



Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information Renseignements municipaux

The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool **existant**.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name / Nom de l'établissement

Establishment tel. no. / N° de tél. de l'établissement

MILESTONE'S GRILL & BAR

Contact name / Nom de la personne à contacter

Contact's tel. no. / N° de tél. de la personne à contacter

KATIE BARFORD

9057602244 x 2260

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number / Numéro	Street Name / Nom de rue	Street Type / Genre de rue	Direction/ Orientation de rue	Suite/Floor/Apt. / Bureau/étage/app.
169	ENTERPRISE	BLVD		L109

Lot/Concession/Route /
Lot/concession/route rurale

City/ Town/Municipality /
Ville/village/municipalité

Postal Code /
Code postal

MARKHAM

L6G 0E7

Does the application for a liquor licence include: / La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas / des zones intérieures ☒ outdoor areas / des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk:
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid / Nom du village, de la ville ou du canton à qui les impôts sont versés :
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located: / La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine) / Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only) / Oui (bière et vin seulement) ☐ Dry / Non

Note:

Specific concerns regarding zoning or non-compliance with bylaws must be clearly outlined in a **separate submission or letter within 30 days of this notification.**

Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite **dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date du présent avis.**

Signature of municipal official / Signature du (de la) représentant(e) municipal(e)

Title / Poste

Address of municipal office / Adresse du bureau municipal

Date



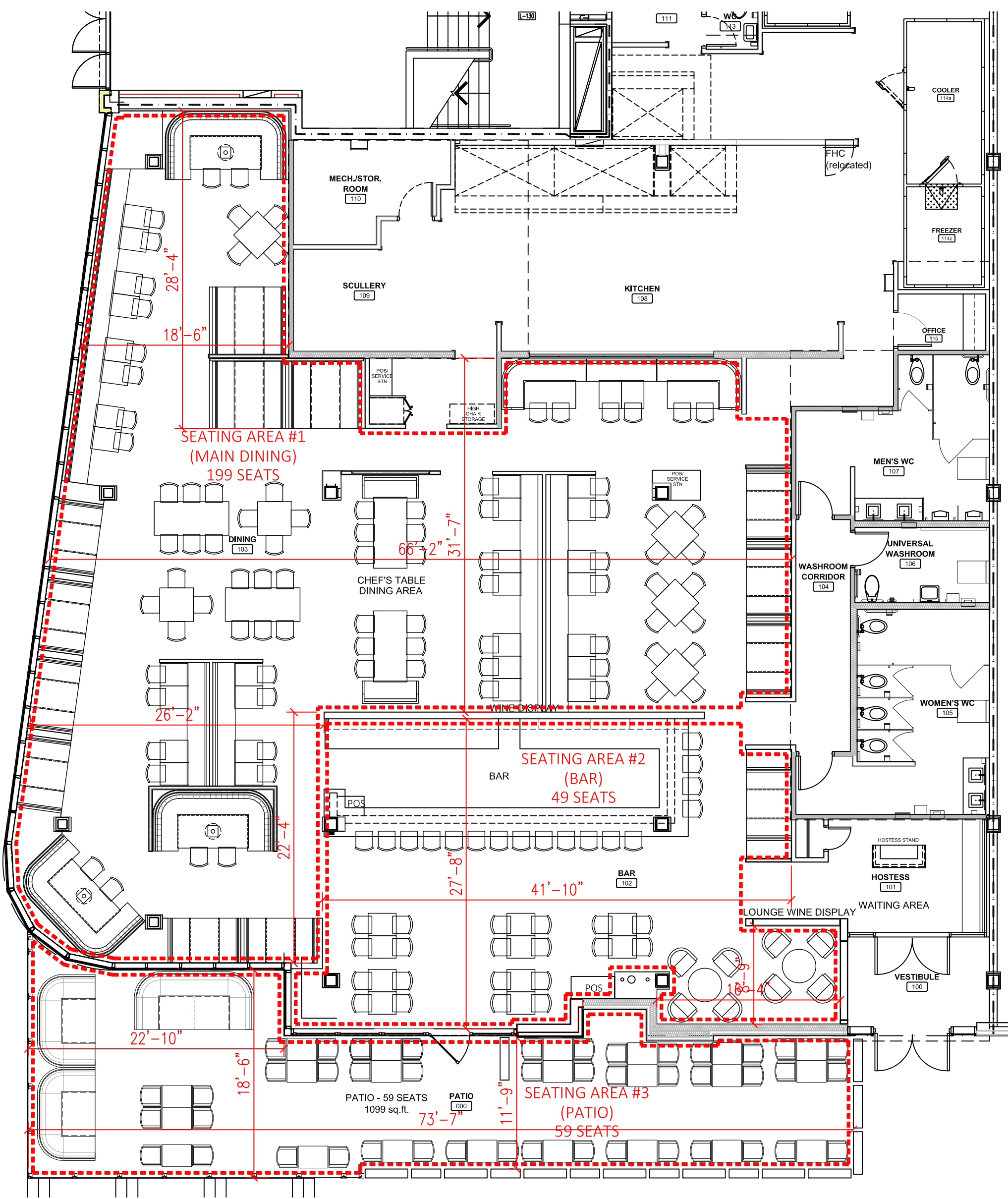
CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

To enable our evaluation of your Liquor Licence application, the following information is required.

Please return the completed form to the Clerk's Department.

1. What Type of restaurant is proposed? <input checked="" type="checkbox"/> Family <input type="checkbox"/> Roadhouse <input type="checkbox"/> Sports Bar <input checked="" type="checkbox"/> Fine Dining <input type="checkbox"/> Take Out <input type="checkbox"/> Cafe		
2. a. What type of Food will be served: Varied menu <input checked="" type="checkbox"/> Specialty <input type="checkbox"/> Snacks b. <input checked="" type="checkbox"/> Menu attached (Please note, a copy of the menu is required with all applications)		
3. What entertainment or amusements will be provided? <input type="checkbox"/> Karaoke <input type="checkbox"/> Live entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-track betting <input type="checkbox"/> Arcade <input type="checkbox"/>		
4. a. The maximum seating capacity will be ----- persons. 307 b. Where the restaurant is existing, the previous seating capacity was ----- persons.		
5. a. Was this premises previously used as a restaurant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Note: if the answer to this question is no, a building permit will be required) b. If this premise was previously used as a restaurant, is any construction or alteration purposed? <input type="checkbox"/> Yes <input type="checkbox"/> No (If the answer to this question is yes, a building permit will be required)		
6. Has a building permit been applied for or obtained in connection with these premises? <input checked="" type="checkbox"/> Yes Permit no. 15 161995 000 00 AL <input type="checkbox"/> No Provide 1 copy of the floor plan showing the dimensioned floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.		
7. Does the building on the premises have a fire alarm system? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		
8. Were the premises previously licensed? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		
9. Is the liquor licence application for an expansion of the existing operations? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (If yes, Please provide details on a separate page)		
10. What is the nearest major intersection to the proposed locations? ----- Enterprise Blvd. and Birchmount Rd.		
11. What is the distance to the nearest residential area? ----- Approx. 600m		
12. a) Your name (Please Print) b) Contact Telephone No. c) The restaurant's name KATIE BARFORD 9057602244 x 2260 MILESTONE'S GRILL & BAR ----- Bus: ----- Res: -----		



milestones

GRILL + BAR

Store #5266
UNIT L-7
DOWNTOWN MARKHAM
169-179 ENTERPRISE BLVD
MARKHAM, ON

LIQUOR LICENSE PLAN

LOCATION	INTERIOR vs. EXTERIOR	AREA (Square Feet)	CAPACITY (Patrons)
DINING AREA 1	INTERIOR	2942.5	199
DINING AREA 2	INTERIOR	1135.6	49
PATIO AREA	EXTERIOR	1045.2	59
STAFF	N/A	N/A	25
TOTAL OCCUPANT LOAD			332



137 Pamilla Street,
Ottawa, ON K1S 3K9
tel: 613 237 6801
fax: 613 237 8289
info@ncarchitect.ca
www.ncarchitect.ca

Brunch

at **milestones**

MILESTONES' ULTIMATE BRUNCH BUNDLE

Starts out with fresh fruit and your choice of Mimosa. Pair this with any Eggs Benny or Omelette* 20

EGGS BENNY

Made with two poached eggs and topped with hollandaise sauce. Served with chili smoked breakfast potatoes and fresh mixed greens.

Grilled Shrimp California

Grilled shrimp, double-smoked bacon and house-made avocado salsa on a toasted English muffin 15 M

Traditional

Smoked farmhouse ham on a toasted English muffin 13½

Smoked Salmon

Thinly sliced smoked salmon fillets on a toasted English muffin 15

OMELETTES

Made with three eggs, served with chili smoked breakfast potatoes and fresh mixed greens.

Spinach & Feta Omelette

Fresh chopped spinach, crumbled Feta cheese, sliced button mushrooms and diced Roma tomatoes 13 V

Chorizo Manchego Omelette

Chorizo sausage, Manchego cheese and fresh arugula 14½ M

Substitute eggs for egg whites for 1

MILESTONES' MIMOSAS

Raspberry

Raspberry purée, fresh raspberries (3 oz) 6

Sunshine

Orange juice (3 oz) 6

Tropical

Peach liqueur, melon liqueur, orange and pineapple juices (4 oz) 6

Smirnoff No.21 vodka, fresh citrus, 8-spice rim, Walter All-Natural Craft Caesar Mix. A small-batch signature blend of vine-ripened tomatoes, fresh grated horseradish and real North Atlantic clam juice, Worcestershire sauce, sea salt, chili pepper, lemon, garlic and traditional spices. Served with a skewer of pickled vegetables (1 oz) 9 M
Mile Size (2 oz) 11 M



RISE & SHINE

Breakfast Tostada

Crispy warm tostadas topped with two poached eggs, chorizo sausage, fresh cut tomato hash and chipotle hollandaise 13 M

Milestones' Traditional Breakfast

Double-smoked bacon, scrambled eggs and multi-grain toast 12½ Substitute double-smoked bacon for smoked farmhouse ham or farmer's sausage 1

Milestones' Big Breakfast

Double-smoked bacon, farmer's sausage, smoked farmhouse ham, scrambled eggs and French toast 16
Substitute double-smoked bacon for peameal bacon 1

"Knife & Fork" Breakfast Sandwich

Challah bread French toast, sliced farmer's sausage, Cheddar cheese, fried eggs, double-smoked bacon, lettuce, tomato, topped with hollandaise sauce 16 M

Steak & Eggs

8 oz. top sirloin, scrambled eggs, fresh mixed greens and multi-grain toast 24

Above items are served with chili smoked breakfast potatoes and crisp mixed greens

Farmhouse Burger

Prime rib burger, fried egg, peameal bacon, lettuce, tomato, mayonnaise, brioche bun. Served with Red Skin Fries or crisp Mixed Greens 16

Smoked Salmon Charcuterie

Thinly sliced smoked salmon fillets and grilled crostinis served with sides of onion slaw, fried capers and house-made tarragon cream cheese 16

Prime Rib Hash

Thinly sliced AAA prime rib, potatoes, bell peppers, sweet onions and roasted corn in our specialty seasoning. Topped with two poached eggs, hollandaise sauce, served with herb toast 15½
Substitute Grilled Chicken 14

Strawberry Buttermilk Pancakes

Topped with strawberry infused syrup, vanilla whipped cream, fresh mint and a dusting of icing sugar 13½ V

SIDES

Fruit Bowl 4½ • Greens 3 • Peameal Bacon 4 • Double-smoked Bacon 3
Smoked Farmhouse Ham 3½ • Farmer's Sausage 3½

TEA, COFFEE & ESPRESSO DRINKS



Tea 3

Coffee 3

Americano 4

Espresso 3

Latte 4¾

Cappuccino 4½

Organic Tea & Fruit Slushy

Kelvin organic green and black tea slush blended with grapes, pineapple, honeydew melon and cantaloupe. Served with a skewer of fruit. 6

JR
Welcome to our kitchen.
Executive Chef Jason Rosso



V Vegetarian M Signature dish

Discount applies to food only. Must be legal drinking age. Please enjoy responsibly. All applicable taxes extra. Some items may contain nuts and/or allergens. Our Nutritional and Allergen Guide is available from your server or by visiting www.milestonesrestaurants.com. © Registered Trademark of Cara Operations Limited

B.UR.0615



IT'S WHAT'S FOR LUNCH

STARTERS

Piri Piri Dip

Chick peas, roasted red peppers, avocado and Manchego cheese **12½ V**

Calamari

Tartar sauce and marinara sauce **12½**

Asian Chicken Bites

Sweet chili sauce **12½ M**

Chorizo Mozzarella Fritters

Smoky paprika aioli **12½**

Baked Goat Cheese & Roasted Garlic

Stone-baked flatbread, spiced cranberry relish, fig jam **12½ V**

Chicken Wings

Sriracha Coconut Honey or Dry Creole **13½**

Hot Spinach & Artichoke Dip

Crispy tortilla chips **12¾ M**

Roasted Garlic Caesar Salad

7½

Mango Chili Shrimp

Crispy shrimp, Sriracha Asian slaw, in-house made mango chili sauce **13½**

Milestones' California Spring Salad

Goat cheese, strawberries, red onions, spicy glazed pecans, honey mustard vinaigrette **9**

M • V • GF - remove spicy glazed pecans

Seasonal Soup

7½

BIG BOWLS

Spicy Thai Basil Noodles

Prawns, chicken, coconut milk and basil infused chili sauce **19¾ M**

Butternut Squash Ravioli

Roma tomato sauce, Goat cheese, spinach, grape tomatoes, spicy glazed pecans **18½ V**

Tomato Basil Penne

Tomatoes, spinach, fresh basil, Goat cheese, gluten-free bread **16 V • GF**

Pesto Chicken Penne Asiago

Grilled shaved chicken, Asiago pesto cream, fresh basil **17¾**

Thai Red Curry Chicken Bowl

Coconut cream, red peppers, steamed spinach, Asian vegetables and bean sprouts **18½**

Cajun Seafood Fettucini

Prawns, mussels, salmon, calamari, Cajun cream sauce **21**

Smoked Chicken Bucatini Carbonara

Double-smoked bacon, forest mushrooms, sweet peas **19½**

Substitute any noodle for gluten-free penne **1**

WE DON'T CALL THESE CLASSICS FOR NOTHING

Portobello Mushroom Chicken

Basil, roasted garlic cream sauce, vermicelli noodles, seasonal vegetables **22 M**

Fire-grilled Salmon

Pineapple and pepper salsa, jasmine rice, seasonal vegetables **25½**

8 oz Top Sirloin

Signature seasoning, served with Buttermilk Mashed Potatoes and seasonal vegetables **24**

Substitute any side with choice of Red Skin Fries, Buttermilk Mashed Potatoes, Baked Potato with Sour Cream & Chives, Pesto Cheddar Double-stuffed Baked Potato or Quinoa Pilaf

BURGERS

Old Fashioned Burger

Prime rib burger, double-smoked bacon, aged Cheddar cheese, mayo **15¾**

Mayan Burger

Prime rib burger, house-made avocado salsa, fresh cut salsa, double-smoked bacon, mayo **16**

Stacked Burger

Prime rib burger, Montreal smoked meat, double-smoked bacon, mushrooms, caramelized onions, Cheddar cheese, horseradish cream **16½ M**

Farmhouse Burger

Prime rib burger, fried egg, peameal bacon, tomato, lettuce, mayo **16**

Grilled Chicken & Balsamic Bacon Burger

Fontina cheese, double-smoked bacon, balsamic bacon chutney, lettuce, tomato **15¾**

Garden Burger

Vegetarian burger, lettuce, tomato, mayo **14¾ V**
Add our Mayan or Old Fashion Topping **1½**

All burgers served with your choice of Red Skin Fries or crisp Mixed Greens.

Substitute for Roasted Garlic Caesar Salad or Yam Frites **1**
Substitute gluten-free bun **1**

SALADS

Milestones' California Spring Salad

Goat cheese, strawberries, red onions, spicy glazed pecans, honey mustard vinaigrette **14½ V • M • GF** - remove spicy glazed pecans

Grilled Chicken Salad

Grilled shaved chicken, cilantro, red corn tortilla strips, honey lime peanut vinaigrette **17**

Ahi Tuna Tataki Salad

Seared Ahi tuna, fennel, arugula, sliced egg, Mandarin orange vinaigrette **22½**

Asian Steak Salad

Grilled Asian marinated steak, rice crisps, spicy mango chili vinaigrette **21**

The Chopped Salad

Grilled chicken, avocado, Chick peas, Feta cheese, red corn tortilla strips, lime cilantro vinaigrette **17 GF** - without tortilla

Grilled Seafood Salad

Prawns, salmon, avocado, tomato, crisp noodles, lemon-chardonnay vinaigrette **21**

Add chicken **5** Add Garlic Shrimp Skewers, Fire-grilled Salmon, or Steak **7**

SANDWICHES

Crispy Chicken Sandwich

Crispy Cajun batter, Sriracha slaw **16**

The Milestones Trio

Two turkey club minis, seasonal soup, mixed greens or roasted garlic Caesar **15**

Prime Rib Beef Dip

Gorgonzola butter, crisp onion strings, garlic au jus **16½**

Montreal Stack

Montreal smoked meat, aged Cheddar cheese, caramelized onions, blackberry ketchup **15**

All sandwiches served with your choice of Red Skin Fries or crisp Mixed Greens.

Substitute for Roasted Garlic Caesar Salad or Yam Frites **1**
Substitute gluten-free bun **1**

PRIME RIB



CUT ^{OF} MEAT GOOD ENOUGH FOR OUR *Burger*

FROM THE SEA

Crispy Cod & Frites

Panko crusted, house-made tartar sauce, Sriracha slaw 1 piece **16** 2 piece **20**

Smoked Salmon Charcuterie

Crostini, onion slaw, fried capers, house-made tarragon cream cheese **16**

Ahi Tuna Tacos

Seared, pepper crusted Ahi tuna, cilantro lime slaw, avocado cream, crispy avocado **16**



SEASONED TO PERFECTION



Welcome to our kitchen.

Executive Chef Jason Rosso



V Vegetarian **M** Signature dish **GF** Gluten Friendly

STARTERS

Piri Piri Dip

Chick Peas, roasted red peppers, avocado and Manchego cheese 12½ V

Calamari

Tartar sauce and marinara sauce 12½

Asian Chicken Bites

Sweet chili sauce 12½ M

Sticky Ribs

Grilled tender rib ends, sticky sweet and sour marinade 12½

Chimichurri Garlic Bread

Fontina and aged Cheddar cheeses 10 V

Chorizo Mozzarella Fritters

Smoky paprika aioli 12½

Hot Spinach & Artichoke Dip

Crispy tortilla chips 12¾ M

Baked Goat Cheese & Roasted Garlic

Stone-baked flatbread, spiced cranberry relish, fig jam 12½ V

Chicken Wings

Sriracha Coconut Honey or Dry Creole 13½

Mango Chili Shrimp

Crispy shrimp, Sriracha Asian slaw, in-house made Mango chili sauce 13½

Sicilian Mussels

Garlic wine cream broth 15

Chorizo Sausage Flatbread

Roma pesto sauce, Fontina cheese, caramelized onions, basil 13½

Mediterranean Bruschetta

Feta cheese, Roma tomatoes, onions, fresh basil, balsamic reduction, stone-baked flatbread 11 V

Appetizer Share Platter

Sriracha Coconut Honey Chicken Wings, Mediterranean Bruschetta, Hot Spinach and Artichoke Dip, Asian Chicken Bites 27

Roasted Garlic Caesar Salad 7½

Milestones' California Spring Salad

Goat cheese, strawberries, red onions, spicy glazed pecans, honey mustard vinaigrette 9 V • M • GF (remove spicy glazed pecans)

Seasonal Soup 7½



HOW ELSE WOULD WE MAKE IT?

FRESH INGREDIENTS • CRAFTED DAILY



WE DON'T CALL THESE CLASSICS FOR NOTHING

Harissa Chicken

Fontina cheese, lemon mint yogurt, quinoa pilaf, seasonal vegetables 23

GF (with Quinoa Pilaf)

Portobello Mushroom Chicken

Basil, roasted garlic cream sauce, vermicelli noodles, seasonal vegetables 22 M

Bistro Half Chicken

Crispy skin, honey-lime oregano glaze, buttermilk mashed potatoes, seasonal vegetables 26½

Substitute any side with choice of Red Skin Fries, Buttermilk Mashed Potatoes, Baked Potato with Sour Cream & Chives, Pesto Cheddar Double-stuffed Baked Potato, or Quinoa Pilaf

Fire-grilled Salmon

Pineapple and pepper salsa, jasmine rice, seasonal vegetables 25½ V

Braised Beef Short Ribs

Caramelized red onion, garlic au jus, buttermilk mashed potatoes, seasonal vegetables 28

10 oz New York Striploin & Frites

Truffle aioli 30

FROM THE SEA

Chili Crusted Tilapia

House-made salsa verde, quinoa pilaf, seasonal vegetables 22½

Tomato Sugo Halibut

Smoky tomato sauce, Serrano chili cream, quinoa pilaf, seasonal vegetables 26½

Ahi Tuna Tacos

Seared, pepper crusted Ahi tuna, cilantro lime slaw, avocado cream, crispy avocado 16

Smoked Salmon Charcuterie

Crostini, onion slaw, fried capers, house-made tarragon cream cheese 16

Crispy Cod & Frites

Panko crusted, house-made tartar sauce, Sriracha Slaw 1 piece 16 2 piece 20

Thai Red Curry Chicken Bowl

Coconut cream, red peppers, steamed spinach, Asian vegetables and bean sprouts 18½

Cajun Seafood Fettucini

Prawns, mussels, salmon, calamari, Cajun cream sauce 21

Smoked Chicken Bucatini Carbonara

Double-smoked bacon, forest mushrooms, sweet peas 19½

Substitute any noodle for gluten-free penne 1

BIG BOWLS

Spicy Thai Basil Noodles

Prawns, chicken, coconut milk and basil infused chili sauce 19¾ M

Butternut Squash Ravioli

Roma tomato sauce, Goat cheese, spinach, grape tomatoes, spicy glazed pecans 18½ V

Tomato Basil Penne

Tomatoes, spinach, fresh basil, Goat cheese, gluten-free bread 16 V • GF

Pesto Chicken Penne Asiago

Grilled shaved chicken, Asiago pesto cream, fresh basil 17¾

SALADS

Asian Steak Salad

Grilled Asian marinated steak, rice crisps, spicy mango chili vinaigrette 21

Milestones' California Spring Salad

Goat cheese, strawberries, red onions, spicy glazed pecans, honey mustard vinaigrette 14½ V • M • GF (remove spicy glazed pecans)

Grilled Chicken Salad

Grilled shaved chicken, cilantro, red corn tortilla strips, honey lime peanut vinaigrette 17

Grilled Seafood Salad

Prawns, salmon, mango, avocado, tomato, crisp noodles, lemon-chardonnay vinaigrette 21

Ahi Tuna Tataki Salad

Seared Ahi tuna, fennel, arugula, sliced egg, Mandarin orange vinaigrette 22½

The Chopped Salad

Grilled chicken, avocado, chickpeas, Feta cheese, red corn tortilla strips, lime cilantro vinaigrette 17 GF (without tortilla)

Add Chicken 5 Add Garlic Shrimp Skewers, Fire-grilled Salmon or Steak 7

SHAREABLE SIDES

Yam Frites

Served with Chipotle Aioli 5

Red Skin Fries

Served with Truffle Aioli 5

Seasonal Vegetables 6

Sautéed Button Mushrooms 5½

STEAK

Signature seasoning, served with seasonal vegetables

7oz Filet Mignon 33

8oz Top Sirloin 24

10oz NY Striploin 31½

SLOW ROASTED AAA PRIME RIB

Signature seasoning, served with roasted garlic au jus, crisp onion strings and seasonal vegetables

10oz Small 26½

12oz Regular 28¾

14oz Chef's Cut 30

(while quantities last)

RAISE THE STEAKS

Add to any one of our steaks a Roasted Garlic Caesar salad to start and a Shrimp topper sautéed in Black Pepper Lemon Butter 10

AGED 35 DAYS SEASONED AND GRILLED TO PERFECTION



Now that's a steak

YOUR CHOICE OF SIDE

Red Skin Fries

Buttermilk Mashed Potatoes

Quinoa Pilaf

Baked Potato with Sour Cream & Chives

Pesto Cheddar Double-stuffed Baked Potato

ADD-ONS

Chimichurri Sauce 2

Truffle Aioli 2

Black Peppercorn Sauce 2

Garlic Shrimp Skewers 7

BURGERS & SANDWICHES

Old Fashioned Burger

Prime rib burger, double-smoked bacon, aged Cheddar cheese, mayo 15¾

Mayan Burger

Prime rib burger, house-made avocado salsa, fresh cut salsa, double-smoked bacon, mayo 16

Stacked Burger

Prime rib burger, Montreal smoked meat, double-smoked bacon, mushrooms, caramelized onions, Cheddar cheese, horseradish cream 16½ M

Crispy Chicken Sandwich

Crispy Cajun batter, Sriracha slaw 16

Garden Burger

Vegetarian burger, lettuce, tomato, mayo 14¾ V

Add our Mayan or Old Fashioned Topping 1½

All burgers and sandwiches served with your choice of Red Skin Fries or crisp Mixed Greens.

Substitute with our Roasted Garlic Caesar salad or Yam Frites 1 Substitute gluten-free bun 1



Welcome to our kitchen.

Executive Chef Jason Rosso



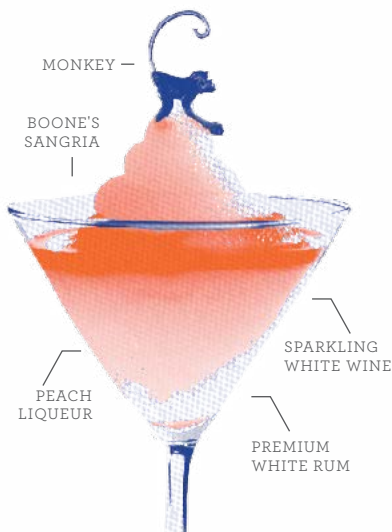
V Vegetarian M Signature dish GF Gluten Friendly

CELEBRATION OF THE

BELLINI

{circa 1934}

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. He named the drink the Bellini because its unique pink color reminded him of a painting by 15th-century Venetian artist Giovanni Bellini. The drink started as a seasonal specialty at Harry's Bar a favorite haunt of Ernest Hemingway and Orson Welles.



MILESTONES'

ORIGINAL BELLINI



VENICE BELLINI

1934

Napa Valley peach puree, a hint of black raspberry liqueur topped with Prosecco (4¾ oz) 9

1989

ORIGINAL BELLINI

ORIGINAL BELLINI

A frozen blend of premium white rum, peach liqueur, sparkling white wine, topped with Boone's Sangria (2 oz) 7½

THE SILVER JUBELLINI

2015

A blend of stone fruit made of peaches, nectarines, plums and apricot layered with our famous Bellini slush, topped with sparkling white wine, blood orange liqueur and fresh fruit (5 oz) 9

ULTIMATE BELLINI

Milestones' Original Bellini with an extra shot of any Smirnoff Flavoured Vodka (3 oz) 9

Reinspired Classics

A collection of well-celebrated cocktails reinterpreted and hand-crafted with premium ingredients.

Bourbon Berry Sour (1 oz)

Devil's Cut bourbon and Sortilege Maple Whiskey hand-shaken with raspberry purée and lemonade. Served with a skewer of fresh raspberries 9

Napa Valley Cosmo (2 oz)

Napa Valley blackberry purée hand-shaken with Smirnoff vodka, hibiscus infused lime and white cranberry juices finished with sparkling white wine and fresh raspberries 9

Long Island Organic Tea Slushy (2 oz)

Gordon's gin, Smirnoff vodka, Sauza Tequila and Bacardi Superior white rum blended with Kelvin organic black and green tea slush. Served with a side of cola 9

Unusual Suspect (2.5 oz)

Bulleit bourbon hand-shaken with Aperol, herbal liqueur, fresh citrus 9

MARGARITAS

Sauza Silver fresh-pressed Tequila and are hand-shaken - available blended by request

Traditional Lime

(2 oz) 9

MILE SIZE (3 oz) 11

Strawberry

(2 oz) 9

MILE SIZE (3 oz) 11

Blackberry Hibiscus

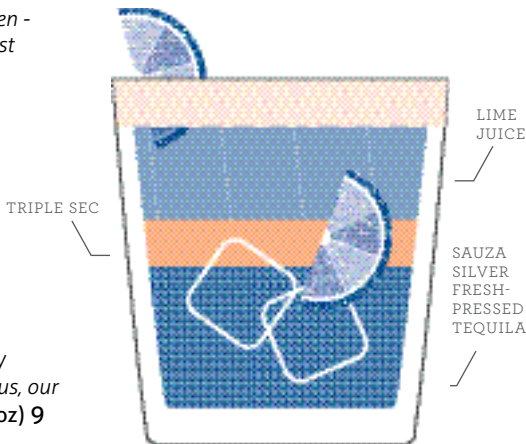
Hibiscus syrup, Napa Valley blackberry purée, fresh citrus, our signature Bellini slush (2 oz) 9

MILE SIZE (3 oz) 11

The Blue Grand

Grand Marnier, Blue Curacao, lime juice, cane syrup (2 oz) 9

MILE SIZE (3 oz) 11



Discover any Margarita
with Cazadores Reposada } 2
100% Agave Tequila

THE
TRULY CANADIAN
CAESAR
== {circa 1969} ==

The Caesar Cocktail is a unique Canadian invention, developed in Calgary, Alberta in 1969 by Italian bartender Walter Chell. He spent months creating the drink, before drawing inspiration from a new menu item, Spaghetti Vongole – better known as spaghetti with clams.

Chell combined mashed clams with tomato juice and Italian spices, and named it for the Roman Emperor. The Caesar was born.

1oz

Walter's Original Caesar

Smirnoff No.21 vodka, fresh citrus, 8-spice rim, Walter All-Natural Craft Caesar Mix. A small-batch signature blend of vine-ripened tomatoes, fresh grated horseradish and real North Atlantic clam juice, Worcestershire sauce, sea salt, chili pepper, lemon, garlic and traditional spices. Served with a skewer of pickled vegetables **9 M**

MILE SIZE (2 oz) 11 M

Culinary Cocktails

A collection of culinary inspired recipes created in collaboration with our team of chefs to showcase ingenious combinations that will satisfy even the loftiest cravings.

Chef's Shake (2 oz)

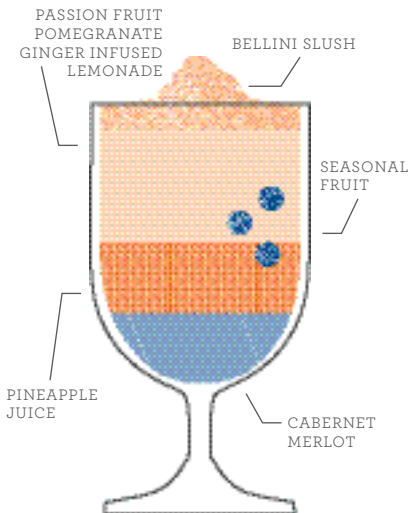
Bailey's Salted Caramel, Devil's Cut bourbon blended with house-made espresso crème anglais, toasted marshmallow ice cream and finished with whipped cream and our signature ganachè torte **9**

The Devil's Cut (1.5 oz)

Devil's Cut bourbon, muddled lemon, orange and cane syrup, dash of orange bitters and finished with our house-made stone fruit foam **9**

South Pacific (1.5 oz)

Bombay Sapphire East lemongrass and black peppercorn vapour infused gin, hand-shaken with passion fruit, pomegranate and ginger infused lime and ruby red grapefruit juices. Served with a skewer of lightly crusted pineapple **9**



SANGRIA

Superfruit Red (3.5 oz)

Cabernet-merlot, passion fruit pomegranate ginger infused lemonade, pineapple juice, fresh seasonal fruit, finished with our signature Bellini slush 9

Somersby White (4 oz)

Smirnoff Green Apple Vodka, elderflower cordial, white cranberry juice and seasonal fruit, topped with Somersby Cider 9

Pitchers of Sangria available
in either flavour (14 oz/16 oz) } 25

Mimosas

Sparkling wine and chilled fruit juice

Tropical (4 oz)

Peach liqueur, melon liqueur, orange and pineapple juices 6

MILE SIZE (7 oz) 8

Sunshine (3 oz)

Orange juice 6

MILE SIZE (6 oz) 8

Raspberry (3 oz)

Raspberry purée 6

MILE SIZE (6 oz) 8

TOM COLLINS

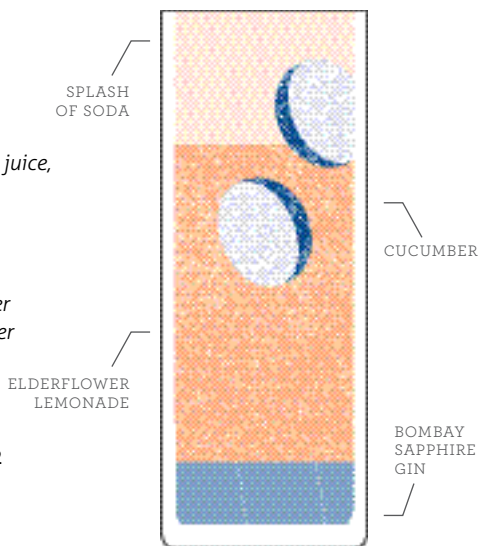
Grapefruit Collins (1.5 oz)

Bombay Sapphire Gin, grapefruit juice, honey and a splash of soda 9

Cucumber & Elderflower Collins (1.5 oz)

Bombay Sapphire Gin, elderflower infused lemonade, fresh cucumber and a splash of soda 9

Discover any Collins cocktail
with Hendrick's Cucumber
Infused Gin } 2



MOJITOS

Hand-shaken Bacardi White Rum, lime, fresh muddled mint and cane syrup 9

Original Lime (1.5 oz)

Raspberry (1.5 oz)

Mango (1.5 oz)

Strawberry Watermelon (1.5 oz)

MILE SIZE (2.5 oz) 11

Pitchers of Mojito available
in any flavour (6 oz)

25



SIMPLE
SYRUP

MUDDLED
MINT

CLUB SODA

LIME

BACARDI
WHITE
RUM

THE STORY BEHIND
The

MOSCOW MULE

{circa 1941}

After acquiring a small vodka distillery called Smirnoff for \$14,000, an East Coast importer was visiting two friends in Hollywood, California. The first, the owner of a failing ginger beer company, and the other had inherited a copper business and was in possession of a large inventory of copper mugs with an imprinted kicking mule that no one seemed to be interested in. The 3 set out to neighbouring bars ordering a cocktail named a Moscow Mule. After the various bartenders questioned the cocktail, they would reply, "You've never heard of a Moscow Mule? It's the hottest new cocktail on the strip!" The trio would then proceed to show pictures of stylish bar patrons drinking from a copper mug, which in fact they had just taken hours before. Within a decade Smirnoff vodka outsold whisky and gin combined to become the #1 selling spirits in North America.

1.5oz

Moscow Mule

*Smirnoff No. 21 Vodka shaken with fresh lime & passion fruit
pomegranate ginger syrup, topped with ginger beer 9*

HE IS A
WISE MAN
WHO INVENTED

DRAUGHT BEER

Goose Island - Honker's Ale (18 oz) 7½
Canadian - Lager (18 oz) 6¼
Coors Light - Lager (18 oz) 6¼
Creemore - Amber Lager (18 oz) 7½
Stella Artois - Lager (18 oz) 8½
Alexander Keith's - IPA (18 oz) 7½
Shock Top - White Ale (18 oz) 7½
Somersby - Cider (15 oz) 7½
Muskoka - Local Craft Selection (18 oz) 7½



-Plato -

**NEED SOME PUNCH,
WITHOUT THE SPIKE?**

Non Alcoholic drinks

**Organic Tea &
Fresh Fruit Slushy**

Kelvin organic green and black tea slush blended with grapes, melon and pineapple. Served with a skewer of fresh fruit 6

Real Pop

A blend of pomegranate, orange and pineapple juices 4

Miami Ice

Fresh muddled mint, mango purée and iced tea 4

Strawberry Lemonade 4

San Pellegrino Small 4 Large 6

Soft Drinks 3

Fruit Juices 3½

Tea 3



**MARLEY
COFFEE**

COFFEE & ESPRESSO DRINKS

Coffee 3

Espresso 3

Americano 4

Cappuccino 4½

Latte 4¾