

BEERS ON TAP

Coors Light Light lager, Canada (20 oz)	7
Belgian Moon White beer, US (20 oz)	8
Rickard's Red Red beer, Canada (20 oz)	8
Rebelle québécoise Belgian Pale Ale, Quebec microbrewery (20 oz)	8
L'amer I.P.A. IPA, Quebec microbrewery (20 oz)	8
Heineken European lager, Holland (18 oz)	8.5
Murphy's Irish Stout Stout, Ireland (20 oz)	8.5

IMPORTED BEERS

Tsing Tao Lager, China (330ml)	7.5
Chang Lager, Thailand (320ml)	8
Singha Lager, Thailand (330ml)	8

ALCOHOL FREE

Heineken 0% Alcohol free lager, Holland (330ml)	6.5
Coke, Sprite, Canada Dry (355ml)	2.25
San Pellegrino Aranciata/Limonata (330ml)	2.75
Sparkling water San Pellegrino (500ml)	3.75
Aloes healthy drink (500 ml)	3.85
Asian FOCO drink Lychee, mango or coconut (350 ml)	2.5

WHITE WINES

Pinot Grigio, Ambo Grigio Alma Wines, Friuli, Italy	7/28
Garganega, Montresor Soave Classico, Italy, 2017	32
Sauvignon Blanc, Great Expectations Goeverwatch Wine Estate, South Africa, 2016	8/38
Muscat / Sauvignon / Viognier, Loup y es-tu? Hortus, Languedoc, France, 2017	44
Riesling / Viognier, White Palette, 13th St Winery Niagara Peninsula, Canada, 2016	9/45
Gruner Veltliner, Gruber-Roeschitz Weinviertel, Austria, 2017	48
Grauburgunder (Pinot Gris), Villa Welter Rheinessen, Germany, 2016	52
Chardonnay/Gewurztraminer, Lunas, El Grillo y la Luna Somontano, Espagne, 2016	58
Marsanne / Roussanne, Maison Les Alexandrins Crozes-Hermitage, Spain, 2017	65

RED WINES

The Curator, Shiraz / Mourvèdre / Pinotage, Badenhorst South Africa, 2016	7/28
Primitivo, Torrae del Sale Italy	34
Pinot Noir, Kris Wines Sicily, Italy, 2016	8/38
Cabernet Sauvignon, McManis California, US	8/38
Syrah / Grenache / Mourvèdre, Xavier Côtes du Rhône, France, 2015	42
Cabernet Franc, Domaine Cady Anjou, France, 2017	46
Gamay, Domaine des Chers, Saint-Amour France, 2016	52
Zinfandel, Angela, Seghesio, Sonoma California, US, 2016	70
Sangiovese, Talenti, Brunello di Montalcino Italy, 2013	110

COCKTAILS

Mando Sake, Cointreau, Heineken, Yuzu, honey and lime juice	11
Annam Vodka, coconut Rhum, simple syrup and lytchee syrup, Kaffir leaves, bird's eye chili and citronnella, lime juice	12
Wasabi Margarita Tequila, Cointreau, simple syrup, wasabi, cucumber and lime juice	11
Pailin sour Maker's Mark, lime juice, egg white and tamarind syrup	11
Saolin' Fashioned Maker's Mark, Hennessy VS, spiced Rhum, Ricard, simple syrup, angostura and orange bitters	13.5
Gin Basil Gin, raspberry liqueur, simple syrup, lime juice, strawberry puree, basil leaf, Peychaud bitter's	12.5
Bloody Bassac Vodka ou Bourbon ou Tequila, Bati sauce, lime juice and Clamato	11.5
Coco Cambo White Rhum, simple syrup, lime juice, coconut water, mint leaf, bird's eye chili and soda	11

Classic cocktails available on demand

ROSÉ WINE

Grenache / Cabernet / Syrah, Domaine Montrose Pays d'OC, France, 2017	9/42
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SPARKLING

Cava Brut, Pares Balta Spain	8/35
Carte d'Or, Paul Dangin & Fils Champagne, France	85

SAKES

Hakutsuru, Sho-Une Junmai Dai-Ginjo (300ml)	25
Gunma Izumi Yamahai Juimai 60 (720ml)	12/60