



# TO DRINK

## BEER

### BOTTLE

<b>Budweiser</b>	6
<b>Beck's 0% alcohol</b>	6
<b>Labatt 50</b>	6
<b>Corona</b>	7
<b>Stella Artois</b>	7
<b>Alexander Keith's Red Amber</b>	7
<b>Hoegaarden</b>	8
<b>Kirin Ichiban (650 mL)</b>	11

### DRAFT

### 20 OZ

### PITCHER

<b>Archibald Chipie (Red)</b>	8	23
<b>Archibald Joufflue (White)</b>	8	23
<b>Goose Island Endless IPA</b>	8	23
<b>Stella Artois</b>	9	26

## BUBBLES

<b>Villa Conchi Cava</b> Spain	11/49
<b>Plou &amp; Fils</b>	59
<b>Moët &amp; Chandon Impérial Brut</b> Champagne, France	175
<b>Veuve Clicquot Brut</b>	185
<b>Veuve Clicquot Rich</b> Champagne, France	220
<b>Dom Perignon Brut</b> Champagne, France	450

## COCKTAILS

<b>Mojito</b> Havana rum, mint, honey, sugar, lime, soda	11
<b>Clear Sangria</b> White wine, Peach Schnapps, gingerale, strawberry, litchi, orange, mint	11/35
<b>Paloma</b> Tequila, grapefruit, lime juice, madras salt	11
<b>Hendrick Apple &amp; Cucumber</b> Hendricks gin, apple, cucumber, tonic	12
<b>Dark N Stormy</b> Dark rum, lime, orgeat syrup	12
<b>Bourbon Lemonade</b> Buffalo Trace, lemon, simple syrup, mint	12
<b>Aperitivo Spritz</b> Aperitivo Luxardo, Fiol Prosecco, soda	12
<b>Christmas Mojito</b> Havana rum, mint, honey, sugar, lime, strawberry, litchi, soda	13
<b>Mai Tai</b> Diplomatico rum, Havana rum, Cointreau, orgeat syrup, lime, bitter	13
<b>La Havana</b> Havana rum, Chartreuse, pineapple and lime juice, ginger syrup, bitters	13
<b>Old Fashioned Bêtise</b> Buffalo Trace, Glenmorangie, simple syrup, Chambord, Regan's bitters	14
<b>Bacon Bloody Caesar</b> Belvedere vodka, Clamato, tabasco, Worcestershire, pepper, steak spice, bacon	14



# TO DRINK

## WHITE

	<u>GLASS</u>	<u>BTL</u>
<b>Trapiche Chardonnay</b> Argentina	10	37
<b>Fumé Blanc Errazuriz</b> Chili	10	40
<b>Prince Philippe</b> France, Bourgogne Aligoté	11	42
<b>Bolla Retro Pinot Grigio</b> Italy, Venetia	11	43
<b>Tsantali Agioritikos</b> Greece, Thessalia		45
<b>Pfaff Black Tie</b> France, Alsace		47
<b>Villa Maria Sauvignon Blanc</b> New Zealand, Marlborough		48
<b>Azevedo Vinho Verde*</b> Portugal, Loureiro, Alvarinho 2018		49
<b>Château Le Pis Blanc*</b> France, Bordeaux, Sauvignon Blanc	13	55
<b>Meinklang Kontakt (Nature)</b> Austria, 2019 (orange wine)		55
<b>Verdeo Torres*</b> Spain, Rueda 2018		57
<b>Domaine Sylvain Bailly Sancerre</b> France, Loire valley center		61
<b>Joseph Drouhin Chablis</b> France		68
<b>L'Archetipo, Greco Fiano*</b> Italy, Salento 2017 Bio orange wine		72
<b>Domaine de la Moussière</b> France, Loire valley center, sancerre, Bio		73

## RED

	<u>GLASS</u>	<u>BTL</u>
<b>Trapiche Carbernet-Sauvignon</b> Argentina	10	37
<b>Folonari Valpolicella</b> Italy	11	38
<b>Flor de Crasto</b> Portugal, Douro	11	40
<b>Raices Syrah*</b> Spain, Valdepenas		47
<b>Château Le Pis Rouge*</b> France, Bordeaux 2014, Bio		55
<b>Castello Nipozzano Riserva Chianti</b> Italy, Tuscany		55
<b>Les Ursulines Pinot Noir</b> France, Bourgogne, Pinot Noir Jean Claude Boisset	13	57
<b>Traboules*</b> France, Coteaux du Lyonnais		65
<b>Aska Bolgheri Rosso*</b> Italy, Bolgheri 2017		65
<b>Beni di Batasiolo Barolo</b> Italy, Piémont 2015		72

## ROSÉ

	<u>GLASS</u>	<u>BTL</u>
<b>Listel Grains de Gris</b> Italy	10	37
<b>George Duboeuf Beaujolais Rosé</b> France		45

\*Private Import




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## TO EAT

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<p><b>Chef's Salad</b> 🍴 Arugula, mesclun, cucumber, tomatoes, sesame and miso dressing</p>	8	<p><b>Chorizo Mac 'n' Cheese</b> Chorizo, green onions, béchamel sauce, cheddar</p>	16
<p><b>Crab Bites (4 pcs)</b> Snow crab, pollock, cheddar, green and red onions, spicy mayo, wonton chips</p>	13	<p><b>Bêtise Sliders (2 pcs)</b> Homemade beef patty, ginger and sake caramelized onions, fried shiso, cheddar, spicy mayo, brioche bun</p>	14
<p><b>Tuna Tataki</b> Sesame-crusted Ahi tuna, lemon coriander wasabi mayo, crushed wasabi chickpeas</p>	18	<p><b>General Tao Poutine</b> Fried chicken bites, fries, cheese curds, homemade General Tao poutine sauce</p>	14
<p><b>Beef Tataki</b> Asian pear, soya, sake, vermouth, tobiko, togarashi, fried garlic</p>	14	<p><b>Caramelized Pork belly</b> Braised pork belly, kimchi sauce, pickled vegetables</p>	16
<p><b>Soba Salad</b> 🍴 Soba noodles, cucumber, red cabbage, arugula, red pepper, miso and maple vinaigrette, sweet potato straws</p>	11	<p><b>Squid Salad</b> Edamame, wakame salad, teriyaki, tobiko</p>	14
<p><b>Bêtise Salmon Tartare</b> Fresh salmon, rice krispies, tomatoes, tobiko, green onions, spicy mayo, avocado, teriyaki sauce, served with wonton chips</p>	17	<p><b>Bánh Mì Grilled Cheese</b> Kimchi pork belly, cheddar, pickled vegetables, coriander, cucumber, jalapeño</p>	16
<p><b>Beef Tartare</b> Beef, thai basil, marinated peppers, fried shallots, old-fashioned mustard, sambal oelek, served with croutons</p>	16	<p><b>Risotto</b> 🍴 Portobello, white button mushrooms, enoki, truffle oil</p>	16
<p><b>Lamb Dumplings (6 pcs)</b> Lamb, ginger, yuzu teriyaki sauce</p>	15	<p><b>U10 Seared Scallops</b> Mushrooms duxelle, 5-spice katsu sauce</p>	25
<p><b>French Fries</b> 🍴 Served with spicy mayo</p>	8	<h2 style="margin: 0;">TO SHARE</h2>	
<p><b>Fried Calamari</b> Served with spicy mayo and curry mayo</p>	13	<p><b>Grilled Rack of Lamb</b> 35/70 Steak spice, Madras curry and sautéed vegetables</p>	
<p><b>Fried Cauliflower</b> 🍴 Marinated cauliflower, tempura, garlic mayo</p>	11	<p><b>Seafood Platter</b> 75 6 Fresh oysters Calamari salad Salmon tartar Crab bites Tuna tataki</p>	
<p><b>Fresh Oysters</b> Mignonette, lemon</p>	2/each		



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## DESSERT

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<b>Fried Bueno</b> Vanilla ice cream, Amarula, chocolate and hazelnut ganache	<b>10</b>
<b>Churros</b> Salted butter caramel	<b>8</b>
<b>Creme Brûlée</b> Flavor of the moment	<b>8</b>

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## COFFEES

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<b>Espresso</b>	<b>3</b>
<b>Espresso allongé</b>	<b>3</b>
<b>Cappuccino</b>	<b>4</b>
<b>Latte</b>	<b>4</b>
<b>Americano</b>	<b>3</b>
<b>Vietnamese Iced Coffee</b>	<b>5</b>
<b>Brazilian Coffee</b>	<b>9</b>
<b>Spanish Coffee</b>	<b>9</b>
<b>Irish Coffee</b>	<b>9</b>
<b>Baileys Coffee</b>	<b>9</b>

*\*\*\*Please notify us of any dietary restrictions or allergies\*\*\**