

## Soft Drinks

NON-ALCOHOLIC DRINK MENU

### MOCKTAILS

**OUR CITRUS IS JUICED FRESH DAILY!**  
MOCKTAILS CONTAIN NO LIQUOR AND ARE ALL GF & VEGAN.

20oz Glass 16.00 1L Cask

#### VIRGIN MULE 7.50

Handcrafted Ginger Beer, Fresh Squeezed Lime Juice

#### POM-GINGER BLAST 8.50

Pomegranate Juice, Ginger Beer, Fresh Squeezed Lemon Juice

#### MOCKARITA 8.50

Fresh Orange, Grapefruit, Lime & Lemon Juices, Syrup, Soda

#### TROPICAL PUNCH 7.50

Pineapple Juice, Fresh-Squeezed Lime, Orange, Lemon & Grapefruit Juice, Ginger Beer, Soda

Blue Monkey Lychee Soda **GF** 5.50

Callister Craft Soda **GF** 6.25  
Strawberry, Raspberry Earl Grey, Tonic, Root Beer, Hibiscus Lemonade  
**Make it a float +1.75**

Corona Sun Brew (non-alcoholic) 6.25

Cans of Pop or Buby 2.95  
Pepsi, Diet Pepsi, Ginger Ale, Nestea

Red Bull Energy Drink **GF** 4.45

Sparkling Water Bottle 4.25

Orange or Apple Juice 3.50

Pineapple, Cranberry, Clamato Juice  
10oz 4.50 20oz 8.15

Tea Pot 5.00  
Orange Pekoe, Green, Peppermint, Bengal Spice, Berry

Hot Cocoa & Whipped Cream 4.50

Coffee 3.50

PRICES DO NOT INCLUDE TAXES OR GRATUITY

# LIQUOR MENU (AGES 19+ ONLY)

## Signature Cocktails

Short – 1oz 10.50 | Tall – 2oz 17

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### CHEEKY MARGARITA

Cazadores Tequila Blanco, Cointreau, Fresh Squeezed Lime, Orange, Lemon & Grapefruit Juices, Syrup, Soda, Tajin

### ELIXIR

Bombay Sapphire Gin, Fresh Lemon Juice, Pomegranate Juice, Craft Ginger Beer, Soda, Sliced Organic Ginger

### HAWAIIAN GINGER

White Rum, Pineapple Juice, Fresh-Squeezed Lime, Orange, Lemon & Grapefruit Juice, Ginger Beer, Soda

### FRENCH BLONDE

St. Germain, Lillet Blanc, Bombay Gin, Fresh Grapefruit Juice, Soda

### HARVEST PEACH COSMO

Ketel One Vodka, Cran-Raspberry Juice, Peach Schnapps, Fresh Lemon Juice

### BEER ON TAP

	Sleeve	Pint
Parallel 49 Craft Lager 5.0%	16oz 7.50	20oz 9.25
P49 Space Kitty Juicy IPA 5.0%	7.95	9.65
P49 Ultra Fox Pale Ale 4.6%	7.95	9.65
P49 Salty Scot Salted Caramel Ale 7.5%	8.50	9.95

**ALL 60oz PITCHERS \$27**

### BOTTLES & CANS

Phillips Dinosaur 4.2% 473mL	8.50
Parallel 49 Filthy Dirty IPA 7.2% 473mL	8.50
Corona 4.6% 330mL	8.50
Stella Artois 5% 355mL	8.50
Parallel 49 Craft Lager 5.0% 355mL	7.50

### WINE

	8oz	10oz
Sawmill Creek Pinot Grigio (white) 12%	11	14
Sawmill Creek Sauvignon Blanc (white) 12%	11	14
Smoky Bay Cabernet Sauvignon (red) 13.5%	12	16
San Pedro Gato Negro (rosé) 13%	14	16

### SPRITZER COCKTAILS & PROSECCO

Aperol Spritz 1oz Aperol, 5oz Prosecco, Soda	14
Tropical Spritz 1oz Cointreau, 5oz Prosecco, Marg Mix, Soda	15
Bolla Prosecco 750 mL Bottle	49
Lamarca Prosecco 750 mL Bottle	55

### COOLERS / CIDERS 2 for \$15

Verve Vodka Smash <b>GF</b> (various flavours) 5.5% 355mL	8
Lonetree Apple Cider <b>GF</b> (various flavours) 5.5% 355mL	8

### HARD LIQUOR / HI BALLS 1oz / 2oz

Straight Up or Mixed with Basic Pop. We can make most classic cocktails – Add \$1

#### STANDARD

Captain Morgan Rum White/Spiced 7 / 12  
Smirnoff Vodka 7 / 12  
Gordon's Gin 7 / 12  
Baileys Irish Cream 7 / 12  
Jim Beam Bourbon 7 / 12

#### PREMIUM

Crown Royal Whiskey 8 / 14  
Wild Turkey Bourbon 8 / 14  
Jameson Irish Whiskey 8 / 14  
Jack Daniels Whisky 8 / 14  
Cazadores Tequila 8 / 14  
Ketel One Vodka 9 / 15  
Bacardi 4 Year Rum 9 / 15  
Bombay Sapphire Gin 9 / 15

#### TOP SHELF

Los Siete Misterios Mezcal 11 / 22  
Bulleit Bourbon Whiskey 10 / 17  
Grey Goose Vodka 11 / 22  
Kraken Black Rum 10 / 17  
Glenfiddich Scotch Whiskey 11 / 22

#### UPGRADE YOUR MIX:

Juice or Half Juice +1 / 0.50  
Ginger Beer +2 Tonic +3 Red Bull +3.50

### CHILLED SHOOTERS 1oz

#### LEMON DROP

(Vodka, Cointreau, Sour Mix, Sugar Rim) 8.50

#### BURT REYNOLDS

(Spiced Rum, Butter Ripple Schnapps) 7

## HAPPY HR

TUES & WED ALL DAY – THU & SUN 5-6:30, 9-CLOSE  
FRIDAY & SATURDAY 5-6, 11-CLOSE

25% OFF SIG. COCKTAILS CRAFT PINTS \$7.95 JUGS \$5 OFF TEQUILA SHOT \$5

WITH THE PURCHASE OF ANY FOOD ITEM

PLEASE NOTE THAT "GLUTEN, VEGAN AND VEGETARIAN FRIENDLY" SYMBOLS ARE PROVIDED AS A GUIDE FOR THOSE WITH DIETARY RESTRICTIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. OUR FACILITY UTILIZES SEAFOOD, DAIRY, EGGS, WHEAT, TREE NUTS, SOYBEANS AND OTHER POTENTIAL ALLERGENS, AND AS SUCH WE CANNOT GUARANTEE THAT YOUR FOOD HAS NOT COME INTO INCIDENTAL CONTACT WITH THESE ITEMS. **WE \*DO NOT\* HAVE A DEDICATED GLUTEN FREE FRYER SO ALL ITEMS THAT ARE FRIED CANNOT BE CONSIDERED FREE OF GLUTEN.**

PLEASE ALLOW US TO GUIDE YOU TOWARDS LOWER RISK ITEMS OR OFFER ACCOMMODATIONS ON HOW DISHES ARE PREPARED IF YOU HAVE FOOD ALLERGIES SUCH AS NUT, CELIAC OR DAIRY ALLERGY.

ALL ITEMS PLUS APPLICABLE TAX. **AN 18% AUTO-GRATUITY IS INCURRED ON BILL(S) OF PARTIES OF 6 OR MORE. ALL CARD & TAP PAYMENTS ARE SUBJECT TO A 2.65% SERVICE FEE.**