

· BAR ·

555

✧ DRINK SPECIALS ✧

All Day Every Day - \$5 pints of Starving Artist Lager

Winedown Wednesdays - wine at \$6/glasse, \$25/bottle

Collingwood Thursdays - \$6 cans of Collingwood

Weekend Cocktails - All cocktails \$10

✧ HOUSE COCKTAILS ✧

Hibiscus Margarita (2 oz)	12
Tequila, hibiscus, lime, sugar	
Mercurita (2 oz)	12
Tequila, pineapple mango juice, house chili syrup, lime	
Espresso Martini (2 oz)	12
Vodka, coffee liqueur, Happy Goat espresso, cardamom, sugar	
Smokey Lavender Old Fashioned (2 oz)	12
Rye Whiskey, house lavender syrup, house lapsang syrup, Angostura bitters	
Rosemary Gimlet (2 oz)	12
Gin, rosemary simple syrup, lime	
Feature Cocktail	<i>Prices vary</i>
Ask us what we have in house today!	

✧ WARM DRINKS ✧

Amaretto Latte (1.5 oz)	8.50
Amaretto, Happy Goat espresso, steamed milk	
Spiked Chai (1 oz)	8.50
Spiced rum, house chai concentrate, steamed milk	
Bourbon Hot Chocolate (1 oz)	8.50
Bourbon, chocolate sauce, steamed milk	
Add liqueur or Jameson to your coffee	<i>Prices vary</i>

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BEER



Draught (16 oz)

Starving Artist Lager (5%)	5
Camerons - <i>Rotating tap</i>	7.50
Seasonals - <i>Rotating taps</i>	<i>Prices vary</i>

Tall Boys (473 mL)

7.50

Rotating selection

Cider (473 mL)

7.50

Rotating Ontario craft ciders



WINE



House Red or White

Glass (5 oz)	7.50
Bottle	30

Corking Fee

15

Bubbly (bottle only)

38



MIXED



Bar Rail

Single / Double	6 / 9
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Classic Cocktail

12



NIGHT BITES



Pretzel

4.40

Served with yellow mustard, Dijon mustard, or cinnamon sauce.

Veggie Plate

8

Fresh seasonal vegetables, corn chips, and hummus.

Nachos

13

Corn chips topped with black beans, onion, tomato, bell peppers, and shredded cheese. Served with house salsa and guacamole. Add chicken for 3.

Fancy Grilled Cheese

7

Old cheddar or brie with sliced apples and red onion on artisanal bread.



Vegan



Gluten Friendly

Prices do not include applicable taxes