

## *Signature Cocktails*

<b>WHITE SANGRIA</b> 4 oz white wine, 0.5 oz triple sec, passion fruit, cherry plum, cranberry soda	<b>11/glass 29/litre</b>
<b>RED SANGRIA</b> 4 oz red wine, 0.5 oz brandy, blackberry, mango, orange	<b>11/glass 29/litre</b>
<b>PEACH WHISKY SOUR</b> 2 oz J.P Wiser's Deluxe whisky, peach, lemon, orange	<b>11</b>
<b>PEACH HIBISCUS MARGARITA</b> 2 oz Altos tequila, 0.5 oz triple sec, hibiscus, peach, lime	<b>13</b>
<b>CHILI PEPPER PALOMA</b> 1.5 oz Altos tequila, agave, grapefruit, lime, seltzer	<b>13</b>
<b>CITRUS ICED GREEN TEA</b> 1.5 oz Beefeater Gin, 0.5 oz triple sec, passion fruit, lemon, organic green iced tea	<b>13</b>
<b>PEACH BERRY GIN &amp; TONIC</b> 1 oz Beefeater Gin, raspberry, peach, tonic	<b>13</b>
<b>HIBISCUS FOGHORN</b> 1.5 oz Empress gin, falernum, ginger beer, hibiscus, lime	<b>13</b>
<b>PIMM'S YUZU LEMONADE</b> 1.5 oz Pimm's no.1, yuzu, lemon-lime, basil, cucumber	<b>13</b>
<b>MANGO RUM PUNCH</b> 1.5 oz Malibu coconut rum, mango, pineapple, orange, cranberry	<b>13</b>
<b>HIBISCUS MAI TAI</b> 1 oz Lamb's Spiced rum, 0.5 Havana Club 3YO rum, triple sec, hibiscus, almond, lime	<b>11</b>
<b>SPICY MANGO MOJITO</b> 2 oz Havana Club 3YO rum, mango, lime, soda, cilantro, jalapeno	<b>13</b>
<b>YUZU LEMON MULE</b> 1.5 oz Absolut vodka, ginger beer, yuzu, lemon	<b>13</b>
<b>DARK HORSE</b> 1 oz Havana Club 3YO rum, 0.5 oz Kahlua, yuzu syrup, tonic	<b>13</b>
<b>CHOCOLATINI</b> 2 oz Grey Goose vodka, white creme de cacao	<b>14</b>
<b>COSMOPOLITAN</b> 2 oz Grey Goose vodka, Cointreau, cranberry juice, lime	<b>14</b>
<b>SUMMER BREEZE</b> 2 oz Grey Goose vodka, peach schnapps, cranberry juice, pineapple juice	<b>14</b>
<b>ORIGINAL MARTINI</b> 2 oz choice of Grey Goose vodka or Bombay gin, vermouth	<b>14</b>
<b>ESPRESSO MARTINI</b> 2oz Grey Goose vodka, Kahlua, espresso	<b>14</b>

# WOODBINE CLUB

RESTAURANT & BAR

---

## Signature Cocktails

<b>BBQ SHRIMP CAESAR</b>	<b>13</b>
2 oz Absolut vodka, cayenne, bbq sauce, soy sauce, onion, steak spice, horseradish, shrimp	
<b>SMOKED SEAFOOD CAESAR</b>	<b>14</b>
2 oz Absolut vodka, mezcal, cayenne, lemon, bbq sauce, old bay, crab claw	
<b>GARDEN CAESAR</b>	<b>11</b>
2 oz Absolut vodka, cayenne, pickle, lime, horseradish, cucumber, pickled vegetables	
<b>SPICY FRESH CAESAR</b>	<b>11</b>
2 oz Absolut vodka, ginger, lime, olive, pickle, horseradish, tabasco, pepperoncini	

## Specialty Draft

<b>ALEXANDER KEITH'S</b>	355 ml	<b>9</b>
	532 ml	<b>11</b>
<b>MILL ST. ORGANIC</b>	355 ml	<b>9</b>
	532 ml	<b>11</b>

## Imported Draft

<b>STELLA ARTOIS</b>	355 ml	<b>10</b>
	532 ml	<b>12</b>
<b>WARSTEINER</b>	355 ml	<b>10</b>
	532 ml	<b>12</b>

# WOODBINE CLUB

RESTAURANT & BAR

---

## White Wine

<b>BRICKLAYER'S FOUNDATION</b>	170 ml	<b>12/glass</b>
<i>PINOT GRIGIO Ontario, Canada</i>	750 ml	<b>46/bottle</b>
full-bodied and smooth, light straw colour, bouquet aromas of honey, orange blossom with a refreshing ripe pear and apple fruit flavour taste.		
<b>ARGENTO SELECCION</b>	170 ml	<b>12/glass</b>
<i>CHARDONNAY Argentina</i>	750 ml	<b>46/bottle</b>
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	<b>12/glass</b>
<i>SAUVIGNON BLANC Australia</i>	750 ml	<b>46/bottle</b>
pale straw colour; complex aroma of pear, gooseberry herbs and grass; flavour follows nose, crisp acidity balances fruit, good quality.		

## Premium Wine

<b>VILLA SANDI</b>	170 ml	<b>15/glass</b>
<i>PINOT GRIGIO Italy</i>	750 ml	<b>48/bottle</b>
<b>ROSEHALL RUN</b>	170 ml	<b>15/glass</b>
<i>ROSE Canada</i>	750 ml	<b>48/bottle</b>
<b>WOLF BLASS YELLOW LABEL</b>	170 ml	<b>17/glass</b>
<i>CHARDONNAY Australia</i>	750 ml	<b>53/bottle</b>
<b>MISSION HILL 5 VINEYARDS</b>	750 ml	<b>51/bottle</b>
<i>PINOT BLANC British Columbia, Canada</i>		
<b>MATUA</b>	750 ml	<b>54/bottle</b>
<i>SAUVIGNON BLANC New Zealand</i>		

## Champagne

<b>COLIO ESTATES LILY VQA</b>	750 ml	<b>53/bottle</b>
<i>Ontario, Canada</i>		
<b>MUMM CORDON ROUGE BRUT</b>	750 ml	<b>134/bottle</b>
<i>France</i>		

---

Please Drink Responsibly.

## Red Wine

<b>BRICKLAYER'S FOUNDATION</b>	170 ml	<b>12/glass</b>
<i>CABERNET SAUVIGNON Ontario, Canada</i>	750 ml	<b>46/bottle</b>
full-bodied and smooth, light straw colour, bouquet aromas of rich flavours of plum and cherry, with toasty hints of vanilla and spice from skilled oak aging. Perfect with grilled or roasted steak or prime rib.		
<b>ARGENTO SELECCION</b>	170 ml	<b>12/glass</b>
<i>CABERNET SAUVIGNON Argentina</i>	750 ml	<b>46/bottle</b>
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 40</b>	170 ml	<b>12/glass</b>
<i>MERLOT Australia</i>	750 ml	<b>46/bottle</b>
ruby red colour; black cherry and spice on the nose; soft, round plummy flavours with a herbal notes in the finish.		

## Premium Wine

<b>WOLF BLASS YELLOW LABEL</b>	170 ml	<b>15/glass</b>
<i>CABERNET SAUVIGNON Australia</i>	750 ml	<b>48/bottle</b>
<b>J. LOHR SEVEN OAKS</b>	170 ml	<b>15/glass</b>
<i>CABERNET SAUVIGNON California</i>	750 ml	<b>48/bottle</b>
<b>MISSION HILL 5 VINEYARDS</b>	170 ml	<b>17/glass</b>
<i>PINOT NOIR British Columbia, Canada</i>	750 ml	<b>53/bottle</b>
<b>PENFOLDS KOONUGA HILL</b>	750 ml	<b>51/bottle</b>
<i>SHIRAZ CABERNET Australia</i>		
<b>WAKEFIELD CROOKED HORSE</b>	750 ml	<b>54/bottle</b>
<i>SHIRAZ Australia</i>		