

Single Malt

The Balvenie Doublewood 12 year

Dalwhinnie 15 year

Glenfiddich 12 year

Glenlivet 12 year

Glenmorangie 10 year

Highland Park 12 year

Lagavulin 16 year

Laphroaig 10 year

The Macallan Amber

Oban 14 year

Robert Burns Single Malt

Talisker 10 Year

Event



NEW WINE APPRECIATION LUNCHEON
APRIL 28TH @ 12:00PM

*Theme: Gloria Ferrer & O'Neil Vintner's
California Wine Appreciation*

Cocktail of the Month



The April Sour

*1.5 oz. Apricot Brandy,
1 oz. Simple Syrup, 1 oz. Lime Juice,
2-3 Maraschino Cherries, 1 Strawberry,
1 Egg White and Bitters, Sprig of Mint,
2-3 loose leaves*

Cocktails

Canada 150

*Choice of Canadian Club Whisky,
Dillons DSB Bitters, Turbinado Sugar
and Orange Peel*

Maple Manhattan

*Crown Royal Maple, Sweet Vermouth, Maple Syrup,
Angostura Bitters and Smoked Bacon Bits*

The Big Shot

*Knobb Creek Bourbon, Averna Amaro,
St. Germain Elderflower Liqueur,
Angostura Bitters and Orange Peel*

Arctic Ungava Gimlet

*Ungava Canadian Premium Gin,
House made lime syrup and Lime Wheel*

King Street Car

*Captain Morgan Spiced Rum, Grand Marnier,
House made lime syrup
with cinnamon rim and stick to garnish*

Victoria Row Apéritif

*Goslings Black Seal Rum, Averna Amaro,
Pimms No1 and St. Germain Elderflower Liqueur
with Angostura bitters, Orange Peel to garnish*