

WINE

PINK + ORANGE |

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Breton Rosé / \$78
2024, Côtes de Provence, FR
(Grenache & Syrah)
Crowd pleasing yet elegant, & a little flirty – white flowers, strawberries, wild raspberries, & just enough juice to keep you coming back for more.

Gustinella Jungimmune Rosato / \$127
2023, Sicily, IT (Nerello Mascalese)
Where wholesome meets elevation. A volcanic kiss of red berries & herbs – lively, juicy, savoury & pure Etna magic in a glass.

Tinhof Rosé / 5oz \$13 btl \$64
2024, Burgenland, AT
(Blaufränkisch)
Blaufränkisch goes pink – bone dry, buzzing with energy, ridiculously crushable.

Hajszan Neumann Grüner Veltliner Natural / \$76
2023, Vienna, AT
Electric citrus, salty finesse, & the kind of raw-edged charm you don’t forget.

ZERO

PROOF

Calamansi Sling / \$10
Calamansi, mango, yuzu foam. More vacation with every sip.

Leitz Rosé / 5oz \$8 / btl \$34
Rheinhessen, GER, Alcohol-Free
Delicate, bright & unexpectedly vibrant – strawberry, raspberry, rosehip & grapefruit with lively acidity. From Rheinhessen, where freshness is everything.

SAKE

Masumi ‘Origarami’ / \$52
Sparkling Junmai Ginjo,
Nagano JP (375 ml)
Pet-Nats aren’t just a wine thing! Naturally bred bubbles from Nagano’s alpine lakeside. This sparkling Junmai Ginjo is lively & pure – orchard fruit, a silky haze of melon, & a finish as refreshing as mountain air.

Masumi ‘Shiro White’ Junmai Ginjo / 5oz \$13 / btl \$64
Nagano JP
Bright, bursting banana, a kiss of sweet melon, & a touch of mineral. Right where you were meant to start your sake journey if you haven’t been on one yet.

Kuheiji Sauvage Omachi Junmai Daiginjo / \$82
Hyogo, JP
If you can believe it– this sake drinks like wine. Layered, bright, & full of character. Candied Bananas scream from the rooftops, just trying to get to know the honeydew melons beneath them. Little do they know, they belong together.

Dewazakura Yukimegami 48 Junmai Daiginjo / \$82
Yamagata, JP
All poise, no pretense – stone fruit, melon, and strawberry intertwine in a silky balance that keeps you coming back “just to taste.” The kind of sake that wins you over before you even realize it has.

Kaiun “Kuzu” Lucky Cat Junmai / \$84
Shizuoka, JP
Lucky on the label, smooth in the glass – soft, supple, a touch of umami & lightly fruity. Crafted with care by Doi Shuzo, a family brewery since 1872, using some of the purest water in Shizuoka. Approachable, charming, & the kind of sake that tugs at your heart.

Hakushika Kasen Chokara Futsushu / \$96
Hyogo, JP (1800 ml)
Clean, crisp, & a little zesty, with lemon, green plum, & plenty of balance. Large format vibes – no celebration required.



DRINK MENU



WHITES |

Bubbles + Sparkles

Mary Taylor Frizzante
/ 5oz \$11 / btl \$54
Veneto, IT (Glera & Garganega)
Lightly fizzy, bright, and playful – basically Pez candy heaven in a glass. Who needs an occasion when you’ve got this?

Blue Mountain Brut NV / \$89
Okanagan, BC (Pinot Noir, Chardonnay, Pinot Gris)
Lemon-kissed, soft-toast bubbles – Traditional Method Okanagan fizz with Champagne-sized dreams.

Rich + Plush

Volta Estate Winery Amphora Chardonnay / \$67
2023, PEC, ON
Brined citrus zest & peach yogurt, with a gentle crunch of lake-stone minerality – a layered sip that knows how to make an entrance.

Volta Estate Winery Barrel-Fermented Chardonnay
/ 5oz \$15 / btl \$74
2023, PEC, ON
Opulent and textural with apple crumble, honeyed oats, & Meyer lemon – perfect for lingering sips & daydreams.

Château de Rougeon “Qui Dort Dîne” Aligote / \$104
2021, Burgundy, FR
Lush orchard fruit, full yet wildly delicate – a female-collab favourite. A wine that will break your heart & put it back together again in the same moment. Get ready to mourn your empty bottle.

Light + Breezy

Volta Estate Winery Unoaked Chardonnay / \$56
2023, PEC, ON
From the roots of Ontario – all zip and zest: green apple, & citrus. Like a beach day without the sunscreen.

Hubert Brochard Sauvignon Blanc / \$62
2023, Loire Valley, FR
Fresh, captivating, & impossibly Loire – gooseberry, citrus, & just enough minerality to make you swoon.

Mary Taylor Anjou Blanc
/ 5oz \$13 / btl \$64
2023, Loire Valley, FR (Chenin Blanc)
Stone fruit & white blossoms with a flirt of texture – Loire Valley charm that’s dangerously easy to love.

Cavalieri Reali Pinot Grigio Delle Venezie / 5oz \$10 / btl \$52
2024, Veneto, IT
Crisp, cheerful, & perfectly predictable – exactly what you need when you cancel plans to soak in the bath.

Stefano Zoli Verdicchio di Matelica / \$93
2024, Le Marche, IT
Liquid poetry from 50-year-old vines – elegant, mineral & so refined you’d swear it was a Chablis in disguise.

Schloss Gobelsburg Riesling
/ 5oz \$13 / btl \$64
2023, Kamptal, AT
Ripe sunny stone fruit meets cool key lime & limestone. This wine doesn’t try hard, because it doesn’t have to.

Fidesser ‘Platter’ Grüner Veltliner / \$64
2022, Niederösterreich, AT
Light, peppery, & fresh with lively acidity – crisp enough to make your taste buds do a happy little jig.

REDS |

Light + Crunchy

Volta Estate Winery Pinot Noir
/ 5oz \$18 / btl \$89
2023, PEC, ON
All cherries & crunchy charm – soft, endlessly romantic, with just a little savoury whisper. Sip after sip, it just won’t let you go.

Nicholas Altare “Dogliani”
/ \$109
2022, Piedmont, IT (Dolcetto)
Refined, juicy, & brisk – Dogliani Dolcetto with alpine energy & panache, proving that ‘little sweet one’ can have a big personality.

Fidesser “Platter” Rotburger
/ 5oz \$13 / btl \$64
2022, Niederösterreich, AT (Zweigelt)
Blackberry, blackcurrant, with a peppery kick – light on its feet, but full of flair. A wine that makes you want to mix & mingle.

Kolfok “All the Universe Together” / \$98
2022, Burgenland, AT (Field Blend)
Savoury berries, juicy fruit, & a touch of soul – 20+ varieties orbiting across Austria, France, Italy & beyond.

Rich + Plush

Volta Estate Winery Marquette / \$57
2023, PEC, ON
Bramble jam, black plum, & clove – juicy, buzzing, & full of pure PEC swagger. The bottle that keeps you coming back for more.

Mary Taylor Bordeaux Rouge / 5oz \$13 / btl \$64
2018, Bordeaux, FR (Cabernet Blend)
Blackcurrant, spiced berries, & a hint of star anise – a New Wave Bordeaux that wears its fruit on its sleeve & doesn’t apologize for it.

Wills Wine “Avant Midi” / \$118
2023, Côtes du Rhône, FR
Lush, layered, & unapologetically Rhône – opulent yet agile, with vibrant red & black fruits & subtle spice.

Prelius Cabernet Sauvignon
/ 5oz \$15 / btl \$74
2023, Maremma Toscana, IT
This Cabernet holds its own – dark berries, rich yet refined. Proof that not all Tuscan reds need to be Sangiovese.

Silvern Shiraz / \$74
2021, Barossa Valley, AU
Rich, plush, & sun-soaked Barossa – dark plum, blackberry, chocolate, & spice. The valley called, & in a shocking turn of events– it says you need this in your glass.`

COCKTAILS



SOO'S NEGRONI / \$15

Chinese five spice gin, vermouth,
campari + Szechaun peppercorn.
Careful of the mala.

MEMBERS ONLY / \$19

Japanese whisky, yuzu, a kiss of
coffee + soda. Yuzu Foam.
Karaoke not included.

PHO-NE 2851 / \$17

Empress cocktail gin, pho spices,
Dillon's vodka, + thai basil. Chili and
green oil at your discretion.

NO TEQUILA FOR YOU / \$18

Blueberry infused tequila, orange
liqueur + honey. Childhood memories in
a grown up drink.

THAIGER MARY / \$15

Cucumber vodka, house spice mix +
tomato juice. More spice available for
the brave.

MANILA TO MANHATTAN / \$15

Bananna, rum, rye + sherry.
Banana leaf for fun.

HAE-NUH-MI (SUNDOWN) / \$17

Soju, lychee black tea, vegan
foam + sparkling sake.
Makes you feel light of foot.

TITA COLADA / \$13

Calamansi, ube, pandan + slush. All the
woo, all the time.

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