

FEATURED COCKTAILS

THE GREEN GODDESS

stolichnaya gold vodka, green chartreuse, lime juice, muddled cucumber, jalapeño syrup (1.5oz)

15

CHOCOLATE NEGRONI

campari, martell v.s. fine cognac, crème de cacao, sweet vermouth, chocolate bitters, shaved chocolate (2oz)

15.5

CAFÉ BOULEVARDIER

collingwood whisky, aperol, sweet vermouth, kahlúa, espresso orange (2.5oz)

16.5

WHAT THE FIG

tromba blanco tequila, fig juice, lime, syrup, egg whites, peychaud's bitters (1.5oz)

17

LUMA RED SANGRIA

O&B red wine, triple sec, cherry brandy, orange and pineapple juice, fresh fruit (6oz / 25oz)

15 / 40

MAGIC HOUR COCKTAILS

BOTTOMLESS HAVANA	12
beefeater gin, pineapple, chamomile, cinnamon (1.5oz)	
KENSINGTON	12
tanqueray gin, strawberry, mint syrup, lime (1.5oz)	
YTZ-JFK	14
ketel one vodka, lychee cactus pear juice, orange syrup, lime, soda (1.5oz)	
NORTH YORK	14
canadian club rye, muskoka chai syrup, mole bitters, star anise (1.5oz)	
SOUTH CORE	14
forty creek rye, fernet-branca, bitters, brown sugar (2oz)	
HIGH PARK	14
canadian club rye, dolin sweet vermouth, black walnut bitters, maple syrup, hickory (2oz)	

CLASSICS

MARTINI

smirnoff vodka or beefeater gin, dolin dry vermouth, olive or twist (2oz)

12

MANHATTAN

jim beam bourbon, dolin sweet vermouth, angostura bitters, amarena cherry (2oz)

12

SPECIALTY

QUEEN CITY

malivoire 'vivant' rosé, canti prosecco, rose hip syrup (6oz)

16

*MAGIC HOUR FROM 4-9PM IN THE LUMA BAR

COCKTAILS/BEER

\$6 magic hour cocktails + grolsch

\$8 classic martinis + manhattans

\$10 specialty

WINE

\$9 (5oz) Fontamara Pinot Grigio, Abruzzo, IT

\$9 (5oz) Fontamara 'Quattro' Rosso, Abruzzo, IT

\$11 (5oz) Canti Prosecco, Veneto, IT

*magic hour pricing in effect only from 4-9pm Tues - Sat

BITES available after 3pm

TRUFFLE FRIES 10
parmigiano-reggiano

CHIPS + DIP 5
root vegetable chips, caramelized onion yoghurt

WARM MARINATED OLIVES 5
garlic, rosemary, orange

LUMA TRAIL MIX 8
salty, sweet, smoky, spicy

EDAMAME 8
lime salt, chili oil

SELECTION OF CHEESE 16
super seed cracker, honey

ENDIVE SALAD 15
whipped chickpea purée, sunflower seeds, sour cherries

please inform us of any allergies. we will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

CRISPY FRIED BRUSSELS SPROUTS	8
sauce vierge, black sesame aioli	
THE BEST TATER TOTS	9
with XO mayo	
FRIED CALAMARI	13
preserved lemon aioli	
BIG-EYE TUNA SASHIMI + SMASHED AVOCADO SALAD 🍣	18
roasted jalapeño, lime, miso, taro chips	
HAMACHI CEVICHE	18
pineapple, chili pepper, lime	
POACHED SHRIMP	18
marie rose sauce, cilantro, lemon, crispy garlic and shallot	
1/2 DOZEN OYSTERS 🍽️	18
oyster boy's best	
BEEF SLIDERS	14
tomato chutney, house pickles (3pcs)	
add slider	+4.5

BY THE GLASS

BUBBLES

	5oz	750ml
Cantina Montelliana Prosecco, Veneto, IT	13	55
Tawse 'Spark' Sparkling Riesling, Niagara, ON 2014	15	65
Taittinger, Champagne, FR, NV	28	—
Moët & Chandon Brut Rosé, Champagne, FR	38	—

WHITE

	5oz	8oz	750ml
Maison Idiart Sauvignon Blanc, Languedoc, FR	11	17	—
Cave Spring 'Canoe' Riesling, Niagara, ON 2018	12	18	52
Fontamara Pinot Grigio, Abruzzo, IT 2018	13	19	55
Mission Hill Five Vineyards Pinot Blanc, Okanagan Valley, BC	14	21	60
Patriocinio 'Zinio' Tempranillo Blanc, Rioja, ES 2018	14	21	60
Keint-He 'Voyageur' Chardonnay, Niagara, ON 2015	15	22	62
Misty Cove 'Gravel + Loam' Sauvignon Blanc, Marlborough, NZ 2019	16	23	64
Prà 'Otto' Soave, Veneto, IT 2018	17	25	68
Michel Gassier Viognier, Rhône Valley, FR 2017	18	26	72

ROSÉ

	5oz	8oz	750ml
Malivoire 'Vivant', Niagara, ON 2018	13	19	55

RED

	5oz	8oz	750ml
Maison Idiart Syrah, Languedoc, FR	11	17	—
Cave Spring 'Biff's Juicy Red', Niagara, ON 2017	12	18	52
Fontamara 'Quattro' Rosso, Abruzzo, IT 2017	13	19	55
Domaine Tinedo 'Ja!' Tempranillo, La Mancha, ES 2018	13	19	55
La Piuma Chianti, Tuscany, IT 2017	13	19	55
Ironstone Zinfandel, Lodi, CA 2017	14	21	60
Bodega Vistalba 'Tomero Clásico' Malbec, Mendoza, AR 2017	15	22	62
McManis, Petite Sirah, CA 2018	17	25	68
Malivoire 'Small Lot' Pinot Noir, Niagara, ON 2017	18	26	72
Kenwood Cabernet Sauvignon, Sonoma County, CA 2016	18	26	72

WINE ON TAP

A new wave of sustainable consumption is taking over our industry. With wine in keg format, not only are we reducing the amount of waste entering our landfills, but we are eliminating any paper, cardboard or metal seal waste all together. Wine on tap is a delicious and sustainable way to do your part in keeping our carbon emissions as low as possible.

WHITE

Fermented in stainless steel, this 100% Sauvignon Blanc has fresh, herbaceous notes of gooseberry and white peach. This vibrant white pairs best with our Seared Albacore Tuna.

	5oz	8oz
Maison Idiart Sauvignon Blanc, Languedoc, FR	11	17

RED

The Maison Idiart Syrah is also fermented in stainless steel. With flavours of blackberry, plum and black pepper, it pairs best with our Whole Moroccan Octopus.

	5oz	8oz
Maison Idiart Syrah, Languedoc, FR	11	17

BEER

DRAUGHT

	11oz	16oz
Steam Whistle Pilsner, 5%	6	8
Mill St. Seasonal Tap, 6.6%	6	8
Maison Selby Wit, 5%	6	8
Grolsch Lager, 5%	7	9

BOTTLES

Mill St. Organic Lager, 4.2%
Creemore Springs Premium Lager, 5%
Steam Whistle Pilsner, 5%
Stella Artois, 5%, Belgium (330ml)
Grolsch Lager, 5% Netherlands (330ml)

341ml

7
7
7
10
10

CANS

Collective Arts Lunch Money, 4.8%	7.5
Brickworks Batch Cider: 1904, 5%	8
Guinness, 4.2% (440ml)	9
Side Launch Wheat, 5.3%	9.5
Lost Craft Crimzen Red Ale, 4.7%	10
Collective Arts Hazy State, 4.4%	10

473ml

APÉRITIFS + DIGESTIFS

APÉRITIFS

	1oz	2oz
Dubonnet	—	6
Dolin Dry Vermouth	—	7
Dolin Rouge Vermouth	—	7
Lillet Blanc	—	9
Pimm's	—	10
Aperol	—	13
Campari	—	13
Spirit of York Aquavit	—	20

AMARO

	1oz	2oz
Amaro Lucano	—	11
Amaro Averna	—	12
Amaro Montenegro	—	13
Fernet Branca	8	15
Amaro Nonino	10	17

PORT + SHERRY

	2oz
Graham's, Late Bottled Vintage 2008	8
Tio Pepe Fino Sherry	9
Graham's, 10 Year Old Tawny Port	10
Graham's, 20 Year Old Tawny Port	12

BRANDY

	1oz	2oz
Armagnac de Montal, VSOP	11	20
Calvados Boulard Pays d'Auge	11	20
Martell, VS	12	21
Rémy Martin, VSOP	15	25
Hennessy, VS	15	25
Mery Melrose, VSOP	15	25
Rémy Martin, XO	45	81
Hennessy, XO	45	81

FROM THE BARREL

SINGLE MALT SCOTCH

	1oz	2oz
Chivas 12 Regal Year Old	12	21
The Glenlivet 12 Year Old, Speyside	14	23
Glenmorangie 10 Year Old, Highland	16	26
The Glenlivet 15 Year Old French Oak Reserve, Speyside	17	27
Dalwhinnie 15 Year Old, Highland	20	33
The Balvenie DoubleWood 12 Year Old, Highland	20	33
The Glenlivet 18 Year Old, Speyside	23	37
Lagavulin 16 Year Old, Islay	23	37

BLENDED MALT

Johnnie Walker Red Label	12	21
Johnnie Walker Black Label	15	25
Monkey's Shoulder	17	27

CANADIAN

	1oz	2oz
Canadian Club	8	15
Crown Royal	8	15
Collingwood	8	15
Lot No. 40	9	15
Pike Creek	9	15
Gooderham & Worts	9	15
Dillon's Canoe Rye Whisky	14	21

BOURBON

Jim Beam White	7	13
Buffalo Trace	9	15
Maker's Mark	10	17
Bulleit	10	17
Four Rose Single Barrel	11	19
Woodford Reserve	12	21

BEVERAGES

OLD TYME JAMAICAN GINGER BEER

naturally flavoured

4

FEATURE FRESH JUICES

ask for details

6

GINGER'S ISLAND

luma iced tea, ginger, lemon, mint

7

DANTE'S DETOX

pineapple juice, jalapeño, ginger beer

7

COFFEE + TEA

LOOSE LEAF TEAS

4

luma signature black, jasmine, sunset in niagara, fields of green, chamomile, east coast chai, earl grey cream, after dinner mint

COFFEE

4

ESPRESSO

5

LUMA ICED COFFEE

6

double espresso, milk, vanilla

DOUBLE ESPRESSO / CAPPUCCINO / LATTE

6

BRANDY ALEXANDER

15

steamed d'eaubonne vsop brandy, crème de cacao, cream (1.5oz)

DESPIERTA MARTIN

13

espresso, absolut vodka, kahlúa, vanilla, cream, hazelnut shavings – served chilled (1.5oz)

SWEETS

LUMA CHOCOLATE BAR

soft dark chocolate, banana, peanut butter ice cream

11

LEMON TART

pistachios, sour cream ice cream

10

SWEET TREATS

plate of mini cookies, biscotti and sweets

6

HOUSEMADE ICE CREAM + SORBET

9

CHEF'S CHEESE SELECTION

super seed cracker, honey

16