



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

COURTYARD BY MARRIOTT MARKHAM

905-474-0444

Contact name / Nom de la personne à contacter

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

OSCAR FERNANDES

905-307-2030

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.

7095 WOODBINE AVE.

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

City/ Town/Municipality /
Ville/village/municipalité

Postal Code /
Code postal

MARKHAM

L3R 1A3

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:

Secrétaire municipal(e) :

please confirm the "wet/damp/dry" status below.

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.

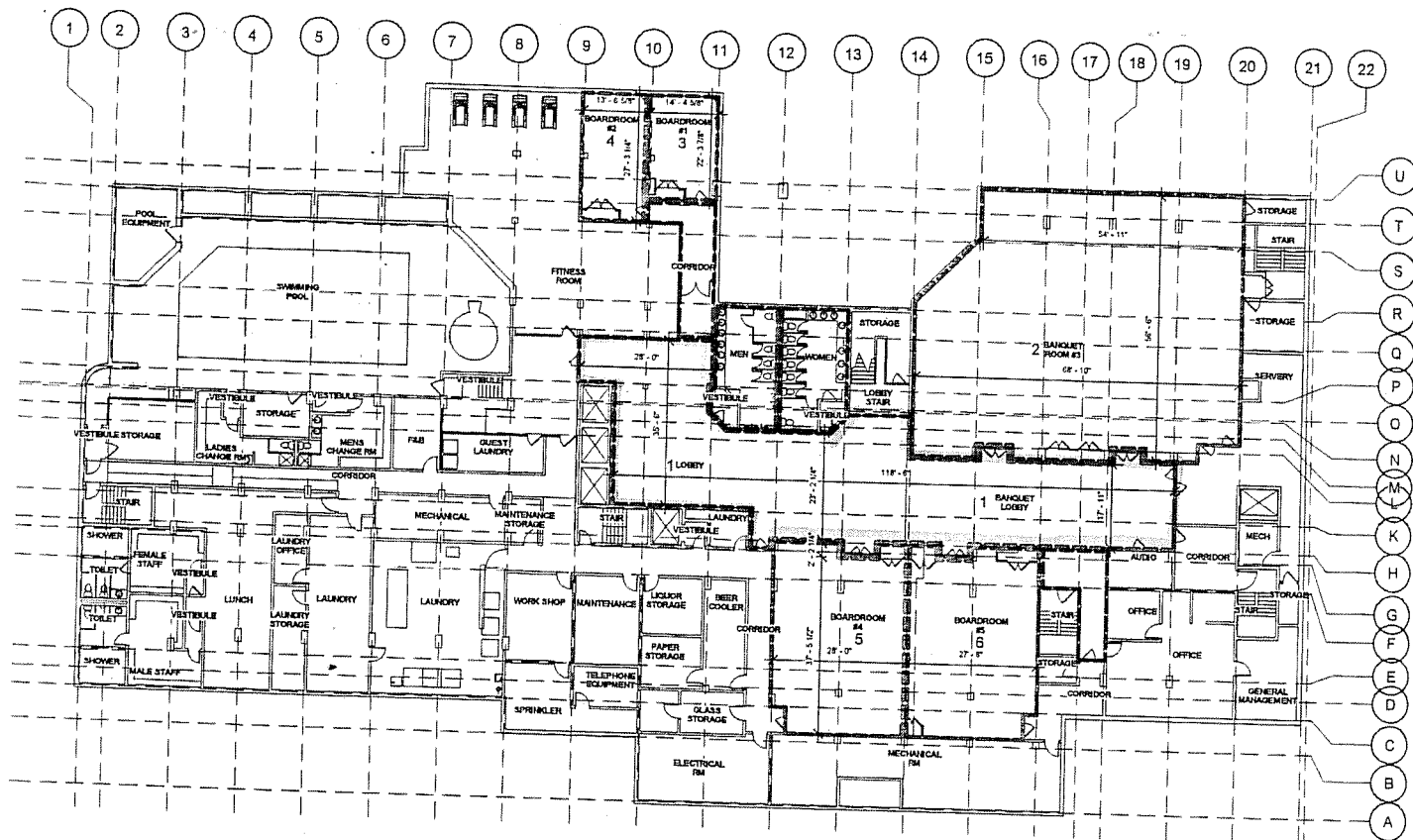
Please return the completed form to the Clerk's Department.

BANQUET - PRZ-FUNCTION

1. What Type of restaurant is proposed? ☐ Family ☐ Roadhouse ☐ Sports Bar ☐ Fine Dining ☐ Take Out ☐ Cafe ☒ BANQUET		
2. a. What type of Food will be served: Varied menu ☐ Specialty ☐ Snacks ☒ VARIOUS b. ☐ Menu attached (Please note, a copy of the menu is required with all applications).		
3. What entertainment or amusements will be provided? ☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☒ BACKGROUN		
4. a. The maximum seating capacity will be <u>205</u> persons. b. Where the restaurant is existing, the previous seating capacity was <u>205</u> persons.		
5. a. Was this premises previously used as a restaurant? <u>BANQUET / MEETING SPACE.</u> ☒ Yes ☐ 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? ☐ Yes ☒ 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? ☒ Yes Permit no. _____ ☒ 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 ☒ No ☐		
8. Were the premises previously licensed? Yes ☒ No ☐		
9. Is the liquor licence application for an expansion of the existing operations? Yes ☒ No ☐ (If yes, Please provide details on a separate page)		
10. What is the nearest major intersection to the proposed locations? <u>WOODBINE & STEELES</u>		
11. What is the distance to the nearest residential area? _____		
12. a) Your name (Please Print) <u>OSCAR FERNANDES</u>	b) Contact Telephone No. Bus: <u>905-307-2030</u> Res: <u>647-200-6244</u>	c) The restaurant's name <u>BANQUET / MEETING</u> <u>THE FUNCTION</u> <u>SPACE</u>

Updated: July 2012

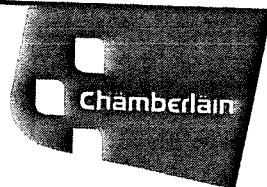
BASEMENT



1 BASEMENT FLOOR - LIQUOR LICENSE PLAN

1" = 40'-0"

BASEMENT FLOOR AREA BREAKDOWN - LIQUOR LICENSE SALES				
AREA NO.	EXACT LOCATION OF LICENSED AREA	INDOORS OR OUTDOORS	TOTAL AREA SQ. METERS SQ. FEET	ESTIMATED CAPACITY
1	BANQUET LOBBY / LOBBY	INDOORS	266 SQ. METERS 2,859 SQ. FEET	205
2	BANQUET ROOM #3	INDOORS	334 SQ. METERS 3596 SQ. FEET	303
3	BOARDROOM #1	INDOORS	27 SQ. METERS 293 SQ. FEET	24
4	BOARDROOM #2	INDOORS	32 SQ. METERS 344 SQ. FEET	29
5	BOARDROOM #4	INDOORS	107 SQ. METERS 1150 SQ. FEET	97
6	BOARDROOM #5	INDOORS	91 SQ. METERS 974 SQ. FEET	82
ESTIMATED CAPACITY BASED ON OCCUPANT LOAD OF 1.10 SQ. METERS PER PERSON				740



Architects
Constructors
Managers

Chamberlain Architect
Services Limited

5096 South Service Road
Suite 103
Burlington, Ontario L7L 5H4
CANADA

Tel: 905.631.7777
Fax: 905.631.7717

www.chamberlain-online.com

PROJECT NAME

HOTEL CONVERSION INTO MARRIOTT COURTYARD /
TOWNEPLACE

PROJECT ADDRESS

7095 WOODBINE AVENUE
MARKHAM, ONTARIO

SHEET NAME

LIQUOR LICENSE BASEMENT PLAN

PROJECT NO.:

113007

DRAWN BY

PD

PLOT DATE

12/23/14

SCALE

As indicated

DRAWING:

LL-1

Revision Schedule

NO. REVISIONS DATE



CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

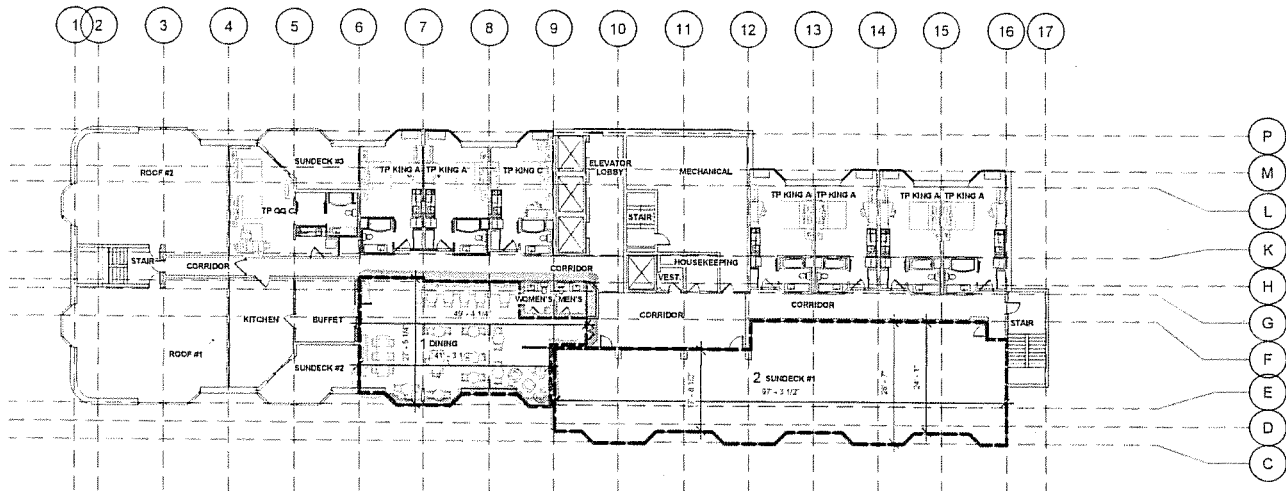
To enable our evaluation of your Liquor Licence application, the following information is required.

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

1. What Type of restaurant is proposed? ☐ Family ☐ Roadhouse ☐ Sports Bar ☐ Fine Dining ☐ Take Out ☐ Cafe			14 th FLOOR LOUNGE
2. a. What type of Food will be served: <u>Varied menu</u> ☒ Specialty ☐ Snacks b. ☐ Menu attached (Please note, a copy of the menu is required with all applications).			17 LOUNGE
3. What entertainment or amusements will be provided? ☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade			☒ BACKGROUND
4. a. The maximum seating capacity will be <u>36</u> persons. b. Where the restaurant is existing, the previous seating capacity was _____ persons.			→ NO
5. a. Was this premises previously used as a restaurant? ☐ Yes ☒ 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? ☐ Yes ☒ 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? ☒ Yes Permit no. _____ ☒ 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 ☒ No ☐			
8. Were the premises previously licensed? Yes ☒ No ☐			
9. Is the liquor licence application for an expansion of the existing operations? Yes ☒ No ☐ (If yes, Please provide details on a separate page)			
10. What is the nearest major intersection to the proposed locations?			WOODBINE & STEELS
11. What is the distance to the nearest residential area?			OVER 1KM
12. a) Your name (Please Print) <u>OSCAR FERNANDES</u>	b) Contact Telephone No. Bus: <u>905-307-2030</u> Res: <u>647-200-6244</u>	c) The restaurant's name <u>TOWNEPLACE LOUNGE</u> <u>PENTHOUSE LEVEL</u>	

Updated: July 2012

PENTHOUSE

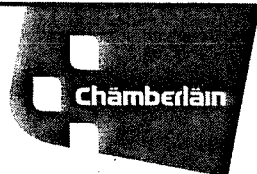


1

PENTHOUSE FLOOR - LIQUOR LICENSE PLAN

1" = 40'-0"

PENTHOUSE FLOOR AREA BREAKDOWN - LIQUOR LICENSE SALES				
AREA NO.	EXACT LOCATION OF LICENSED AREA	INDOORS OR OUTDOORS	TOTAL AREA SQ. METERS SQ. FEET	ESTIMATED CAPACITY
1	DINING	INDOORS	95 SQ. METERS 1,018 SQ. FEET	86
2	SUNDECK #1	OUTDOORS	203 SQ. METERS 1,383 SQ. FEET	184
ESTIMATED CAPACITY BASED ON OCCUPANT LOAD OF 1.10 SQ. METERS PER PERSON				270



Architects
Constructors
Managers

Chamberlain Architect
Services Limited
5096 South Service Road
Suite 103
Burlington, Ontario L7L 5H4
CANADA

Tel: 905.631.7777
Fax: 905.631.7717

www.chamberlain-online.com

PROJECT NAME

HOTEL CONVERSION INTO MARRIOTT COURTYARD /
TOWNEPLACE

PROJECT ADDRESS

7095 WOODBINE AVENUE
MARKHAM, ONTARIO

DRAWING:

SHEET NAME

PENTHOUSE - LIQUOR LICENSE PLAN

PROJECT NO.

113007

DRAWN BY

PD

PLOT DATE

12/24/14

SCALE

As indicated

LL-3

Revision Schedule

DATE

REVISIONS

NO.



CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

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

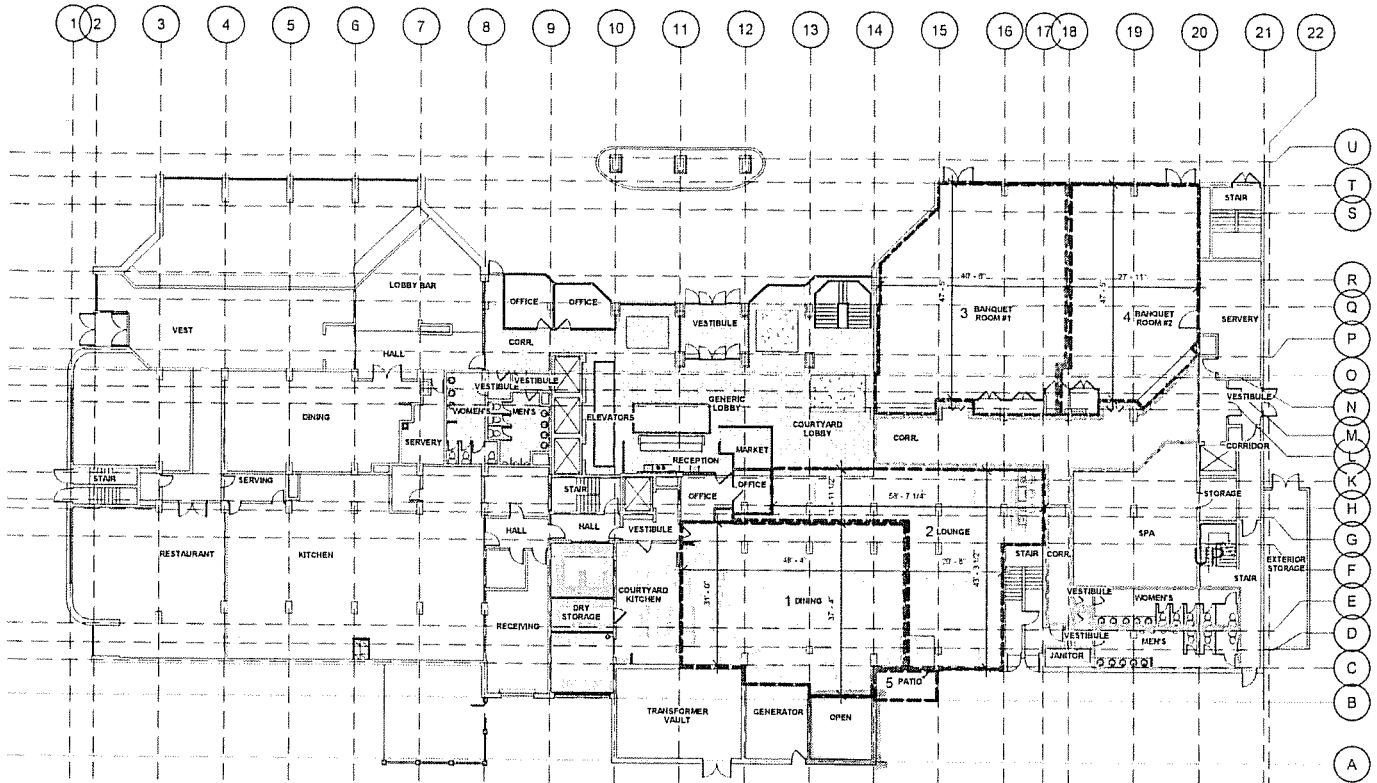
Please return the completed form to the Clerk's Department.

BISTRO PATIO

1. What Type of restaurant is proposed?		
☐ Family	☐ Roadhouse	☐ Sports Bar ☐ Fine Dining ☐ Take Out ☒ Cafe
2. a. What type of Food will be served: <u>Varied menu</u> ☒ Specialty ☒ Snacks		
b. ☐ Menu attached (Please note, a copy of the menu is required with all applications).		
3. What entertainment or amusements will be provided?		
☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☒ <u>Backgammon</u>		
4. a. The maximum seating capacity will be <u>4</u> persons.		
b. Where the restaurant is existing, the previous seating capacity was _____ persons. <u>NO (NEW)</u>		
5. a. Was this premises previously used as a restaurant?		
☒ Yes ☐ 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?		
☐ Yes ☒ 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?		
☒ Yes Permit no. _____		
☒ 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 ☒ No ☐		
8. Were the premises previously licensed? Yes ☒ No ☐		
9. Is the liquor licence application for an expansion of the existing operations? Yes ☒ No ☐		
(If yes, Please provide details on a separate page)		
10. What is the nearest major intersection to the proposed locations? <u>STEELES & WOODBINE</u>		
11. What is the distance to the nearest residential area? <u>OVER 1 KM</u>		
12. a) Your name (Please Print) <u>OSCAR FERNANDEZ</u>		
b) Contact Telephone No. Bus: <u>905-307-2030</u>		
c) The restaurant's name Res: <u>647-200-6244</u>		

Updated: July 2012

GROUND FLOOR



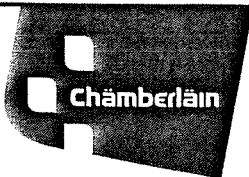
1

GROUND FLOOR - LIQUOR LICENSE PLAN

1" = 40'-0"

GROUND FLOOR AREA BREAKDOWN - LIQUOR LICENSE SALES

AREA NO.	EXACT LOCATION OF LICENSED AREA	INDOORS OR OUTDOORS	TOTAL AREA SQ. METERS SQ. FEET	ESTIMATED CAPACITY
1	DINING	INDOORS	150 SQ. METERS 1,617 SQ. FEET	136
2	LOUNGE	INDOORS	128 SQ. METERS 1,383 SQ. FEET	116
3	BANQUET ROOM #1	INDOORS	170 SQ. METERS 1,825 SQ. FEET	154
4	BANQUET ROOM #2	INDOORS	120 SQ. METERS 1,291 SQ. FEET	109
5	PATIO (FENCED)	OUTDOORS	8 SQ. METERS 89 SQ. FEET	9
ESTIMATED CAPACITY BASED ON OCCUPANT LOAD OF 1.10 SQ. METERS PER PERSON				524



Architects
Constructors
Managers

Chamberlain Architect
Services Limited

5096 South Service Road
Suite 103
Burlington, Ontario L7L 5H4
CANADA

Tel: 905.631.7777
Fax: 905.631.7717

www.chamberlain-online.com

PROJECT NAME

HOTEL CONVERSION INTO MARRIOTT COURTYARD /
TOWNEPLACE

PROJECT ADDRESS

7095 WOODBINE AVENUE
MARKHAM, ONTARIO

SHEET NAME

GROUND FLR. LIQUOR LICENSE PLAN

PROJECT NO.:

113007

DRAWN BY

PD

PLOT DATE

12/24/14

SCALE

As indicated

DRAWING:

LL-2

Revision Schedule	DATE	
	NO.	REVISIONS



Dinner Menu

Plated Service

Price Includes Choice of One Soup, One Salad, One Main Entrée, and One Dessert
Includes assorted Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

Soups

(Choice of One)

Garden Fresh Minestrone Soup with
Basil Pesto Drizzle

Butternut Squash Soup With
Granny Smith Apples and
Roasted Hazelnuts

Golden Potato and Leek with
Crispy Pancetta

Cream of Local and Wild
Mushrooms with Fresh
Chives

Salads

(Choice of One)

Baby Organic Greens with Cherry Tomatoes,
Cucumber, Matchstick Vegetables,
Balsamic Vinaigrette

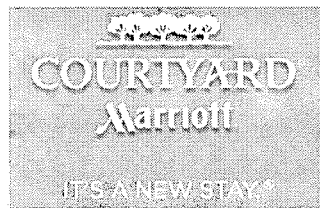
Classic Caesar Salad with Golden Focaccia
Croutons, Prosciutto Crisp and Shaved
Parmigiano Cheese

Wild Arugula with Roasted Pears,
Candied Walnuts, Gorgonzola Cheese,
Pear Vinaigrette

Baby Organic Spinach with Goat Cheese,
Roasted Beets, Oyster Mushroom, Sweet
Red Onion, Field Berries,
Mandarin Vinaigrette

Frisse, Radicchio, Belgium Endive,
Baby Romaine Leaves with Crispy
Pancetta, Grilled Vegetables,
Artichoke Hearts,
Fig Vinaigrette

Courtyard by Marriott Toronto Northeast/Markham
7095 Woodbine Avenue | Markham, ON | L3R 1A3



Toronto Northeast Markham

Main Entrée

(Choice of One)

Atlantic Salmon

Broiled Bay of Fundy Salmon Fillet with
Soy Maple Ginger Glaze
Wild Rice and Colourful Bouquet of Vegetables

**\$55.98 per person
including apps and
dessert**

Crispy Roasted Half Chicken

Grain Fed Half Chicken, Pan Au Jus
With Carrot Wrapped French Beans
Rosemary Roasted Potatoes

**\$51.99 per person
including apps
and dessert**

Roast Striploin of Beef

Peppercorn Crusted Certified Black Angus Beef
Cut 'English Style'
Pinot Noir and Thyme Glaze Reduction
Horseradish Whipped Potatoes Fresh
Market Vegetables

**\$59.99
per person
including apps
and dessert**

Seafood Trio

Alaskan Black Cod, Atlantic Salmon
Shrimp Scampi in a Leek Butter Sauce
Yukon Mash and
Symphony of Vegetables

**\$69.99 per person
including apps and
dessert**

Oven Roasted Suprême of Chicken

Filled with Ricotta Cheese, Niagara Valley Dried Fruits
Mushrooms in a Roasted Root Vegetable 'Jus' Sautéed
Sliced Potatoes
Fresh Vegetable Medley

**\$55.99 per person
including apps and
dessert**

Pinwheel of Beef Tenderloin

Certified Black Angus Tenderloin Roulade with
Baby Organic Spinach and Medley of
Mushrooms with Merlot Reduction
Mini Château Potatoes Bouquet of Fresh Vegetables

**\$69.99 per person
including apps and
dessert**

Roasted Prime Rib

Certified Black Angus Prime Rib of Beef with
Pan Au Jus Fresh Herb and
Garlic Roasted Potatoes Market Vegetable Medley
Traditional English Yorkshire Pudding

**\$63.99 per person
including apps and
dessert**

Courtyard by Marriott Toronto Northeast/Markham

7095 Woodbine Avenue | Markham, ON | L3R 1A3



Trio Medallions

Beef Tenderloin with Peppercorn Sauce
Breast of Chicken Mushroom Sauce Lamb
Loin with a Rosemary Sauce Puréed Garlic
Mashed Potatoes
Fresh Vegetables from the Local Market

**\$92.98 per person
including apps and
dessert**

New York Striploin

8 oz Aged AAA Ontario Beef Striploin
Grilled to Perfection with Niagara Cabernet Reduction
Herbed Potatoes and Vegetable Medley

**\$63.99 per person
including apps and
dessert**

Vegetable Risotto

Ricotta and Grilled Vegetable Risotto
With Yellow Pepper Coulis

**\$ 45.98 per person
including apps and
dessert**

Alaskan Wild Black Cod

Fillet of Herb Crusted Black Cod, with a
Chardonnay Wine Butter Reduction
Seasonal Vegetables and
Panko Crusted Rice Croquette

\$69.99 per person Page212
**including apps and
dessert**

Eggplant Parmigiana

Layers of Thinly Sliced Eggplant,
Mozzarella Cheese, Parmigiano Cheese
Topped with Chef's Own Tomato Sauce

**\$45.99 per person
including apps and
dessert**

Striped Agnolotti

Striped Butternut Squash Agnolotti with
Sautéed Leeks, Wilted Spinach in a Roasted
Garlic Cream Sauce

**\$ 45.99 per person
including apps and
dessert**



Desserts
(Choice of One)

Tiramisu Parfait
A Creamy Venetian Specialty with Fresh Berries

Sorbet Cosmo
Trio of Lemon, Raspberry, and Mango Sorbet with Complimenting Coulis

Trio of Sweetness
Vanilla Crème Brûlée, Mini Chocolate Mousse and Tiramisu

Molten Chocolate Lava
Served in a Ramekin, Topped with Vanilla Ice Cream and Seasonal Berries

New York Cheesecake
Classic Dessert with Strawberry Topping

Vanilla Panna Cotta
Traditional Italian Favourite served with Chocolate Sauce and Seasonal Berries

Page 222



Luncheon Menu

Plated Service

Price Includes Choice of One Soup or One Salad, One Entrée, One Dessert, and Fresh Baked Italian Rolls and Butter
Freshly Brewed Toscana Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Soups

Potato and Leek

~~~

Garden Fresh Minestrone

~~~

Cream of Wild Mushroom Bisque

~~~

Butternut Squash and Apple

## Or

## Salads

Baby Organic Greens, Cherry Bocconcini, Grape Tomato, Pickled Red Onion,  
Oven Roasted Red Grapes in a Shallot Vinaigrette

~~~

Baby Organic Spinach with Julienne Oyster Mushroom, Seasonal Berries, Mandarin Segments,
Citrus Vinaigrette

~~~

Traditional Caesar Salad with Herb Croutons and Shaved Parmigiano Cheese and Prosciutto Crisp

~~~

Roasted Pear, Wild Arugula

Gorgonzola, Prosciutto and Aged Sherry Vinaigrette



Entrée

(Choice of One)

All Entrées Served with Seasonal Vegetables and
Chef's Selection of Starches

Free Range Chicken Suprême
with Mushroom and Leek Sauce
**\$45.99 per person plus tax and gratuity
including appetizer and dessert**

Charbroiled (8 oz - AAA) Ontario Beef Striploin
with Merlot Red Wine Reduction
**\$53.99 per person plus tax and gratuity
including appetizer and dessert**

Baked Meat or Vegetable Lasagna
with Garlic Bread
**\$41.99 per person plus tax and gratuity
including appetizer and dessert**

Butternut Squash Ravioli
with Toasted Pumpkin Seeds, Sautéed Spinach
in a Leek Cream Sauce
**\$41.99 per person plus tax and gratuity
including appetizer and dessert**

Pan Fried Gnocchi with Asparagus,
Shiitake Mushrooms, Grape Tomatoes
and Parmigiano Butter Sauce
**\$41.99 per person plus tax and gratuity
including appetizer and dessert**

Grilled Atlantic Salmon
with White Wine Butter Sauce and Mango Salsa
**\$49.99 per person plus tax and gratuity
including appetizer and dessert**

Wild Caught Ontario Pickerel with Chardonnay
White Wine Reduction
**\$49.99 per person plus tax and gratuity
including appetizer and dessert**

Charbroiled (6oz) Peppercorn Rubbed
Petite Filet Mignon, Rosemary Au Jus
**\$59.99 per person plus tax and gratuity
including appetizer and dessert**

Fennel Crusted and Slow Roasted
Pork Tenderloin with a Pomegranate Syrup
**\$47.99 per person plus tax and gratuity
including appetizer and dessert**



Dessert
(Choice of One)

Lemon Meringue Pie with Blackberry Coulis and Seasonal Berries

~~~

Fresh Fruit Martini with Chantilly Cream

~~~

Vanilla Crème Brûlée in a Martini Glass with Macerated Berries

~~~

Warm Apple Crumble Tart

~~~

Seasonal Berries and Cinnamon Cream Sauce

~~~

White Chocolate Mousse with Dark Chocolate Chips Served in a Martini Glass

~~~

Tiramisu with Berries and Kahlua Anglaise

WINES

WHITE

BERINGER WHITE ZINFANDEL 8
 JACOB'S CREEK CHARDONNAY 8
 JACKSON TRIGGS CHARDONNAY 8
 WOODBRIDGE SAUVIGNON BLANC 9

RED

JACKSON TRIGGS MERLOT 8
 JACOB'S CREEK SHIRAZ CABERNET 9.5
 MIRASSOU PINOT NOIR 9.5
 WOODBRIDGE CABERNET SAUVIGNON 9.5
 MCWILLIAMS CABERNET SAUVIGNON 12
 MCWILLIAMS SHIRAZ 12

WINE: 6oz: 145 CAL

STARBUCKS®

WINTER FEATURE

CINNAMON DOLCE LATTE 3.7 | 4.5 | 4.8

LATTE 100-290 CAL 3.2 | 3.9 | 4.2
 CAPPUCCINO 60-180 CAL 3.2 | 3.9 | 4.2
 ESPRESSO 5-10 CAL SOLG 2 DOPPIG 2.2

BAR SNACKS

SPICY CHICKEN & SPINACH FLATBREAD 490 CAL 8.5
 TOMATO MOZZARELLA FLATBREAD 355 CAL 8
 BBQ CHICKEN FLATBREAD 530 CAL 8.5
 HALF-DOZEN WINGS 670-680 CAL 8.5
 THAI SWEET CHILI / CLASSIC BUFFALO / BBQ
 GRILLED CHICKEN QUESADILLA 550 CAL 8.95
 SHRIMP POTSTICKERS 340 CAL 9.25
 HUMMUS 390 CAL 6.5

WINTER FEATURES

WINTER KALE SALAD 585 CAL 10.25
 BACON, APPLES, PECANS, CIABATTA CROUTONS & CIDER VINAIGRETTE
 KALE, CHEDDAR & BACON OAT RISOTTO 480 CAL 6.5
 SCALLIONS, SRIRACHA

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

SPIRITS

VODKA

SMIRNOFF
ABSOLUT
ABSOLUT CITRON
KETEL ONE
GREY GOOSE
STOLICHNAYA

RUM

BACARDI SUPERIOR
CAPTAIN MORGAN ORIGINAL SPICED

GIN

GORDON'S
TANQUERAY
BOMBAY SAPPHIRE

TEQUILA

JOSE CUERVO ESPECIAL GOLD
PATRON SILVER

BOURBON WHISKEY

JIM BEAM WHITE LABEL
MAKER'S MARK
WOODFORD RESERVE

SPIRITS: 1.5 OZ: 100-140 CAL

COCKTAILS

WINTER FEATURE

GINGER SNAP 8.25

COSMOPOLITAN 8.25 LEMON DROP 8.75
BLOODY MARY 8.25 MARGARITA 8.25

BEERS

CRAFT

ALEXANDER KEITH'S PALE ALE 6.25
ALEXANDER KEITH'S PREMIUM WHITE
SLEEMAN LIGHT
SLEEMAN DRAUGHT
RICKARD'S RED
ASK ABOUT OUR REGIONAL CRAFT BEER SELECTION

IMPORTED

CORONA EXTRA / CORONA LIGHT / HEINEKEN / 6.25
STELLA ARTOIS

DOMESTIC

BUDWEISER / BUD LIGHT / COORS LIGHT / 5.5
MOLSON CANADIAN

CORDIALS: 1.5 OZ: 120-170

BEER: LIGHT - 12OZ: 100 CAL / REGULAR - 12OZ: 150 CAL