

Classic Cocktails

2oz

Manhattan - \$16

Rye, sweet vermouth & bitters

Old Fashioned - \$16

Bourbon barrel rye, muddled sugar cube & bitters

Whiskey Sour - \$16

Whiskey, fresh lemon juice, simple syrup & vegan foamer

Classic Margarita - \$16

Tequila, orange liqueur, fresh lime juice & simple syrup, served on the rocks

Sangria - \$14

White wine & peach schnapps OR red wine & cherry brandy, served with seasonal juice, topped with 7up

Classic Mixes - \$9

Vodka, gin, rye, rum, mixed with pop or juice

Mocktails

Blood Orange Creamsicle - \$5

Blood orange syrup, orange juice, coconut cream, topped with 7up

Blueberry, Cucumber Coconut Water - \$5

Blueberry syrup, cucumber, fresh lime juice, with coconut water

Passionfruit Mocktini - \$5

Passionfruit syrup, fresh lime juice, vanilla, with white cranberry juice

Spicy Paloma - \$5

Grapefruit juice, fresh lime juice, simple syrup, habanero & soda, with a tajin rim

Beer

Draft 20oz - \$9, 12oz - \$6

Coors Banquet, Hazy Mariner IPA, Northern Superior 55

Bottles & Cans

Ask your server about our selections, including non-alcoholic options

Q Cocktails

2oz

Earl Grey Old Fashioned - \$16

Canadian whiskey, lavender syrup, earl grey tea & lemon bitters

Spring Mule - \$16

Vodka, ginger beer, fresh lime juice & cherry liqueur

Spicy Pickle Margarita - \$16

Tequila, triple sec, fresh lime juice, simple syrup, jalapenos & pickle juice, with a tajin rim

Strawberry Gin & Tonic - \$16

Gin, elderflower liqueur, strawberry syrup, fresh lemon juice, topped with soda

Blood Orange Aperol Sour - \$16

Aperol, gin, fresh lemon juice, blood orange syrup & vegan foamer

Pineapple Blueberry Margarita - \$16

Tequila, triple sec, pineapple juice, blueberry syrup, fresh lime juice & butterfly pea flower tea, with a salt rim

Dragon Mojito - \$16

Rum, fresh lime juice, passion fruit syrup, vanilla liqueur, mint soda & butterfly pea flower tea

Martinis

2oz

Classic - \$16 Premium - \$22

Gin or vodka, vermouth, served dry, dirty, or with a twist

Martini Affagato - \$18

Coffee liqueur, vanilla vodka, espresso & vanilla ice cream

The Pink Q - \$16

Vanilla vodka, triple sec, watermelon syrup, fresh lemon juice, topped with white cranberry juice

Lemon Meringue - \$16

Vodka, limoncello, vanilla liqueur, fresh lemon juice, cream & vegan foamer

French - \$16

Vodka, pineapple & chambord

Espresso - \$16

Vanilla vodka, coffee liqueur & espresso

Cabernet Sauvignon

Torres Gran Coronas, Spain
Bottle \$58 // Glass \$19.50

Novas Gran Reserva Organic, Chile
Bottle \$54 // Glass \$16.50

Stags Leap, Napa California
Bottle \$165

2010 Stags Leap "The Leap," Napa California
Bottle \$315

Chateau St John, California
Bottle \$58

2008 Wynns John Riddoch Ltd Release, Coonawarra
Bottle \$450

2009 Beringer Private Reserve, California
Bottle \$525

2012 Penfolds 707, Australia
Bottle \$785

2009 Etude, Napa California
Bottle \$310

Malbec

Kaiken, Argentina
Bottle \$52 // Glass \$15.50

Terrazas de los Andes Reserva
Bottle \$58

Merlot

Konzelmann, Ontario
Bottle \$45 // Glass \$15

Chateauneuf Du Pape

2005 Domaine La Roquette, France
Bottle \$285

2007 Vieux Telegraphe "La Crau"
Bottle \$620

Italy

Angelo Montepulciano D'Abruzzo
Bottle \$42 // Glass \$14

Gabbiano Chianti, Tuscany
Bottle \$50 // Glass \$15

Rocca Delle Macie Reserva Chianti, Tuscany
Bottle \$55

Zenato Amarone della Valpolicella, Tuscany
Bottle \$115

2015 Villa Al Cortile Brunello DOCG, Piedmont
Bottle \$190

2010 Cavallotto Cru Bricco Barolo DOCG, Piedmont
Bottle \$495

Wines of Interest

2003 Rotllan Torra Amadis Dog Priorat, Spain
Bottle \$165

Shiraz / Syrah

19 Crimes, Australia
Bottle \$60 // Glass \$19

Stags Leap Petit Syrah, Napa Valley
Bottle \$160

Pinot Noir

JP Chenet Reserve, France
Bottle \$48 // Glass \$14.50

Oyster Bay, New Zealand
Bottle \$57 // Glass \$19.50

Blush Wine

Konzelmann Cabernet Rose, Ontario
Bottle \$42 // Glass \$14

Sparkling Wine

Mionetto Prosecco, Italy
Bottle \$50 // Glass \$16

Astoria Prosecco, Italy
Bottle \$60

Bottega Prosecco Rose DOC Spumante Brut, Italy
Bottle \$55

Veuve Clicquot Brut Champagne, France
Bottle \$199

Pinot Grigio

Villa Sandi, Italy
Bottle \$46 // Glass \$13.50

Bollini, Italy
Bottle \$60 // Glass \$17

Santa Margherita, Italy
Bottle \$54

Chardonnay

Lindemans Bin 65, Australia
Bottle \$40 // Glass \$12

Malivoire, Ontario
Bottle \$54

Sauvignon Blanc

Lindemans Bin 95, Australia
Bottle \$40 // Glass \$12

Kim Crawford, New Zealand
Bottle \$60 // Glass \$19

Riesling

Konzelmann Off-Dry, Ontario
Bottle \$45 // Glass \$14

Angels Gate, Ontario
Bottle \$45

Pelee Island Gewurztraminer, Ontario
Bottle \$40 // Glass \$12

Digestif

Spiked Affogato - \$16 **1oz**

Baileys, brandy, hot espresso, ice cream

Blueberry Tea - \$16 **1.5oz**

Grand marnier, amaretto, tea, side flavoured
whip

Q52 - \$16 **1.5oz**

Baileys, grand marnier, kahlua, coffee,
whipped topping

Creamy Amaretto - \$16 **2oz**

Amaretto, baileys, coffee, whipped topping

Hazelnut Tiramisu Coffee - \$16 **2oz**

Kahlua, vanilla vodka, frangelico, coffee,
whipped topping

Banana Bread Espresso - \$16 **2.75oz**

Vanilla vodka, kahlua, banana liqueur,
espresso, walnut bitters

After 8 Martini - \$18 **3oz**

Vodka, dark chocolate liqueur, white creme
de menthe, heavy cream

Salted Chocolate Brandy Alexander - \$18 **2.5oz**

Cognac, amaro, chocolate liqueur, cream

Sweets

Cheesecake - \$9

House made, no artificial colours or
flavours. Ask your server for today's
selections

Creme Brulee - \$9

House made vanilla creme brulee

Deep Fried Butter Tart - \$9

Waffle batter, cinnamon sugar

Dark Chocolate Torte - \$9

Rich chocolate decadence, gluten free

Gelato - \$9

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