

# SELBY FAVOURITES

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<b>Tropical Sunset</b>	16
Maison Selby pineapple honey gin, Aperol, lime, coconut, saline, Angostura bitters 2.35oz	
<b>Hemingway Daiquiri</b>	15
El Dorado 3 year rum, Luxardo Maraschino, lime, grapefruit 2oz	
<b>Troubadour</b>	14
Smirnoff vodka, Luxardo Maraschino, grapefruit, lemon, soda, Peychaud's bitters 1.25oz	
<b>Highways Fly By</b>	16
J&B Rare Scotch, coconut-infused Havana Club rum, Cointreau, pineapple gomme, Angostura bitters 2.25oz	
<b>Truly Madly Deeply</b>	18
Dejado tequila, pineapple, lime, pomegranate, peppercorn 2oz	
<b>Saison des Mûres</b>	16
Maison Selby berry bliss, Sauza silver tequila, agave, lime, sage, blackberries 2oz	
<b>Classic Negroni</b>	16
Maison Selby gin, Campari, Dolin Rouge 2.25oz	
<b>French 75</b>	16
Maison Selby gin, bubbles, lemon 4oz	
<b>Tom Collins</b>	14
Maison Selby gin, lemon, soda 1.5oz	
<b>Winter Sangria</b>	15
Nicolas Idiart Syrah, St. Rémy VSOP brandy, orange juice, lemon juice, apple cider, cinnamon clove 4oz	
<b>French Drip Manhattan</b>	17
Canoe rye whisky, Drambuie, espresso-infused Dolin Rouge, Dale DeGroff's pimento bitters 2.6oz	



## STRAIGHT UP STRONG & BOOZY

<b>Penicillin</b>	J&B Rare Scotch, Domaine de Canton ginger, lemon, Laphroaig Scotch 1.5oz	17
<b>Old Fashioned</b>	Jim Beam bourbon, Angostura bitters, orange 2oz	16
<b>Avion en Papier</b>	Jim Beam bourbon, Aperol, Amaro Montenegro, lemon 2.25oz	16
<b>Corpse Reviver</b>	Tanqueray gin, Cointreau, Maison Selby absinthe, Lillet Blanc, lemon 1.5oz	15
<b>The Last Word</b>	Tanqueray gin, Green Chartreuse, Luxardo Maraschino, lime 2.25oz	16
<b>Aviation</b>	Tanqueray gin, Luxardo Maraschino, Briottet liqueur de violette, lemon 2.5oz	16
	<div style="text-align: center;"><b>Dillon's Absinthe</b> classic or Bohemian served 1oz 10 2oz 17</div>	
<b>The Smile Between Us</b>	Tanqueray gin, Cocchi Rosa, Domaine de Canton ginger, hibiscus bitters 2.5oz	16
<b>Bijou</b>	Tanqueray gin, Dolin Rouge, Green Chartreuse, Angostura bitters 3.7oz	17
<b>Manhattan</b>	Gooderham & Worts rye, Dolin Rouge, Angostura bitters 2oz	16
<b>Boulevardier</b>	Four Roses bourbon, Campari, Dolin Rouge 2.25oz	15
<b>Toronto Cocktail</b>	Gooderham & Worts rye, Fernet-Branca, Angostura bitters 2.25oz	16
<b>Vieux Carré</b>	Four Roses bourbon, Martell VS Cognac, Dolin Rouge, Bénédictine, Angostura & Peychaud's bitters 3.25oz	18

### LPC Pink Panther 20

Maison Selby gin, Meaghers Triple Sec, Chambord, bubbles, orange juice 5oz

# SELBY CLASSICS

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## BRIGHT, FRESH & ZESTY

<b>Selby Mule</b> Los Siete Misterios mezcal, Sauza silver tequila, raspberry pepper, lime, ginger beer, mint 1.5oz	17
<b>Cosmopolitan</b> Smirnoff vodka, Cointreau, lime, cranberry 2oz	15
<b>Paloma</b> Sauza silver tequila, pink grapefruit, lime, soda 2oz	16
<b>Daiquiri</b> El Dorado 3 year rum, lime 1.5oz	15
<b>Dark 'n' Stormy</b> Gosling's Black Seal rum, Angostura bitters, lime, Fever-Tree ginger beer 1.75oz	15
<b>Moscow Mule</b> Smirnoff vodka, Fever-Tree ginger beer, lime 2oz	15
<b>Aperol Spritz</b> Aperol, bubbles, soda 5oz	16
<b>Classic Margarita</b> Sauza silver tequila, Cointreau, lime 2.5oz	16
<b>Whiskey Sour</b> Jim Beam bourbon, lemon, lime, egg white 1.5oz	15
<b>Pisco Sour</b> El Gobernador pisco, Angostura bitters, lemon, egg white 1.5oz	15

# BEER

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## DRAUGHTS

16oz

Furnace Room 'Dynamo' Lager 5.3%	8.75
Henderson's Best Amber Ale 5.5%	8.75
Maison Selby Wit 5%	8.75
Wellington Brewery Imperial Russian Stout 8%	8.75
Lost Craft 'Revivale' Lagered Ale 4.8%	8.75
Indie Ale House 'Instigator' West Coast IPA 6.5%	8.75

## CANS & BOTTLES

473ml

### Hoppy & Bitter

Danforth 'Viaduct' IPA 6%	8
Rainhard 'Armed 'n Citra' Pale Ale 5.2%	9

### Crisp & Refreshing

Nickel Brook 'Cause & Effect' American Blonde Ale 4.7%	8
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### Cider & Refreshers

Sarah Cole 'Whip' Dry Cider 6.3% 330ml	9
JuiceBox Raspberry Lemonade 5%	10

### Deep & Dark

Sawdust City 'Skinny Dippin' Stout 5.5%	9
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# WINES BY THE GLASS



<b>Sparkling</b>	5oz	8oz	750ml
N.V. Montelliana Prosecco, Veneto, IT	14	—	60
N.V. Cave Spring 'Dolomite' Brut, Beamsville Bench, Niagara, ON	16	—	80

## **Rosé**

N.V. Nicolas Idiart, Pays d'Oc, FR	12	18	57
2020 Gérard Bertrand 'Côtes des Roses', Languedoc, FR	17	26	80

## **White**

N.V. Nicolas Idiart Sauvignon Blanc, Pays d'Oc, FR	12	18	57
2020 Mosole Pinot Grigio, Veneto, IT	14	21	60
2018 Cave Spring 'Estate' Chardonnay, Beamsville Bench, ON	14	21	65
2017 Jean-Luc Colombo 'Les Abeilles Blanc', Côtes du Rhône, FR	15	23	70
2018 Batard Langelier 'Polaris', Muscadet Sèvre et Maine, Loire, FR	18	27	80

## **Red**

N.V. Nicolas Idiart Syrah, Pays d'Oc, FR	12	18	57
2020 Georges Duboeuf Beaujolais-Villages, Burgundy, FR	14	21	60
2020 Luigi Bosca Finca 'La Linda' Malbec, Mendoza, AR	14	21	60
2018 Gérard Bertrand 'An 462' Syrah/Grenache, Languedoc, FR	14	21	60
2019 Cabernet Sauvignon, Sand Point, Lodi, CA	15	23	70



# MAISON SELBY SPIRITS

Carefully crafted in partnership with Dillon's Distillers

	1oz	2oz
Selby Vodka	8	15
Selby Gin	8	15
Strawberry Rhubarb Vodka	8	15
Niagara Vodka	8	15
Cucumber Gin	8	15
Elderflower Liqueur	9	15
Selby Absinthe	10	17

SMALL *Dillon's* BATCH  
- Distillers -

# BAR BITES

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Caesar Salad	Niçoise olives, Emmental, chopped egg, croissant croutons	15
Duck Liver Parfait	port shallot marmalade, gherkins, toast	14
French Onion Soup	Gruyère, baguette, parsley	15
Smoked Salmon Tartine	raifort sauce, radish salad, brodfLOUR sourdough	18
Assiette de Charcuterie	cooked & cured meats, remoulade	21
Assiette de Fromage	Canadian & French cheeses, fruit & nut crisps	21
French Onion Beef Chuck Burger	Gruyère, Dijonnaise, frites	24
Moules Marinière 1½ lb	frites, baguette	28
Marinated Olives		7
Vadouvan Spiced Nuts		8

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

