

Port, Sweet Wine & Digestifs

Vintage Port (2oz)	
2007 Fonseca	15
2003 Gould Campbell	10
1985 Dow's	17
2007 Quinta do Vesuvio	14
Tawny Port (2oz)	
Taylor Fladgate 10 year	10
Grahams 20 year	15
Taylor Fladgate 30 year	22
Grahams 40 year	28
Sweet Wine (1oz)	
2009 Tawse Riesling Icewine (Canada)	12
2007 Quails' Gate Optima (Canada)	6.5
2006 Chateau Guiraud Sauternes (France)	9
H & H Bual Madeira 10 year (Portugal)	6.5
Cognac & Brandy (1oz)	
Grand Marnier (France)	6.5
Grand Marnier Navan (France)	7
St. Remy VSOP (France)	6.5
Camus Cognac VS (France)	7
Courvoisier Cognac VSOP (France)	10
Delamain Cognac XO (France)	14
Ch. de Montifaud Cognac XO (France)	15
Tesseron Cognac Lot N°53 XO (France)	55
Castarede Armagnac XO (France)	12
Monte Sabotino Riserva 24 year (Italy)	12
Miguel Torres Imperial 20 year (Spain)	11
Grappa & Eau di Vie (1oz)	
Nonino Grappa di Chardonnay (Italy)	9
Nonino Grappa Tradizione (Italy)	8
Giffard Poire William (France)	14
Donna Fugata Grappa di Zibibbo (Italy)	8
Poli Acquavite di Pere (Italy)	9

Canadian Artisanal & Imported Cheese

Sylvan Star Gouda (Alberta, Canada) medium firm, creamy flavourful sweet gouda	
Vital Green Farms Sheep Cheese (Alberta, Canada) firm sheep cheese, slightly salty in taste	
Classic Oka (Québec, Canada) pungent nutty and fruity aroma and soft creamy flavor	
Shropshire Blue (United Kingdom) soft blue cheese, sharp, strong flavour, slightly tangy aromas	
Roquefort (France) creamy, thick sheep milk blue cheese, ripened in limestone caverns in the village of Roquefort-sur-Soulzon	
Cambazola (Germany) soft ripened triple cream blue brie cheese made from cow's milk	
Tête de Moine (Switzerland) semi-hard cheese, silky body, purely aromatic	
Appenzeller (Switzerland) full-fat, semi-hard cream coloured cow's milk cheese	
Piave Vecchio (Italy) dense in texture, slightly sweet tasting	
Selection Of Three Cheeses	15
Selection Of Five Cheeses	20

Handmade Pastries & Desserts

Warm Dark Chocolate Lava Cake Strawberry Cream, Pumpkin Seed Graham Cracker	
Wild Honey and Pistachio Cheesecake Ginger Plums, Phyllo	
Saskatoon Berry and Vanilla Panna Cotta Star Anise Oranges, Sesame Crisps	
Milk Chocolate Hazelnut Café Napoleon Spiced Chicory Frozen Rice Milk, Tuile	
Baked Tarragon Pear Tart-Tatin Rum Butter Ice Cream, Cassis Coulis	
A Selection of House Made Ice Cream & Sorbets	
Desserts	10
Hot Drinks	
Cappuccino	4
Latte	4
Americano	3.5
Organic Dark Roast Drip Coffee	3.5
Orange Pekoe Tea	3.5
A Selection of Herbal teas	4
Hot Chocolate	3.5