

# SIPS

## COCKTAILS

### queen st. dawa 18

Spirit of York vodka, sencha tea, melon, lime, honey [2 oz]

### jet set empress 18

Empress 1908 gin, Luxardo Maraschino, Briottet Violet, citrus, tonic [2.25 oz]

- SAM WILSON, DRAKE COMMISSARY

### whitehorse buck 18

Pike Creek Double Barreled Canadian whiskey, pineapple, ginger, soda [2 oz]

- SAM WILSON, THE DRAKE HOTEL

### fish house punch 18

Kinsip Dark Waters rum, Torres 10 brandy, Briottet crème de pêche, lemon, sparkling [3 oz]

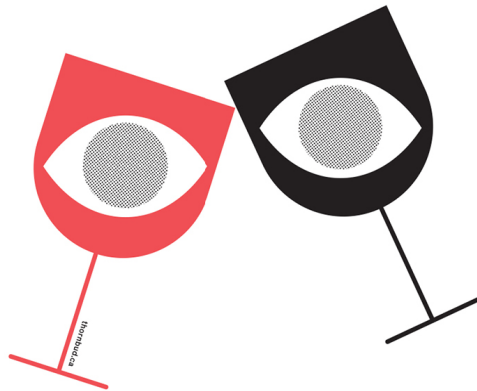
### solstice martini 18

Spirit of York gin, Aquavit, Cocchi Americano Rosa, dill, lime [3 oz]

- SAM WILSON, THE DRAKE HOTEL

### banana old fashioned 18

Lot No.40 dark oak Canadian whisky, overproof rum, banana, black walnut bitters [2.5 oz]



## BEER

### matron fine beer, janky 8

IPA, 6% alc/vol, Bloomfield, PEC, ON [355ml]

### parson's brewing, westy 8

pale ale, 5.7% alc/vol, PEC, ON [473ml]

### ace hill 8

pilsner, 4.9% alc/vol, Toronto, ON [473ml]

### collective arts, jam up the mash 8

dry-hopped sour ale, 5.2% alc/vol, Hamilton, ON [473ml]

### brickworks batch: 1904 9

cider, 5% alc/vol, Toronto, ON

## WINE

5OZ | 8OZ | BTL

### domaine de l'herre 13 | 18 | 55

SAUVIGNON BLANC

2018, Gascogne, France

### dominio de punctum, lobetia 14 | 19 | 60

TEMPRANILLO

2017, La Mancha, Spain

### artist in residence wine MP

ask your server about today's featured Canadian wine.

# SNACKS

**bang bang shrimp 19**

mango hot honey, toasted coconut,  
sesame, scallion

**hamachi crudo 24**

yellowtail, sha sha sauce,  
watermelon, sorrel

**shishito peppers 12**

togarashi, charred lemon (GF) (V)

**marinated olives 9**

preserved lemon, parsley (GF) (V)

**cheese board 26 half | 42 full**

four artisanal cheeses,  
creamed honey, pistachios,  
sourdough crostini (VG)

**lamb spiedini 19**

char-grilled, chimichurri marinated (GF)

**everything nuts 12**

tamari, maple, poppyseed (GF) (V)

**fancy fries 10**


pecorino + truffle w/ tarragon aioli (VG) (GF)

**sushi**

ask your server about our sushi menu.

EXECUTIVE CHEF LAURA MAXWELL

(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free

 = Ocean Wise sustainable seafood

Consuming raw or undercooked foods can increase the risk of foodborne illness. All items may have been in contact with nuts, gluten and other allergens. Please inform the server of any allergies.