**Cocktails**

### Shaken + Built

**Ginger Rogers**
Lot No.40 Canadian whisky, strawberry, honey, lemon, ginger, Shanghai rhubarb bitters [2oz]
Created by resident Drake bartender Jeremy Cheng

**Rhye or Riesling**
Absolut vodka, cucumber, wine reduction, lemon, melon, fresh herbs, seltzer [2 oz]
Created by resident Drake bartender Jeremy Cheng

**East India Trading Co.**
Beefeater gin, grapefruit cordial, allspice dram [2oz]
Created by resident Drake bartender Jeremy Cheng

**Nuevo Sour**
Pisco, Novo Fogo cachaça, cucumber, tarragon, lime, egg white, Angostura [2oz]
Created by resident Drake bartender James Bailey

**Maharaja**
Havana Club 7 yr. rum, falernum, almond, pineapple, ginger beer, Angostura float [2oz]
Created by resident Drake bartender Sandy De Almeida

**Palermo Spritz**
Cocchi Americano, yuzu, anise, sparkling wine, cucumber, seltzer [2oz]
Created by resident Drake bartender Sandy De Almeida

**Santa Theresa**
Novo Fogo cachaça, Chartreuse, lime, basil, green tea [2oz]
Created by resident Drake bartender Jeremy Cheng

**Eye of Calypso**
El Dorado 3 yr. rum, toasted coconut, Aperol, Chartreuse, lime, grapefruit, warm spices [2oz]
Created by resident Drake bartender Jeremy Cheng

**No Country for Old Men**
Carpano Antica vermouth, fernet branca, anise, mint, lemon, saline [2.5oz]
Created by resident Drake bartender Sandy De Almeida

**Stockholm Soundclash**
Coconut-washed Absolut vodka, aquavit, mango, soursop, hibiscus shrub, white pepper, seltzer [2oz]
Created by resident Drake bartender Christina Veira

### Stirred

**The Departed**
El Dorado 12 yr. rum, Campari, Averna, meyczal, Peychaud’s bitters [2.75oz]
Created by resident Drake bartender Sandy De Almeida

**Firm Handshake #2**
Johnnie Walker rye cask finish, bourbon, macerated bitter orange, Benedictine, sarsaparilla [2.5oz]
Created by resident Drake bartender Jeremy Cheng

**Portia Miller**
Appleton 12 yr. rum, bianco vermouth, Cointreau, thyme, pimento dram, Jamaica #2 bitters [2.5oz]
Created by resident Drake bartender Jeremy Cheng

**Rust + Bone**
Cedar-infused bourbon, Quintessentia amaro Nonino, Benedictine [2.75oz]
Created by resident Drake bartender Sandy De Almeida

**Raging Bull**
Olmeca Altos blanco tequila, aquavit, Averna amaro [3oz]
Created by resident Drake bartender Sandy De Almeida

### Sangria

**White Sangria**
Lillet blanc, macerated honeydew, rosemary, white wine
**Red Sangria**
Sloe gin, peach liqueur, lime, grapefruit soda, stone fruit, red wine

### Temperance Cocktails

Non-alcoholic cocktails, carefully crafted with love

**Garden State**
Seedlip 108, cucumber, fennel, pineapple, basil, lime
Created by resident Drake bartender Stephen Pickett

**Wanderlust**
Grapefruit, cucumber, mint, peach, lemon, seltzer
Created by resident Drake bartender Brittany Maguire

**Georgia Peach**
Seedlip 94, black tea, peach, mint, seltzer
Created by resident Drake bartender Brittany Maguire

**Seeds of Persephone**
Seedlip 108, lavender, basil, citric acid, Bittered Sling cascade celery bitters, vegan foam
Created by resident Drake bartender Chantelle Gabino
# Beer

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Brewery</th>
<th>Style</th>
<th>ABV</th>
<th>Location</th>
<th>Size</th>
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<tbody>
<tr>
<td>Draught</td>
<td><strong>Burdock vermont</strong></td>
<td>Blond Ale</td>
<td>4.6%</td>
<td>Toronto, ON</td>
<td>Bottles + Cans</td>
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<tr>
<td><strong>Drake art house</strong></td>
<td>Blonde Ale</td>
<td>4.8%</td>
<td>Toronto, ON</td>
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<tr>
<td><strong>Ace Hill</strong></td>
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<tr>
<td><strong>Ace Hill</strong></td>
<td>Radler</td>
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<tr>
<td><strong>Bandit Brewery wizard of gose</strong></td>
<td>Gose</td>
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<tr>
<td><strong>Bellwoods Brewery jelly king</strong></td>
<td>Dry Hopped Sour</td>
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<tr>
<td><strong>Bellwoods Brewery jutsu</strong></td>
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<tr>
<td><strong>Collective Arts life in the clouds</strong></td>
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<tr>
<td><strong>Halo Brewing Tokyo rose</strong></td>
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<tr>
<td><strong>Henderson's union pearson</strong></td>
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<tr>
<td><strong>Left Field eephus</strong></td>
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<tr>
<td><strong>Modelo</strong></td>
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<tr>
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<tr>
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<tr>
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