



JAZZ AT THE  
FORT GARRY

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MENU

# COCKTAILS

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## **FROZEN MARGARITA \$14**

Traditional Lime or Mango



## **CLUB COCKTAILS \$13**

Classic 2oz Martini

Aperol Spritz

The Madras

Moscow Mule

Classic FGH Caesar

Old Fashioned

Negroni

Malibu Bay Breeze



## **CLASSIC HIGHBALLS \$8** **DOUBLE THE FUN (ADD 1 OZ +\$4)**

### **PICK YOUR POISON:**

Iceberg Vodka

Beefeater Gin

Captain Morgan's Spiced Rum

Bacardi White, Amber, Dark

Tequila Cazadores Blanco or Reposado

J.P. Wiser's Deluxe Canadian Whisky

Four Roses Bourbon

# BEER

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## **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



# WINE

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**\$13** GLASS / **\$48** BOTTLE

## BUBBLES

Prosecco (ITA)

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## WHITE

Rioja Blanco, Casa La Rad Solarce, Rioja (SPN)

Sauvignon Blanc, Viña Carmen Alario, Central Valley (CHL)

Pinot Grigio, Tisdale, California (USA)

Unoaked Chardonnay, La-Vis *Dipinti* Vigneti Delle Dolomiti (ITA)

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## RED

Carmenère, Luis Felipe Edwards *Claro*, Central Valley (CHL)

Rioja Tinto, Casa La Rad Solarce, Rioja (SPN)

Malbec, Callia *Lunaris*, San Juan (ARG)

Cabernet Sauvignon, Leaping Horse Vineyards, Lodi (USA)

## RESERVED LIST BY THE BOTTLE

### WHITE

Chardonnay, Bruno Lafon *Ripaille* 2020,  
Pays D'Oc (FR) **\$64**

Pinot Grigio, La Vis *Quadri* 2022  
Delle Venezie (ITA) **\$54**

Chardonnay, Argot 2018,  
Sonoma County, California (USA) **\$122**

### RED

Pinot Noir, Matthew Fritz 2019,  
Sonoma Coast, California (USA) **\$84**

Sangiovese, Donna Laura *Bramosia*  
Chianti Classico (ITA) **\$64**

Shiraz, Two Hands *Gnarly Dudes* 2018,  
Barossa Valley (AUS) **\$72**

Cabernet Sauvignon, Daou 2020,  
Paso Robles California (USA) **\$119**

Please drink responsibly.  
Ask your server for non-alcoholic drink options.

# FROM THE KITCHEN

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## **FGH SEASONED FRIES \$12 ✓**

tossed with our house seasoning blend

## **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

## **FRENCH ONION DIP \$14 🌱**

and house-made chips

## **HUMMUS & TAPENADE \$15 ✓**

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

## **PULLED PORK TACOS (4) \$18**

pulled BBQ pork, pickled zucchini and spicy mayo  
served on house-made soft tortillas

## **CRISPY CHICKEN WINGS \$20**

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

## **NACHOS \$24 🌱**

crisp tortilla chips, spiced ground beef,  
melted cheese, jalapenos, pickled onions served  
with Pico de Gallo and lime crema

## **CALAMARI \$22**

served with lemon and tzatziki

## **MUSHROOM TARTINE \$24**

with a soft egg, hazelnut, pecorino & truffle vinaigrette

## **SALAMI BOARD \$22**

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

## **CHEESE BOARD \$23 🌱**

four artisanal cheeses with apple mostarda  
served with lavosh

## **SMOKED GOLDEYE \$25**

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

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## **CHURROS (6) \$14**

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