

EST.  2020

COCKTAILS

Ossington Avenue, Toronto



Mango Mezcalita 19

Tropical · Smokey · Salty · Sweet

tequila blanco, mezcal, fresh mango, agave, lime, tajín

Watermelon Elderflower Spritz 18

Fruity · Effervescent · Floral

watermelon, St-Germain, lime, prosecco, soda

Michelada 15

Savoury · Spicy · Refreshing

clamato, Worcestershire, tabasco, lime, Mexican lager
make it a Caesar — add 1oz vodka or tequila +6

Tiki Dreams 17

Tropical · Fruity · Spiced

hibiscus infused spiced rum, pineapple juice,
dry curaçao, amaretto, lime

Strawberry Basil Smash 16

Fresh · Herbal · Fruity

local strawberries, gin, lime, basil, soda

Peachy Palmer 18

Refreshing · Light · Balanced

house iced tea, whiskey, fresh peach syrup, lemon

NON-ALCOHOLIC

Non-Alcoholic Sangria 10

red grape juice, orange, pineapple, berries, lime, soda



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DESSERT

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Seasonal crème brûlée flavour	\$7
Flourless chocolate torte with sea salt	\$12

CAFE

Tea & Coffee	\$3
Irish Coffee	\$12

DIGESTIF 1.5oz

Dolin Red Vermouth	\$8
Amaro Nonino	\$11
Amaro Montenegro	\$10
Amaro Averna	\$8
Fernet Branca	\$10
Chartreuse	\$10
Hennessy VS Cognac	\$12
Laphroaig Select, Islay	\$12
Woodford Reserve	\$13



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BRUNCH

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*- your choice of herbed Frites, salad
or both*



Cheesy scrambled eggs, 15
served with toast

Omelette with ham, cheddar 15
and chives,
served with toast

Poached eggs in a spicy 15
tomato sauce, served
with toast

Croque Madame 22

Burger 25
- add an egg 4

Brioche French toast stuffed 18
with roasted cinnamon apples,
served with maple syrup and
vanilla ice cream.

