

Bar Snacks

<u>Sweet Potato Fries</u>	\$10
served w/ garlic aioli	
<u>Popcorn Pork</u>	\$10
crispy fried pork marinated in garlic, onion, & lime, served w/ house-cut fries	
<u>Veg/ Beef Samosa</u>	\$10
golden-fried samosas filled w/ seasoned ground beef or potatoes & peas, served w/ tangy tamarind dipping sauce	

Soups & Salads

Soup of the day w/Garlic Bread

Bowl of soup - \$14
Cup of soup - \$8

<u>Caesar Salad</u>	\$15
bacon, parmesan, fried capers, garlic croutons, tossed in caesar dressing	

<u>Spinach Salad</u>	\$15
spinach tossed in lemon vinaigrette, topped w/ orange, candied walnut, dill & feta	

<u>Roasted Beet Salad</u>	\$15
lettuce tossed in lemon vinaigrette, topped w/ beetroot, dried figs, orange & feta	

<u>Buddha Bowl</u>	\$18
spinach, quinoa, pumpkin seeds, chickpeas, edamame, carrots, cucumber, celery	

Salad Add-Ons

Grilled Chicken Breast - \$6
Shrimp - \$8
7 oz Sirloin Steak - \$12



Happy Hour

☹ Monday - Saturday: 3PM - 6PM
☹ Sundays: All Day!

\$5.50 - \$7.00 → All 16oz Draught Beer

Buck-an-Ounce → House Wine
(\$6oz, \$9oz, \$26oz Bottle) 🍷

\$5.50 → Domestic Bottles* 🍹
\$5.00 → Single Well Highballs 🍸
\$8.00 → Double Well Highballs 🍸
10% Off → All Appetizers 🍴

Appetizers

<u>Dynamite Shrimp</u>	\$18
crispy shrimp tossed in a creamy, sweet & spicy dynamite sauce, topped w/ sesame seeds & scallions	
<u>Fried Calamari</u>	\$18
crispy calamari & jalapenos topped w/ diced tomatoes & onions served w/ tzatziki	
<u>Tempura Prawns</u>	\$18
lightly battered prawns w/ mango aioli & soy sesame dipping sauce	
<u>Mussels & Fries</u>	\$23
1 lb PEI mussels w/ garlic bread served w/ house-cut fries; sauce choice: garlic lemon or spicy tomato sauce	
<u>Asian Style Lettuce Wraps</u>	\$20
meat sauteed w/ onion, mushroom in ponzu glaze served w/ lettuce meat choice: crispy chicken or pan-seared shrimp +\$2;	
<u>Dumpling Hero Pot Stickers</u>	\$20
pork & napa cabbage dumplings w/ sesame slaw & soy sesame dipping sauce	
<u>Waterloo Sliders</u>	\$15
pick one: pulled pork cooked in BBQ sauce, beef w/ cheddar & pickled onions or vegetarian cutlet w/ spicy mayo; all served on brioche buns	
<u>Chicken Tenders</u>	\$16
four crispy in-house chicken tenders w/ house-cut fries & honey garlic dipping sauce	
<u>Chicken Wings</u>	\$18
Saucy: honey garlic, honey hot, bourbon, barbecue, sweet chili, butter chicken, soy sesame, scheswan Hot: hot, death, creamy mild, nashville Dry: lemon pepper, garlic parmesan, greek, cajun, salt & pepper, dill pickle	
<u>Chilli Chicken Bites</u>	\$18
crispy chicken tossed in scheswan chilli sauce, topped w/ sesame seeds & scallions	
<u>Classic Sampler</u>	\$22
pick any 3: fries, cheese curds, wings, fresh veggies, or chicken tenders; served w/ ranch & spicy tomato sauce	
<u>Himal Momos</u>	\$16
flavorful dumplings served w/ momo sauce (steamed, pan-seared, or fried) choose from: veg, chicken, or pork. [Chilli: +\$2]	
<u>Spinach Dip</u>	\$17
creamy blend of red peppers, spinach, cream cheese & parmesan, served w/ naan bites	
<u>Fried Cheese Curds</u>	\$15
served w/ spicy tomato dipping sauce	
<u>Nachos</u> Sm/Lg	\$15/23
trio tortilla chips loaded w/ cheese, tomatoes, peppers, jalapenos, black olives & onions. Add on: chicken, pulled pork, brisket, \$6 each	
<u>Poutine</u>	\$14
house-cut fries, cheese curds, gravy	

Mains

<u>Fish & Chips</u>	\$22
fried cod, house-cut fries, coleslaw served w/ tartar sauce	
<u>Walnut Salmon</u>	\$27
pan-seared salmon w/ a golden savory walnut crust, served w/ garlic mashed potatoes, asparagus & caper butter sauce	
<u>Seafood Linguini</u>	\$24
mussels & shrimp, linguini tossed in your choice of sauce; served w/ garlic bread; sauce choice: garlic lemon or spicy tomato sauce	
<u>Lamb Vindaloo</u>	\$24
spicy & tangy curry w/ tender lamb, slow-cooked in a rich blend of spices, served w/ rice & naan bites	
<u>Steak Oscar</u>	\$27
grilled steak topped w/ lobster-wrapped asparagus & rich béarnaise sauce, served w/ garlic mashed potatoes	
<u>St. Louis Ribs</u>	\$26
BBQ sauce-basted ribs, served w/ fries & coleslaw	
<u>Signature Butter Chicken</u>	\$22
creamy tomato-based curry w/ seasoned tender chicken; served w/ rice & naan bites	
<u>Creamy Funghi Pesto Pasta</u>	\$24
cajun-spiced chicken topped w/ mushroom sauce, served w/ basil pesto spaghetti & garlic bread.	
<u>Creole Blackened Chicken</u>	\$27
chicken breast seared to crisp, topped w/ creole butter, served w/ garlic mashed potatoes & asparagus	
<u>BBQ Platter</u>	\$27
BBQ Platter (pulled pork, brisket, ribs, coleslaw, & fries)	
<u>Mac & Cheese</u>	\$19
cheddar, mozzarella, parmesan, & cavatappi pasta served w/ garlic bread. Add-ons: lobster, brisket, pulled pork, or chicken: \$6 each	
<u>Dessert</u>	
<u>Paris-Brest</u>	\$6
classic in-house French choux pastry ring filled w/ rich praline cream	
<u>Peach Cobbler</u>	\$10
classic in-house peach cobbler w/ a rolled oat streusel topping, served w/ vanilla ice cream	
<u>Cheesecake Truffles</u>	\$10
bite-sized cheesecake balls coated in white chocolate raspberry, milk chocolate & cookies & cream	

⚠ Allergy Notice: Please inform your server of any allergies or dietary restrictions. Your safety is our priority! 🍴

Burgers & Handhelds

all handhelds & burgers include your choice of side or upgrade

*gluten-free bun & fryer available upon request (\$2 for gluten-free bun)

Bacon Cheddar Burger \$21

ground brisket & chuck patty, bacon, cheddar, LTO, pickle, house sauce on a toasted brioche bun

Mushroom Swiss Burger \$21

ground brisket & chuck patty, sautéed mushrooms, Swiss cheese, LTO, pickle, house sauce on a toasted brioche bun

Brisket Sandwich \$21

brisket cooked in BBQ sauce, house sauce on a toasted brioche bun w/ a side of pickled onions

Philly Steak Sandwich \$19

thinly sliced beef, sautéed peppers & onions, melted Swiss cheese on a toasted schiacciata bread

Steak Sandwich \$24

7oz sirloin steak served w/ garlic bread & crispy onions

Pulled Pork Sandwich \$19

pulled pork cooked in BBQ sauce, house sauce on a toasted brioche bun w/ a side of pickled onions

Fish Sandwich \$19

crispy fried cod, slaw, sweet pickles, tartar sauce on a toasted brioche bun

Nashville Chicken Burger \$21

crispy fried chicken, spicy Nashville sauce, lettuce, pickles, house sauce on a toasted brioche bun

Grilled Chicken Club \$19

grilled chicken, house sauce, bacon, lettuce, tomato, cheddar on a toasted schiacciata bread

Fried Chicken Caesar Wrap \$21

butter milk fried chicken, romaine, bacon, parmesan, fried capers w/ caesar dressing wrapped in tortilla

Pesto Chicken & Roasted \$21

Veg Quesadilla

chicken, peppers, onions, mushrooms, pesto cream, 3-cheese blend

Beyond Meat Burger \$19

plant-based patty, LTO, pickles, cheddar cheese, house sauce on a toasted brioche bun

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Brunch Menu

Breakfast Burger \$18

ground brisket & chuck patty, bacon, cheddar, LTO, sunny egg, house sauce on a toasted brioche bun

Chicken & Waffles \$18

two fried chicken breast, waffles, maple drizzle, sunny egg served w/ a side of hashbrown

Classic Breakfast \$16

two eggs, bacon, sausage, toast, served w/ a side of hashbrown

Eggs Benny \$18

poached eggs, house-made hollandaise, served w/ a side of hashbrown

choice of meat: bacon \$0, lobster \$5

Breakfast Burrito \$18

scrambled eggs, sausage, peppers, onions, mushrooms, three-cheese blend served w/ a side of hashbrown

saturday & sunday brunch: 11am-3pm



Non-Alc Beverages

Beers

- Village Pale Ale: \$7.50
- Village Blonde: \$7.50
- Village Stout: \$7.50
- Corona: \$7.00
- Kronenbourg: \$7.00

Soft Drinks & More

- Fever Tree Grapefruit Soda: \$6.00
- Pop: \$4.25 (*Pepsi, Diet Pepsi, Ginger Ale, Iced Tea, 7 Up*)
- Chocolate Milk: \$4.25
- Juice: \$5.00
- Red Bull: \$6.00

Hot Drinks

- Coffee/Tea: \$4.25
- Americano: \$5.00
- Single Latte/Cappuccino: \$6.00
- Double Latte/Cappuccino: \$8.00
- Hot Chocolate: \$5.00

Daily Specials

Monday: Trolley 5 & Burger

- \$4 off all burgers + handhelds
- \$6 16oz Trolley 5 beers

Tuesday: Phillips & Wings

- \$8/lb wings
- \$11/lb wings & fries
- \$6 16oz Phillips pints

Wednesday: Wine & Dine

- 20% off all mains
- 25% off all wine bottles & glass pours (excluding house wine)

Thursday: BBQ & Cans

- \$23 BBQ Platter (pulled pork, brisket, ribs, coleslaw, & fries)
- \$1 off all cans
- \$3 off whiskey sours

Friday: Fish & Chips

- \$7 16oz Parallel 49 pints
- \$4 off 2-piece fish & chips

Saturday: Brunch (11am-3pm)

Weekly Draught Beer Specials

Taco Night

- Taco Night: 3 for \$13 or 5 for \$18
- \$3 off Aperol Spritz cocktails
- \$1 off Cans

Sunday: Brunch (11am - 3pm)

- All-day happy hour
- \$5 Caesars & \$6 mimosas

Taco Night

ONLY ON SATURDAYS after 3 pm

3 for \$13 or 5 for \$18

Pulled Pork

pork shoulder w/ barbecue sauce

Brisket

chopped brisket tossed in barbecue sauce

Chicken

grilled marinated chicken

Tempura Fish

battered fish w/ house spiced tartar sauce

all tacos served on corn tortillas w/ cabbage, house sauce, & green onion.

*mix & match or stick to one!

Sides

House Cut Fries \$5

Garden Salad \$5

Upgrades

Sweet Potato Fries \$4

Caesar Salad \$4

Poutine \$4

Spinach Salad \$4

Soup of the Day \$4

Sautéed Garlic Mushrooms \$4

DRAUGHT & CANS MENU

ON TAP 16oz Reg Happy Hour

Waterloo House Lager	\$ 6.25	\$ 5.75
Waterloo House IPA	\$ 6.25	\$ 5.75
Parallel 49 Trash Panda Hazy IPA	\$ 8.50 5.0%	\$ 6.50
Parallel 49 Blanche Party Wit Beer	\$ 8.50 4.6%	\$ 6.50
Kona Golden Ale	\$ 9.00 4.2%	\$ 7.00
Phillips Dinosaur Stone Fruit Sour	\$ 8.50 4.2%	\$ 6.50
Phillips Blue Buck Amber Ale	\$ 8.50 5.0%	\$ 6.50
Vaycay Tangerine Speedo Citrusy, Tropical Fruit-Forward IPA	\$ 9.00 5.8%	\$ 7.00
Vaycay Vezpa Pilsner	\$ 8.50 5.0%	\$ 6.50
Vaycay Parisian Blanc Joie De Vivre	\$ 9.00 4.2%	\$ 7.00
Village Cider Natural Hard Apple Cider	\$ 9.00 5.5%	\$ 7.00
Village Squeeze Raspberry Lemon Ale	\$ 8.50 5.0%	\$ 6.50
Trolley 5 Turntable Lager	\$ 8.50 5.0%	\$ 6.00
Trolley 5 Conductor Amber Lager	\$ 8.50 5.0%	\$ 6.00
Marda Loop Brewing Big Juice NEIPA	\$ 9.00 5.8%	\$ 7.00
Wild Rose Wraspberry Raspberry Ale	\$ 8.00 5.0%	\$ 6.00
Screaming Retriever Lady Mac Blonde Session Ale	\$ 8.50 4.2%	\$ 6.50
Dead Frog Brewing NEIPA	\$ 8.50 6.0%	\$ 7.00
Hacker-Pschorr Munich Dunkel (Dark) Lager	\$ 9.00 5.3%	\$ 7.00
Guinness (20oz) Irish Dry Stout	\$ 10.00 4.2%	\$ 8.00

BOTTLES

Alexander Keith's*	Lager	341mL	\$ 6.50
Budweiser	Lager	341mL	\$ 6.50
Bud Light	Light Lager	341mL	\$ 6.50
Kokanee*	Lager	341mL	\$ 6.50
Corona	Lager	330mL	\$ 7.00
Michelob Ultra*	Light Lager	341mL	\$ 7.00
Miller Genuine Draft	Lager	355mL	\$ 7.00
Smirnoff Ice	Seltzer	330mL	\$ 7.00

CANS

Belching Beaver Peanut Butter Milk Stout	355mL	\$ 8.00
White Peaks Hard Steeped Tea Lightly Sweetened	355mL	\$ 7.00
Vaycay Ameri-Cana American Pale Ale	355 mL	\$ 7.00
Babe Blueberry Vanilla Ale	355mL	\$ 7.00
Parallel 49 Filthy Dirty IPA Strong IPA	355mL	\$ 7.00
Maui Brewing Sunshine Girl Golden Ale	355mL	\$ 7.00
El Cocktail Paloma Tequila Grapefruit (2oz) (GF)	355mL	\$ 7.00
Drink Highlight Real Juice Cocktail Pineapple Vodka (GF)	355mL	\$ 7.00
Spectrum Margarita Margarita Gose	355mL	\$ 7.00



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\$8.00 → Double Well Highballs 🍸

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WATERLOO KITCHEN & BAR

TALL CANS

Cabin Super Saturation	\$ 9.00
NEIPA	473mL
Establishment Skyrocket IV	\$ 9.00
NEIPA	473mL
Screaming Retriever Lil Snappy	\$ 9.00
NEIPA	473mL
Screaming Retriever Y2Y	\$ 9.00
West Coast IPA	473mL
Vaycay El Hefe	\$ 9.00
Lime Hopped Hefeweizen	473mL
Phillips Tiger Shark	\$ 8.50
Pale Ale	473mL
Miller High Life	\$ 8.50
American-Style Lager	473mL
Blindman Brewing Five of Diamonds	\$ 8.50
Pilsner	473mL
Alley Kat Mangolorian	\$ 9.00
Mango Wheat Ale	473mL
Trolley 5 Cloudy Daze	\$ 9.00
Hazy Pale Ale	473mL
Establishment More Than Rain	\$ 9.00
Dark Czech Lager	473mL
Screaming Retriever Alpenglow	\$ 9.00
Orange Vanilla Cream Ale	473mL
Marda Loop Brewing Mountain Berry	\$ 8.50
Dark Berry Sour Ale	473mL
Blindman Brewing Kettle Sour	\$ 9.00
Dry-Hopped Sour	473mL
Troubled Monk Troubled Tea	\$ 8.50
Hard Iced Tea (GF)	473mL
Railyard Brewing Luma	\$ 9.00
Pomegranate Grape Hard Seltzer	473mL
Railyard Brewing Luma	\$ 9.00
Blueberry Lime Hard Seltzer	473mL
Helix Brewing Saison	\$ 9.00
Gluten Free Saison	473mL
Helix Brewing NEIPA	\$ 9.00
Gluten Free NEIPA	473mL
Lakefront Brewing New Grist	\$ 7.00
Gluten Free Pilsner	473mL

TALLER CANS

Paulaner Original	\$ 9.25
Munich Lager	500mL
Schofferhofer Grapefruit Radler	\$ 9.25
Wheat Beer Grapefruit Radler	500mL

TALLEST CANS

Firestone Walker Cali Squeeze	\$ 11.00
Passionfruit & Guava Hefe	568mL
Deschutes Fresh Squeezed IPA	\$ 11.00
Hazy IPA	568mL
Sierra Nevada Hazy Little Thing	\$ 11.00
Hazy IPA	568mL
Sierra Nevada Atomic Torpedo	\$ 11.00
Strong (9.2%) Hazy IPA	568mL

DAILY FEATURES

Monday

\$4.00 Off Burgers & Side

\$6.00 Trolley 5 Pints

Tuesday

Trivia Tuesday 7:00pm - 9:00pm

\$8.00/lb Wings or \$11.00/lb Wings & Fries

\$6.00 Phillips Brewing Pints

Wednesday

20% Off All Mains

25% off all Wine Bottles and Glass Pours

(excluding house wine)

Thursday

\$23.00 BBQ Platter

\$1.00 Off All Cans

\$3.00 Off Whiskey Sours

Friday

Look Out for Live Music 8:30pm - 12:30am

\$4.00 Off Fish & Chips

\$7.00 Parallel 49 Pints

Saturday

Brunch from 11:00am - 3:00pm

Weekly \$7.00 Draught Beer Feature

\$3.00 Off Aperol Spritz Cocktails

\$1 Off Cans

Sunday

Brunch from 11:00am - 3:00pm

All Day Happy Hour Specials

\$5.00 Single Caesars \$7.00 Double Caesars

\$6.00 Mimosas

WINE & COCKTAILS MENU

BUBBLES

	5oz	Bottle
Cinzano	\$ 10.00	\$ 48.00
Italian Prosecco		

WHITE & ROSÉ

	6oz	9oz	Bottle
House	\$ 9.00	\$ 12.00	\$ 35.00
Tolten Sauvignon Blanc	\$ 10.75	\$ 15.00	\$ 46.00
Chile			
Los Cardos Chardonnay	\$ 10.75	\$ 15.00	\$ 46.00
Argentina			
Dr. Loosen Riesling	\$ 11.00	\$ 16.00	\$ 47.00
Germany			
Beach House Rosé	\$ 11.00	\$ 16.00	\$ 47.00
South Africa			
Smoking Loon Pinot Grigio	California		\$ 48.00
Hugel Gentil Blend	France		\$ 54.00
Alias Chardonnay	California		\$ 60.00
Domaine Le Pive Rosé	France		\$ 66.00

RED

	6oz	9oz	Bottle
House	\$ 9.00	\$ 12.00	\$ 35.00
Los Cardos Malbec	\$ 10.75	\$ 15.00	\$ 46.00
Argentina			
Tolten Cabernet Sauv	\$ 10.75	\$ 15.00	\$ 46.00
Chile			
Gnarly Head Zinfandel	\$ 11.00	\$ 16.00	\$ 47.00
California			
Noble Vines 667 Pinot Noir	\$ 11.50	\$ 16.50	\$ 48.00
California			
Fontella Chianti DOCG	Italy		\$ 48.00
Faustino Tempranillo	Spain		\$ 54.00
Three Finger Jack Cabernet Sauvignon			\$ 55.00
California			
Villa Sparina Barbera	Italy		\$ 62.00
Brancaia Tre Rosso	Italy		\$ 74.00
Mercer Horse Heaven Hills Merlot	WA		\$ 78.00
Hugel Gentil Pinot Noir	France		\$ 90.00

COCKTAILS

All cocktails are 2oz unless specified otherwise

Amaretto Whiskey Sour	\$ 13.00
Crown Royal, Amaretto, Lemon Juice, Egg White, Angostura Orange Bitters	
New York Sour	\$ 13.00
Pendleton 12 Year, Lemon Juice, Egg White, Zinfandel float	
Ancho Old Fashioned	\$ 12.00
Bulleit Bourbon, Ancho Reyes, Angostura Orange Bitters	
Aperol Spritz	\$ 12.00
Aperol Liqueur, Cinzano Prosecco, Soda, Orange	
Strawberry Mint Refresher	\$ 13.00
Kettle One, Choice of Blueberry or Raspberry Vodka Strawberry Syrup, Lime Juice, Mint, Soda	
Mint to Be	\$ 13.00
Empress 1908, Elderflower Liqueur, Lemon Juice, Soda, Mint	
Blackberry & Mint Mojito	\$ 12.00
Captain Morgans White Rum, Blackberry Syrup, Mint, Lime Juice, Soda	
Americano Cocktail	\$ 13.00
Campari, Vermouth, Soda, Orange Garnish	
Dirty Shirley	\$ 12.00
Vodka, Lime Juice, Lemon Juice, Soda, Maraschino Cherry Juice and cherries on top	
Coconut Spritzer	\$ 13.00
Ciroc Coconut Vodka or Appletons Rum, Coconut Cream, Pineapple	
Cranberry Martini	\$ 13.00
Ketel One Vodka, Cranberry Juice, Lime Juice	
Grand Margarita	\$ 13.00
1800 Cristalino Tequila, Grand Marnier, Lime Juice, Salted Rim	
Waterloo Mule	\$ 13.00
Ciroc Ultra Premium, Triple Sec, Lime Juice, Ginger Beer	
Prosecco Mint Julep	\$ 12.00
Burbon, Prosecco, Bitters and the Aroma of Mint	
Coconut Mojito	\$ 12.00
White Rum, Malibu, Coconut Rum, Lime, Mint, Soda	
Tanq. 10 Negroni (3oz)	\$ 12.00
Tanqueray No. Ten, Campari, Cinzano Rosso, Orange	
Pick Me Up	\$ 12.00
Vodka, Kahlua, Crème de Cacao, Espresso, Milk on ice	

SPIRITS MENU

VODKA

	1oz	2oz
GP Alberta Premium	\$ 7.00	\$ 10.50
Smirnoff Vanilla	\$ 7.00	\$ 10.50
Smirnoff Blueberry	\$ 7.00	\$ 10.50
Smirnoff Orange	\$ 7.00	\$ 10.50
Smirnoff Raspberry	\$ 7.00	\$ 10.50
Smirnoff Cherry	\$ 7.00	\$ 10.50
New Amsterdam Pink Whitney	\$ 7.00	\$ 10.50
Ketel One	\$ 8.00	\$ 12.00
Ketel One Grapefruit & Rosè	\$ 8.00	\$ 12.00
Ciroc Ultra Premium	\$ 9.00	\$ 13.50
Ciroc Red Berry	\$ 9.00	\$ 13.50
Ciroc Coconut	\$ 9.00	\$ 13.50

GIN

	1oz	2oz
Boodles	\$ 7.00	\$ 10.50
Tanqueray No. Ten	\$ 8.00	\$ 12.00
Whitley Neil Rhubarb & Ginger	\$ 8.00	\$ 12.00
Whitley Neil Raspberry	\$ 8.00	\$ 12.00
Whitley Neil Blood Orange	\$ 8.00	\$ 12.00
Empress 1908 Indigo	\$ 9.00	\$ 13.50

TEQUILA

	1oz	2oz
1800 Reposado	\$ 7.00	\$ 10.50
1800 Coconut	\$ 8.00	\$ 12.00
1800 Cristalino	\$ 11.00	\$ 16.50
Don Julio Reposado	\$ 11.00	\$ 16.50

LIQUEURS

	1oz	2oz
Kahlua	\$ 7.00	\$ 10.50
Baileys	\$ 7.00	\$ 10.50
Frangelico	\$ 7.00	\$ 10.50
Drambuie	\$ 7.00	\$ 10.50
Ancho Reyes Verde	\$ 7.00	\$ 10.50
Hpnotiq	\$ 7.00	\$ 10.50
Southern Comfort	\$ 7.00	\$ 10.50
Chambord	\$ 7.00	\$ 10.50
Grand Marnier	\$ 8.00	\$ 12.00
Disaronno Amaretto	\$ 8.00	\$ 12.00

BOURBON / WHISKEY

	1oz	2oz
Pendleton Canadian Rye Whiskey	\$ 7.00	\$ 10.50
Jack Daniels Tennessee Whiskey	\$ 7.50	\$ 11.00
Crown Royal Canadian Whiskey	\$ 8.00	\$ 12.00
Crown Royal Blackberry Whiskey	\$ 8.00	\$ 12.00
Crown Royal Peach Whiskey	\$ 8.00	\$ 12.00
Jameson Irish Whiskey	\$ 8.00	\$ 12.00
Bulleit Frontier Bourbon	\$ 8.00	\$ 12.00
Roe & Co Irish Whiskey	\$ 8.50	\$ 13.00
I.W. Harper Kentucky Bourbon	\$ 10.00	\$ 15.00
Wild Turkey Longbranch Bourbon	\$ 10.50	\$ 15.75
James E Pepper Bourbon	\$ 11.00	\$ 16.50
Pendleton 12 Year Rye Whiskey	\$ 11.00	\$ 16.50
Bookers Bourbon	\$ 12.00	\$ 18.00
Straight Edge Bourbon	\$ 15.00	\$ 22.50
WhistlePig Straight Rye Whiskey	\$ 16.00	\$ 24.00

SCOTCH

	1oz	2oz
Johnnie Walker Red	\$ 8.00	\$ 12.00
Johnnie Walker Black	\$ 9.00	\$ 13.50
Benromach 10 Year	\$ 11.00	\$ 16.50
Glenkinchie 12 Year	\$ 12.00	\$ 18.00
Scarabus Islay Single 10 Year	\$ 12.00	\$ 18.00
Dalwhinnie Doublewood	\$ 15.00	\$ 22.50

RUM

	1oz	2oz
Captain Morgan Spiced	\$ 7.00	\$ 10.50
Captain Morgan White	\$ 7.00	\$ 10.50
Captain Morgan Dark	\$ 7.00	\$ 10.50
Appleton Signature Single Estate	\$ 7.50	\$ 11.00
Flor de Cana 12 Year	\$ 9.00	\$ 13.50
Bumbu	\$ 9.00	\$ 13.50

COGNAC

	1oz	2oz
Courvoisier VS	\$ 20.00	\$ 35.00