



AMERICAN THANKSGIVING DINNER

THURSDAY, NOVEMBER 25 4:30-9PM

BEFORE DINNER LIBATION

BISTRO 75 ~ 13

AVIATION GIN, FRESH LIME & SIMPLE SYRUP TOPPED WITH CAVA

OR

BULLEIT BOURBON SOUR ~ 13

FRESH LEMON, EGG WHITES, BITTERS, FRESH ORANGE, MARASCHINO CHERRY

STARTER

AUTUMN SALAD

ORGANIC GREENS, DRIED CRANBERRIES, CANDIED PECANS, HERTEL'S BACON, GRANNY SMITH APPLE,

MAPLE BALSAMIC VINAIGRETTE

OR

POTATO LEEK SOUP

MAIN COURSE

ROASTED TURKEY DINNER

ROSSDOWN FARMS FREE-RUN TURKEY, APPLE STUFFING,

GARLIC MASHED POTATOES, TURKEY GRAVY, GREEN BEAN CASEROLE, FRESH CRANBERRY SAUCE

PAIRING: SONOMA CUTRER CHARDONNAY ~ SONOMA COUNTY

6OZ GLASS ~14 BOTTLE ~55

RICH WITH CREAMY VANILLA NOTES AND FLAVOURS OF RIPE PEAR AND PEACH. BALANCED ACIDITY.

DESSERT

DARK CHOCOLATE DOMED MOUSSE

CRANBERRY COULIS, SHAVED WHITE CHOCOLATE

OR

PUMPKIN CHEESECAKE

CINNAMON WHIPPED CREAM

MAIN COURSE TURKEY ~ 35

ALL 3 COURSES ~ 50

<u>SPARKLING</u>	6oz / 9oz / BTL	<u>ROSÉ</u>	6oz / 9oz / BTL
WINEMAKER'S CUT ANGELICA FRIZZANTE	9.75/ 14.5 / 38	QUAILS GATE ROSÉ	9.75/ 14.5 / 38
JAUME SERRA CAVA	9.75/ 14.5 / 38	UNSWORTH ROSÉ	40
PERRIER-JOUËT GRAND BRUT	110	JAILLANCE CRÉMANT DE BORDEAUX	45
<u>WHITES</u>	6oz / 9oz / BTL	<u>REDS</u>	6oz / 9oz / BTL
TINHORN CREEK CHARDONNAY	9.75/ 14.5 / 38	MARICHEL 'ESTATE' SYRAH	12.5 / 18.5 / 48
HOWLING BLUFF SAUV BLANC-SÉMILLON	9.75/ 14.5 / 38	SUMMERHILL PINOT NOIR	12.5/ 18.5 / 48
KIM CRAWFORD SAUVIGNON BLANC	40	PENTÂGE HIATUS BORDEAUX BLEND	12.5/ 18.5 / 48
BURROWING OWL SAUVIGNON BLANC	55	PIRRAMIMMA SHIRAZ	55
JOIE NOBLE BLEND	45	MUGA 'RESERVA' RIOJA	55
SONOMA CUTRER CHARDONNAY	55	BURROWING OWL MERLOT	55
LA PIERRELÉE CHABLIS	65	RAVENSWOOD 'OLD VINES' ZINFANDEL	48
TERRE DI CHIETI PINOT GRIGIO	45	CATENA MALBEC	50
PENTÂGE RIESLING	40	LAS ACEQUIAS MALBEC	50
		SYNCHROMESH TERTRE ROUGE	50
		TRUCHARD CABERNET SAUVIGNON	75
		BERINGER 'KNIGHTS VALLEY' CAB SAUV	90
		RATHJEN CELLARS PINOT NOIR	60

COCKTAILS

THE TOFINO TOOTH FAIRY ~ 12

TOFINO DISTILLERY ABSINTHE, FRESH LEMON & MINT, COCK N' BULL GINGER BEER

JAMAICAN BREEZE ~ 13

APPLETON ESTATE RUM, PINEAPPLE JUICE, COCK N' BULL GINGER BEER, ANGOSTURA BITTERS

RUM & TONIC ~ 13

FLOR DE CAÑA 7 YEAR RUM, FRESH LIME, FRESH ORANGE, ANGOSTURA BITTERS & CRAFT TONIC

NAVAL NEGRONI ~ 13

JOHNNY WALKER BLACK, CAMPARI, CINZANO, DASH OF KAHLUÁ, SHAKEN, LEMON TWIST

DR. STILLGOOD ~ 13

STILLHEAD WHISKEY & RATHJEN CELLARS CASSIS, FRESH BREWED MOUNTAINBERRY COLD TEA, MINT, EGG WHITES, SIMPLE SYRUP

MARGARITA GRANDE ON THE ROCKS

CHOICE OF TEQUILA, GRAND MARNIER, FRESH LIME & LEMON, EGG WHITES, SIMPLE SYRUP, COARSE SALT

CAZADORES 14 ~ HERRADURA REPOSDAO 18 ~ DON JULIO REPOSDAO 20 ~ PATRON ANEJO 20

DARK & STORMY ~ 13

GOSLING'S BLACK RUM, COCK N' BULL GINGER BEER, FRESH LIME

TENNESSEE, MOSCOW OR TIJUANA MULE ~ 13

JACK DANIELS SOUR MASH ~ RUSSIAN STANDARD VODKA ~ CAZADORES TEQUILA BLANCO

TOPPED WITH GINGER BEER & FRESH LIME

WHISKY OR WHISKEY SOUR

FRESH LEMON, EGG WHITES, BITTERS, FRESH ORANGE, MARASCHINO CHERRY

BULLEIT BOURBON WHISKEY ~13 **KNOB CREEK ~13** **WOODFORD RESERVE ~15** **SINGLE BARREL JACK ~15**

CANADIAN CLUB WHISKY ~13 **CROWN ROYAL ~13** **STILLHEAD DISTILLERY ~13**

JAMESON IRISH WHISKEY ~13 **BLACK BUSH ~ 13** **GLENDALOUGH ~13** **WRITER'S TEARS ~15**