



OLDSKOOL KITCHEN AND BAR

Brunch Menu (Served Till 5:00 PM)

Amritsari Kulcha ★

\$16.99

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

Chana Bhatura ★

\$15.99

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

Chana Puri ★

\$15.99

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

Makki Di Rotti with Saag ★

\$15.99

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

Stuffed Prantha

\$15.99

(Aloo, Gobhi, Paneer, Mix & Mooli)

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

Appetizers

Crunchy Rolls (3 Rolls) ★

\$17.99

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

Oldskool Special Rolls ★

\$18.99

Dahi Ke Kabab

\$17.99

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

Veg Momos (STEAMED / FRIED) ★

\$17.99

Chicken Momos (STEAMED / FRIED)

\$17.99

Breaded Wings

\$17.99

Chicken Pakoda ★

\$17.99

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

Amritsari Fish Pakoda ★

\$17.99

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.

Amritsari Heera Paneer Pakoda ★

\$19.99

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

Old Skool Platters

Veg ★

\$31.99

"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

\$31.99

"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

OUR FOOD IS FRESHLY PREPARED & TAKES APPROX 20-25 MINUTES TO BE READY, SO PLEASE BE PATIENT.
AN AUTOMATIC GRATUITY OF 15% WILL BE ADDED TO ALL BILLS FOR PARTIES OF 5 OR MORE.
PLEASE INFORM US IN ADVANCE OF ANY FOOD ALLERGIES.



OLDSKOOL KITCHEN AND BAR

Chatpata Cornor

Pani Puri Shots

\$15.99

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

\$15.99

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

Samosa Chat ★

\$15.99

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

Deconstructed Dahi Golgappe

\$15.99

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 flavors. Topped With pomegranate.

Aloo Tikki Chat ★

\$15.99

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

\$1.99

Chargrilled (Veg)

Sindhuri Tikka (Paneer /Soya) ★ \$23.99

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) ★ \$23.99

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.

Tandoori Veg Momos

\$23.99

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

Mushroom Tikka

\$23.99

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

Malai Tikka (Paneer /Soya) ★

\$23.99

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

Honey Chilli Potato

\$19.99

Crispy golden potato fries tossed in a sweet, spicy, and tangy honey chilli sauce topped with sesame seeds.

Chargrilled (Non-Veg)

Tangdi Kebab ★

\$8.99

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

Achari Tikka ★

\$24.99

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.

Old Skool Special

Fish Tikka ★

\$24.99

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 ★

\$24.99

Chicken kebab

\$24.99

Sindhuri Chicken Tikka ★

\$24.99

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 ★

\$24.99

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-glace reduction infused with truffle essence topped with pistachio and gold leaf.

Chicken Malai Tikka ★

\$24.99

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

Old Skool Special Chicken ★

Half \$20.99 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 ★

\$24.99

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 \$21.99/Chicken \$22.99

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

Desi Style Chilli Paneer

\$24.99

(Semi Gravy / Dry)

Chicken/Paneer 65

\$24.99

Crispy fried chicken or paneer tossed in tangy Andhra sauce

Manchurian ★ Veg \$24.99/Chicken \$24.99

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 ★

\$24.99

(Semi Gravy / Dry)

Main Course Veg

Dal Makhani ★

\$22.99

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 ★

\$24.99

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

Bhindi Do Pyaza

\$24.99

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

\$24.99

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

\$24.99

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

\$24.99

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 ★

\$24.99

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

Old Skool Special ★

Chicken Style Chaap

\$24.99

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

Palak Paneer

\$24.99

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

Pindhi Channa

\$24.99

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

\$24.99

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 ★

\$24.99

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

\$24.99

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 ★

\$24.99

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 ★

\$24.99

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.

Rajasthani Rajwadi Paneer ★

\$27.99

A rich and flavourful paneer delicacy cooked in pure desi ghee with traditional Rajasthani spices, aromatic herbs, and a bold, rustic gravy for an authentic Marwadi 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 ★ \$24.99

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 \$24.99

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 \$24.99

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 ★ \$24.99

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

Kadahi Chicken \$24.99

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 \$24.99

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 ★ \$29.99

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 ★ \$29.99

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 ★ \$29.99

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

Punjabi Dhabha Chicken ★ \$24.99

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 \$24.99

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 ★ \$24.99

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

Rajasthani Rajwadi Chicken ★ \$29.99

A royal Rajasthani-style chicken curry slow-cooked in a rich blend of aromatic spices, yogurt, and traditional herbs for an authentic, flavorful taste.

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.



OLDSKOOL KITCHEN AND BAR

Breads

Tandoori Roti ★	\$2.99	Laccha Parantha	\$4.99
Garlic Naan	\$3.99	Bullet Naan ★	\$4.99
Chilli Naan	\$4.49	Butter Naan	\$3.49

Rice

Fried Rice (Veg/Chicken/Egg) \$20.99/21.99/21.99 Wok-tossed rice with vegetables, chicken or egg, and aromatic spices. Light, flavorful, and aromatic.	Plain Rice/Jeera Rice \$7.99/\$8.99 Soft, fluffy, and perfectly cooked steamed rice.
Hydrabadi Mutton Biryani \$28.99 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 \$23.99 Fragrant basmati rice layered with seasonal vegetables, aromatic spices, and herbs, slow-cooked on dum for a flavorful and aromatic vegetarian biryani.
Chicken Biryani ★ \$25.99 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 ★ \$25.99 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 \$11.99/\$12.99 Creamy, flavorful soup made with tender sweet corn, subtle seasonings, and a smooth, comforting texture in every sip.	Manchow Soup Veg/Non-Veg \$11.99/\$12.99 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 \$9.99 A delightful creamy cheesecake layered with carrot halwa taped with nuts.	Gulab Jamun \$3.99 Soft milk dumplings soaked in fragrant sugar syrup.
Ice Cream With Brownie \$9.99 Warm brownie paired with scoop of creamy ice cream on sizzling plates.	Mango Moose \$9.99 A light, creamy dessert made with fresh mango puree, whipped to a smooth and airy texture.
Kunafa Mango Chocolate \$12.99	Kunafa Dates Chocolate \$12.99
Kunafa Lotus Chocolate \$12.99	Pistachio Chocolate \$12.99
Angel Hair White Chocolate \$12.99	

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Summer Drinks

Rose

\$4.99

Kesar

\$4.99

Kulfi

Kaju Badaam Kulfi

\$3.99

Pista Kulfi

\$3.99

Malai Kulfi

\$3.99

Kesar Pista Matka

\$4.00

Mango Kulfi

\$3.99

Mango Matka

\$4.00

Paan Kulfi

\$3.99

Casatta

\$6.99

Ice Cream Corn

Mango Fruit Cream

\$5.99

American Dry Fruit

\$5.99

Butter Scotch

\$5.99

Pista Cream

\$5.99

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OUR DRINK MENU

Chai Bar

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

Coffee

<i>Viah wali Coffee</i>	\$5.99
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OLDSKOOL KITCHEN AND BAR

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
Oldskool Biscoff Blast	\$8.99



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Mocktail (Non/Alcoholic)

Virgin Mojito

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

\$9.99

Masala Lemonade

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

\$9.99

Pina Colada

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

\$9.99

Pink Paradise

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

\$9.99

Raspberry Mint Mule

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

\$9.99

Shirley Temple

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

\$9.99

Blood in River

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

\$9.99

Old Skool Aura

A vibrant blend of tropical dragonfruit and juicy lychee

\$9.99

Old Skool Signature

\$9.99



OLDSKOOL KITCHEN AND BAR

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
Grey Goose	\$7.99	\$12.99
Ciroc	\$8.99	\$13.99
Absolut	\$5.99	\$12.99
Smirnoff	\$5.99	-

Rum

Old Monk	\$7.99	\$14.99
Bacardi (White)	\$6.99	\$12.99

Gin

Bombay Sapphire	\$8.99	\$16.99
Empress Gin	\$8.99	\$16.99

Tequila

Don Julio Blanco	\$9.99	\$15.99
Casamigos Reposado	\$11.99	\$18.99

Liqueur

Jagermeister	\$5.99	\$9.99
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Beer

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

Wine

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