



MOHAWK HARVEST KITCHEN

## DRINK MENU

### COCKTAILS

<b>WHITE SANGRIA</b> 4 oz white wine, 0.5 oz triple sec, passion fruit, cherry plum, cranberry soda	10/ glass 27/ litre
<b>RED SANGRIA</b> 4 oz red wine, 0.5 oz brandy, blackberry, mango, orange	10/ glass 27/ litre
<b>HOLY HELENA</b> 2 oz J.P Wiser's whisky, blue curacao, yuzu, lavender, lemon	12
<b>PEACH WHISKY SOUR</b> 2 oz J.P Wiser's whisky, peach, lemon, orange	10
<b>PEACH HIBISCUS MARGARITA</b> 2 oz Olmeca Altos tequila, 0.5 oz triple sec, hibiscus, peach, lime	12
<b>CHILI PEPPER PALOMA</b> 1.5 oz Olmeca Altos tequila, agave, grapefruit, lime, seltzer	12
<b>CITRUS ICED GREEN TEA</b> 1.5 oz Beefeater gin, 0.5 oz triple sec, passion fruit, lemon, organic green iced tea	12
<b>PEACH BERRY GIN &amp; TONIC</b> 1 oz Beefeater gin, raspberry, peach, tonic	12
<b>HIBISCUS FOGHORN</b> 1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime	12
<b>PIMM'S YUZU LEMONADE</b> 1.5 oz Pimm's no. 1, yuzu, lemon-lime, basil, cucumber	12
<b>MANGO RUM PUNCH</b> 1.5 oz Malibu coconut rum, mango, pineapple, orange, cranberry	12
<b>HIBISCUS MAI TAI</b> 1 oz Lamb's spiced rum, 0.5 Havana Club white rum, triple sec, hibiscus, almond, lime	10
<b>SPICY MANGO MOJITO</b> 2 oz Havana Club rum, mango, lime, soda, cilantro, jalapeno	12
<b>YUZU LEMON MULE</b> 1.5 oz Absolut vodka, ginger beer, yuzu, lemon	12

*Please drink responsibly.*



MOHAWK HARVEST KITCHEN

## DRINK MENU

### CAESARS

<b>BBQ SHRIMP CAESAR</b>	<b>12</b>
2 oz Absolut vodka, cayenne, bbq sauce, soy sauce, onion, steak spice, horseradish, shrimp	
<b>SMOKED SEAFOOD CAESAR</b>	<b>13</b>
2 oz Absolut vodka, mezcal, cayenne, lemon, bbq sauce, old bay, crab claw	
<b>GARDEN CAESAR</b>	<b>10</b>
2 oz Absolut vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables	
<b>SPICY FRESH CAESAR</b>	<b>10</b>
2 oz Absolut vodka, ginger, lime, olive, pickle, horseradish, tabasco, pepperoncini	

### DOMESTIC DRAFT BEER

<b>BUDWEISER</b>	355 ml	<b>8</b>
	532 ml	<b>10</b>

### SPECIALTY DRAFT BEER

<b>GOOSE ISLAND IPA</b>	355 ml	<b>8</b>
	532 ml	<b>10</b>
<b>MILL ST. BELGIAN WHITE</b>	355 ml	<b>8</b>
	532 ml	<b>10</b>
<b>MILL ST. ORGANIC</b>	355 ml	<b>8</b>
	532 ml	<b>10</b>
<b>MICHELOB ULTRA</b>	355 ml	<b>8</b>
	532 ml	<b>10</b>

### IMPORTED DRAFT BEER

<b>STELLA ARTOIS</b>	355 ml	<b>9</b>
	532 ml	<b>11</b>

*Please drink responsibly.*



MOHAWK HARVEST KITCHEN

## DRINK MENU

### WHITE WINE [FEATURE]

<b>BRICKLAYER'S FOUNDATION</b>	170 ml	10/ glass
<i>PINOT GRIGIO Ontario, Canada</i>	750 ml	42/ bottle
Full-bodied and smooth, light straw colour, bouquet aromas of honey, orange blossom. Refreshing ripe pear and apple fruit flavour taste.		
<b>ARGENTO SELECCION</b>	170 ml	10/ glass
<i>CHARDONNAY Argentina</i>	750 ml	42/ bottle
Brilliant yellow/gold colour; melon, pear, ripe apple and vanilla aromas; dry, with tropical fruit flavours with some toasty oak notes; excellent intensity and length.		
<b>LINDEMAN'S BIN 95</b>	170 ml	10/ glass
<i>SAUVIGNON BLANC Australia</i>	750 ml	42/ bottle
Pale straw colour; complex aroma of pear, gooseberry herbs and grass; flavour follows nose, crisp acidity balances fruit, good quality.		

### WHITE WINE [PREMIUM]

<b>VILLA SANDI</b>	170 ml	13/ glass
<i>PINOT GRIGIO Italy</i>	750 ml	44/ bottle
<b>ROSEHALL RUN</b>	170 ml	13/ glass
<i>ROSE Canada</i>	750 ml	13/ glass
<b>WOLF BLOSS YELLOW LABEL</b>	170 ml	15/ glass
<i>CHARDONNAY Australia</i>	750 ml	49/ glass
<b>MISSION HILL 5 VINEYARDS</b>	750 ml	47/ bottle
<i>PINOT BLANC British Columbia, Canada</i>		
<b>MATUA</b>	750 ml	50/ bottle
<i>SAUVIGNON BLANC New Zealand</i>		

### CHAMPAGNE

<b>COLIO ESTATES LILY VQA</b>	750 ml	49/ bottle
<i>Ontario</i>		
<b>MUMM CORDON ROUGE BRUT</b>	750 ml	130/ bottle
<i>France</i>		

Please drink responsibly.



MOHAWK HARVEST KITCHEN

## DRINK MENU

### RED WINE [FEATURE]

<b>BRICKLAYER'S FOUNDATION</b>	170 ml	10/ glass
<i>CABERNET SAUVIGNON Argentina</i>	750 ml	42/ bottle
full-bodied and smooth, light straw colour, bouquet aromas of rich flavours of plum and cherry, with toasty hints of vanilla & spice from skilled oak aging. Perfect with grilled or roasted steak or prime rib.		
<b>ARGENTO SELECCION</b>	170 ml	10/ glass
<i>CABERNET SAUVIGNON Argentina</i>	750 ml	42/ bottle
medium violet/ruby colour; currants, cherries, oak, spice, lavender on the nose; dry, mediumfull-bodied with a ripe fruit centre, supple tannins and good length on the finish.		
<b>LINDEMAN'S BIN 95</b>	170 ml	10/ glass
<i>MERLOT Australia</i>	750 ml	42/ bottle
ruby red colour; black cherry and spice on the nose; soft, round plummy flavours with a herbal notes in the finish.		

### RED WINE [PREMIUM]

<b>WOLF BLOSS YELLOW LABEL</b>	170 ml	13/ glass
<i>CABERNET SAUVIGNON Australia</i>	750 ml	44/ bottle
<b>J. LOHR SEVEN OAKS</b>	170 ml	13/ glass
<i>CABERNET SAUVIGNON California</i>	750 ml	13/ glass
<b>MISSION HILL 5 VINEYARDS</b>	170 ml	15/ glass
<i>PINOT NOIR British Columbia, Canada</i>	750 ml	49/ glass
<b>PENFOLDS KOONUGA HILL</b>	750 ml	47/ bottle
<i>SHIRAZ CABERNET Australia</i>		
<b>WAKEFIELD CROOKED HORSE</b>	750 ml	50/ bottle
<i>SHIRAZ Australia</i>		

Please drink responsibly.