Johnnie Walker Black	8.50
Johnnie Walker Green	13.00
Chivas Regal 18 yr	17.00
Chivas Regal 25 yr	25.00
Johnnie Walker Gold	18.00
Johnnie Walker Blue	38.00

## Irish Whiskey

Jameson	7.00
Bushmills	8.50
Jameson 12 yr	12.00

## American Whiskey

Jim Beam	6.00
Jack Daniel's	7.00
Maker's Mark	7.95
Knob Creek	9.50
Woodford Reserve	11.50

## Canadian Whisky

Canadian Club	5.00
Wiser's De Luxe	6.50
Crown Royal	6.50
Gooderham & Worts	6.50
Pike Creek	6.50
Lot No. 40	6.50
Crown Royal Limited	8.00

## Jump Specialty Cocktails

### Dulce y Amargo Mojito

Vanilla Twist Vodka with muddled sugar, mint and limes topped with apple juice	9.50
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### Thirst-Ade

Absolut Raspberri Vodka and pink lemonade garnished with raspberries and mint	9.50
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### Summer Blues

Alizé Bleu and Absolut Berri Açai Vodka mixed with fresh lemonade and blueberries	9.50
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## Martinis

### Strawberry Martini

Fragoli Wild Strawberry Liqueur blended with Vanilla Twist Vodka and a splash of cranberry juice	10.00
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### Pretty in Pink

Absolut Citron Vodka and Malibu Rum blended with cranberry and pineapple juice	11.00
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### Wakiki Kiwi

Absolut Pear Vodka with muddled fresh kiwi, lime juice and white cranberry juice	11.50
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### Passion Sparkler

Alizé Red Passion with prosecco	11.50
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## Bar Bites

### Bottled Beer

Canadian Lager	5.25
Coors Light	
Keith's India Pale Ale	5.50
Mill Street Organic Lager	
Carlsberg Pilsner	6.00
Corona	
Heineken	
Stella Artois Légère	
Bud Light Lime	
Guinness (Can)	7.95

### Draught Beer

	12oz	16oz
Pilsner Urquell	5.25	6.95
Stella Artois		
Steam Whistle	4.95	6.75
Keith's		
Creemore	4.50	6.25
Okanagan Springs Pale Ale		

<b>Jump Fries</b>	6.00
Yukon Gold potato and tomato mayo	
<b>Beer Battered Onion Rings</b>	6.00
buttermilk ranch dressing	
<b>Chicken Spring Rolls</b>	8.95
sour plum pepper sauce	
<b>Oyster Boy's Finest ½ Dozen</b>	17.00
spiced pepper sauce, horseradish and classic mignonette	
<b>Singapore Chicken Wings</b>	9.95
hot and sour lime sauce	
<b>Miami Beef Short Ribs</b>	12.50
crispy fried yucca	
<b>Jump Mini Burgers</b>	13.95
Jack cheese, horseradish mayo and Vidalia onion relish	
<b>Peekytoe Crab Cakes</b>	14.95
lemonade fruit tartar sauce and green bean jardinière	
<b>Trio of Albacore Tuna Tartare</b>	14.95
ginger soy, spicy red chili, lemon caper and exotic root chips	
<b>Grilled Mediterranean Octopus</b>	13.95
yucca chips, guacamole, smoked paprika mayo, mango, cucumber and lime cilantro mojo	
<b>Seared Wellington County Beef Carpaccio</b>	12.95
fennel crudo, roasted beets, rocket and horseradish crème fraîche, Sicilian organic extra virgin olive oil	