

WINES

Red

	6oz	Bottle
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 «Mediterranea» 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

\$15

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

\$9

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 SEASONAL STOUT | BEAU'S

Please ask your server about our seasonal stout tasting notes

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

NORTHERN LIGHT LAGER | FARMERY

A smooth lager with delicately infused, locally grown hops and barley

STIEGL | RADLER

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

COFFEE / DRINKS

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

COLD PRESSED JUICE

Well Greens 9
green apple, spinach, kale, celery, lemon, ginger

Be Well 9
carrot, apple, beet, lemon, ginger

Well Elixir 4
Ginger, Honey, Lemon

Q WATER - ONE LITRE OF STILL OR SPARKLING 3

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 17

Café gourmand: Chef's selection of two desserts served with an espresso beverage 17

Callebaut® milk chocolate mousse, whipped cream 7

Earl grey crème brûlée served with fresh fruit, and whipped cream 7

Spiced pumpkin cake with caramel, walnuts and vanilla ice cream 7

House-made ice cream or sorbet: Ask your server for the flavours of the day 7

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. 10

Choose between 5 flavours of Lindt dark chocolate:

Mint | Caramel | Sea salt | Orange | Black currant