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20oz ..... \$7 12oz .... \$5.5 Va Va Vanilla Celestial Chocolate Starry Strawberry Salted Caramel Satellite Cosmic Orange Creamsicle Espresso Eclipse

### ¥ ADULT SHAKES 18\*

Available for on-site consumption only. 20oz (incl. 2oz booze) ...... \$13

The Launch

vodka, kahlua, espresso... the shaft shake.

**The Apollo** fernet-branca, appleton estate rum, baileys, espresso, angostura bitters.

The Armstrong old grandad bourbon, giffard madagascar vanilla liqueur, orange.



# DRINKS



custom	house	blend	by	Fratello.
BOTTOML	ESS CUP			\$3.95
COLD BRE	W			\$4.95
WHOLE BE	ANS	\$19	1/4	LB   \$45 2 LB

## TEA

ORGANIC LOOSE LEAF TEAS \$3.95
cream of assam black
Earl Grey cream
red rooibos
chamomile
peppermint
Indian chai
jasmine green
houjicha green

JUICE	\$4.5
Orange, apple, grapefruit,	
cranberry, tomato, Clamato.	
HOT CHOCOLATE	\$4
MILK OR CHOCOLATE MILK	\$4
NORTH WATER	
High alkaline Rocky Mountain	
sparkling water.	
ANNEX CRAFT SODAS	\$4.95
Ginger beer, saskatoon lemonad	
GRIZZLY PAW SODAS	\$4.95
Root beer,cream soda	
COKE & DIET COKE, SPRITE	<u>\$3.5</u>
BOYLAN GINGER ALE	\$4.95
SWEET ICED TEA	\$4.5
UNSWEETENED ICED TEA	
Brewed in house, organic tropi	
green tea.	
LEMONADE	\$4.5
BSD FRUIT FIZZ	\$6
House crafted mocktail. Ask yo	
server about today's recipe.	
ITALIAN SODA	\$3.95
Fruit syrup with soda water.	
Rotating flavours, ask your serv	/er.
HAPPY BELLY KOMBUCHA.	\$7
Flavours change, ask your serv	er.
WILD FOLK FREE-SPIRITED (ZERO PROC	OF)
BOTANICAL COCKTAILS	\$7
Flavours change, ask your serv	
VILLAGE CR*ET NON ALCOHOLIC REE	D (7

VILLAGE CR\*FT, NON ALCOHOLIC BEER. <u>\$7</u>

COCKTAILS (20	oz) \$13
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#### **CLASSIC MARGARITA**

Tequila blanco, fresh lime juice, agave nectar.

#### COCONUT LIME MARGARITA

Tequila blanco, fresh lime juice, coconut syrup.

#### **GIN COLLINS**

Gin, fresh lime juice, agave syrup, soda.

Campari, vermouth, gin.

#### **OLD FASHIONED**

Evan Williams Bourbon, demerara syrup, Angostura bitters.

#### DARK & STORMY

Black spiced rum, fresh lime juice,ginger beer.

#### MOSCOW MULE

Vodka, fresh lime juice, ginger beer.

## **DRAFT BEER**

Taps change periodically. Please ask your server.

## **BEER BOTTLES & CANS**

88, GOOD MORNING COFFEE STOUT\$8.5	'OL BEAUTIFUL, ABRAZO MEXICAN LAGER\$8.5		
CABIN, SUPER SATURATION NEPA	GLUTEN FREE BEER (ASK YOUR SERVER) \$9.5		
COMMON CROWN, BROWN ALE	SUNNYCIDER (GLUTEN FREE)		
ESTABLISHMENT, KOLSCH-STYLE ALE\$8.5	VILLAGE CIDER (GLUTEN FREE)		
OLD STYLE PIL	SEASONAL FEATURE		
MILLER, HIGH LIFE	Please ask your server.		

## MORE COCKTAILS

KIR\$12
Domaine Signé Aligoté (5oz) with
Crème de Cassis.
KIR ROYALE\$12
Riondo Prosecco (5oz) with Crème de
Cassis.
BRASS MONKEY\$9
Pilsner king can, fresh orange juice.
CAESAR
Iceberg vodka, angry sauce, Clamato.
SASKATCHELADA
Pilsner king can, Clamato, angry
sauce, lime juice.
+ tequila shot (1oz) \$5
APEROL SPRITZ\$12
Prosecco (3oz), Aperol (2oz), soda.

## WINE

BUBBLY	5oz	9oz	750ml
RIONDO PROSECCO FRIZZANTE, ITALY Semi-sparkling, notes of apple & pear with a crisp clean finish.	\$9		\$42
FINCA CAN PETIT CAVA BRUT, SPAIN Well balanced with a long, clean finish. Just a touch of sweetness, which works well with the acidity.			\$55
ROSÉ MELEA ROSÉ, SPAIN Strawberry & cherry with hints of twizzler, dry & crisp.	\$10	\$17	\$50
DOMAINE LAFOND TAVEL ROSÉ Certified organic, floral strawberry & peach aromas with hints of melon & stone. Full bodied but with nice balancing acidity.			\$55
WHITE BARONE MONTALTO PINOT GRIGIO, ITALY Fresh and clean with fruity notes of pears, green apples & white pear	<b>\$9</b> aches.	\$15	\$45
<b>MELEA VERDEJO / SAUVIGNON BLANC, SPAIN</b> Organic, Biodynamic & Vegan. Dry & refreshing with a long citrusy finish with concentrated flavours.	\$10	\$17	\$50
<b>POPLAR GROVE CHARDONNAY, PENTICTON BC</b> Pale straw in colour with aromas of almond, pineapple & a hint of caramel. Flavours of golden delicious apple, white peach & lemon ze	st.		\$65
<b>RESERVE DE VIGNERNONS SAUMUR CHENIN BLANC, FRANCE</b> Uncomplicated & easy to enjoy. Crisp, bright, fresh & beautifully a	romatic.		\$55
RED DONA LAURA ALI SANCIOVESE, ITALY Medium-bodied & soft on the palate, juicy red berry fruit aromas with balanced acidity & ripe tannins.	\$9	\$15	\$45
<b>MELEA TEMPRANILLO, SPAIN</b> Organic, Biodynamic & Vegan. Rich & robust with notes of ripe black cherry & juicy currants.	\$10	\$17	\$50
<b>POPPY PINOT NOIR, CALIFORNIA</b> Raspberry & spice with balanced aromas. Soft, silky & juicy with proper acidity & a pleasant mouthfeel.			\$60
AROA JAUNA CABERNET / MERLOT, SPAIN			\$65

Ripe red fruits with well integrated tannins.