

## DESSERT

(all made in-house by the one and only Lisa Bernardi)

Flourless Chocolate Espresso Olive Oil Cake  
Salted caramel sauce  
Lemon Cream Pie  
Mixed berry coulis

### Cookie

Pecan Thumbprint Cookies with strawberry filling topped with Dark Chocolate \$1.75 piece

### SMALL BITES (all house-made little mason jars)

1. Sour cherry Cheesecake Jar
2. Nutella Tiramisu Jar
3. White and Dark Chocolate Mousse (GF)
4. Salted Caramel cheesecake with apples and crumble topping

### COFFEE

Americano  
Espresso  
Café Latte  
Cappuccino  
Espresso Correto

### AFFOGATO

#### ESPRESSO MARTINI AFFOGATO

Bailys/ Kahlua/ crème du cacao/ espresso/ topped with Chapmans French vanilla ice cream

### AFFOGATO

Double espresso/ Chapmans French vanilla ice cream

### TEA (blink tea)

Organic Golden Green  
Organic Earl Gray - Black tea  
Organic Sakura Rose - Green tea  
Organic Moringa Mint  
Organic Chamomile Lemongrass

## BEER

### PERONI 5.1%

Nastro Azzurro \$9.75  
(330ml)

### PERONI 0.0%

Nastro Azzurro \$5.00

### CORNERSTONE BLACK LAGER 5% \$12

BlackLab Brewing  
(473ml)

*A smooth, easy-drinking black lager with subtle roasted malt notes of cocoa and toasted bread, balanced by a clean, crisp finish. Dark in colour but light on its feet—rich enough for grilled meats, yet refreshing enough to sip all night*

### SITTING PRETTY APA 4.5% \$12

BlackLab Brewing  
(473ml)

*A bright, easygoing American Pale Ale with fresh citrus and subtle tropical hop aromas layered over a light malt backbone. Crisp, balanced, and sessionable at 4.5%—clean bitterness, refreshing finish, and dangerously drinkable*

## COCKTAILS (2 oz.)

### VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda

### CAESAR - \$16

Vodka/ tabasco/ Worcestershire/ spicy bean/ clamato

### LIMONCELLO BASIL MOJITO - \$16

White rum/ limoncello/ fresh lemon/ mint/ basil/ soda top

### ROSSO FRESCO - \$16

white rum/ blood orange/ lime/ Mint/ simple syrup

### PAPER PLANE - \$16

Bearface/ Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

### AMALFI SPRITZ - \$16

Limoncello/ vodka/ fresh mint/ prosecco top

### IRISH WHISKEY SOUR - \$16

Glendalough distillerys Double Barrel Irish Whiskey/ fresh lomon juice/ simple syrup/ egg white

### WILLIE'S NEGRONI SOUR - \$16

Campari/Glendalough irish gin/ Dolins Sweet Vermouth/ Fresh Lemon Juice/ Egg Whites/ Simple Syrup

### BOSTON SOUR - \$16

Bearface/ Lemon juice/ Simple syrup/ Egg Whites

### BARREL AGED BEARFACE MAPLE OLD FASHIONED \$14

Maple syrup/ Barrel aged Bearface/ Bitters

### MARGARITA ARRABIATA \$16

Tromba Tequila Blanco/ lime/ honey syrup/ fresh jalapeno

### BARREL AGED NEGRONI - \$16

Dolins Sweet Vermouth/ Select Aperitivo/ Glendalough irish gin

### DARK + STORMY - \$16

Kraken Rum/ Ginger Beer/ Fresh Lime Juice

### GIN-SOAKED FOG - \$16

Glendalough Irish Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

### CANADIAN MARGARITA - \$16

Espolon Tequila/ Lime Juice/ Maple Syrup

### SPARKLING LEMON - \$16

Peach Schnapps/ Mionetto Prosecco/ Limonata

### NON-ALCOHOL COCKTAILS

#### GIN FIZZ

Gin/ lemon/ simple syrup/ soda/ lemon twist

#### GINGER RUM MULE

"RUM"/ ginger beer/ fresh lime/ ginger

#### ZERO GIN-SOAKED FOG

Gin/ Earl Gray Syrup/ Lemon Juice/ Egg White

*Price does not include tax.*

## RED WINE

(GLS 5 oz/ ½ LITRE/ BTL 750ml)

### CABERNET/ MERLOT

#### Peller Family Reserve (CANADA)

**\$10 / \$25 / \$49 LITRE**

A medium-bodied, fruit-forward red blend from Ontario's Niagara Peninsula, offering inviting aromas and flavours of ripe plum, cherry and blackberry with touches of spice, oak and dried herbs. Smooth tannins and balanced acidity make it both approachable and versatile

### SANGIOVESE

#### Fantini (IT)

**\$10 / \$25 / \$49 LITRE**

Bright cherry and dark plum with subtle spice and earth. Rounded and approachable, with gentle structure and a finish that keeps it fresh at the table.

### FREISA

#### Balbiano (IT'21)

**\$14 / \$37 / \$56**

From the hills of Piemonte, Freisa is closely related to Nebbiolo (think Barolo's more rustic, easygoing cousin). Bright cherry, wild herbs, and a gentle tannic grip—lifted by a light, natural sparkle. Think Barolo with a lighter touch. Juicy red fruit, a bit of grip, and a subtle natural fizz that keeps it fresh. Traditionally made and rarely seen outside Italy.

### CHIANTI

#### Quarceto (it'23)

**\$14.75/ \$39/ \$59**

bright cherry, wild berry, and subtle violet aromas, layered with hints of dried herbs and a touch of spice. Medium-bodied with lively acidity and soft tannins

### CORVINA

#### "Ca Nova"

#### Gorgo (IT '23)

**\$78**

You love Valpolicella? Amarone? That magic comes from Corvina — this is the grape that makes those wines possible. A pure expression of Corvina: juicy red-cherry fruit, wild berries

### AMARONE DELLA VALPOLICELLA

#### Pasqua "Black Label"(IT'20)

**\$131**

deep garnet-ruby hue and opens with aromas of blackberry jam, dark cherry, cocoa, and toast. On the palate, expect rich, full-bodied structure with silky tannins. Beautifully approachable

### CESANESE

#### Casale Del Giglio (IT'20)

**\$69**

Cesanese, a rare native grape from Lazio, deep ruby colour, vibrant character. Aromas of marasca cherry, notes of violet and cracked white and black pepper. Soft and medium-bodied with persistent tannins and a gently spiced

### CHIANTI CLASSICO RISERVA DOCG

#### LE SERGIOVETO

#### Rocca Delle Macie (IT'22)

**\$79**

Benchmark Chianti Classico Riserva—Sangiovese at its best, layered cherry, spice & earthy depth a very polished Sangiovese with ripe cherry, plum, and subtle spice. Silky tannins, balanced acidity, and real depth from barrel aging. Classic Chianti with a modern edge. This is Chianti done properly — not thin, not acidic, actually has weight

## WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL 750ml)

### VERDICCHIO

#### Velenosi (Italy, 2023)

**\$15.75 / 42 / \$63**

Fresh and elegant with green apple, almond, and citrus notes, finishing clean with that classic Verdicchio mineral snap

### FRIULANO

#### Villa Russiz (IT'21)

**\$17.25 / \$46 / \$69**

A benchmark Friulano from one of the region's top estates. Think elevated Pinot Grigio—richer, more expressive, and far more interesting. Citrus, pear, and a clean almond finish. Crisp, structured, and built for seafood, vegetables, and anything simply prepared

### GAVI DI GAVI

#### Martucino

**\$16.25 / \$43 / \$65**

Crisp, mineral-driven Cortese from the heart of Gavi. Bright citrus, green apple, and a clean almond finish. Lean, focused, and built for food

### TORRE DI GIANO

#### Vermentino, Trebbiano and Grechetto

#### Lungarotti (IT'23)

**\$61**

bright citrus, white peach, and herbal notes, finishing crisp and beautifully balanced.

### SPARKLING

#### Vino Bianco Spumante "Prosecco"

#### Masuret "trentasei" Brut (Italy, NV)

**\$13.75/ \$55**

Fresh and lively Italian spumante made from 100% Glera, in the classic "Prosecco-style." Produced using the Charmat (tank) method for crisp green apple, pear, and delicate floral notes. Dry, finely bubbled, and refreshing

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