

# WINES

## Red

	<b>6oz</b>	<b>Bottle</b>
Shiraz   Tempus Two   Australia	9	35
Pinot Noir - Ventisquero «Reserva»   Chile	10	38
Cabernet Sauvignon   Redwood Creek   USA	11	40
Malbec   Pascual Toso   Argentina	11	40
Tempranillo   Viña Zorzal   Spain	11	40
Corvina, Rondinella, Molinera   Masi   Italy		43
Syrah, Grenache   Laurent Miquel   France		46
Zinfandel   Wente   USA		54
Merlot   Nk' Mip   Canada		55
Shiraz,Cabernet Sauvignon   The Flight   South Africa		57
Cabernet Sauvignon   McManis   USA		59
Pinot Noir   Champs Perdrix   France		60
Shiraz   Bleasdale "Bremerview"   Australia		62
Malbec   Catena   Argentina		62
Sangiovese,Merlot   Tolaini "Al Passo"   Italy		72
Cabernet Sauvignon   Truchard   USA		100

## Rosé

	6oz	Bottle
Grenache, Cinsault, Syrah   Claude Val   France	10	38
Syrah, Vermentino, Carignan, Pinot Noir   Decoy   USA		75

## White

Sauvignon Blanc   Yali «Wild Swan»   Chile	9	35
Chardonnay   Oakbank   Australia	10	38
Pinot Grigio   Quadri   Italy	11	40
Trajadura, Loureiro, Arinto, Azal   Casal Garcia   Portugal		42
Riesling   Tawse   Canada		55
Sauvignon Blanc   Yealands   New Zealand		57
Chardonnay Musqué   Cave Spring   Canada		69
Pinot Grigio   Terlan   Italy		71

## Sparkling

Brut   Codorniu «Mediterrania»   Spain	10	38
Pink Moscato   Jacob's Creek   Australia	11	40
Spumante   Bianco Nero   Italy	11	40
Brut   Ployez Jacquemart "Extra Quality"   France		100

# COCKTAILS

\$12

## **ORANGE SORBET MIMOSA**

Mediterrania Cava | House Orange Sorbet

## **RED SANGRIA**

Citrus | 7up | Blackberries | Lemon & Orange

## **WHITE SANGRIA**

Citrus | 7up | Strawberries | Lemon & Orange

## **CLASSIC CAESAR**

Finlandia Vodka or Bombay Sapphire Gin | Clamato | Dill | Tabasco | Worcestershire Pickle Brine | Spicy Pickle | Dehydrated Lime Salt or Salt & Pepper Rim

## **TEQUILA LIME**

Tequila | Limoncello | Lime | Dehydrated Lime Salt | Sparkling Q Water

## **BLOOD ORANGE DAIQUIRI**

White Rum | Blood Orange | Orange Simple Syrup | Lime | Dehydrated Orange

## **NORDIK DAME**

Bombay Sapphire Gin | Triple Sec | Egg White | Lemon | Simple Syrup

## **BOURBON HOT TODDY**

Bulleit Bourbon | Honey | Boreal Wildcraft Apple Tea

## **ELDERFLOWER SPRITZ**

St. Germain Elderflower Liqueur | Campari | Rosso Vermouth | Cava Brut

## **LAVENDER OLD FASHIONED**

Whiskey | Lavender Simple Syrup | Hibiscus | Abiding Citizen Lavender Bitters

All cocktails contain 15 oz Spirits.

We are no longer using straw as our ongoing efforts to be environmentally friendly.

# BEERS

\$7

## **1919 | LITTLE BROWN JUG**

Spicy, herbal, and low bitterness with malt flavours and a dry finish

## **LUG TREAD | BEAU'S**

Graham Cracker malt taste with freshly cut hay and apple flavours

## **TOM GREEN CHERRY MILK STOUT | BEAU'S**

Dark malt notes reminiscent of mochaccino, coupled with sweet, fruity cherry inflections, dark chocolate and dark roast coffee.

## **KISSMEYER NORDIC ALE | BEAU'S**

Dry hoppiness, herbal, with hints of caramel with an intense finish

## **PREMIUM LAGER | FARMERY**

A clear, crisp lager made with local hops and barley with a clean and clear finish

## **LOCALISHIOUS IPA | FARMERY**

A smooth balance between bitterness, floral notes, and a subtle citrus flavour with a beautiful light and copper-amber colour

## **STIEGL | RADLER**

Intense, fresh aromas of grapefruit that leads to a sweet and tart finish

# COFFEE / DRINKS

<b>Americano</b>	4
<b>Espresso</b>	4
<b>Latte</b>	4.5
<b>Cappuccino</b>	4.5
<b>Café Mocha</b>	5
<b>Hot Cocoa</b>	3
<b>Orange Juice</b>	4
<b>Lemonade</b>	4
<b>Iced Tea</b>	4
<b>Prism Kombucha on tap</b>	6.5

## **COLD PRESSED JUICE**

<b>Well Greens</b> green apple, spinach, kale, celery, lemon, ginger	9
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<b>Be Well</b> carrot, apple, beet, lemon, ginger	9
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<b>Well Elixir</b> Ginger, Honey, Lemon	4
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<b>Q WATER - ONE LITRE OF STILL OR SPARKLING</b>	3
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Fruit infusions available!

Please ask your server what is fresh and available to infuse into your Q water today. Q water is filtered to order on site, the 4 tiered Q water filtration system provides the cleanest tasting water available. The eco-friendly sustainable system eliminates the need for bottles and delivery.

# DESSERTS

Callebaut® dark chocolate fondue served with fresh fruit, and marshmallows 16

**Café gourmand:** Chef's selection of two desserts served with an espresso beverage 16

Callebaut® milk chocolate mousse, whipped cream 5

Earl grey crème brûlée served with fresh fruit, and whipped cream 5

Spiced pumpkin cake with caramel and vanilla ice cream 5

**House-made ice cream or sorbet:** Ask your server for the flavours of the day 5

**S'mores :** Immerse yourself in the full Manitoba experience with this interactive dessert. Graham crackers, Lindt chocolate, and fluffy marshmallows that you get to roast on the fire outside in the spa. 9

**Choose between 5 flavours of Lindt dark chocolate:**

Mint | Caramel | Sea salt | Orange | Black currant