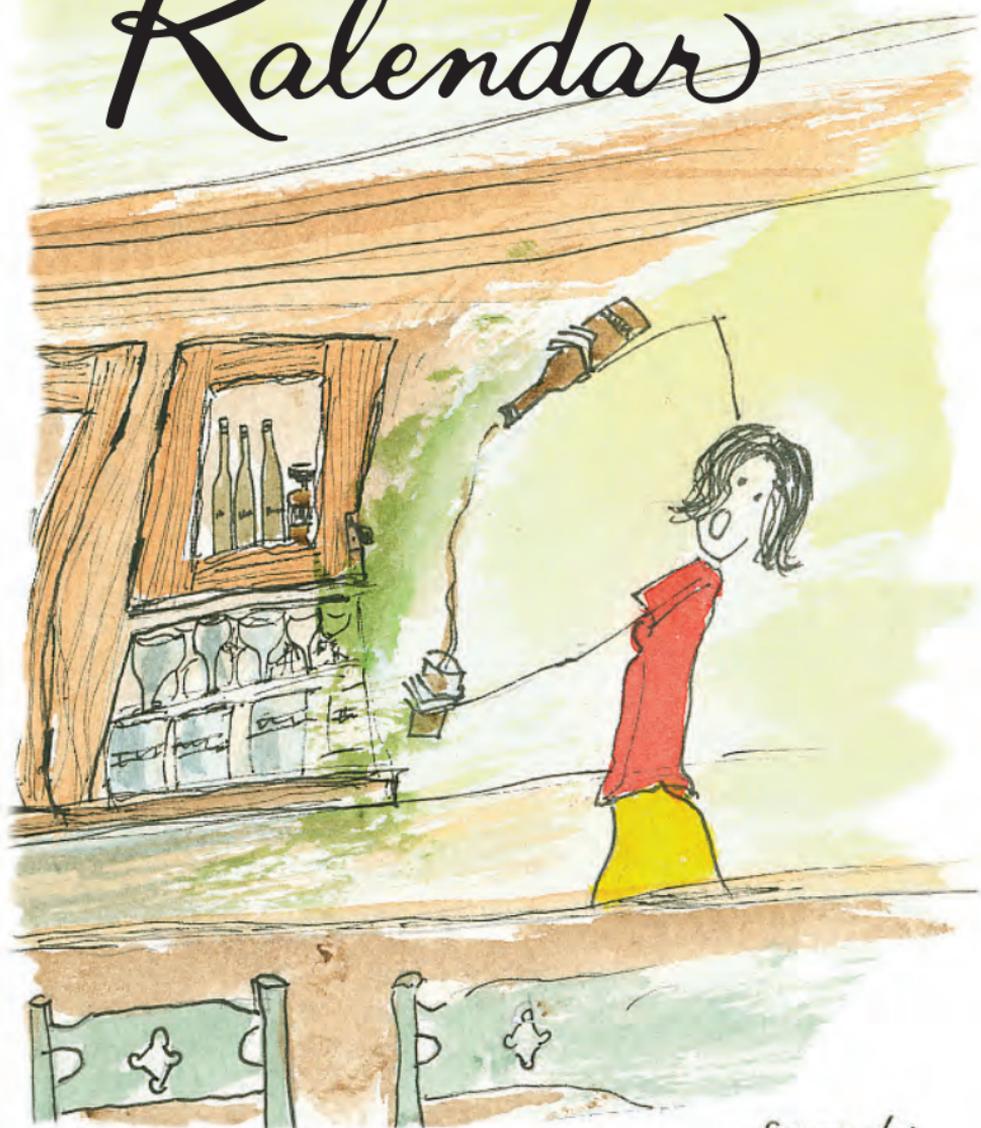


Drinks & Desserts at

Kalendar



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Tax is not included in prices.

SUMMER DRINKS 1 ½ oz.

For more specialty cold drinks look on page 9

Kalendar Red Sangria

red wine spiked with cherry brandy, triple sec, three juices and an assortment of fresh fruit

\$7.95 gl \$32.00 pitcher

Kalendar White Sangria

vinho verde sangria blended with peach schnapps, citrus vodka, lime juices and an assortment of fresh fruit

\$7.95 gl \$32.00 pitcher

Mojito

loads of fresh mint, fresh lime and havana club

\$8.50 gl \$34.00 pitcher

Raspberry Mojito

raspberries, loads of fresh mint, fresh lime, havana club and raspberry sour puss

\$8.50 gl \$34.00 pitcher

Cuba Libre

white havana club rum, with fresh lime and coca-cola or a cubata with dark havana club rum

\$6.95 gl cuba libre \$6.95 gl cubata

Basil Gimlet

Gin, fragrant fresh basil and lime juice

\$8.50 glass

COCKTAILS 1 ½ oz. all cocktails \$7.95

cassis me you fool

vanilla vodka, cassis, ginger ale, lemon twist

verdant inferno *(available after 5pm)*

jose cuervo, green jalapeno sauce, lime juice, cilantro, salted rim

south beach

vodka, banana liqueur with mango and orange juice

limonata

cranberry vodka mixed with limonata sparkling lemonade

bourbon sour

bourbon with a tart lemon and a dash of cointreau

strawberry malibu

malibu rum, with strawberry and mango juice

tegroni

el jimador tequila, campari & stock sweet vermouth

the nightingale

gin, pimms, ginger ale & fresh ginger garnished with mint & lemon

manhattan

choice of bourbon or rye, sweet vermouth, bitters & a cherry on top

MARTINIS 3 OZ

DIRTY MARTINI

absolut vodka or beefeater gin, with olive brine, fresh ground pepper & olives

KALENDAR

absolut vodka, a splash of black currant cassis, & strawberry juice

ROJO

red wine and stoli vanilla vodka with a splash of cassis and strawberry juice.

RUM PASSION

malibu rum, vanilla vodka, with splashes of cranberry and of pineapple

JUNIPER PEAR

beefeater gin with uphoria asian pear liqueur and a splash of mango juice

POMEGRANATE BLOSSOM

absolut vodka with uphoria pomegranate liqueur, a splash of orange juice and orange blossom water

SOUR APPLE

absolut vodka with a splash of sour puss apple liqueur

L'AMOUR

cranberry vodka with a splash of tart lemonade and red alize passion fruit liqueur

SOHO

absolut vodka with a splash of lichee liqueur and mango juice

CREAMSICLE MELT

vanilla vodka, triple sec, amaretto and orange juice with a dash of cream

CHOCOLATE PEPPERMINT

absolut vodka, crème de cacao, and peppermint schnapps

ESPRESSO

vanilla vodka, frangelico, crème de cacao, kahlua, espresso & a splash of milk

COCO FRAMBROISE

cranberry vodka, crème de cacao and sour raspberry

FRENCH MARTINI

absolut vodka stirred with black raspberry chambord liqueur and pineapple juice

All martinis are 3 oz. and can be made with regular or premium vodka or gin

\$10.75 regular vodka: absolut

\$13.25 premium vodka: belvedere or chopin

\$10.75 regular gin: beefeater

\$12.25 premium gin: bombay sapphire

RED WINES

By the Glass (5 oz glass)

rechsteiner, merlot *Italy*

\$8 gl. \$22 ½ litre \$33 btl.

adriatic coast, cabernet sauvignon *Italy*

\$8 gl. \$22 ½ litre \$33 btl.

finca flichman misterio, malbec *Argentina*
charming, clean, soft, ripe Bing cherry, vanilla, with typical Argentina dusty sage nose. medium-full bodied, quite plush; soft tannin and some heat.

\$8 gl. \$22 ½ litre \$33 btl.

mcwilliam's hanwood estate, shiraz *Australia*

purple red colour; aromas of tobacco, plum and red currants; dry, medium body with good balance and warm, spicy berry flavours

\$9 gl. \$29 ½ litre \$44 btl.

clementina, barbera d.o.c. *Italy 2009*

ruby red colour, intense, winy bouquet with a hint of flowers. it possesses a dry, medium-bodied, well-balanced and harmonious taste.

\$9 gl. \$29 ½ litre \$44 btl.

deloach, pinot noir *California USA*

the mouthwatering flavours of strawberries and Bing cherries greet the front of your palate and extend to the more herbal tastes of black tea intermingled with spearmint towards the back of the palate.

\$9 gl. \$29 ½ litre \$44 btl.

bonterra cabernet sauvignon (organic)

California USA

rewarding wine with aromas of blackberry, cherry, cassis & wood-smoke. the whole package is perfectly wrapped in silky tannins.

\$10 gl. \$32 ½ litre \$55 btl.

bodegas lozano, oristan gran reserva tempranillo/cabernet *Spain 2006*

a blend of tempranillo and cabernet. the nose exudes subtle caramel and hints at the riper strawberry tones. the palate shows dried plum with hints of tea and tobacco.

\$12 gl. \$38 ½ litre \$60 btl.

RED WINES

Vintage Bottles

andeluna cellars, malbec *Argentina 2010*

the 2010 malbec spent 7 months in french and american oak. it exhibits a nose of cedar, spice box, black cherry and plum. forward, plush and mouth-coating, this is a tasty wine that over-delivers big time. drink it over the next 4 years.

\$43 btl.

chianti, vigneto della rana docg *Italy 2009*

brilliant ruby red with a lovely perfumed nose of violets, mushrooms, berries, plums and cherries. pleasant lingering taste of cherries and berries in the mouth.

\$45 btl.

domaine magellan, syrah grenache carignan *France 2009*

this is a tasty dry Syrah/Grenache combo. expect black cherry, plum, with a few creamy nuances. spicy, meaty and fruity components are joined by some firm tannin on the finish.

\$49 btl.

trius red, cabernet franc, cabernet sauvignon, merlot vqa *Ontario 2008*

this bordeaux blend is from the best vintage to date in niagara, resulting in great structure and balanced acidity. cocoa, spice, oak, black currant and blueberry flavours evolve on the palate. cocoa powder, sweet spice and black currants linger through on the drying finish.

\$51 btl

lamanero primitivo *Italy 2007*

garnet red, balanced tannins, aromas of chocolate, cherry, ripe berries, raisin and coffee. dry rich, balanced with excellent aroma replays. full bodied with a very long finish.

\$59 btl.

rodney strong, pinot noir

Sonoma County, California 2009

supple in texture, with rose petal and red fruit aromas, this lively, medium bodied wine is aged entirely in french oak, which adds a subtle, toasty vanilla character & a hint of spice.

\$69 btl.

DESSERT WINES

Try the following dessert wines with our baked camembert plate, caramel fruit plate or one of our many desserts. (page 10)

henry of pelham, riesling ice wine vqa

Ontario

\$11 gl. (2 oz)

henry of pelham, special select late harvest vidal *Ontario*

\$7 gl. (2 oz)

WHITE WINES

By the Glass (5 oz glass)

costa adriatica, chardonnay *Italy*

\$7 gl. \$22 ½ litre \$33 btl.

pelee island, gewurztraminer *Ontario*

\$7 gl. \$22 ½ litre \$33 btl.

jacob's creek, moscato *Australia*

\$8 gl. \$26 ½ litre \$39 btl.

sussreerve riesling *Ontario*

\$8 gl. \$26 ½ litre \$39 btl.

monkey bay, sauvignon blanc *New Zealand*

bright clean yellow straw colour; green, herbaceous aromas with hints citrus; dry, medium bodied, with citrus and herbal flavours; good length.

\$9 gl. \$29 ½ litre \$44 btl.

luigi righetti, pinot grigio *Italy*

\$9 gl. \$29 ½ litre \$44 btl.

rechsteiner blush, pinot grigio *Italy*

a fun, slightly sweeter version of a pinot grigio. the appealing pale blush colour of this wine is obtained from the skins of the Pinot Grigio grapes which are pink in colour. fruity nose with hints of yellow apple pear and flowers

\$9 gl. \$29 ½ litre \$44 btl.

Vintage Bottles

masciarelli, trebiano d'abruzzo, doc *Italy 2010*

light straw colour with greenish tint, the bouquet is fairly intense with an elegant fragrance; the palate is light to medium bodied with flavours of apricot and apples. \$42 btl.

kim crawford, unoaked chardonnay

New Zealand 2012

fresh and vibrant with orchard blossom, lemon zest, white peach and a kiss of buttercream. richly textured yet nervy on the palate, with a deep and pure fruit core of citrus, apple and peach all soaring to a clean, refreshing finish. \$52 btl.

bonterra voignier organic *California 2010*

this Viognier, layered with Muscat, is peaches and cream, apricot, floral and minerally. bonterra has grown organic grapes before organic anything became the rage.

\$55 btl.

CHAMPAGNE & SPARKLING

Henkell Trocken Germany
\$9 piccolo 200 ml

Mimosa
piccolo served with orange juice
\$12 gl.

Freixenet Cordon Brut Spain
\$39 750 ml

Rechsteiner Prosecco Italy
\$39 750 ml

Moët & Chandon France
\$59 375 ml \$99 750 ml

SPARKLING COCKTAILS

5 oz. sparkling Brut Cuvée \$8.95

elderflower sparkler
sparkling Brut with St. Germaine and fresh basil

french 75
sparkling Brut, gin, lemon juice, sugar cube

champear
sparkling Brut with a float of golden pear liqueur

the classic
sparkling Brut with cognac, angostura bitters and sugar

sparkling julip
sparkling Brut with sugar cube and fresh mint

hemingway
sparkling Brut with Pernod

raspberry fizz
sparkling Brut with Chambord and raspberry puree

aperol sparkle
sparkling Brut with aperol

KIR SELECTIONS

Kir
white wine & cassis
\$9 (5oz glass)

Kir Royale
sparkling Henkell Trocken & cassis
\$12 piccolo

Kalendar Kir
blanche de chambly & cassis
\$6.95 ½ pint \$7.95 pint

SCOTCHES 1 OZ

bowmore (12 yr)
\$6.95

chivas regal (12 yr)
\$6.95

black label (12 yr)
\$7.50

glenfiddich (12 yr)
\$7.50

glenlivet (12 yr)
\$7.95

glenmorangie (10 yr)
\$8.95

talisker (10 yr)
\$8.95

dalwhinnie (15 yr)
\$9.95

macallan (12 yr)
\$9.95

oban highland (14 yr)
\$10.95

PORT 2 OZ

taylor fladgate
\$5.95

graham's late
vintage
\$6.95

taylor fladgate (20 yr)
\$11.95

BOURBON 1 OZ

jack daniels
\$5.25

jim beam black
\$5.25

makers mark
\$6.25

**COGNAC
ARMAGNAC &
BRANDY** 1 ¼ OZ

paarl 5 star brandy
\$5.95

napoleon st. remy
\$5.95

gaston de la
grange cognac
\$7.95

metaxa
\$7.95

calvados
\$8.95

samalens vsop
\$8.95

courvoisier vsop
\$9.95

hennessey vsop
\$11.00

remy martin xo
\$22.00

SHERRY 2 OZ

paarl medium sherry
\$5.95

harvey's bristol
cream
\$5.95

APERITIFS 2 OZ

limoncello
\$5.95

campari
\$6.95

cinzano (red or white)
\$6.95

pernod
\$6.95

ricard
\$6.95

green chartreuse
\$6.95

pimms
\$6.95

BEERS & CIDERS

On Draft *premium & domestic*

domestic \$4.50 12 oz gl. \$5.50 20 oz pint
amsterdam blonde

domestic premium \$5.95 12 oz gl. \$6.95 20 oz pint
blanche de chambly okanagan pale ale
sapporo mill street IPA
unibroue - seasonal

thornbury cider \$6.75 12 oz gl. \$7.95 20 oz pint
(gluten free)

Bottles

mill street tankhouse ale
Canada
\$4.95

mill street organic *Canada*
\$4.95

mill street lemon tea
Canada
\$6.95 473ml can

steam whistle *Canada*
\$4.95

pilsner urquell *Czech*
\$5.95

grolsch *Holland*
\$6.95 swing top

stella artois *Belgium*
\$5.95

heineken *Holland*
\$5.95

guinness *Ireland*
\$5.95 can

maudite *Canada*
\$5.95 bottle when not on tap

muskoka cream ale
Canada
\$4.95

ephemere (apple beer)
Canada
\$5.95

klb raspberry wheat
Canada
\$4.95

corona *Mexico*
\$5.95

duvel *Belgium*
\$7.95

chimay *Belgium*
\$16.95 tall bottle made by monks

terrible dark ale *Canada*
\$16.95 750ml tall bottle

amsterdam boneshaker
Canada
\$4.95

amsterdam light *Canada*
\$4.95

augusta fish-eye PA
Canada
\$4.95 can

duggans #9 IPA *Canada*
\$4.95

leffe brune *Belgium*
\$5.95

stiegl *Austria*
\$5.95

estrella damn daura *Spain*
\$5.95 gluten free beer

williams organic cider (dry) *Canada*
\$6.95 475ml can

somersby cider (sweet)
Denmark
\$6.95 500ml can

spearhead hawaii style pale ale (pineapple beer)
Canada
\$5.95

beck's non-alcoholic
Germany
\$3.95

COLD DRINKS

soft drinks

pepsi, diet pepsi, seven up
club soda & ginger ale
\$2.75 sm. \$2.95 lg.

limonata

\$3.50

rootbeer & cream soda

\$2.95

mineral waters

evian & sparkling
\$2.95 reg. \$5.95 tall bottle

iced latte

\$3.25

iced tea (sweetened)

\$2.95

elderflower

sparkling water

\$3.95

juices

cranberry, orange, mango,
grapefruit, pineapple, apple,
strawberry, tomato & clamato
\$2.75 sm. \$3.25 lg.

HOT DRINKS

*all specialty coffees
can be served iced*

Non

Alcoholic

kalendar blend coffee

fair trade & organic
\$2.95

decaf americano or allonge

\$2.95

espresso

\$2.95 single \$3.50 double

café au lait

\$3.95 bowl

cappuccino

\$3.50

mochaccino

\$2.95 cup \$3.95 bowl

hot chocolate*

\$3.25

teas

- ◊ lovers leap
(orange pekoe)
 - ◊ darjeeling
 - ◊ vanilla
 - ◊ earl grey
 - ◊ jasmine
 - ◊ green tea
- \$2.95

herbal teas

- ◊ camomile
- ◊ black berry
- ◊ spearmint
- ◊ strawberry
- ◊ chai

Alcoholic 1½ oz

amaretto* or mint chocolate

hot chocolate with amaretto or
peppermint schnapps

\$7.50

kalendar coffee*

with bailey's & kahlua

\$7.50

french coffee*

with brandy

\$7.50

renaissance coffee*

with frangelico & amaretto

\$7.50

spanish coffee*

with brandy & tia maria

\$7.50

irish coffee*

with whiskey & irish mist

\$7.50

caramel bianco

steamed milk with caramel
& butterscotch schnapps

\$7.50

blueberry tea

with amaretto &
grand marnier

\$7.50

* served with whipped cream

DESSERTS

Belgian Chocolate Truffles Assorted Plate \$8.95

Baked Apple Bell
chopped apples mixed with brown sugar & minced spiced fruit
baked in a pastry bell served with hazelnut cream sauce \$8.95

Caramel Fruit Plate
sliced apples & pears served with warm caramel for dipping \$7.95

Raspberry Rhubarb Pie
fresh raspberry & tart rhubarb lattice-top pie. It's vegan too! \$7.95

Black Bottom Chocolate Pecan Pie
gooey pecan pie inside a chocolate shortbread crust,
topped with pecans and drizzled with chocolate ganache,
served with hazelnut cream sauce \$7.95

Chocolate Almond Torte
layered chocolate mousse, flourless chocolate cake and creamy
almond layers. served with hazelnut cream sauce
(gluten free) \$7.95

Layered Lemon Meringue Cake
rich lemon mousse layered between crisp almond meringues,
on a layer of moist lemon cake, served with fresh berry
purée & hazelnut cream sauce \$7.95

Belgian Mocha Coffee Cake
rich, buttery, sour cream coffeecake with brown sugar
and walnuts, generously drizzled with Belgian chocolate
served with hazelnut cream sauce \$7.95

Warm Ginger Caramel Spice Cake
warm ginger apple spice cake covered in warm caramel sauce
served with hazelnut cream sauce \$7.95

Baked Camembert
baked camembert wrapped in phyllo pastry with walnuts
and a berry puree, sliced pear and apple, and warm naan
(available during kitchen hours) \$13.95

Cheesecake
ask your server for today's cheesecake flavour \$7.95

Biscotti
ask your server
\$2.95

A La Mode
scoop of vanilla ice cream
\$2.50

S·IUNIUS·QUINTILIS·
EMBER·DECEMBER·

