

BY THE GLASS

RED

	5oz	8oz	½ litre
House Red Sangiovese <i>Puglia, ITA</i>	\$9	\$14	\$26
	5oz	8oz	bottle
Cantine Pradiso Primitivo <i>Puglia, ITA, 2023</i>	\$12	\$16	\$48
Domaine les Carmels ‘Les Caprices’ Merlot <i>Bordeaux, FRA, 2023</i>	\$14	\$18	\$65
Earthworks Shiraz <i>Barossa Valley, AUS, 2022</i>	\$13	\$17	\$53
Humberto Canale Black River Malbec <i>Patagonia, ARG, 2024</i>	\$11	\$15	\$42
Begali Valpolicella Classico <i>Veneto, ITA, 2023</i>	\$13	\$17	\$52

WHITE

	5oz	8oz	½ litre
House White Chardonnay <i>CHI</i>	\$9	\$14	\$26
	5oz	8oz	bottle
Cabert Villa Marchesi Pinot Grigio <i>Friuli, ITA, 2024</i>	\$10	\$15	\$42
Meinklang Gruner Veltliner <i>Burgenland, AUT, 2024</i>	\$12	\$17	\$51
Tawse Quarry Road Riesling <i>Ontario, VQA, CAN, 2022</i>	\$13	\$17	\$53
Nautilus Sauvignon Blanc <i>Marlborough, NZ, 2024</i>	\$14	\$18	\$62

ROSÉ

Mas Carlot Rosé <i>FRA, 2024</i>	\$13	\$17	\$52
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SPARKLING

Conti Ricatti Prosecco <i>Veneto, ITA</i>	\$13	\$17	\$52
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NON-ALCOHOLIC

COFFEE - ‘ANDIAMO’

*all shots pulled are a double
Mark IV custom roasted Italian-style beans

Espresso	\$4
Americano	\$4
Cappucino	\$5
Latte	\$5

TEA (PLUCK) \$4

CAFFEINATED
Masala Chai, English Breakfast, Earl Grey Cream, Orange Pekoe, Fields of Green

HERBAL
CTRL + ALT + DEL, Wild Blueberry Roobios, Chamomile Flower, Verbena Blues, After Dinner Mint

JUICE \$5

Apple, Orange, Cranberry, Lemonade, Grapefruit

SOFT DRINK \$4

Pepsi, Diet pepsi, Ginger ale, Root beer, 7up, Tonic, Iced tea

WATER

Filtered Water 750ml	\$5
San Pellegrino Sparkling 750ml	\$6
San Pellegrino Flavoured 330ml	\$4

While we adore a good American varietal (and the folks who make them), we've pressed pause on all U.S.A. produced wines until things smooth over without Southern neighbour. In the meantime, we're pouring loads of gorgeous, organic, low-intervention European and Canadian bottles — wines that promise fresh, energetic surprises and just might have you dreaming about your next pour... and forgetting all about those Cali Chardonnays.

DESSERTS

Tiramisu Classico Italiano \$14

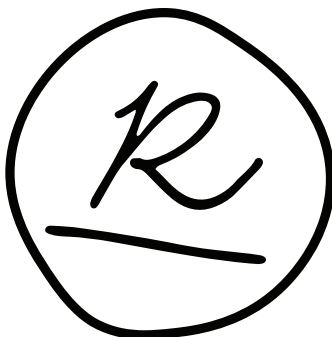
Lady fingers soaked in coffee, layered with whipped mascarpone, flavoured with coffee liqueur

Nutella Pizza Donuts \$13

Fried pizza dough, sugared, served with Nutella, good for sharing!
Gluten-free option available

GF Panna Cotta Alle Bacche \$14

A delicate, creamy vanilla panna cotta served with a vibrant mixed berry compote



BEER

DRAFT 16OZ

Rotating Tap Something local, ask us!	\$8
Tread Lightly <i>Light lager, 4.0%</i> Muskoka Brewery	\$8
Juicin' <i>New England IPA, 6.0%</i> Sawdust City Brewing Co.	\$8

CANS

Mad Tom <i>West Coast IPA, 6.4%, 473ml</i> Muskoka Brewery	\$8
Skinny Dippin' <i>Stout, 5.5%, 473ml</i> Sawdust City Brewing Co.	\$8
Sunshine City <i>Blonde Ale, 4.8%, 473ml</i> Couchiching Craft Brewing Co.	\$8
Pale Ale (non-alcoholic) <i>Pale Ale, 0.3%, 355ml</i> Partake Brewing	\$6
Blonde (non-alcoholic) <i>Blonde, 0.5%, 355ml</i> Partake Brewing	\$6
Peroni (non-alcoholic) <i>Pilsner, 0.0%, 355ml</i> Peroni Nastro Azzurro	\$6

BOTTLES

Michelob Ultra <i>Light Lager, 4.0%, 341ml</i> Anheuser-Busch	\$7
Peroni <i>Pale Lager, 5.1%, 330ml</i> Peroni Nastro Azzurro	\$8

CIDER

Thornbury Craft Apple Cider <i>Sweet Apple Cider, 473ml, 5.3%</i> Thornbury Craft Co.	\$8
Queen St. 501 <i>Semi-sweet Apple Cider, 473ml, 5.0%</i> Brickworks Cider House	\$8

RED BY THE BOTTLE

subtle, light, delicate

Pierre-Marie Chermette Beaujolais Griottes <i>Beaujolais, FRA, 2022</i>	\$52
Yannick Amirault Cote 50 Bourgueil Cab Franc <i>Loire Valley, FRA, 2022</i>	\$68
Maison Champy 'Cuvée Edme' <i>Burgundy, FRA, 2021</i>	\$78

layered, moderate, ripe

Bachelder Villages Pinot Noir <i>VQA Niagara Peninsula, CAN, 2021</i>	\$62
S.C. Pannell Basso Garnacha <i>McLaren Vale, AUS, 2021</i>	\$68
Avignonesi Vino Nobile di Montepulciano <i>Tuscany, ITA, 2020</i>	\$72
Ca' Di Press Dolcetta d'Alba <i>Piedmont, ITA, 2024</i>	\$69
Occhipinti SP68 Rosso <i>Sicily, ITA, 2024</i>	\$70
Ca' Di Press Barbera d'Alba <i>Piedmont, ITA, 2023</i>	\$72
Paolo Scavino Langhe Nebbiolo <i>Piedmont, ITA, 2022</i>	\$92
COS Frappato <i>Sicily, ITA, 2023</i>	\$84
Tenuta di Arceno Chianti Classico <i>Tuscany, ITA, 2022</i>	\$89
Stefano Occheti Langhe Nebbiolo <i>Piedmont, ITA, 2024</i>	\$89
Manfredi Franco Rosso <i>Marsala, ITA, 2024</i>	\$114
Il Poggione Brunello di Montalcino <i>Tuscany, ITA, 2019</i>	\$148
Speri Amarone della Valpolicella Classico <i>Veneto, ITA, 2017</i>	\$157

full, complex, rich

Cortonesi La Manella Brunello di Montalcino <i>Tuscany, ITA, 2019</i>	\$187
Paolo Scavino Barolo Monvigliero <i>Piedmont, ITA, 2017</i>	\$249
Paolo Conterno Barolo Ginestra <i>Piedmont, ITA, 2016</i>	\$184

Paolo Scavino Barolo Carobric \$209
Piedmont, ITA, 2018

Paolo Scavino Barolo Rocche dell'Annunziata Riserva \$462
Piedmont, ITA, 2016

sparkling

Ronco Belvedere Lambrusco Sparkling \$42
Veneto, ITA

WHITE BY THE BOTTLE

crisp, mineral, fresh

Garofoli Serra del Conte \$42
Le Marche, ITA, 2024

Scarpetta Pinot Grigio \$47
Veneto, ITA, 2022

Lightfoot and Wolfville Tidal Bay \$68
Annapolis Valley, CAN, 2024

Guillerault-Fargette Sancerre \$87
Les Panseillotso
Loire, FRA, 2021

Roland Lavantureux Petit Chablis \$77
Burgundy, FRA, 2021

zesty, citrus, smooth

Clos du Soleil Capella Sauvignon Blanc Semillon \$67
South Similkameen Valley, CAN, 2021

Manfredi Franco Bianco \$109
Sicily, ITA, 2024

Poggio al Tesoro Solosole Bolgheri Vermentino \$84
Tuscany, ITA, 2023

rich, creamy, textural

Château de Rougeon "Qui Dort Dîne" Aligoté \$104
Burgundy, FRA, 2022

Pearl Morisette Cuvée Dix-Neuvième Chardonnay \$113
Twenty Mile Bench, CAN, 2021

sparkling

Dehours & Fils Champagne \$156
'Terre de Meunier' Extra-Brut
Marne Valley, FRA, 2018

orange

Rosewood 'Gewcci' Gewürztraminer \$58
Beamsville, CAN, 2021

Di Grovanna 'Camurria' \$59
Sicily, ITA, 2021

rosé

Pearl Morisette Roselana \$65
Niagara Peninsula, CAN, 2023

COCKTAILS

All of our cocktail syrups are prepared in house and all juice is hand pressed.

PALOMA BIANCO \$14
Tequila Blanco, orange liqueur, grapefruit soda, salt, dash of bitters

SPIKED PEACH RASPBERRY COLD TEA \$13
True Theory vodka, brewed green tea, peach & raspberry liqueur, lemon juice

GINGER PINEAPPLE PUNCH \$13
Spiced rum, pineapple juice, lime, ginger beer

DRAGON FRUIT MANGO GIN SOUR \$14
Gin, dragon fruit & mango syrup, lemon, orange liqueur, egg whites

SHISHITO CITRUS SMASH \$14
Gin, shishito pepper, basil, mint, lemon & lime, topped with grapefruit soda

APEROL SPRITZ \$13
Aperol, prosecco, soda

THE HUGO \$13
Elderflower liqueur, lime, mint, prosecco

NEGRONI SPAGLIATO \$14
Campari, sweet vermouth, prosecco

AMALFI \$14
Limoncello, basil, prosecco, soda

I'M STILL FUN \$9
Coconut syrup, fresh lime, pineapple, soda
I'm Extra Fun: sub loz coconut rum + \$4

Come hang with us!

