



JAZZ AT THE FORT GARRY

CLUB COCKTAILS \$13

Classic 2oz Martini
Shaken Margarita
Espresso Martini
Moscow Mule
Classic FGH Caesar
Old Fashioned
Negroni
Malibu Bay Breeze

ON DRAFT

\$9 PINT (16 OZ) / **\$30** PITCHER (54 OZ)

Trans-Canada Craft Light
Good Neighbour Premium Lager
Little Brown Jug House Draft
Fort Garry Dark

KING CANS \$12

Stella
Kilkenny
Stiegl
Sapporo

CLASSIC HIGHBALLS \$8

DOUBLE THE FUN (ADD 1 OZ **+\$4**)

PICK YOUR POISON:

Absolut Vodka
Beefeater Gin
Bacardi White, Amber, Dark
Tequila Espolon Blanco or Reposado
J.P. Wiser's Deluxe Canadian Whisky
Four Roses Bourbon

WINE LIST

\$10 GLASS / **\$40** BOTTLE

BUBBLES

Trevigiana Prosecco (Italy)

WHITE

Tisdale Pinot Grigio (California)
Orchard Lane Sauvignon Blanc (New Zealand)
Long Barn Chardonnay (California)

RED

Leaping Horse Cabernet Sauvignon (California)
Ripaille Pinot Noir (France)
Lunaris Malbec (Argentina)



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MENU

HOUSE-MADE SOURDOUGH PULL-APART WARM BUNS + OLIVES \$15

butter, olive oil, black Bella di Cerignola and Vertes alla Calce olives with coriander, chilis, orange & lemon zest

FGH SEASONED FRIES \$15

tossed with our house seasoning blend

TORTILLA CHIPS & GUAC \$15

VEGGIES & GREEN GODDESS DIP \$15

FRENCH ONION DIP \$15

and house-made chips

HUMMUS & TAPENADE \$15

with crudité, endive, olive oil,
Maldon salt and lavosh

CHICKEN FINGERS \$18

with house made plum sauce

CRISPY CHICKEN DRUMETTES \$24

buttermilk brined salt & pepper chicken wings,
with a side of ranch & crudité

NACHOS \$24

crisp tortilla chips, scallions, pickled jalapeños,
cilantro, red onion, shredded lettuce, Monterey Jack
and served with Pico de Gallo & lime crema

CHEESE BOARD \$23

four artisanal cheeses with apple mostarda
served with lavosh

FGH SALAMI BOARD \$22

ever evolving selection of Canadian salami
served with pickled vegetables & lavosh

SMOKED GOLDEYE \$25

with whipped horseradish cream cheese,
pickled shallots, capers, and toast rounds