

COCKTAILS 2oz \$13

THE EDEN SOUR
armagnac, calvados
lemon, honey syrup
egg white

LES DEUX MAGOTS
confluence gin, st germain
lemon, apricot jam
rose water

EN VOL
confluence gin, cognac
creme de violet
st germain, lemon

EXILED ON ATLANTIC AVENUE
calvados, pimm's
celery sage shrub
cucumber, perrier

THE FRENCH CHEF'S COCKTAIL
pernod, dry vermouth
orgeat, nutmeg

LE DACQUARI
white rum, lime, grenadine

POST MODERN SIDECAR no. 1938
lemon infused cognac, dry curaçao

BEFORE DINNER

CALVADOS NEGRONI
calvados, sweet vermouth, campari

CONTINENTAL
olorosso sherry, cynar, perrier

BEAUVOIRS 75
lillet blanc, lemon, orange bitters, sparkling wine

AFTER DINNER

IMPROVED ESPRESSO MARTINI
confluence vodka, amaro, green chartreuse, espresso
chocolate bitters

HOUSE SAZERAC
alberta premium rye, cognac, maple syrup
house bitters, pernod wash

LOUIS RIEL
alberta premium rye, fernet branca
sweet vermouth, angostura bitters

DRAUGHT \$8

village logger - LAGER
ol' beautiful - BROWN ALE
88 Brewery - NEPA

BOTTLES & CANS

jasper crisp pils \$6.5
miller high life \$6.5
legend 7 porter \$6.5
village cider 500ml \$8
heineken 650ml \$10
la chouffe 750ml \$30

mongozo - gluten free beer \$6.5