



OLDSKOOL KITCHEN AND BAR

Brunch Menu (Served Till 5:00 PM)

Amritsari Kulcha ★

\$15.99

A special amritsari stuffed kulcha made with Potato, spices and served with chickpeas curry, Green sauce and Tamarind Chutney.

Chana Puri ★

\$12.99

Home made Puri's with flavourable chickpeas curry, aloo and some hint of pickle.

Chana Bhatura ★

\$13.99

Home made bhatura served with chickpeas curry, onion salad and green sauce.

Makki Di Rotti with Saag ★

\$13.99

Home made makki ki roti served with Saag, Onion Salad, Green Sauce and butter.

Stuffed Prantha

\$14.99

(Aloo, Gobhi, Paneer, Mix & Mooli)

A choice of parantha served with yogurt, pickle, butter and green sauce.

Appetizers

Crunchy Rolls ★

\$13.99

Crispy spring rolls stuffed with flavorful stir-fried noodles for the perfect crunchy bite.

Chicken Pakoda ★

\$15.99

Small, bite-sized pieces of chicken, often seasoned, breaded or battered, and cooked (fried, baked, or grilled).

Dahi Ke Kabab

\$14.99

Deep fried pressed yogurt cutlet sprinkled with chat masala, served with mint sauce spicy, and crunchy bite.

Amritsari Fish Pakoda ★

\$14.99

Tender fish fillets marinated in aromatic spices, coated in a light gram flour batter, and deep-fried to golden perfection for a crisp, flavorful appetizer.

Veg Momos (STEAMED / FRIED) ★

\$15.99

Chicken Momos (STEAMED/ FRIED)

\$15.99

Breaded Wings

\$20.99

Amritsari Heera Paneer Pakoda ★

\$14.99

Crispy, golden paneer pakodas inspired by Amritsar's famous Heera Paneerwala, packed with authentic spices and bold street-style flavor.

Old Skool Platters

Veg ★

\$28.99

"A PERFECT MIX OF SMOKY TANDOORI VEG DELIGHTS"

Includes Veg Sandoori Paneer, Paneer Tikka, Malai Soya Chap, Veg Momos Fried, Tandoori Mushroom, Hara Bhara Kabab and Dahi ke Kabab

Non-Veg

\$28.99

"A REFINED MIX OF OUR SIGNATURE TANDOORI FLAVOURS"

Includes Tangdi Kabab, Chicken Tikka, Chicken Malai Tikka, Amritsari Fish, Lamb Chops, Non-Veg Fried Momos and Fish Tikka

(Both platters served with any 5 items from above mentioned items selected by the chef *No custom choice*)

647-594-6333 | Oldskoolrasoi.ca | 255 Rutherford Road South Brampton L6W4N7

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AN AUTOMATIC GRATUITY OF 15% WILL BE ADDED TO ALL BILLS FOR PARTIES OF 5 OR MORE.
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Chatpata Cornor

Pani Puri Shots

\$13.99

Crispy puris served with spicy, tangy, and flavorful water shots, stuffed with potatoes or chickpeas for an explosion of taste in every sip and bite

Chat Papdi

\$13.99

Crunchy papdis, potatoes, chickpeas, yogurt, and chutneys for a perfect mix of sweet, spicy, and savory taste in every bite.

Samosa Chat ★

\$13.99

Crispy samosas loaded with tangy chutneys, creamy yogurt, and bold spices for a perfect sweet, spicy, and savory bite.

Deconstructed Dahi Golgappe

\$11.99

An elevated interpretation of India's favourite street snack. Tart shells served with chilled yogurt mousse, tamarind reduction, mint emulsion, and spiced potato crumble- a playful harmony of textures and flavours. Topped With pomegranate.

Aloo Tikki Chat ★

\$13.99

Aloo Tikki crisped with warm masala chole, drizzled with house-made tamarind and mint chutneys, creamy yogurt, and a sprinkle of sev — a timeless favorite that celebrates the flavors of North India.

Allo Matar Samosa

\$1.55

Chargrilled (Veg)

Sindhuri Tikka (Paneer /Soya) ★ \$19.99

Juicy paneer/soya tikka infused with Kashmiri chilli, fenugreek, and roasted garlic yogurt, charred in the tandoor and brushed with a warm sindhuri butter glaze. Paired with green chutney.

Lucknowi Tikka (Paneer /Soya) ★ \$19.99

A royal combination of soft paneer or soya chunks marinated in traditional Lucknow- style spices and yogurt, then grilled to perfection for a smoky, flavourful bite.

Mushroom Tikka

\$19.99

Plump mushrooms soaked in a rich yogurt-spice marinade, skewered, and grilled for a smoky, melt-in-mouth tikka experience.

Malai Tikka (Paneer /Soya) ★ \$19.99

Soft paneer or tender soya marinated in creamy malai, yogurt, and mild spices, then grilled to perfection for a rich, melt-in-mouth flavour.

Tandoori Veg Momos

\$19.99

Vegetable -stuffed momos tandoor- grilled to perfection, with a subtle smokiness and crisp edges. Served with trio of chutneys for refined, flavourful bite.

Chargrilled (Non-Veg)

Tangdi Kebab ★

\$7.99

Succulent roasted chicken leg infused with a delicate spice blend, finished with a hint of citrus and accompanied by seasonal greens- a resin ed take on a classic favourite

Lucknowi Tikka ★

\$20.99

Juicy, marinated chicken skewers grilled to perfection over charcoal, seasoned with traditional Lucknowi spices for a tender, smoky flavour. Served with fresh herbs and a hint of lemon.

Reshmi Chicken

\$20.99

Juicy chicken fillets marinated in a delicate blend of cream, cheese, and aromatic spices. Tandoor-grilled to achieve a melt-in-the-mouth texture and finished with charcoal dust for a refined, smoky nuance.

Old Skool Special Fish Tikka ★ \$20.99

Delicate fish matured in a spiced yogurt marinade with caraway, crushed coriander, and a hint of lemon. Clay-oven roasted to highlight its natural tenderness and subtle smoky aroma.

Tandoori Chicken Momos ★

\$20.99

Chicken kebab

\$20.99

Sindhuri Chicken Tikka ★

\$20.99

Juice chicken cubes marinated in a signature sindhuri spice blend, char grilled to perfection. Served with hint of citrus and fresh herbs-smoky, aromatic, and indulgent

Shawarma Boti ★

\$20.99

Flame kissed chicken, marinated in a poetic blend of garlic, coriander, and exotic shawarma spices. Plated with drizzle of truffle-scented yogurt emulsion and herb pearls- feast of senses

Legendary Lamb Chops ★

\$29.99

Prime lamb racks marinated for 24 hours in aromatic herbs and cold-pressed olive, pan-seared to lock in flavour, and finished with a Demi-glaze reduction infused with truffle essence topped with pistachio and gold leaf.

Chicken Malai Tikka ★

\$20.99

Tender chicken marinated in creamy, mildly spiced malai and chargrilled for a smoky, juicy finish.

Old Skool Special Chicken ★

Half \$19.99 / Full \$29.99

Juicy bone in chicken drumsticks infused with tradition; spices and char-grilled offering a tender, flavorful, and irresistible treat on fire sizzler

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Chandni Chownk To China

Dragon Chicken ★

\$20.99

Crispy chicken morsels tossed in a fiery, tangy dragon chili sauce with cashew and butter garnished with spring onions for a bold, aromatic finish.

Hakka Noodle ★ Veg \$17.99/Chicken \$19.99

Soft, wok-tossed noodles mixed with crunchy vegetables and savory seasonings for a perfectly balanced Indo-Chinese delight.

Desi Style Chilli Paneer

\$19.99

(Semi Gravy / Dry)

Chicken/Paneer 65

\$20.99

Crispy fried chicken or paneer tossed in tangy Andhra sauce

Manchurian Veg \$17.99/Chicken \$19.99

A flavour-packed Indo-Chinese favourite — crispy veggie balls tossed in a rich, tangy Manchurian sauce with garlic, spring onion, and spices. Perfectly balanced, saucy and delicious!

Desi Style Chilli Chicken ★

\$19.99

(Semi Gravy / Dry)

Main Course Veg

Dal Makhani ★

\$19.99

Whole black urad lentils simmered overnight in a rich, creamy tomato-based sauce, delicately spiced with ginger, garlic, and garam masala, finished with a drizzle of butter for a velvety, indulgent flavor.

Paneer Khurchan ★

\$20.99

Tender paneer strips sauteed with onions, bell peppers, tomatoes and traditional spices, delivering a flavorful and aromatic vegetarian classic.

Bhindi Do Pyaza

\$18.99

Fresh okra stir-fried with a generous mix of onions, ginger, garlic, and traditional Indian spices, finished with a touch of coriander for a fragrant, hearty dish.

Methi Malai Paneer

\$20.99

Tender paneer simmered in a velvety fenugreek and cream sauce, delicately seasoned with aromatic spices and garnished with fresh fenugreek leaves for a fragrant, luxurious finish.

Shahi Paneer

\$20.99

Soft paneer cubes simmered in a rich, creamy tomato-based gravy, infused with cashew cream, cream, and aromatic spices for a regal, indulgent flavor.

Lasooni Saag

\$19.99

Garden-fresh leafy greens slow-cooked with roasted garlic, ginger, and a blend of traditional spices, finished with a hint of cream or ghee for a rich, aromatic flavor.

Nawabi Mushroom Masala ★

\$20.99

Tender mushrooms simmered in a rich, creamy Nawabi-style gravy infused with aromatic spices, cashew paste, and a touch of royal Mughlai flavor.

Palak Paneer

\$20.99

Soft paneer cubes simmered in a mildly spiced, creamy spinach sauce, offering a wholesome and aromatic vegetarian classic.

Pindhi Channa

\$18.99

A complex blend of spices like black cardamom, cinnamon, and cumin provides a powerful aroma and depth. Chickpeas are tender but coated in a drier, thicker spice blend

Kadahi Paneer

\$20.99

Soft paneer cubes cooked with crisp bell peppers and onions in a fragrant, spiced tomato-onion gravy, finished with fresh coriander for a bold, aromatic finish.

Paneer Lababdar ★

\$20.99

Tender paneer cooked in a velvety cashew and cream tomato-onion sauce, delicately spiced with cardamom & mild chili, finished with a hint of cream for a decadent, aromatic experience.

Paneer Bhurji

\$20.99

Soft, crumbled paneer cooked with caramelized onions, tomatoes, green chilies, and traditional spices, finished with fresh coriander for a vibrant, aromatic dish.

Paneer Tikka Masala ★

\$20.99

Chargrilled paneer cubes simmered in a rich tomato-onion gravy, delicately spiced with garam masala and finished with cream for a velvety, flavorful dish.

Lucknavi Malai Kofta ★

\$20.99

Handcrafted paneer and vegetable koftas cooked in a velvety cashew and cream-infused tomato gravy, delicately seasoned finished with a touch of cream for a melt-in-the-mouth texture.

Old Skool Special - Chicken Style Chaap ★ \$20.99

Old Skool Special Soya chaap cooked in a flavorful chicken-style gravy with bold spices, herbs, and a smoky finish, delivering a rich and satisfying taste.

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GRATUIT WILL BE APPLIED AFTER 6 PM ON WEEKENDS & LONG WEEKENDS FOR DINE-IN EXPERIENCES EXCEEDING 1.5 HOURS.
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OLDSKOOL KITCHEN AND BAR

Main Course Non-Veg

Delhi Wala Butter Chicken ★ \$21.99

Juicy chicken morsels marinated in aromatic spices and yogurt, slow-cooked in a rich tomato-butter sauce, subtly spiced and finished with cream for a velvety, indulgent experience reminiscent of Delhi's culinary heritage.

Methi Malai Chicken \$21.99

Succulent chicken morsels cooked in a velvety cream and fenugreek sauce, delicately seasoned with traditional spices and finished with fresh cream for a fragrant, melt-in-the-mouth experience.

Chicken Tikka Masala \$21.99

Smoky chicken tikka cooked in a luxuriously creamy tomato-onion sauce, infused with aromatic spices and finished with a touch of fresh cream for a melt-in-the-mouth experience.

Chicken Lababdar ★ \$21.99

Tender chicken pieces simmered in a rich tomato-onion gravy with cream, cashew, and aromatic spices, delivering a velvety, indulgent flavor.

Kadahi Chicken \$21.99

Tender chicken pieces sautéed with bell peppers, onions, and aromatic spices in a traditional kadhai-style tomato-onion gravy, delivering bold, flavorful notes.

Rara Chicken \$21.99

Succulent chicken morsels simmered with spiced minced chicken, caramelized onions, and tomato puree, finished with fresh herbs for a robust, flavorful, and aromatic dish.

Goat Rogan Josh ★ \$23.99

Tender goat pieces slow-cooked in a rich, aromatic Kashmiri-style gravy with yogurt, onions, and a delicate blend of spices, delivering deep, robust flavors.

Rajasthani Laal Maas ★ \$23.99

Tender mutton pieces slow-cooked in a fiery red chili and yogurt-based Rajasthani gravy, infused with aromatic spices for a bold, traditional flavor.

Goat Curry ★ \$23.99

Rich and flavorful goat curry slow-cooked in aromatic spices, delivering tender meat and a bold, authentic taste in every bite.

Punjabi Dhabha Chicken ★ \$21.99

Succulent chicken morsels simmered in a velvety tomato-onion and yogurt sauce, infused with aromatic spices and finished with fresh cream for a robust, indulgent experience.

Chicken Korma \$21.99

Succulent chicken morsels cooked in a velvety cashew and yogurt sauce, delicately infused with traditional spices and finished with cream for a smooth, indulgent experience.

Chicken Khurchan ★ \$21.99

Spicy, flavorful North Indian dish made with shredded chicken tossed in a rich masala of onions, tomatoes, and bold spices.

Side Hustle

Sirka Onion \$3.99

Crisp onion rings soaked in tangy spiced vinegar for a refreshing bite.

Green Salad \$5.99

A fresh mix of seasonal vegetables served crisp and lightly seasoned.

Masala Papad \$6.99

Crunchy roasted papad topped with spiced onions, tomatoes, and herbs.

Pickle \$2.99

Traditional Indian pickle bursting with bold, tangy, and spicy flavors.

Laccha Onion \$2.99

Thinly sliced onion rings tossed with lemon juice and mild spices for a zesty crunch.

Kachumber Salad \$7.99

A refreshing mix of chopped cucumber, onion, and tomato with a hint of lemon and spices.

Fries \$7.99

Golden crispy potato fries lightly salted and perfectly seasoned.

Masala Peanuts \$8.99

Crunchy peanuts coated with bold spices for a savory and addictive snack.

Raita (Veg/Boondi) \$5.99

Cool and creamy yogurt blended with fresh vegetables or crispy boondi, lightly seasoned for a refreshing side.

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Breads

Tandoori Roti ★	\$3.50	Laccha Parantha	\$4.99
Garlic Naan	\$4.49	Bullet Naan ★	\$4.99
Chilli Naan	\$4.99	Butter Naan	\$3.99

Rice

Fried Rice (Veg/Chicken/Egg) \$12.99/13.99/13.99 Wok-tossed rice with vegetables, chicken or egg, and aromatic spices. Light, flavorful, and aromatic.		Plain Rice/Jeera Rice	\$6.99 Soft, fluffy, and perfectly cooked steamed rice.
Hydrabadi Mutton Biryani \$21.99 Premium basmati rice layered with succulent mutton marinated in yogurt and spices, slow-cooked with saffron, whole spices, and caramelized onions, finished with fresh herbs for a rich, aromatic experience.		Veg Biryani	\$17.99 Fragrant basmati rice layered with seasonal vegetables, aromatic spices, and herbs, slow-cooked on dum for a flavorful and aromatic vegetarian biryani.
Chicken Biryani ★ \$19.99 Fragrant basmati rice layered with tender, marinated chicken, slow-cooked with saffron, aromatic spices, and crispy fried onion for a classic, flavorful biryani.		Paneer Tikka Biryani ★ \$18.99 Premium basmati rice layered with smoky, marinated paneer tikka, infused with saffron and whole spices, slow-cooked on dum to create a rich, aromatic, and indulgent dish.	

Soup with Desi Soul

Sweet & Corn Soup Veg/Non-Veg \$18.99 Creamy, flavorful soup made with tender sweet corn, subtle seasonings, and a smooth, comforting texture in every sip.		Manchow Soup Veg/Non-Veg \$15.99 A hearty blend of vegetables, garlic, ginger, and aromatic spices, finished with crunchy noodles for the perfect Manchow experience.
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Desserts

Gajar Halwa \$10.99 A delightful creamy cheesecake layered with carrot halwa topped with nuts.		Rasmalai \$6.99 Spongy paneer patties in chilled saffron milk that melt in your mouth.
Ice Cream With Brownie \$9.99 Warm brownie paired with scoop of creamy ice cream on sizzling plates.		Mango Moose \$10.99 A light, creamy dessert made with fresh mango puree, whipped to a smooth and airy texture.
	Gulab Jamun \$4.99 Soft milk dumplings soaked in fragrant sugar syrup.	

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Summer Drinks

<i>Rose</i>	<i>\$4.99</i>	<i>Kesar</i>	<i>\$4.99</i>
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Kulfi

<i>Kaju Badaam Kulfi</i>	<i>\$3.99</i>	<i>Pista Kulfi</i>	<i>\$3.99</i>
<i>Malai Kulfi</i>	<i>\$3.99</i>	<i>Kesar Pista Matka</i>	<i>\$4.00</i>
<i>Mango Kulfi</i>	<i>\$3.99</i>	<i>Mango Matka</i>	<i>\$4.00</i>
<i>Paan Kulfi</i>	<i>\$3.99</i>	<i>Casatta</i>	<i>\$5.99</i>

Ice Cream Corn

<i>Mango Fruit Cream</i>	<i>\$5.99</i>	<i>American Dry Fruit</i>	<i>\$5.99</i>
<i>Butter Scotch</i>	<i>\$5.99</i>	<i>Pista Cream</i>	<i>\$5.99</i>

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OUR DRINK MENU

Chai Bar

<i>Rose Tea</i>	\$5.99
<i>Paan Tea</i>	\$5.99
<i>Chocolate Tea</i>	\$5.99
<i>Masala Tea</i>	\$5.99
<i>Dukh Todh Cha</i>	\$4.99

Coffee

<i>Viah wali Coffee</i>	\$5.99
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Indian Ale Drinks

Red Bull	\$4.99
Thumbs Up	\$3.99
Limca	\$3.99
Lahori Zeera	\$3.99
Pop	
(Coke, Coke zero, Sprite, Gingle Ale)	\$2.99
Water	\$1.49

Shakes

Mango Magic	\$8.99
Choco Vanilla	\$8.99
Vintage Strawberry	\$8.99
Oreo Overload	\$8.99
Kit-Kat Crunch	\$8.99
Cold Coffee	\$8.99



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Mocktail (Non/Alcoholic)

Virgin Mojito **\$10.99**

Refreshing blend of lime, mint, and soda. Available in:
Raspberry, Mango, Classic, Pineapple, Blueberry.

Masala Lemonade **\$10.99**

Zesty lemonade with tropical fruit infusions.
Available in: Pineapple • Cranberry • Mango

Pina Colada **\$10.99**

A creamy blend of pineapple juice, and Coconut Cream
for a smooth tropical refresh.

Pink Paradise **\$11.99**

A refreshing fruity blend of cranberry , lime, raspberry ,
orange and a hint of sweetness.

Raspberry Mint Mule **\$10.99**

Crispy mix of raspberry, mint, and lime, topped with ginger
beer for a refreshing twist.

Shirley Temple **\$10.99**

A sweet and sparkling mix of grenadine, orange, and sprite.

Blood in River **\$10.99**

A viberant layered mix of strawberry, Blue raspberry
and soda for a sweet, colorful splash.

Old Skool Aura **\$12.99**

A vibrant blend of tropical dragonfruit and juicy lychee

Old Skool Signature **\$12.99**

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Cocktails

Luck 28 Mojito

Refreshing blend of white rum, mint, lime, and a crisp citrus finish.

\$14.99

Caribbean Classic

Tropical mix of rum, pineapple, and coconut for smooth island vibe.

\$14.99

Nightmare Caesar

Bold vodka Caesar with spices, Clamato, and a savory kick.

\$14.99

Lychee Martini

Light and fruity vodka martini with sweet lychee and a hint of citrus.

\$14.99

Cosmopolitan

Classic vodka cocktail with cranberry, triple sec, and fresh lime.

\$14.99

Espresso Martini

Rich espresso shaken with vodka for a bold and smooth finish.

\$14.99

Cuddles on the Beach

Fruity and refreshing blend with tropical flavors in every sip.

\$14.99

Old-Fashioned

Timeless whiskey cocktail with bitters and a touch of sweetness.

\$14.99

Moscow Mule

Vodka with ginger beer and lime for a crisp, zesty kick.

\$14.99

Devil's Margarita

Spicy and bold margarita with a fiery twist.

\$14.99

Bull Dog

Strong and energizing mix of spirits with a punchy finish.

\$14.99

Long Beach Tea

A refreshing citrusy twist on a classic Long Island iced tea.

\$14.99

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Whiskey

Drink	30 ml	60 ml
<i>Glenlivet 12</i>	\$9.99	\$17.99
<i>Glenlivet 15</i>	\$12.99	\$19.99
<i>Glenfiddich 12</i>	\$8.99	\$16.99
<i>Glenfiddich 15</i>	\$11.99	\$18.99
<i>Macallan 12</i>	\$13.99	\$21.99
<i>Crown Royal</i>	\$7.99	\$12.99
<i>Jack Daniel's</i>	\$7.99	\$12.99
<i>Jameson</i>	\$7.99	\$12.99
<i>Chivas Regal</i>	\$7.99	\$12.99
<i>Johnnie Walker Black Label</i>	\$9.99	\$15.99
<i>Johnnie Walker Double Black</i>	\$10.99	\$17.99
<i>Johnnie Walker Blue Label</i>	\$20.99	\$40.99



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Vodka

Drink	30 ml	60ml
<i>Grey Goose</i>	\$7.99	\$12.99
<i>Ciroc</i>	\$8.99	\$13.99
<i>Absolut</i>	\$5.99	\$12.99
<i>Smirnoff</i>	\$5.99	-

Rum

<i>Old Monk</i>	\$7.99	\$14.99
<i>Bacardi (White)</i>	\$6.99	\$12.99

Gin

<i>Bombay Sapphire</i>	\$8.99	\$16.99
<i>Empress Gin</i>	\$8.99	\$16.99

Tequila

<i>Don Julio Blanco</i>	\$9.99	\$15.99
<i>Casamigos Reposado</i>	\$11.99	\$18.99

Liqueur

<i>Jagermeister</i>	\$5.99	\$9.99
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Beer

<i>Stella Artois</i>	\$5.99
<i>Budweiser</i>	\$5.99
<i>Molson</i>	\$5.99
<i>Heineken</i>	\$5.99
<i>Corona</i>	\$5.99
<i>Moosehead</i>	\$5.99
<i>Blanc</i>	\$5.99
<i>Smirnoff Ice</i>	\$5.99
<i>Beer Tower</i>	\$39.99

Wine

<i>Bodacious (5 oz)</i>	\$9.99
<i>Shiraz (5oz)</i>	\$9.99
<i>Jackson-Triggs Chardonnay (8 oz)</i>	\$12.99
<i>OGGI</i>	\$12.99