

soft Drinks

MOCKTAILS

OUR CITRUS IS JUICED FRESH DAILY!

MOCKTAILS CONTAIN NO LIQUOR AND ARE ALL GF & VEGAN.

20oz Glass 16.00 1L Cask

HIBISCUS LEMONADE 7.50

Handcrafted Hibiscus Lemonade Soda, Fresh Squeezed Lemon Juice

VIRGIN MULE 7.50

Handcrafted Ginger Beer, Fresh Squeezed Lime Juice

BERRY BLAST 8.50

Pomegranate Juice, Berry Syrup, Soda, Fresh Squeezed Lemon Juice

LIME MOCKARITA 8.50

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

VIRGIN MOJITO 8.50

Fresh Mint, Fresh Lime Juice, Syrup, Soda

Arizona Green Tea Tall Can 5.95

Ginger Beer (non-alcoholic) Pint 7.50

Raspberry Earl Grey Soda 6.25

Corona Sun Brew (non-alcoholic beer) 6.25

Cans of Pop 2.95

Pepsi, Diet Pepsi, 7Up, Ginger Ale, Fresca, Nestea

Red Bull Energy Drink 4.45

Regular or Diet

Zoa Sugar-Free Energy Drink 4.45

Tropical, Orange or Cherry-Limeade

Sparkling Spring Water Bottle 4.25

Iced Cold Brew Coffee 6.50

Juice

Orange, Pineapple, Cranberry, Clamato
10oz 4.50 16oz 6.60 20oz 8.15

Tea Pot (2 Bags) 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)

SPRITZER COCKTAILS & PROSECCO

Aperol Spritz 1oz Aperol, 5oz Prosecco, Soda 14

Elderflower Spritz 1oz St. Germain, 5oz Prosecco, Lemon 16

Tropical Spritz 1oz Cointreau, 5oz Prosecco, Marg Mix, Soda 15

Brilla Prosecco 750 mL Bottle 49

BOTTLED & CANNED BEER

Corona Bottle 4.6% 330mL 8.50

Heineken Bottle 5% 330mL 8.50

Stella Artois Bottle 5% 330mL 8.50

Parallel 49 Craft Lager 5.0% 355mL 7.50

Bomber Passionfruit Ale 4.5% 355mL 7.50

Coors Light 5.0% 355mL 6.95

TALL CANS

Parallel 49 Filthy Dirty IPA 7.2% 473mL 9.00

Limoncito Loco Salted Lime Lager 4.6% 473mL 9.50

BEER ON TAP

Parallel 49 Craft Lager 5.0% 16oz 20oz
7.50 9.25

Bomber Outspoken IPA 6.3% 7.75 9.45

Bomber Passionfruit Ale 4.5% 7.95 9.65

Parallel 49 Space Kitty Juicy IPA 5.0% 7.95 9.65

CIDERS & COOLERS 355mL Cans

Lonetree Cider (ginger apple, dry apple, various) 5.5% 7.00

Bomber Granny Smith Apple Seltzer 6% 7.00

Verve Vodka Smash (various flavours) 5.5% 7.00

Muddlers Tequila Paloma (grapefruit) 5% 7.25

WINE

Sawmill Creek Pinot Grigio (white) 12% 8oz 10oz
11 14

Smoky Bay Cabernet Sauvignon (red) 13.5% 12 16

La Vieille Ferme Rose (rosé) 13% 14 16

HARD LIQUOR / HI BALLS 1oz / 2oz

Captain Morgan Rum 7 / 12

Smirnoff Vodka 7 / 12

Gordon's Gin 7 / 12

Baileys Irish Cream 7 / 12

Jim Beam 7 / 12

Crown Royal Whiskey 8 / 14

Wild Turkey Bourbon 8 / 14

Jameson Irish Whiskey 8 / 14

Kraken Black Rum 8 / 14

Cazadores Tequila 8 / 14

Jack Daniels 8 / 14

Ketel One Vodka 9 / 15

Havana 3 Year Anejo Rum 9 / 15

Bombay Sapphire Gin 9 / 15

Bulleit Bourbon 10

Grey Goose Vodka 11

Glenfiddich Scotch 11

Los Siete Misterios Mezcal 11

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

UPGRADE YOUR MIX: Juice or Half Juice +1 / 0.50 Ginger Beer, Hibiscus Lemonade or Tonic +1 Red Bull +3.50

CHILLED SHOOTERS 1oz 7

LEMON DROP

(Vodka, Cointreau, Sour Mix, Sugar Rim)

BURT REYNOLDS

(Spiced Rum, Butter Ripple Schnapps)

Signature Cocktails

Short - 1oz 10 | Tall - 2oz 15

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CHEEKY MARGARITA

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

MOJITO

Havana Rum, Fresh Lime Juice, Fresh Mint, Soda, Syrup

THE PINK LADY

Ketel One Vodka, Hibiscus-Infused Lemon Soda, Fresh Squeezed Lemon Juice.

POM BOMB

Bombay Sapphire Gin, Pomegranate Juice, Berry Syrup, Soda, Fresh Lemon Juice.

MOSCOW MULE

Ketel One Vodka, Callister Craft Ginger Beer, Fresh Squeezed Lime Juice

DARK & STORMY

Kraken Black Rum, Callister Craft Ginger Beer

COLD BREW SHAFT

Kahlua or Salted Caramel Kahlua, Baileys Irish Cream, Stök Cold Brew, Whip Cream

LONG ISLAND ICED TEA

Vodka, Rum, Gin, Cointreau, Tequila, Fresh Lemon Juice, Pepsi

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