

# COCKTAIL

## CLASSICS

monte carlo 2oz 16

lot 40 rye, brandy and benedictine,  
angostura bitters

amaretto sour 2oz 15

amaretto, lemon juice, egg whites

harry's bar bellini 4oz 15

prosecco, peach puree, raspberry

## SIGNATURES

maestro's caesar 2oz 15

absolut vodka, clamato, olive, havarti  
cheese, cherry tomato, basil

stone fruit smash 4oz 16

absolut citron, prosecco, lemon juice,  
thyme syrup, stone fruit

the bold greek 2oz 15

jagermeister cold brew, cold brew  
coffee, ouzo, fennel syrup

italian sunset 2oz 15

amaretto, orange juice, club soda

sicilian margarita 2oz 15

olmeca tequila, triple sec, blood  
orange puree, lime juice, simple syrup



# SPANISH G&T

2oz - 15

## barcelona

bloodorange malfy gin, fever tree  
mediterranean tonic, lemon

## valencia

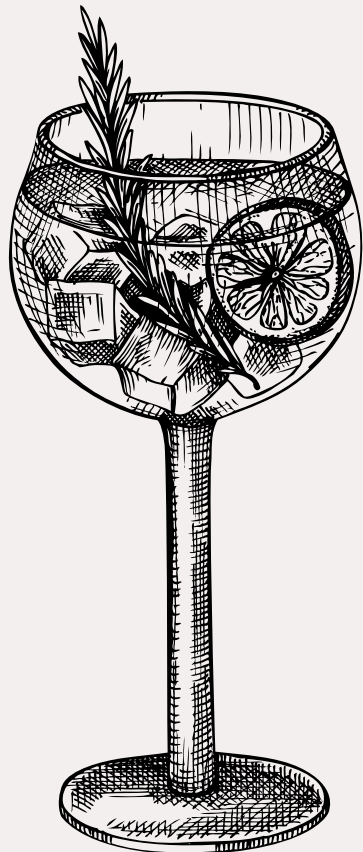
bombay gin, fever tree sicilian  
lemonade, orange slice

## malaga

tanqueray gin, fever tree premium  
tonic, thyme sprig, caper berries

## costa del sol

beefeater gin, fever tree lemon tonic,  
lemon twist, lavender



# COCKTAIL



## NEGRONI 15

classic negroni 3oz

beefeater gin, campari, sweet  
vermouth, orange swath

sbagliato negroni 5oz

prosecco, aperol, sweet vermouth,  
orange swath

maestro's negroni 2.5oz

beefeater gin, bitter-sweet vermouth,  
aperol, blood orange

sicillian negroni 3oz

malfy blood orange gin, campari,  
sweet vermouth, blood orange

## SPRITZ 15

aperol spritz 5oz

aperol, prosecco, club soda

limoncello spritz 4oz

limoncello, prosecco, club soda

hugo spritz 4oz

elderflower liqueur, prosecco, club  
soda, mint

# DRINK LIST



# WINE BY THE GLASS



## sparkling

Gazel Vinho Verde Frizzante, Portugal	10
Segura Brut Rosé Cava, Spain	12
Codornui Classico Cava, Spain	12
Fiol, Prosecco, Italy	14
"Ti Amo" Sparkling, Hester Creek, Oliver	15
Sparkling flight of four, 3oz each	30

## white

Hotel Eldorado Heirloom White, West Kelowna, Canada	12 / 18
Vinho Branco, Da Silva, Naramata, Canada	13 / 19.5
Arneis, Moon Curser, Osoyoos, Canada	17 / 25.5
Marsanne, Church and State, Oliver, Canada	17 / 25.5

## rosé

Garnacha, Castillo de Monseran, Spain	12 / 18
Côtes de Provence, Henri Gaillard, France	12 / 18
Ventoux, Rhone Valley, France	14 / 21
Eye of the Partridge, Modest Wines, West Kelowna	16 / 24
Rosé flight of four, 3oz each	30

## red

Hotel Eldorado, Heirloom Red, West Kelowna	12 / 18
Vinho Tinto, Da Silva, Naramata	13 / 19.5
Rioja, Antaño, Spain	15 / 22.5
Dolcetto, Moon Curser, Osoyoos, Canada	18 / 27
Passione Sentimento, Pasqua Vigneti E Cantì, Italy	18 / 27
By Jove, Modest Wines, West Kelowna	20 / 30



# ON TAP

## BEER

12oz glass/20oz pint

peroni nastro azzuro  
italy

9/11

phillips electric unicorn  
white ipa  
victoria, bc

7/9

russell brewing pale ale  
surrey, bc

7/9

phillips tilt lager  
victoria, bc

7/9

russel brewing punch bowl IPA  
surrey, bc

7/9

## CIDER

12oz glass

rotating cider  
kelowna, bc

12

dry apple cider  
kelowna, bc

12

## SANGRIA

glass/pitcher

red sangria

13/37

white sangria

13/37

# HAPPY HOUR

3pm-5pm daily

## DRINKS

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house red or white wine	6
happy hour lager or ale	6
pitcher of sangria	26

## FOOD

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roasted dates	9
blue cheese, olive oil, salt	
piri piri chicken	12
ginger roasted garlic and peppers	
maakouda	
moroccan potato cake, harissa and coriander	12
prosciutto	12
parmesan, olive oil bread, hazelnuts	
spicy tuna tartar	16
potato chips, chives, egg white	
margherita pizza	17
oven roasted tomato burrata	

# DESSERT

## pistachio baklava

roasted pistachio mousse, coconut  
lemon snow, okanagan honey ice cream

14

## chocolate olive oil brownie

sour cherry, chocolate swirl, greek  
yogurt cremeux, walnuts, cherry gel

13

## tart catalana

lemon micro sponge, mandarin foam,  
orange confit, meringue

13

## baked chèvre cheesecake

honey crumble, blackberry reduction, local  
blackberry sorbet, whipped caramel ganache

14

## artisan cheese board for two

assorted local cheese, fruit, fig, nuts, crackers,  
fruit preserves+

24

## ice cream/sorbet

ask your server for details

13

