



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

ARTISAN SOUTHSIDE BISTROT & BAR

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

(905) 209-7694

Contact name / Nom de la personne à contacter

LENA KOTSOPoulos

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

(905) 209-7694

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

Street Number /
Numéro

Street Name /
Nom de rue

6061

HIGHWAY #7 EAST

Street Type /
Genre de rue

Direction/
Orientation de rue

Suite/Floor/Apt. /
Bureau/étage/app.

F

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

City/ Town/Municipality /
Ville/village/municipalité
MARKHAM

Postal Code /
Code postal

L3P 3B2

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:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, in a separate submission or letter within 30 days of this notification.

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise 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

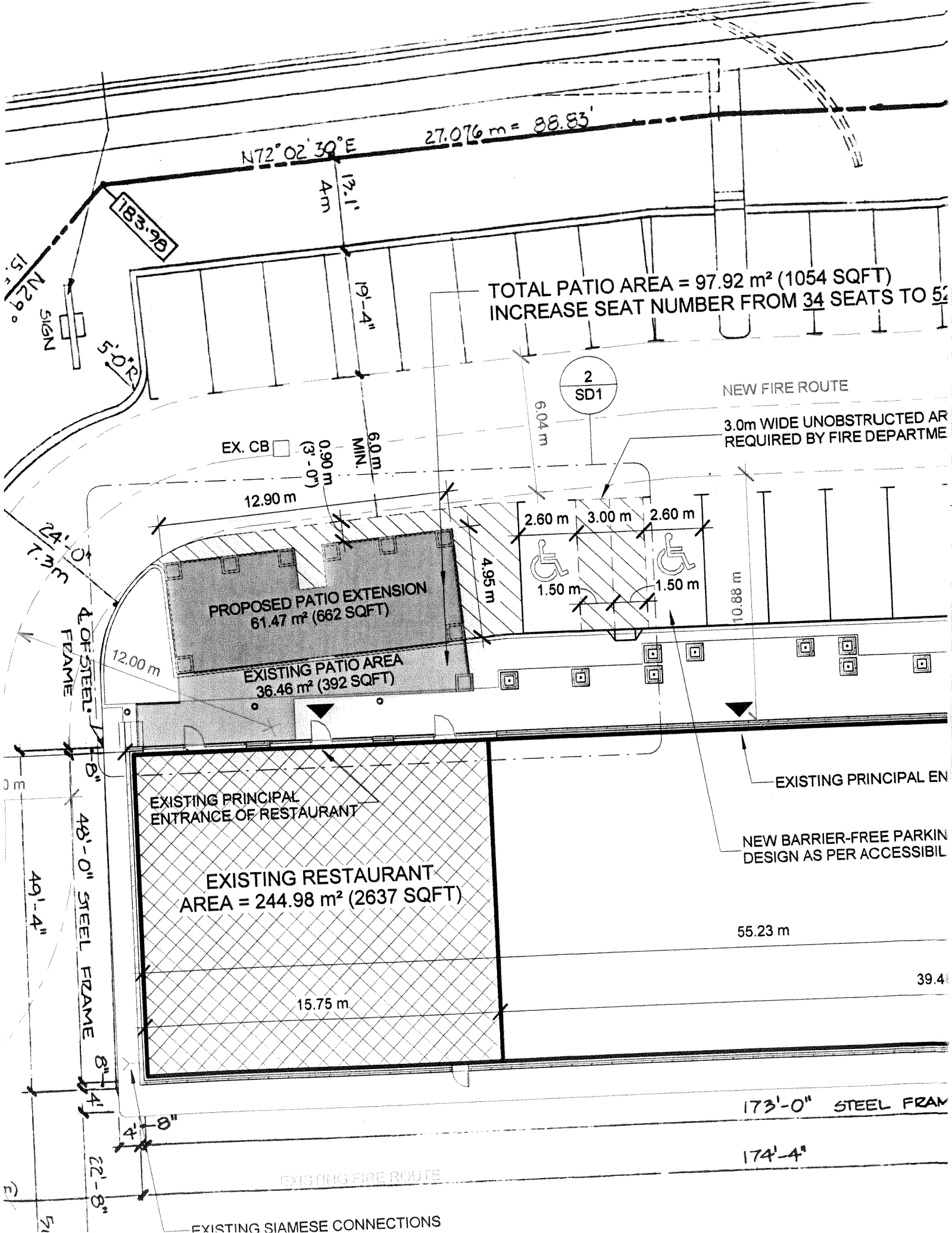
Date



Town 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 ☐ Café
2.	a) What type of Food will be served:	Varied menu ☒ 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 ☒ None
4.	a)	The maximum seating capacity will be _____ persons.
	b)	Where the restaurant is existing, the previous seating capacity was <u>80</u> persons. <u>+ 34 patio</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 premises was previously used as a restaurant, is any construction or alteration proposed? ☒ Yes ☐ No (If the answer to this question is yes, a building permit will be required) <u>Extension of Patio (Seasonal)</u>
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 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 licenced? ☒ 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 location? <u>Highway 7 / Coburn</u>	
11.	What is the distance to the nearest residential area? _____	
12.	a) Your name (Please print) <u>Lena Kotsopoulos</u>	b) Contact Telephone No. Bus: <u>905 209 7694</u> Res: <u>647 280 4005</u>
	c) The restaurant's name <u>Artisan Southside</u> <u>Bistro</u>	



N72°02'39"E 27.076 m = 88.83'

183.98

TOTAL PATIO AREA = 97.92 m² (1054 SQFT)
INCREASE SEAT NUMBER FROM 34 SEATS TO 52

NEW FIRE ROUTE
3.0m WIDE UNOBSTRUCTED AREA
REQUIRED BY FIRE DEPARTMENT

EX. CB (3'-0")
0.90 m MIN.

PROPOSED PATIO EXTENSION
61.47 m² (662 SQFT)

EXISTING PATIO AREA
36.46 m² (392 SQFT)

EXISTING PRINCIPAL
ENTRANCE OF RESTAURANT

EXISTING RESTAURANT
AREA = 244.98 m² (2637 SQFT)

EXISTING PRINCIPAL EN

NEW BARRIER-FREE PARKING
DESIGN AS PER ACCESSIBL

55.23 m

39.4

173'-0" STEEL FRAM

174'-4"

EXISTING FIRE ROUTE

EXISTING SIAMESE CONNECTIONS

STARTERS

Garlic Bread	4.99	Trio of Southside Sliders	
w/mozzarella	5.49	southside burger	8.99
w/bacon & mozzarella	6.49	w/Monterey Jack Cheese & jalapeños	
Warm Ontario Goat Cheese	7.49	bison burger with caramelized red onions &	8.99
chèvre warmed on calabrese bread		sautéed exotic mushrooms	
Bruschetta	7.49	southern pulled pork	8.99
grilled ciabatta bread rubbed w/garlic & topped w/diced		with bbq sauce, caramelized onions & coleslaw	
tomato, basil pesto & goat cheese			
Laotian Spring Rolls	7.99	Smoked Salmon	8.99
w/vegetables & sweet chili sauce		on crusted calabrese w/Spanish onion & cream cheese	
Roasted Red Pepper Hummus	6.99	Pan Seared Scallops	12.99
w/grilled pita		w/pancetta, fresh tomato, capers & black olives	
Spinach & Artichoke Dip	7.99	Sautéed Shrimp	11.99
w/grilled pita		in a tomato concassé, mushrooms w/garlic & herb	
Calamari	9.49	sauce	
flour dusted w/creamy garlic aioli		Mozzarella Sticks	6.99
Escargot	8.49	w/marinara dip	
field mushroom caps w/herb garlic butter & mozzarella		Jalapeño Poppers	6.99
cheese		stuffed w/cream cheese & a side of sour cream	
Jumbo Shrimp Cocktail	14.99	Scallops	14.99
w/citrus cocktail sauce		wrapped in bacon	
Mussels	8.99	Grilled Calamari	11.99
in a spicy marinara		in a shallot tomato concassé w/garlic & herb sauce	
Combo Platter	22.99	Sweet Potato Fries	5.99
consisting of chicken wings, pita bread, red pepper		w/chipotle aioli	
hummus, jalapeño poppers, spring rolls, calamari		Onion Rings	4.99
& mozzarella sticks		Yukon Gold Fries	3.99

SOUPS & SALADS

add chicken 4.00, shrimp 4.50, salmon 5.00 to any salad

Soup of the Day	4.99	Thai Chicken Pasta Salad	12.99
French Onion	6.99	w/grilled chicken breast, warm rice noodles, romaine	
w/toasted rye, mozzarella & Swiss cheese		lettuce & a curry seasoned dressing	
Garden Salad		Spicy Asian Vegetable Slaw	11.99
w/red wine & shallot vinaigrette dressing		w/rice noodles, sesame seeds, coriander, mint & miso	
Spinach Salad		ginger dressing	
w/mushrooms, apple, toasted almonds & honey		Mediterranean Caesar Salad	17.99
mustard dressing		w/grilled Atlantic salmon, romaine lettuce, sun-dried	
Caesar Salad		tomato, roasted red pepper, olives, feta cheese, grilled	
romaine lettuce w/herbed croutons, crispy pancetta,		eggplant & Caesar dressing	
parmesan curls & Caesar dressing		Southside Steak & Ontario Goat Cheese	15.99
Greek Salad		baby greens w/roasted portabello mushrooms, tomato	
romaine lettuce, cucumber, tomato, onion, roasted		& roasted shallot vinaigrette dressing	
red pepper, olives, feta cheese & herb dressing		Julienne Salad	12.99
small 6.99 large 8.99		garden greens, Swiss & cheddar cheeses, Julienne	
small 7.49 large 9.49		ham, turkey, cucumber, peppers, tomato, egg sections	
small 8.99 large 11.99		& a red wine & shallot vinaigrette dressing	

All prices are subject to applicable taxes

BURGERS

on a sesame seed bun w/a choice of crispy Yukon Gold fries, coleslaw, mixed greens or soup

Beef Burger w/Lettuce, tomato, onion	8.99	Wild Boar Burger w/Monterey Jack cheese & exotic mushrooms	13.99
Extra Toppings smoky bacon, caramelized onion, exotic mushrooms, roasted red pepper, Monterey Jack, aged cheddar, feta or blue cheese & jalapeños	1.00 each	Bison Burger w/caramelized onion & exotic mushrooms	13.99
Lamb Burger w/roasted red pepper, grilled tomato, red onion, eggplant & feta cheese	13.99	Vegetarian Burger w/roasted red pepper, grilled tomato, red onion & goat cheese	9.99

SANDWICHES & WRAPS

w/a dill pickle & a choice of crispy Yukon Gold fries, coleslaw, mixed greens or soup

Grilled Chicken on Ciabatta Panini Monterey Jack cheese, smoky bacon & chipotle mayo	12.99	Grilled Steak Fajita Wrap w/sautéed pepper, caramelized onion & shredded cheese	13.49
Provimi Veal on a Bun w/mozzarella cheese & tomato sauce	12.99	Grilled Vegetable Wrap in a soft toasted tortilla w/roasted red pepper, eggplant, onion, exotic mushrooms, goat cheese & tomato	11.99
Southern Pulled Pork on a Bun w/smoky BBQ sauce, caramelized onion & coleslaw	11.99	Baja Chicken Wrap toasted tortilla stuffed w/shredded cheese & South Western cream sauce	11.99
Open-Faced NY Striploin on garlic toast w/peppercorn sauce	14.99	Toasted Tortilla Tuna Wrap w/onion, celery & mayo	9.99
Club House Classic oven baked turkey breast, smoky bacon, cheese, tomato & lettuce all triple stacked on white, whole wheat or rye bread... mayo on the side	11.99	Peameal Bacon and Tomato on a kaiser with lettuce & mayo	8.99
Grilled Reuben on Dark Rye w/corned beef, Swiss cheese & sauerkraut	12.99	Beef Dip roast beef sliced thin & stacked high on a kaiser w/jus for dipping add cheese 1.00	10.99
Grilled Cheese cheddar, Swiss or Monterey Jack cheese grilled on white, whole wheat or rye bread	8.99	Toasted Western Sandwich two eggs, Virginia ham, green pepper & onion on white, whole wheat or rye toast	8.49
Pastrami stacked on rye	10.99	B.L.T. crisp smoky bacon strips, sliced tomato, lettuce & mayo on white, whole wheat or rye toast	8.99

BAR FAVOURITES

Chicken Wings flour dusted w/herbs, spices & tossed in a mild, medium, hot, suicide, cajun, jerk or honey garlic sauce 1/2 pound 8.99 1 pound 12.99 add fries 1.00	Breaded Strips of Boneless Chicken Breast served with french fries and coleslaw & your choice of plum or BBQ sauce	10.99
Baby Back Pork Ribs in a smoky BBQ sauce w/fries & coleslaw 1/2 rack 13.99 full rack 22.99	Steak & Ribs 1/2 rack of ribs & Black Angus steak w/fries	21.99

THIN CRUST PIZZA

Margherita w/vine-ripened tomato, basil & bocconcini cheese	12.99	Hot Italian Sausage w/roasted red pepper, caramelized onion, mushrooms, tomato, fresh basil & mozzarella cheese	13.99
Grilled Chicken w/fresh garlic, spinach, basil pesto, sun-dried tomato & feta cheese	14.99	Garlic Shrimp Diavolo w/roasted red pepper, tomato, fresh basil & mushrooms drizzled with fiery garlic chili oil	16.99
Smoked Salmon w/grilled red onion, capers, goat cheese & dill crème fraiche	14.99	Vegetarian w/marinated fire roasted pepper, artichoke, mushrooms, black olives, sun-dried tomato pesto & mozzarella cheese	13.99
Meat Lovers w/shredded cheese, pepperoni, smoky bacon & hot Italian sausage	14.99		

PASTA

Angel Hair Pasta w/sun-dried tomato & black olives in a tomato basil sauce	11.99	Farfalle w/Smoked Salmon & Asparagus in a rosé sauce	15.99
Southside Whole Wheat Penne Arrabiata in an "angry" tomato sauce w/garlic, tomato, basil & jalapeños	13.99	Southside Mac & Cheese w/Chicken grilled chicken & sweet peas in an aged Balderson cheddar & goat cheese (mornay) sauce	14.99
Seafood Fettucine w/mussels, shrimp & scallops in a white wine cream sauce	17.99	Paad Thai tiger shrimp & chicken tossed w/rice noodles in a spicy sriracha sauce	14.99
Linguine w/Chicken & Spinach in a tomato sauce w/basil	15.99	Cheese Tortellini w/sun-dried tomato & basil in an asiago cream sauce	14.99
Agnolotti stuffed w/butternut squash in a vodka cream sauce	15.99	Fettucine Alfredo add chicken 4.00	11.99

ENTRÉES

w/seasonal vegetables & a choice of basmati rice,
garlic mashed potatoes, double baked potato or garlic herbed linguine

Grilled Salmon Filet w/cucumber salsa	16.99	Grilled Provimi Calf's Liver w/caramelized onion, smoky bacon & gravy	14.99
Orange Roughy w/tomato caper beurre blanc sauce	17.99	Creemore Beer-Battered Halibut w/coleslaw & Yukon Gold fries	12.99
Alberta Black Angus Striploin Steak aged 28 days w/a peppercorn sauce	25.99	Spicy Thai Red Curry w/Asian vegetables on basmati rice	13.99
Lamb Shank slowly simmered in dark ale & beef stock w/root vegetables	18.99	w/chicken	16.99
		w/shrimp	17.99
		w/chicken & shrimp	18.99
Pollo Fiorentino chicken breast stuffed w/Virginia ham, spinach & Swiss cheese in a tomato basil sauce	16.99	Meatloaf w/ground beef, veal & pork in a light gravy	11.99

TEX MEX

Nacho Chips w/sour cream & salsa add guacamole 1.00	5.99	Beef Chili w/garlic toast add cheese 1.00	7.49
Vegetarian Nachos w/cheese, pepper, onion, shredded lettuce, tomato, jalapeños, sour cream & salsa	8.99	Quesedillas w/shredded cheese, jalapeños, sour cream & salsa add chicken or beef 3.00	7.49
Texas Beef Nacho Extravaganza w/chili, cheese, green pepper, onion, diced tomato, shredded lettuce, jalapeños, sour cream & salsa	10.99	Chicken Enchillada w/shredded cheese, roasted red pepper, tomato, jalapeños, sour cream & salsa	8.99
BBQ Chicken Nachos w/cheese, pepper, onion, diced tomato, shredded lettuce, jalapeños, sour cream & salsa	11.99	Fajitas w/sautéed onion & peppers, side of shredded lettuce, mixed cheese, chili, rice, sour cream, salsa & flour tortillas Vegetarian, Chicken, Steak, Shrimp or Salmon	17.99
Pulled Pork Nachos w/mozzarella cheese & coleslaw	12.99		

ALL DAY BREAKFAST

Served w/homefries & fresh fruit

Classic Breakfast 2 organic farm fresh eggs w/ham, sausage or bacon & toast add peameal 1.00	7.99	Steak & Eggs Triple AAA Black Angus striploin & 2 organic farm fresh eggs done your way & toast	14.99
Eggs Benedict 2 poached eggs on an English muffin w/peameal bacon, smoked salmon or ham & hollandaise sauce	11.99	Eggs Florentine 2 poached eggs on an English muffin w/sautéed spinach & hollandaise sauce	10.99
Southside DIY (do it yourself) Omelette 6.99 2 organic farm fresh eggs w/your choice of ham, smoked bacon, hot Italian sausage, feta, Swiss & aged cheddar cheeses, red & green pepper, onion, mushrooms, spinach, asparagus 1.00 each item			

KIDS MENU

Kids Pasta penne or linguine w/choice of tomato, cream or butter sauce	5.99	Southside Chicken Tenders w/fries	7.99
Mini Mac & Cheese w/chicken & sweet peas	6.99	Grilled Cheese Sandwich w/fries	5.99
Fish & Chips	6.99	Mini Cheese Pizza	5.99

SOUTHSIDE'S WEEKLY SPECIALS

Sunday-Wednesday
\$10.00 Entrée Event (dine-in only)
 Choose one of ten entrées from our "Specials Board"
 5:00 - 10:00 PM
Excluding Mother's Day & Easter.

Friday Night
Prime Rib Dinner from 5:00PM
 8 oz **16.99** 12 oz **24.99**

Saturday Night - Fajita Night

Saturday, Sunday & Holidays
 Join the Southside Brunch Club
 10:00am - 3:00pm

RED WINES

Merlot ~ Santa Carolina ~ Chile

Dry, med. bodied with black cherry and cinnamon spice,
ripe tannin on finish. (1)
6 oz. glass **\$7** Bottle **\$26**

Bordeaux ~ Mouton-Cadet ~ France

Blackcurrant, black cherry aroma, full fruit, cherry flavour,
dry medium length finish. (0)
6 oz. glass **\$7.50** Bottle **\$28**

Beaujolais Supérieur ~ Bouchard Pere & Fils ~ France

Deep purple ruby colour, subdued cherry aroma, soft cherry
fruit flavour and crisp, balanced acidity. (0)
6 oz. glass **\$7** Bottle **\$27**

Calvet ~ Saint-Emilion ~ France

Vanilla and mint aromas, full bodied with dried black cherry
flavours, fine tannins on the finish. (1)
Bottle **\$46**

Valpolicella ~ Masi ~ Italy

Cherry, cloves & cedar on the nose, ripe cherry flavour
balanced by tart acidity, slightly spicy, long finish. (1)
6 oz. glass **\$7.50** Bottle **\$28**

Chianti Classico ~ Ruffino Riserva Ducale ~ Italy

Cherry fruit, cinnamon spice, dry, medium to full bodied,
dried cherry, and plum flavours with firm, chalky tannins
and a long spicy finish. (0)
Bottle **\$48**

Shiraz ~ Yellow Tail ~ Australia

Blackberry, red liquorice, plum aromas, dry, full bodied, softly
structured with flavours of plum, ripe berry, long spicy finish. (1)
6 oz. glass **\$7** Bottle **\$26**

Chianti Classico RSV ~ Antinori ~ Italy

Bright medium ruby colour, dry and light to medium bodied
with dried cherry and spicy notes and a hint of tea,
well balanced with a medium finish. (0)
Bottle **\$55**

Shiraz Cabernet Sauvignon ~ Hardy's ~ Australia

Smoky, plumy aromas and a mild hint of oak, full bodied,
black cherry flavour with a hint of vanilla in the finish. (1)
6 oz. glass **\$7** Bottle **\$26**

Pinot Noir ~ Amity Vineyards ~ USA

Light cranberry, strawberry aromas and flavour with a hint
of cinnamon, dry and light medium bodied with
good acidity, soft tannins. (0)
Bottle **\$56**

Shiraz ~ Rosemount Estates ~ Australia

Blueberry, blackberry aroma with toasty oak nuances, dry,
full bodied with rich, fruit character. (1)
6 oz. glass **\$8.75** Bottle **\$34**

Cabernet Sauvignon ~ Mondavi Woodbridge ~ USA

Wild red berry & cassis aroma, fresh fruit flavour, balanced wine,
soft tannin good quality, easy drinking. (1)
6 oz. glass **\$7.50** Bottle **\$28**

Cabernet Sauvignon ~ Cousino-Macul ~ Chile

Dry, full bodied, with ripe berry fruit flavours, ripe though
firm tannins, medium long finish. (1)
6 oz. glass **\$8** Bottle **\$30**

Cabernet Sauvignon ~ Beringer Stone Cellars ~ USA

Full aroma of sweet dark fruit, vanilla and cedar, dry palate with
acidity and a very fruity, rich, long finish, well balanced. (1)
6 oz. glass **\$8** Bottle **\$32**

Cabernet Sauvignon ~ Wolf Blass Yellow Label ~ Australia

Dry and medium bodied, fruit aromas with eucalyptus, spice and oak,
balanced with soft tannins and a long, fruity finish. (1)
6 oz. glass **\$8.75** Bottle **\$34**

DESSERT WINES

Vidal ~ Peller Estates ~ Canada (7)

4 oz. glass **\$7**

Ice Wine ~ Kittling Ridge ~ Canada (10)

4 oz. glass **\$7**

Port / Sherry

Port Late Bottle Vintage ~ Cockburns ~ Portugal (9)

3 oz. glass **\$5.75**

Sherry Bristol Cream ~ Harvey's ~ Spain (13)

3 oz. glass **\$5.75**

WHITE WINES

Verdicchio ~ Fazi-Battaglia ~ Italy

Green apple & mineral aroma, taste of slight spritz,
light body clean, slightly tart grapefruit finish. (0)
6 oz. glass **\$7** Bottle **\$26**

Soave Classico ~ Bolla ~ Italy

Light citrus and apple aromas, light-bodied with a hint of
pear on the palate, clean, crisp and refreshing. (0)
6 oz. glass **\$7** Bottle **\$26**

Orvieto Classico ~ Antinori ~ Italy

Slightly sweet with delicate grapey, peach and apricot fruit
flavours, well balanced, with citrus notes on finish. (3)
6 oz. glass **\$7** Bottle **\$26**

Sauvignon Blanc ~ Mondavi Woodbridge ~ USA

Soft grapey touch, crisp green apple taste,
clean dry, citrus finish. (0)
6 oz. glass **\$7** Bottle **\$26**

Pinot Grigio ~ Collavini ~ Italy

Citrus, light mineral and melon aromas with herbal notes,
light bodied with citrus, green apple flavours. (1)
6 oz. glass **\$7.50** Bottle **\$29**

Chardonnay ~ Hillebrand Harvest ~ Canada

Fresh fruit and buttery oak aroma, good fruit flavour with green
apple to grapefruit acidity with a fresh finish. (1)
6 oz. glass **\$7** Bottle **\$26**

Chardonnay ~ Yellow Tail ~ Australia

Dry, medium to full-bodied, with tropical notes, apple, pear fruit
flavours, medium length with a crisp finish. (1)
6 oz. glass **\$7** Bottle **\$26**

Chardonnay ~ Lindemans Bin 65 ~ Australia

Floral with citrus and vanilla aromas, ripe fruit flavours,
soft clean finish. (1)
6 oz. glass **\$7** Bottle **\$26**

Chardonnay ~ Wolf Blass Yellow Label ~ Australia

Tropical fruit and citrus with oak aromas, full bodied with intense
flavours, smooth, warm spice and a long finish. (1)
6 oz. glass **\$7.50** Bottle **\$29**

Chardonnay ~ Mondavi Woodbridge ~ USA

Cooked grape and touch of oak in aroma, light fruit flavour,
spicy alcohol in finish. (1)
6 oz. glass **\$8** Bottle **\$30**

Chardonnay ~ Latour ~ France

Citrus, melon fruit, anise and flavours with hints of vanilla,
dry, medium bodied with crisp and clean acidity. (0)
6 oz. glass **\$8** Bottle **\$30**

Aligoté ~ Jaffelin Bourgogne ~ France

Subtle aromas of mineral, citrus, anjou pear and green apple,
Dry, light bodied, crisp acidity on finish. (0)
6 oz. glass **\$8** Bottle **\$30**

Gewurztraminer Riesling VQA ~ Birchwood ~ Canada

Intriguing apple, honey on the taste. (2)
6 oz. glass **\$7** Bottle **\$26**

Riesling Dry V.Q.A. ~ Cave Spring ~ Canada

Dry, medium bodied, clean, citrus flavours with refreshing
acidity and a crisp sense of sweetness on the finish. (1)
6 oz. glass **\$7.50** Bottle **\$28**

Chablis ~ Bouchard P&F Petit ~ French

Green apple, pear, citrus and minerals with touch of almond,
dry, crisp and clean and a long citrus finish. (0)
Bottle **\$38**

Blush Wines

White Zinfandel ~ Mondavi ~ USA

Fresh berry aroma and flavour, soft off-dry finish. (3)
6 oz. glass **\$6** Bottle **\$26**

Sparkling Wines

Cart Nevada Brut ~ Freixenet ~ Spain

Aroma of yellow apples with mineral and citrus notes,
citrusy lime fruit with a crisp, clean finish. (2)
Bottle **\$28**

Brut Classico Sparkling ~ Cordoniu ~ Spain

Yeasty bread aroma with apples & melons, medium body dry,
rich finish, good quality. (1)
Bottle **\$30**

Clicqout Brut ~ Veuve ~ Spain

Elegant mousse, fruity toasty aromas, dry,
full bodied, clean, citrus finish. (1)
Bottle **\$30**

SOUTHSIDE BEVERAGES

CLASSIC COCKTAILS (1½ oz)

Margarita tequila & cointreau w/ freshly squeezed lime & lemon juices	8
perfect Manhattan Wiser's deluxe rye w/ equal parts sweet & dry vermouth	9
whiskey or bourbon sour Wiser's or Jim Beam deluxe rye w/ freshly squeezed lemon juice	6
Tom Collins Beefeater gin w/ freshly squeezed lemon & lime juices w/ a splash of 7up	6
mai tai dark rum, amaretto, triple sec, pineapple juice & freshly squeezed lime & orange juices	6
rusty nail Johnny Walker Red w/ equal parts Drambuie	9

MARTINIS (2 oz)

classic martini Beefeater gin or Polar Ice vodka w/ a hint of vermouth	8
top shelf martini choice of Belvedere, Greygoose, Chopin or Absolut vodkas or Bombay Sapphire or Tanqueray gins	13
green apple sour apple liquor & Polar Ice vodka w/ freshly squeezed lemon & lime juices	8
chocolate martini Polar Ice vodka & white crème de cacao	8
cosmopolitan Polar Ice vodka, Grand Marnier & cranberry cocktail w/ freshly squeezed lime juice	8
Southside love potion equal parts Chambord, Alize, Yellow Tail bubbly, simple syrup & freshly squeezed lime juice	11

CAESARS (1½ oz)

classic Caesar Polar Ice vodka, clamato juice & spices	6
bartender's special (3oz) double up on Polar Ice vodka, clamato juice & spices	9
dirty Caesar Polar Ice vodka, olive juice, clamato juice & spices garnished w/ olives	6
top shelf Caesar choice of Belvedere, Greygoose, Chopin or Absolut vodkas, clamato juice & spices	12
gin Caesar Gordon's gin, clamato juice & spices	6
bloody Mary Polar Ice vodka tomato juice & spices	6

we offer a wide variety of domestic, premium, micro & imported beers
ask your server

all prices are subject to applicable taxes