



# COCKTAILS

## THE MARGARITA

**ANTOJO MARGARITA** 1.5oz 12  
jose cuervo tradicional silver | mezcal agua santa  
fresh lime and lemon | maple agave | touch of cinnamon

**THE CLASSIC** 2oz 12  
jose cuervo tradicional silver | cointreau | fresh lime  
simple syrup

**SPICE 'POM'B** 2oz 13  
jose cuervo tradicional silver | chambord  
pomegranate juice | fresh lime | jalapeño syrup | tajin

**TARTA DE MONZANA** 2oz 12  
jose cuervo tradicional reposado | butter ripple schnapps  
apple cider | fresh lime | maple agave

**FROZEN MARGARITA** 2oz 13  
Ask your server for the flavour of the day

## TALL AND TASTY

**THE PALOMA** 1.5oz 12  
jose cuervo tradicional silver | grapefruit soda  
fresh grapefruit

**SMOKEY THE PEAR** 2oz 13  
jose cuervo tradicional reposado | amaro averna  
pear juice | fresh lime | honey syrup | ginger beer  
smokey pear bitters

**POMEGRANATE PEKOE** 2oz 14  
jose cuervo tradicional reposado | grand marnier  
pomegranate juice | hibiscus | fresh lemon | honey syrup  
angostura bitters | west indian orange bitters

## AGAVE

### VODKA

**COSMOPOLITAN** 2oz 12  
vodka | cointreau | cranberry | fresh lime

**ELDERFLOWER LEMONADE** 1.5oz 12  
vodka | st germain | fresh lemon | simple syrup  
soda

**VRB** 1.5oz 12  
vodka | Red Bull

### RUM

**MOJITO** 1.5oz 12  
rum | fresh lime | fresh mint

**DARK `N STORMY** 2oz 12  
gosling's black seal rum | gosling's ginger beer | fresh lime

### GIN

**BEE'S KNEES** 1.5oz 12  
gin | fresh lemon | honey syrup

## SAVOURY AND SPICE

**ANTOJO MICHELADA** 9<sup>50</sup>  
sangrita | spices | cerveza | worcestershire

**ANTOJO CAESAR** 1.5oz 13  
jose cuervo tradicional silver | mezcal agua santa  
sangrita | worcestershire | spices

## CLASSIC RIFFS

**SILVER MULE** 1.5oz 14<sup>50</sup>  
patrón silver | fresh lime | ginger beer

Upgrade your silver mule to a Silver Bull 16  
Your choice of red bull

**BLACK BARREL SOUR** 2oz 13<sup>50</sup>  
hornitos black barrel aged añejo | lemon juice  
egg white | simple syrup

**CURRENT-LY IN MEXICO** 1.5oz 14  
mezcal agua santa | super cassis  
fresh lemon | honey syrup | angostura bitters

**ANTICUADO NO.3** 2oz 14  
mezcal agua santa | elijah craig bourbon | maple agave  
angostura | peychaud bitters | orange twist

**THE EAGLE AND THE SNAKE** 2.25oz 12  
mezcal agua santa | lillet | bitter bianco  
chocolate bitters

**PERFECTO ROBERTO ROY** 2.75oz 14  
1800 añejo | monkey shoulder blended scotch | bonal  
romate fino sherry | west indian orange bitters  
black walnut bitters

## DESSERT

**OAXACAN MOCHA** 1.5oz 14  
jose cuervo tradicional reposado | mezcal agua santa  
hot chocolate | coffee | chocolate bitters | simple syrup  
topped with whipped cream  
Served with Rousseau's chocolate chili truffle.

## WINE

### ANTOJO SANGRIA

**WHITE** 1.25 OZ LIQUOR | 2OZ WINE 13  
Villa Sandi pinot grigio | jose cuervo tradicional silver  
st germain | fresh grapefruit | fresh lemon | simple syrup  
ginger ale

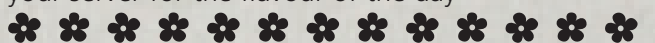
**RED** 1.25 OZ LIQUOR | 2OZ WINE 13  
cono sur reserva cabernet sauvignon  
jose cuervo tradicional silver | grand marnier | orange  
juice | fresh lime | honey syrup | soda

## VIRGIN

**POMEGRANATE HIBISCUS LEMONADE** 6  
pomegranate juice | hibiscus | fresh lemon  
simple syrup | soda

**SPICED PEAR** 6  
pear juice | fresh lemon | honey syrup | ginger beer

**FROZEN MARGARITA** 6  
Ask your server for the flavour of the day





## TEQUILA – A BRIEF HISTORY

Mezcal, considered to be the Mexican whisky, is said to have been cultivated centuries ago with the arrival of the Spaniards in Mexico.

There are over 200 varieties of agave plants. Tequila, a type of mezcal, can only be made in five states near the town of Tequila with Blue Weber agave. Other mezcals are made officially in nine states from around 30 different agave varieties – espadin, barril, coyote etc.

To make Tequila the agave is harvested by the Jimador and baked in an above ground oven, pressed, and left to age for various lengths of times depending on what style of tequila is being made.

For mezcals, once the agave is harvested it is roasted underground for up to three days, creating the smokey, rich flavour it is known for.



# AGAVE SPIRITS

## TEQUILA BLANCO

NOT AGED  
1 OZ

1800 Silver	6 <sup>75</sup>
1800 Coconut	7
Aha Yeto Blanco	10 <sup>50</sup>
Casamigos Blanco	9 <sup>50</sup>
Cazadores Blanco	6 <sup>50</sup>
Don Julio Blanco	9 <sup>50</sup>
El Caballo Estrella Blanco	7
El Jimador Blanco	6 <sup>75</sup>
El Reformador Blanco	8 <sup>25</sup>
Espolon Blanco	7 <sup>25</sup>
Jose Cuervo Tradicional Silver	6 <sup>25</sup>
Patrón Silver	9 <sup>50</sup>
Teremana Blanco	7
Tromba Blanco	7 <sup>25</sup>

## TEQUILA REPOSADO

AGED 2-12 MTHS  
1 OZ

30-30 Reposado	7
1800 Reposado	7
Casamigos Reposado	10
Cazadores Reposado	6 <sup>75</sup>
Don Julio Reposado	10 <sup>50</sup>
El Jimador Reposado	6 <sup>75</sup>
Espolon Reposado	7 <sup>50</sup>
Gran Centenario Reposado	7
Hornitos Reposado	7 <sup>25</sup>
Jose Cuervo Tradicional Reposado	6 <sup>50</sup>
Padre Azul Reposado	15
Patrón Reposado	10 <sup>25</sup>
Teremana Reposado	7 <sup>75</sup>
Tequila Ocho Reposado	11 <sup>25</sup>



## TEQUILA AÑEJO

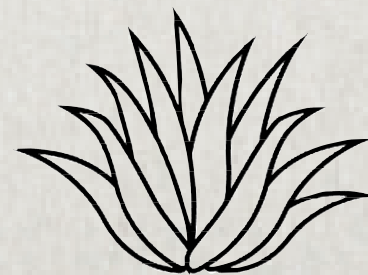
AGED 1 YEAR+  
1 OZ

1800 Añejo	8
Aha Yeto Añejo	11 <sup>50</sup>
Casamigos Añejo	11 <sup>50</sup>
Cazadores Extra Añejo	9 <sup>50</sup>
Don Julio Añejo	11 <sup>50</sup>
Don Julio 1942 Añejo	19 <sup>50</sup>
Herradura Añejo	9 <sup>50</sup>
Hornitos Black Barrel Aged Añejo	7 <sup>25</sup>
Hornitos Cristalino	8 <sup>25</sup>
Jose Cuervo Reserva Extra Añejo	17 <sup>25</sup>
Maestro Dobel Diamante Cristalino	9
Padre Azul Añejo	17 <sup>25</sup>

## MEZCAL

1 OZ

Agua Santa	8 <sup>50</sup>
Auga Santa Pechuga	10 <sup>50</sup>
Bozal Ensemble	10
Creyente	9 <sup>25</sup>
Del Maguey Vida Espadin	9 <sup>75</sup>
Koch Arroqueno	12 <sup>50</sup>
Koch Barril	12 <sup>50</sup>
Koch De Lumbre	12 <sup>50</sup>
Koch Espadin	8 <sup>50</sup>
Koch Madrecuishe	12 <sup>50</sup>
Koch Mexicano	12 <sup>50</sup>
Koch Tobasiche	12 <sup>50</sup>
LSM Arroqueno	12
LSM Doba - Yej	8 <sup>25</sup>
LSM Mexicano	12
LSM Tobala	14 <sup>75</sup>
Sombra Espadin	8
Sotol *	8 <sup>75</sup>



THE AGAVE





# UPGRADES



Upgrade your favourite Blanco | Reposado | Añejo

## SANGRITA | ADD 1

sangrita | tequila

Try our spicy house sangrita with a sip of your favourite tequila. Served in separate shot glasses.

## CHOCOLATE | ADD 2

chili chocolate truffle | tequila

Indulge in local chocolatier Rousseau's handmade 64% dark chocolate ganache with smoked pasilla de Oaxaca chilies truffle and taste the flavour profile of the Reposado or Añejo change as you take a bite.

# AGAVE SPIRITS

\* ADD A BOTTLED SODA TO YOUR SPIRIT 4<sup>25</sup>

## BOURBON 1 OZ

- Bib & Tucker – Kentucky, U.S. 11<sup>25</sup>
- Elijah Craig – Kentucky, U.S. 6<sup>75</sup>
- Evan Williams – Kentucky, U.S. 7<sup>25</sup>
- Maker's Mark – Kentucky, U.S. 8<sup>50</sup>
- Woodford Reserve – Kentucky, U.S. 7<sup>75</sup>

## RYE 1 OZ

- Crown Royal Northern Harvest – Manitoba, Canada 6
- Glynnevan Rye Whisky – Guysborough, Nova Scotia 7
- Pendleton Blended Canadian Whiskey – Oregon, U.S. 6

## SCOTCH 1 OZ

- Glenfiddich 12 – Dufftown, Scotland 10
- Johnny Walker Black – East Ayrshire, Scotland 9<sup>50</sup>
- Monkey Shoulder – Dufftown, Scotland 8<sup>25</sup>
- Oban 14-year – Oban, Scotland 14
- Talisker 10-year Highland – Carbost, Scotland 11<sup>75</sup>

## WHISKEY 1 OZ

- Bushmills Original – Bushmills, Northern Ireland 6
- Jack Daniels – Tennessee, U.S. 6<sup>25</sup>
- Jameson – Dublin, Ireland 6<sup>50</sup>

## COGNAC 1 OZ

- Hennessy VS – France 9
- Remy Martin VSOP – France 11<sup>50</sup>

## RUM 1 OZ

- Gosling's Black Seal – Bermuda 6
- Flor de Cana Gran Reserve 7 Year – Nicaragua 6<sup>50</sup>
- Flor de Cana 12-year Amber Rum – Nicaragua 7<sup>75</sup>
- Kraken Black Spiced Rum – Caribbean 5<sup>75</sup>
- Mocambo 20-year Rum – Mexico 8<sup>50</sup>
- NS Spirit Co. Fisherman's Helper – Nova Scotia 5<sup>75</sup>
- Sailor Jerry's Spiced Rum – U.S. 5<sup>75</sup>



# FLIGHTS

1800 1.5OZ | 12  
silver | reposado | añejo

Jose Cuervo 1.5OZ | 12  
blanco | reposado | maestro dobel diamante cristalino

Don Julio 1.5OZ | 15  
blanco | reposado | añejo

Casamigos 1.5OZ | 14  
blanco | reposado | añejo

Cazadores 1.5OZ | 12<sup>50</sup>  
blanco | reposado | extra añejo

Patrón 1.5OZ | 15  
blanco | reposado | añejo

## Choose your own tequila adventure

1.5OZ | market price

Your choice of three tequilas

## Choose your own mezcal adventure

1.5OZ | market price

Your choice of three mezcals



## VODKA 1 OZ

- Grey Goose Vodka – France 7<sup>75</sup>
- NS Spirit Co. Blue Lobster – Nova Scotia 5<sup>75</sup>
- Tito's Handmade Vodka – U.S. 6<sup>25</sup>

## GIN 1 OZ

- Aviation American Gin – U.S. 7
- Bombay Sapphire – England 6
- Edinburgh Sea Side – Scotland 8<sup>75</sup>
- Edinburgh Rhubarb + Ginger – Scotland 6
- Fords London Dry – England 7
- Hendricks – Scotland 8<sup>25</sup>
- NS Spirit Co. Willing to Learn – Nova Scotia 5<sup>75</sup>

## LIQUEUR 1 OZ

- Absente – Switzerland 8<sup>50</sup>
- Ancho Reyes – Mexico 6<sup>25</sup>
- Aperol – Italy 5<sup>50</sup>
- Bailey's Irish Cream – Ireland 5<sup>75</sup>
- Campari – Italy 5<sup>50</sup>
- Chambord – France 7
- Cointreau – France 6<sup>50</sup>
- Campo de Encanto Quebranta Pisco – Peru 9
- Disaronno – Italy 5<sup>75</sup>
- Grand Marnier – France 7<sup>75</sup>
- Jägermeister – Germany 6<sup>25</sup>
- Kahlúa Coffee Liqueur – Mexico 6<sup>25</sup>
- Novo Fogo Cachaca – Brazil 7<sup>25</sup>
- Patrón XO Cafe – Mexico 8<sup>25</sup>
- Pernod – France 5<sup>25</sup>
- Sambuca – Italy 5<sup>25</sup>
- Tia Maria – Italy 5<sup>50</sup>





# CERVEZA

## BOTTLE / CAN

- Corona – 330ML 4.5% **6<sup>50</sup>**  
Mexico
- Modelo Especial – 355ML 4.4% **7**  
Mexico
- Tecate – 473ML 4.5% **8**  
Mexico
- Jose Cuervo Lime Hard Selzter – 355ML 4.5% **9<sup>50</sup>**  
Mexico
- Blue Lobster Vodka Soda Lemon Lime – 355 ML 6% **9**  
Nova Scotia
- Blue Lobster Vodka Soda Blueberry Lemon – 355ML 6% **9**  
Nova Scotia
- Blue Lobster Vodka Soda Dragonfruit Guava – 355 ML 6% **9**  
Nova Scotia
- Oland Export Ale – 341ML 5% **6<sup>50</sup>**  
Halifax, Nova Scotia
- 2 Crows Pollyanna IPA – 473ML 7.3% **9<sup>50</sup>**  
Halifax, Nova Scotia
- Spindrift Brewing Toller Lite Lager – 355ML 4% **7**  
Dartmouth, Nova Scotia
- Sleeman Clear 2.0 – 355ML 4.0% **6<sup>50</sup>**  
Guelph, Ontario
- Pabst Blue Ribbon Smooth Lager – 355ML 4.8% **7**  
America
- Saltbox Brewing Co. Hapskap Cider – 473ML 7.5% **11**  
Mahone Bay, Nova Scotia
- Annapolis Cider Company Crisp and Dry - 750 ML 7.8% **30**  
Annapolis Valley, Nova Scotia



## ON TAP 16 OZ

- Alexander Keith's IPA – 5% **7<sup>50</sup>**  
Halifax, Nova Scotia
- Bud Light – 4% **7<sup>50</sup>**  
North America
- Garrison Brewing Co. Juicy DIPA – 8% **8**  
Halifax, Nova Scotia
- Good Robot Brewing El Espinazo Del Diablo – 5.7% **8<sup>50</sup>**  
Halifax, Nova Scotia
- A. Keith's Lunenburg Coffee & Cacao Stout – 6.5% **7<sup>50</sup>**  
Nova Scotia
- Stella Artois – 5.0% **8<sup>50</sup>**  
Belgium
- Rotating Beer  
Ask your server
- Rotating Cider  
Ask your server



# WINE



## WHITE

- Villa Sandi Pinot Grigio DOC – Italy  
5 OZ **8<sup>75</sup>** | 8 OZ **14** | BOTTLE **44**
- Jost Tidal Bay – Nova Scotia  
5 OZ **9<sup>25</sup>** | 8 OZ **15** | BOTTLE **47**
- Norton Barrel Select Sauvignon Blanc – Argentina  
5 OZ **8<sup>50</sup>** | 8 OZ **13<sup>75</sup>** | BOTTLE **43**

## RED

- Carmen Reserva 1850 Premier Cabernet Sauvignon-  
Chile  
5 OZ **8<sup>25</sup>** | 8 OZ **13<sup>25</sup>** | BOTTLE **41**
- Trapiche Broquel Malbec – Argentina  
5 OZ **8** | 8 OZ **12<sup>75</sup>** | BOTTLE **40**
- Lockett Vineyards Phone Box Red – Nova Scotia  
5 OZ **10<sup>25</sup>** | 8 OZ **16<sup>50</sup>** | BOTTLE **51**
- Caven Cellars Pinot Noir – British Columbia  
BOTTLE **50**

## ROSÉ/SPARKLING

- Sierra de Enmedio Rosé  
5 OZ **7** | 8 OZ **11<sup>25</sup>** | BOTTLE **35**
- Segura Viudas Brut Reserva Cava – Penedes, Spain  
GLASS **8<sup>50</sup>** | BOTTLE **42**
- Benjamin Bridge NOVA 7 – Gaspereau Valley, Nova Scotia  
GLASS **10** | BOTTLE **50**
- Veuve Clicquot Yellow Label Champagne – France  
BOTTLE **150**

## PORT 2 OZ

- Taylor Fladgate LBV – Portugal **9<sup>25</sup>**
- Croft White Port – Portugal **9<sup>75</sup>**

## SHERRY 2 OZ

- Fino Romate – Spain **7<sup>75</sup>**
- Romate Manzilla – Spain **7**

# NON ALCOHOLICS



## BOTTLE

- Diet Coke | 355 ML **4<sup>50</sup>**
- Squirt | 355 ML **4<sup>50</sup>**
- Jarritos | 370 ML **4<sup>50</sup>**  
Guava | Lime | Mango | Mandarin  
Mexican Cola | Pineapple  
Watermelon
- Propeller Ginger Beer | 341 ML **4<sup>50</sup>**
- Orange juice **2<sup>50</sup>**
- Hibiscus Water **2**
- Fresh grapefruit juice **5<sup>50</sup>**
- San Pellegrino Sparkling Water | 500 ML **4**
- Non Alcoholic Erdinger | 341ml **6**
- Red Bull | REGULAR/TROPICAL/WATERMELON/SUGARFREE **5**

## ON TAP

- Coke **2<sup>50</sup>**
- Sprite **2<sup>50</sup>**
- Cranberry **2<sup>50</sup>**
- Ginger Ale **2<sup>50</sup>**
- Fanta **2<sup>50</sup>**
- Coffee **3**
- Tea **3**
- Hot Chocolate **3**