



THE SPRITZ LIST

- APEROL SPRITZ: Aperol, Prosecco, Fever Tree Soda, Orange Wedge 12
 CUCUMBER COOLER: Ketel One Cucumber Mint, Prosecco, Fever Tree Cucumber Tonic, Fresh Mint 12
 FRENCH ROSE 75: Gin, Prosecco, Sugar, Lemon Juice 12
 PUISSANCE de FLEUR: St. Germaine Elderflower, Prosecco, Fever Tree Soda, lemon twist 12
 FRAMBOISE NOIR: Chambord Liqueur, Prosecco, Fever Tree Sicilian Lemon, Blackberries 12

BEER

- GOOD NEIGHBOUR HAZY PALE ALE: Winnipeg 9
 TORQUE "WHAT THE HELLES": Winnipeg 9
 SOOKRAMS COSMOS DRY HOPPED SOUR: Winnipeg 9
 BARNHAMMER SATURDAY NIGHT LUMBERJACK DOUBLE IPA: Winnipeg 9
 WINNIPEG BREW WERKS PILSNER: Winnipeg 9
 FORT GARY DARK: Winnipeg 9
 STONE ANGEL RED HANDED LAGER: Winnipeg 9
 SAM ADAMS BOSTON LAGER: USA 9
 STELLA ARTOIS: Belgium 9
 GUINNESS: Ireland 9
 GROSCH: Netherlands 9
 SAPPORO: Japan 9
 KRONENBOURG BLANC: France 9

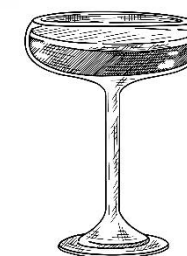
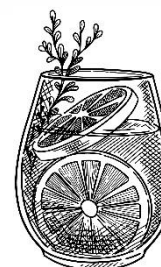
SOFT CRUSH

Ordering an alcohol-free cocktail never looked so good. Our soft crush cocktails are prepared with "Undone" alcohol-free spirits.

- DARK BUT NOT STORMY: Undone Sugar Cane Rum and Fever Tree tonic water 12
 NOT SO "NAUGHTY": Naughty sparkling wine and Fever Tree tonic water 10
 CUCUMBER HIGHBALL: Naughty sparkling wine and cucumber tonic water 10
 UNDONE NEGRONI: Not Gin, Not Vermuth, Not Orange Bitters 12
 LIBERATED FROM ALCOHOL CHAMPAGNE 12
 BIG DROP BREWING COMPANY PINE TRAIL PALE 8
 BIG DROP BREWING COMPANY RARADISO IPA 8



SUMMER 2021



OPENING FALL 2021 OVAL ROOM BRASSERIE & BAR

The Green Hour

"Absinthe makes you forget. The first glass shows you things as you want to see them; the second glass shows you things as they are not; after the third, you see them as they really are." - OSCAR WILDE

LET THE EVENING BEGIN

We pronounce the Gin & Tonic as the libation of the summer of 2021. The G & T is more than just a great gin and a fresh tonic, At Sunset we elevate your G & T with well-matched Fever Tree Tonics, botanicals, and garnishes.

The traditional garnish to finish a G & T is a lime slice, and that will always be a solid choice for any gin and tonic. But you could try other citrus fruit too. Pink grapefruit, for example is both sweet and bitter and matches brilliantly with Tanqueray 10.

GIN FOR YOUR TONIC

- DRUMSHANDO: Ireland ... gunpowder tea, Kaffir lime, star anise. Garnish with lime and lemon grass 9
- BOTANIST: Scotland ... cinnamon, coriander, licorice. Garnish with mandarin orange 8
- HENDRICKS: Scotland ... rose water, cucumber. Garnish with cucumber 8
- PATENT 5: Canada (MB)... juniper, citrus, warm spices. Garnished with burnt orange peel. 8
- AVIATION: USA ... cardamom, lavender, orange. Garnish with strawberries and fresh mint. 8
- EMPRESS: Canada (BC)... pea blossom, black tea, juniper. Garnish with grapefruit and fresh basil. 9
- TANQUERAY 10: England ... chamomile flowers, grapefruit, juniper. Garnish with pink grape fruit wedge 8
- ROKU: Japan ... cherry blossom, yuzu, sancho pepper. Garnish with lemon peel 8
- BOMBAY SAPPHIRE: England ... juniper, coriander, licorice. Garnish with orange peel 8

FEVER TREE MIXERS

- INDIAN TONIC WATER: Fabulous botanicals, spring water, and highest quality quinine from the "fever trees of Eastern Congo
- NATURALLY LIGHT TONIC WATER: All natural crisp with citrus fruit and 58% less calories
- AROMATIC TONIC WATER: South American angostura bark with hints of cardamom, and ginger
- ELDERFLOWER TONIC WATER: Delicate flavour of elderflower. A summery twist on the classic G & T
- CUCUMBER TONIC WATER: Crafted from the highest quality cucumber essence and Fever Tree quinine. Cool (and refreshing) as a cucumber
- SICILIAN LEMONADE: A take on classic "bitter lemon". This one of the most sophisticated mixers ever invented
- GINGER ALE: Made by blending three natural and unique ginger oils from around the world.
- GINGER BEER: Award winning ginger beer that will enhance any of the gins on the list or perfect in a Dark and Stormy or a Moscow mule.
- SPARKLING PINK GRAPEFRUIT: An impressive burst of grapefruit with floral notes from fresh picked Florida pink grape fruits

SUNSET COCKTAILS ... SUMMER OF 2021

"Everyone has a story to tell. Everyone is a writer, some are written in books and some are confined to hearts" - Savi Sharma

We think cocktails have great stories too. Enjoy the cocktails and cocktail stories from our summer list. If you have a story to tell, we would love to hear it because that's what bartenders do.

- BRAMBLE: Patent 5 Gin, Crème de Cassis, fresh lemon juice and simple syrup 12
- SIDE CAR: Remy Martin VSOP, Cointreau, fresh squeezed lemon and orange juices. Guy pulls up to the Ritz Hotel with a side car and says to the bartender "Do you have anything to cure a sore throat?" the Sidecar is born. True story. 14
- OLD-FASHIONED: Bulliet Bourbon, Angostura Bitters, sugar, orange peel, and bradied Rainier cherries 13
- NEGRONI: Drumshanbo Gin, Campari, Martini and Rossi Rosso, orange. Count Camillo Negroni felt his Americano needed some "fortificazione". Add gin and the Negroni was born. Our kind of guy. 12
- SUNSET MARGARITA: Casamingo Reposada Tequila, Cointreau, Amaretto, and fresh lime. Created in 1938 and was first mixed by Carlos Herrera as a favour for a gorgeous Ziegfried showgirl Margorie King who claimed allergies to all other spirits. Rumour is she returned the favour in kind. 12
- MOSCOW MULE: Tito's Handmade Vodka, Fever Tree Ginger Beer, lime 10
- HEMINGWAY: Bacardi White Rum, Maraschino Liqueur, fresh grapefruit and lime juice 12
- VIEUX CARRE: Tin Cup Rye, Remy Martin VS, Sweet Vermouth, Peychard Aromatic Bitters. 14
- DEATH IN THE AFTERNOON: May we quote Hemingway's recipe and method ... "Pour one dose of absinthe into a champagne glass,. Add iced champagne until it obtains the proper opalescent milkiness. Drink three to five of these slowly." 14

