CALGARY'S BEST MARTINI 3OZ

WHATS IN IT

VODKA

Nikka Coffey 17
Haku 18
Tito's 17
Grey Goose 19
Belvedere 19
Ketel One 16
Eau Claire 16
Wildlife 17

OR

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Hendrick's 18
Botanist 18
Sheringham 17
Fords London 18
Tanqueray No. TEN 19
Roku 18
Cambridge 20
Kavalan 17
Sykkel Rider 16

HOW DO YOU LIKE IT

CLASSIC
3/4oz Vermouth

DRY
1/2oz Vermouth

EXTRA DRY
1/4oz of Extra Dry Vermouth

NO VERMOUTH

DIRTY
3/4oz olive brine

EXTRA DIRTY
1.5oz olive brine

FILTHY
2oz olive brine

WET
1oz Dry Vermouth

DGP WAY
50/50 (equal parts Vermouth to spirit) w/ a twist and one olive

TO GARNISH

HOUSE PERELLO OLIVES | PEARL ONIONS | BLUE CHEESE OLIVES +3 | CORNICHONS

OR

START OFF WITH A
SPANISH FLY



TRY OUR HOUSE SPECIAL

TWO SIP SPANISH STYLE NEGRONI

$5
1.5OZ

La Picada, manchego cheese, perelló olives, guindilla peppers 18
Toasted Marcona Almonds, citrus salt 9
Jamón Ibérico, 5J acorn fed Ibérico shoulder ham (50gr) 40
Anchovy Toast, sourdough, terroir butter, lemon (2pc) 11
Tomato Bread, tomato, garlic, olive oil 12
+ white anchovies 10
+ manchego 6
Smoked Cheddar Churros, burnt onion ranch 14
Country Ham, calabrian chile honey, raclette 19

Grilled Cheese Salad, baby kale, honey glazed halloumi, croutons, tomato-chile vinaigrette 20
Cherry Tomato & Fresh Herb Salad, hazelnuts, lime vinaigrette 18
Caesar Chips, romaine, parmigiano, guanciale, fried capers, fresh dill 16
Albacore Tuna Crudo, marinated tomatoes, piperade, crisp garlic, fresh herbs 23
Tartare, Floating Stone beef, cured egg yolk, anchovy emulsion, toasted brioche 21
Flaming Cheese, sweetie drop peppers, greek brandy 18
Basque Mussels, romesco butter, sherry, crispy bits 24

Bison Tagliatelle, braised short rib, chestnut mushrooms, parmesan 38
Crab Cappellini, lemon, calabrian chili & butter 33
Mushroom Gnocchi, sherry & sage brown butter, hazelnuts, parmesan 29

Arctic Char, crispy rice, mussels, saffron broth, crunchy veg 43
Pork Coppa Steak, Duroc Heritage Farms, sherry glaze, mustard greens, fried shallot, pomme aligot 39
Steak au Poivre, 8oz Floating Stone Ranch petit tenderloin, four peppercorn sauce, fries 49
1/2 Roast Chicken, Rossdown Farms, roasted squash, wilted kale, sauce charcutière 42

Oyster Mushrooms, herbs, sherry, mascarpone, fried garlic chips 17
Pommes Aligot, columba mashed potato & cheese curds 12
Beef Fat Fries, roast garlic aioli 12
Charred Broccolini, lemon & melted dates 15

Basque Cake, sherry cream, cherries 13
Chocolate Flan, saskatoon berries, honeycomb 11
Citrus Olive Oil Cake, orange, manchego mousse 12

We proudly serve complimentary filtered water from our friends at FLTR, removing contaminants and fluoride while preserving essential minerals.
We fry exclusively in beef tallow, using a dedicated gluten-free fryer
20% grattuity will be added to all parties 8 guests or over