

## **COCKTAILS**

---

<b>earl grey martini*</b>	1.5OZ	\$14
<i>gin, earl grey tea, lemon, egg white</i>		
<b>avant gardener</b>	2OZ	\$18
<i>pisco, elderflower liqueur, honey, grapefruit, lime</i>		
<b>dope lemonade</b>	2OZ	\$15
<i>bourbon, maraschino, lemonade, rose, milk-clarified</i>		
<b>mo' money, mo' lasses</b>	2OZ	\$15
<i>rum, pepper liqueur, molasses, ginger beer, lime</i>		
<b>chocolate whiskey milkshake</b>	2OZ	\$15
<i>rye, chocolate syrup, custard</i>		
<b>cassis clay</b>	2OZ	\$16
<i>gin, crème de cassis, italian amaro, lemon</i>		
<b>basil fawlty</b>	2OZ	\$14
<i>vodka, rhubarb, thai basil, lemon, soda</i>		
<b>campardi b*</b>	2OZ	\$17
<i>italian amaro, mezcal, coffee, lemon, grapefruit, egg white, cherry bitter</i>		
<b>crimson &amp; clover</b>	2OZ	\$16
<i>bourbon, calvados, clover, cinnamon, cardamom</i>		
<b>mary kate and pashley</b>	2OZ	\$18
<i>strawberry infused tequila, orgeat, passionfruit, scotch bonnet tincture</i>		
<b>vieux carré</b>	2OZ	\$25
<i>rittenhouse rye, chateau de montifaud vs, fernet hunter, bigallet china-china, peychauds</i>		
<i>*contains nuts and/or eggs</i>		

## **SHOTS**

---

<b>pigeon's wings</b>	1OZ	\$7
<i>rye, pineapple red bull</i>		
<b>IN HOUSE BIRD FEEDER</b>		
<b>de pêche mode</b>		
<b>de pêche mode</b>	1OZ	\$7
<i>rye, peach, lemon, cinnamon</i>		
<b>ALL I EVER WANTED/NEEDED IS HERE, IN MY ARMS</b>		
<b>flaming lips</b>	1OZ	\$7
<i>branca menta, overproof rum, flame</i>		
<b>THROUGH THE FIRE AND THE FLAMES WE CARRY ON</b>		

## **BEER**

---

<b>DRAUGHT</b>	16OZ
<b>33 acres mezcal gose</b>	\$10
<i>5.0%   VANCOUVER, BC</i>	
<b>est brewing mbfg kolsch</b>	\$10
<i>4.8%   CALGARY, AB</i>	
<b>ol' beautiful fingers crossed ipa</b>	\$10
<i>6.0%   CALGARY, AB</i>	
<b>guinness stout</b>	\$11
<i>4.2%   DUBLIN, IE</i>	
<b>BOTTLES &amp; CANS</b>	
<b>confluence club maté+</b>	\$9
<i>5.0%   CALGARY, AB   355ML</i>	
<b>birra moretti</b>	\$9
<i>4.6%   UDINE, ITALY   355ML</i>	
<b>annex idle hands italian pilsner</b>	\$10
<i>5.3%   CALGARY, AB   473ML</i>	
<b>establishment solsbury hill pub ale</b>	\$10
<i>3.6%   CALGARY, AB   473ML</i>	
<b>annex waste land west coast ipa</b>	\$13
<i>6.4%   CALGARY, AB   473ML</i>	
<b>sunny cider sour cherry cider</b>	\$12
<i>4.0%   CALGARY, AB   473ML</i>	
<b>core values marty mcdry cider</b>	\$14
<i>6.5%   CALGARY, AB   473ML</i>	

## **HIGHBALLS**

---

<b>number one</b>	1.5 OZ	\$12
<i>sherry, dandy peach soda, peat</i>		
<b>number two</b>	1 OZ	\$12
<i>chartreuse, sprite, rose water</i>		
<b>number three</b>	1.5OZ	\$12
<i>italian amaro, white rum, orange crush, firewater</i>		
<b>number four</b>	1.5OZ	\$12
<i>spiced rum, root beer, fresca</i>		
<b>ABSINTHE FOUNTAIN</b>		[2 OR 4 PPL]
<i>st. george absinthe, sugar cubes, filtered water</i>		
<i>GOT TIGHT ON ABSINTHE LAST NIGHT. DID KNIFE TRICKS</i>		

## **AFTER DINNER**

---

<b>house made grapefruitcello</b>	1OZ	\$9
<i>pineau des charentes 2OZ</i>		
<b>domaine cauhapé jurançon</b>	2OZ	\$15

## **FREE OF SPIRIT**

---

<b>joaqream phoenix</b>		\$9
<i>orange creamsicle syrup, cardamom, lemon, tonic</i>		
<b>ramona flowers</b>		\$9
<i>zamalek soda, orange, honey, lime, orange blossom</i>		
<b>bsa non-alc beer blonde</b>	473ML	\$9
<b>root's chris</b>		\$9
<i>root beer, grapefruit, lime, firewater</i>		
<b>zamalek hibiscus jus</b>	still or sparkles 355ML	\$7
<i>specialty sodas 355ML</i>		
<b>canned soda</b>	355ML	\$4
<i>soda, coke, sprite, ginger ale, tonic</i>		
<b>sparkling water</b>	355ML	\$6

## WINES

---

WHITE	50Z / BTL
bico amarelo '22	\$12 / \$60
alvarinho/loureiro, minho, portugal	
jakoby mathy "feinherb" '22 (1L)	\$13 / \$75
riesling, mosel, germany	
bernabeleva camino blanco '21	\$14 / \$70
albillo real/macabeo, madrid, spain	
vina costeira "amore de bares" '22	\$13 / \$65
albarino/torrontes, galicia, spain	
azimut "blanc" '20	\$65
xarel-lo/macabeu/moscatell, penedès, spain	
ameztoi '22	\$75
hondarrabi zuri, txakoli, spain	
markus huber "vision" '22	\$60
grüner veltliner, traisental valley, austria	
pépière '21	\$90
muscadet, loire, france	
mont rubí "white" '21	\$75
xarel-lo, penedès, spain	
serafini & vidotto "il bianco" '19	\$85
sauvignon/pinot bianco, battaglia, italy	
bodegas enguera "aliats" '22	\$65
verdil, valencia, spain	
schätszel "kabinett" '22	\$95
riesling, rheinhessen, germany	
gilvesy balatoni "bohém" '21	\$70
olásrizling/sauv. blanc, hegymagas, hungary	
câreme "le tranquille" '19	\$100
chenin blanc, vouvrays, france	
sattlerhof südsteiermark '22	\$70
sauvignon blanc, südsteiermark, austria	
montalto "the eleven" '18	\$165
chardonnay, mornington peninsula, australia	

RED	50Z / BTL
carrel bistrologie N/V	\$14 / \$70
pinot/grenache/etc, narbonne, france	
terres falmet '22	\$13 / \$65
cinsault, languedoc, france	
melea '21	\$14 / \$70
tempranillo, valencia, spain	
raúl pérez castro ventosa '21	\$15 / \$75
mencía, bierzo, spain	
ioppa colline novaresi '22	\$85
nebbiolo, piemonte, italy	
burrier "colonies de rochegrès" '20	\$100
gamay, fleurie, france	
manzone dolcetto d'alba "la ciliegia" '21	\$85
dolcetto, piedmonte, italy	
atega pont de boga '21	\$85
mencía, galicia, spain	
valdellecorti "lo straniero" '20	\$80
sangiovese/merlot, radda in chianti, italy	
rimbert formidable "for me" N/V	\$60
merlot, languedoc-roussillon, france	
le roc "la folle noire d'ambat" '19	\$75
négrette, fronton, france	
breton "chien dans un jeu de quilles" '22	\$85
gamay, loire valley, france	
domaine des masques essentielle '20	\$80
syrah, saint-antonin-sur-bayon, france	
heimann "kadarka" '22	\$65
gamza, szekszárd, hungary	
comarcal "delmoro zibib" '22	\$65
grenache/syrah, vanta del moro, spain	
colline de l'hirondelle "oiseau" '17	\$75
carignan/grenache/mourvèdre, douzens, france	

ROSÉ	50Z / BTL
hiedler "rosé" '21	\$13 / \$65
zweigelt, niederösterreich, austria	
borie de maurel "le rosé" '22	\$75
syrah/blend languedoc, france	
stirm "neptunite" '22	\$85
chardonnay/riesling/pinot noir, san benito, usa	
SKIN CONTACT	50Z / BTL
gebrüder m. "nature blanc" '22	\$16 / \$80
müller thurgau, tuniberg, germany	
schätszel "naturweiss" '20	\$90
riesling/silvaner, rheinhessen, germany	
phinca hapa "blanco" '19	\$130
viura/garnacha blanca, rioja, spain	
SPARKLING	50Z / BTL
arbois "béthanie" N/V	\$17 / \$85
chardonnay, jura, france	
wildman "piggy pop" '22	\$90
pét-nat, tanunda, australia	
revel "willow" '22	\$80
seyval/muscat/pear, guelph, canada	
unico zelo tropo "pink" '21	\$70
chardonnay/pinot gris/merlot, adelaide, australia	
a. bartel brut N/V	\$130
pinot noir/chardonnay, champagne, france	
SHERRY	50Z / BTL
la guita, manzanilla 4oz	\$12
valdespino, tio diego, amontillado 2oz	\$10
emilio hidalgo, oloroso 2oz	\$11
valdespino, contrabandista, amont. 2oz	\$11