

SIGNATURE COCKTAILS

Ume Sour | 17

plum wine, amaretto, dry vermouth,
lemon, cinnamon, egg white | 2.5oz

El Dorado | 20

tequila, cointreau, cane sugar,
cinnamon, apple, gold | 2oz

Sbagliato | 18

campari, sweet vermouth,
glamour farming pétillant, orange | 1.5oz

Black Boulevardier | 19

whiskey, amaro, campari, smoke | 2oz

BLOCK ONE MARTINI | 20

vodka, dry vermouth | 2oz

add blue cheese olives +2 | add caviar +35

In the mood for something classic? Ask your server.

CRAFTED MOCKTAILS

EG & T | 8

earl grey, lemon, tonic water

El Dorado Sour | 8

apple, lemon, cinnamon, egg white, gold

LOCAL CRAFT BEER & CIDER

Red Bird Brewing - Birdlight | 7

4% ABV | 11 IBU | 355mL | Kelowna, BC

Shoreline Brewing - Bombshell Berry Sour | 9

4.5% ABV | 10 IBU | 473mL | Kelowna, BC

Three Lakes Brewing - Trail Blazin Brown Ale | 9

5% ABV | 15 IBU | 473 mL | Kelowna, BC

Three Lakes Brewing - Hook, Line, & Sinker IPA | 9

5.5% ABV | 36 IBU | 473mL | Kelowna, BC

Upside Cider | 14

rotating seasonal flavours | 500mL | Kelowna, BC