



Greetings!

“Around the world
with a jigger, a beaker
and a flask”

— Charles H Baker Jr. —

Wednesday - Sunday 3:00 pm to 10:45 pm
Daily Happy Hour 3:00 pm to 5:00 pm

VISITOR VISA 2026
Current for three (3) months
from **10 JAN 2012**
You must leave New Zealand before expiry of your visa
or face deportation
Immigration Officer
NEW ZEALAND IMMIGRATION ACT 2009

INDIA
A3 - 17G
20 OCT 2016
ARRIVAL
CSI AIRPORT, MUMBAI

MALAYSIA IMMIGRATION
KOMPLEKS SULTAN ABU BAKAR,
TG. KUPANG
VISIT PASS
Reg. 11, Imm. Regs 63
11 SEP 2018

Permitted to enter and remain
in West Malaysia and Sabah
for ninety (90) days
on social visit only from
the date shown above.

Happy Hour



Garden Gimlet \$12

Dillon's Vodka or Gin, Lime Juice, Garden Herb Syrup.
(elderflower, rosemary, mint medley).

Classic Daiquiri \$12

Havana Club 3 Rum, Lime Juice, Jaggery Coconut Syrup.

Negroni \$12

Dillon's Gin, Esquimalt Rosso Vermouth & Bitter Red, Orange.

Lilt Margarita \$12

Hornitos Plata, Lime Juice, Pink Grapefruit & Pineapple Juices,
Coconut Syrup, Tajin Finish.

Whisky Sour \$12

Canadian Club 12-year, Lemon Juice, Demerara Syrup,
Aromatic Bitters, Egg White.

Old Fashioned \$12

Canadian Club 12-year, Demerara Syrup,
Aromatic & Orange Bitters.



\$7 Vodka • Gin • Tequila • Rum • Rye

\$8 Draft Lager (20oz)

\$1 OFF Wines (5oz) & Selected Mocktails

\$2 off Bar Snacks

Bar Snacks



Warm Mixed Olives (GF & DF) \$10

A curated selection of olives, gently warmed.

Hickory Smoked Olives (GF & DF) \$10

A curated selection of smoked olives & served warmed.

Warm rosemary Focaccia Bread (DF) \$10

Served with quality olive oil & balsamic.

Bitterballen (DF) \$14

Crispy Dutch beef croquettes with a savoury, slow-braised beef filling, served with mustard & greens.

Whipped Macedonian Feta (Can be GF) \$16

Creamy, rich feta served with zaatar & sundried tomato pesto. Served with warm bread.

12-month Aged Manchego \$12

Aged for depth and complexity. Served with golden honeycomb, flaky sea salt, and crisp crostini.

Tuna Belly Tartar (GF, Can be DF) \$13

2 servings, served on half a lime over ice. Citrus gel, avocado, fresh tuna tartar & sakura cream.

Potato Pavé \$10

Layered potato, crisped golden, served with saffron crème fraîche.

Please be advised that consuming raw, undercooked, or partially cooked foods may increase the risk of foodborne illness.



Food Menu



Italian Citrus Salad (GF & DF) \$19

Peppery arugula, citrus, extra virgin olive oil, sea salt.

Fresh Mediterranean Salad (GF, Can be DF) \$13

Feta cream, cucumber, tomato, olives, lemon juice & olive oil.

Spanakopita \$17

Crispy phyllo, spinach & feta, chilli honey glaze, house tzatziki

Seared Albacore Tuna (GF & DF) \$23

Bright citrus salad, & delicate soy dressing. fresh, clean, & vibrant.

Saganaki \$23

Pan-seared crispy halloumi, citrus tableside cognac-flamed.

Indonesian Beef Carpaccio (DF) \$27

Beautiful beef tenderloin served with peanut sauce, Ketjap vinaigrette, serundeng & shrimp crackers.

Braised Beef Rigatoni \$31

Braised beef, crushed tomato sauce, soft mozzarella, chilli & fresh parmesan.

Sticky Toffee Pudding \$15

Warm date sponge soaked in rich caramel sauce — soft, indulgent, and irresistibly comforting. Served with vanilla ice cream.

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Cocktails



N.W.A (Negroni With Attitude!) \$16 (3oz) Rocks

Beetroot Infused Aquavitus • Esquimalt Bitter Red
• Rosso Vermouth • Mole Bitters • Orange

Coastal Gin & Tonic \$18 (1.5oz) Highball

Isle Of Harris Gin • Fever-Tree Tonic water
• Dried Limes • Cucumber Ribbon • Crushed Peppercorns

Stamped, Sealed & Delivered \$15 (2oz) Coupe

Dillon's Vodka • Lychee & Cranberry Cordial • Lime Juice
• Plant-Based Foamer • Dried Rose Petal

Pink Pony Club \$15 (2oz) Coupe

Dillon's Gin • Lemon Juice • Raspberry Hibiscus Syrup
• Egg White • Hibiscus Dust

Strawberry Daiquiri \$15 (2oz) Coupe

Havana Club 3 Rum • Guava • Lime Juice • Strawberry Syrup

The Viceroy \$17 (2oz) Coupe

Mulita Pisco • Hornitos Tequila • Cucumber Basil Syrup • Lime
• Egg White • Cardamom Peppercorn • Mezcal Mist • Flower Tea

Dealer's Choice — \$18 (2oz)

Roll the dice and let the bartender craft your fate.
(MWAHAHAHAHA!!)



Cocktails



Shaft Del Alma \$16 (2oz) Clay Cup

Siempre Reposado • Licor 43 • Espresso • Horchata
• Mole Bitters • Torched Cinnamon

MI-Torino Espresso Martini \$16 (2oz) Coupe

Esquimalt Bitter Red • Rosso Vermouth • Espresso • Demerera
• Vegan Foamer

Peach Whisky Smash \$15 (2oz) Rocks

Canadian Club 12-year • Amaro Montenegro • Lemon Juice
• Peach Honey Ginger Syrup • Fresh Mint

Rum Punch \$15 (2oz) Rocks

Brugal Rum • Pineapple Juice • Strawberry • Kiwi
• Lime Juice • Coconut Syrup

Smoked Meat Hook \$20 (2.5oz) Rocks

Bearface Whisky • Rosso Vermouth • Maraschino Liqueur
• Aromatic Bitters • Smoked Hickory Wood • Cherry

Scofflaw \$16 (2oz) Neat

Bearface Whisky • Dry Vermouth • Lemon Juice
• Hibiscus Raspberry Grenadine • Orange Bitters • Lemon Mist

Old Fashioned \$16 (2oz) Rocks

Bearface Rye • Demerara Syrup • Aromatic & Orange Bitters
• Orange • Cherry



Wines



Wines By The Glass (5oz)

Varias Cava Brut, Nature NV Penedès, Spain \$11 | \$50
Averill Creek Joue White Pinot Gris 2024, BC \$13 | \$60
Lock & Worth Cabernet Franc Rosé 2025, BC \$12 | \$55
Moon Curser Syrah 2022, Okanagan BC \$15 | \$70

Sparkling (5oz | 750ml Bottle)

Solvero Blanc de Noir NV, Okanagan BC \$85
Gatinois Tradition Brut Grand Cru NV, France \$165

White (5oz | 750ml Bottle)

Tantalus Riesling 2025, Okanagan BC \$70
Novellum Chardonnay 2024, France \$75

Skin-Contact (5oz | 750ml Bottle)

Averill Creek Okeanos Pinot Gris 2024 (orange), BC \$90

Red (5oz | 750ml Bottle)

Montirius, Grenache 2023 Côtes du Rhône, France \$75
Bruna Grimadi Dolcetto 2021, Italy \$80

Beers



Draft Beer Proper Pint (20oz) \$9
Rotational kegs (Lager, Stout and Hop), just ask!

Non Alcoholic Beer

Athletic Brewing IPA 0.0% | Lager 0.0% \$7

Sorting Office



Clear Mail 1oz | 2oz

Dillon's \$8 | \$14
Ketel One \$9 | \$16
Altamura \$10 | \$18
Grey Goose \$10 | \$18

Juniper Mail 1oz | 2oz

Dillon's \$8 | \$14
Malfy Arancia \$9 | \$16
Hendricks (Floral) \$10 | \$18
Tanqueray Ten (Clean) \$10 | \$18
Botanist (Herbal) \$10 | \$18
Isle of Harris \$14 | \$26

Registered Agave 1oz | 2oz

Hornitos Blanco \$8 | \$14
Siempre Plata \$10 | \$18
Siempre Reposado \$11 | \$20
Solmano Mezcal \$11 | \$20

Diplomatic 1oz | 2oz

Mulita Pisco \$10 | \$18
Metaxa Five-Star \$9 | \$16
Courvoisier VS \$12 | \$22

Shochu 1oz | 2oz

Mujen Shochu \$15 | \$28

Seized Goods 1oz | 2oz

Havana Club 3 \$8 | \$14
Brugal Anejo \$8 | \$14
Wray & Nephew \$9 | \$16
Gosling Dark \$9 | \$16
Diplomatico Exclusiva \$14 | \$26

Canadian 1oz | 2oz

Alberta Premium 9 year \$8 | \$14
Canadian Club 12 year \$8 | \$14
Bearface \$9 | \$16
Laird of Fintry RB \$15 | \$28

Irish & Japanese 1oz | 2oz

Jameson \$8 | \$14
Suntory Toki \$12 | \$22

Scottish 1oz | 2oz

Johnnie Walker Black \$12 | \$22

Talisker 10 year \$20 | \$36
Macallan Sherry Oak 12 \$25 | \$45
Laphroaig 10 year \$14 | \$25
Auchentoshan Threewood \$12 | \$20



Mocktails



Gunpowder Tea Mojito (Mocktail) \$10

Lime Juice • Gunpowder Green Tea Syrup • Mint • Soda Water

Hibiscus Margarita (Mocktail) \$10

Chaibaba Hibiscus Tea • Lime Juice • Simps Coconut Syrup, Hibiscus Salt Rim

Amaro Sour 0.0% (Signature Zero-Proof) \$12

Noa Vermouth & Noa Bitter Red • Raspberry Hibiscus Syrup • Lemon Juice • Egg White

Rosemary Smash 0.0% (Signature Zero-Proof) \$12

Noa Gin • Pineapple & Lime Juices • Rosemary Syrup • Non-Alcoholic IPA

Refreshers



Coca-Cola, Diet Coke, Ginger Ale, Iced Tea, Fresca \$3

Orange, Mango, Cranberry, Pineapple, Grapefruit \$5

Maison Perrier Table Water 500ml \$6

Fevertree Ginger Beer | Tonic Water 200ml \$7

Chaibaba Tea - Green Tea, Hibiscus, Chai Masala, Earl Grey \$4

Amore Mio Artisanal coffee or decaf

Mug \$4 | French-pressed for two \$10