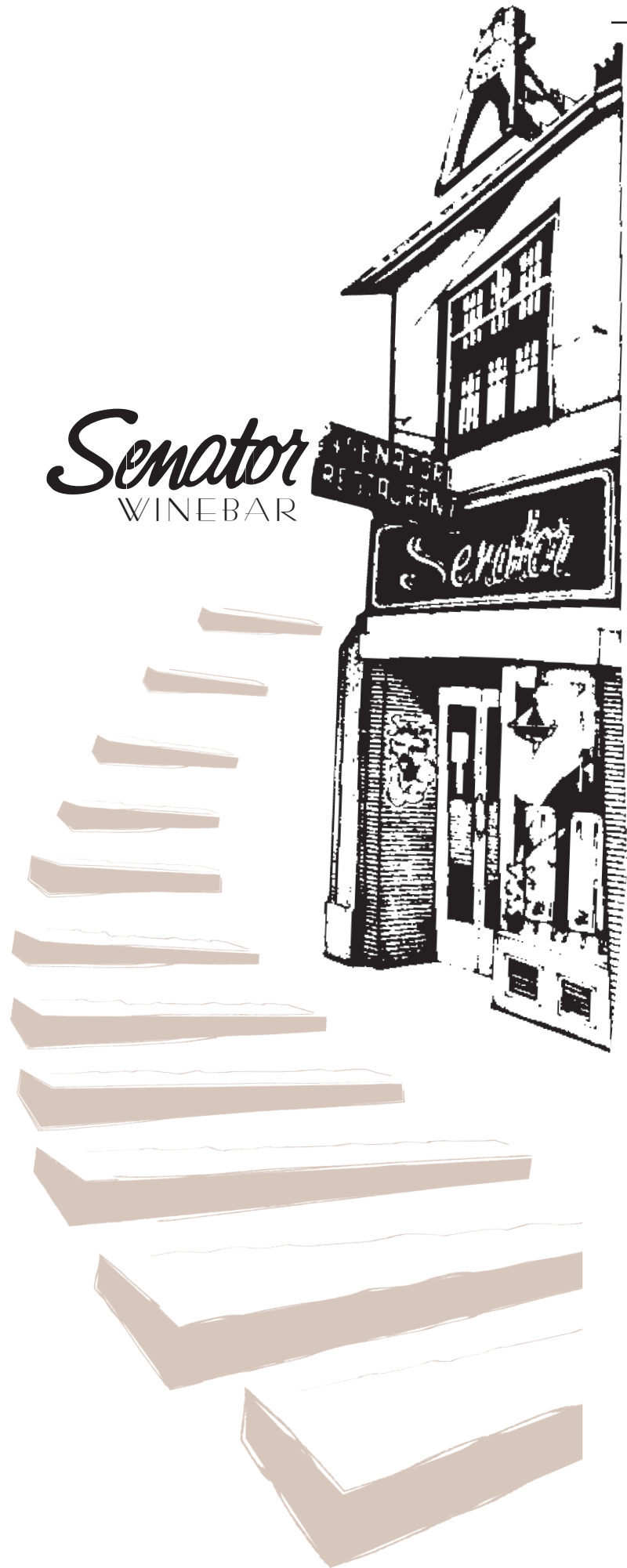


Senator
WINEBAR



COCKTAILS

APERITIFS 12

VERMOUTH **APEROL**
CAMPARI **CYNAR**
DUBONNET **PASTISSE**
LILLET **PERNOD**
PIMM'S **RICARD**

SPARKLING COCKTAILS..... 16

CHAMPAGNE COCKTAIL
*sugar cube with Angostura Bitters,
Cognac and Champagne*

GRAND CHAMPAGNE COCKTAIL
honey, strawberry, Grand Marnier and Champagne

FRENCH CONNECTION
*fresh lemon juice, raspberries,
Cognac and Champagne*

PARISIAN ON KAUAI
lilikoi puree, Alize, Champagne

SENATOR 75
*London Dry Gin, Dubonnet Rouge, strawberry,
fresh grapefruit juice, fresh lemon juice, honey,
orange blossom water and Champagne*

KIR ROYAL
Crème de Cassis topped with Champagne

MARTINI ROYALE
Martini Bianco, lime, mint, Prosecco

APEROL SPRITZ
Aperol, soda, Prosecco

VIOLETTE ROYALE
Crème de violette, Champagne

COCKTAILS 14

BLOODY CAESAR
vodka, worcestershire, hot sauce, pickle juice, spices

PALOMA
*Reposado tequila, Montenegro Amaro,
broiled grapefruit juice*

MOJITO
toasted sugar, fresh lime and mint, rum, soda

CLASSIC NEGRONI
gin, Campari, sweet vermouth

SIDECAR
Cognac, Cointreau, lemon juice

OLD FASHIONED
Canadian whiskey, angostura bitters, sugar cube

SUMMER COCKTAILS..... 10

PINA COLADA
*fresh pineapple, coconut cream, coconut milk and
dark rum*

SANGRIA
*red or white wine, Mount Gay rum, fresh squeezed
orange juice and fresh fruit*

ask to see our selection of fine wines

APPETIZERS

FENNEL SOUP 10

orange grissini, fennel pollen, buttermilk

LEMON RICOTTA RAVIOLI 16 / 26

spring peas, brown butter, sage

SEARED SEA SCALLOP 20

saffron risotto, ramp oil, pickled ramps

LEEKS VINAIGRETTE 14

poached leeks, sauce gribiche, pea sprouts

DUCK LIVER MOUSSE 16

port pickled cherries, concord grape mustard, brioche

SMOKED SALMON TARTARE 18

cream cheese, pickled onion, capers, pumpernickel

MUSHROOM TOAST 16

forno cultura sourdough, wild mushrooms, crème fraîche

MAINS

ONTARIO RACK OF LAMB 36

*nettle puree, wild greens, pickled spruce tips,
farro, mushrooms*

ROAST CHICKEN 28

*braised radish, hen of the woods mushroom,
salsa verde*

TROUT AND CRAB 32

*dungeness crab, asparagus, lentils, crab butter,
pistachio crust*

PEPPER CRUSTED STRIPIOIN 38

*green beans, potato horseradish pave,
cognac cream*

OCTOPUS 32

*potatoes, saffron broth, sprouting broccoli,
spicy nduja sausage*

DESSERTS

CHEESE PLATE 1pc/8, 3pc/22

crackers, fruit, honeycomb

BRULE LEMON TART 10

blueberry compote, crème fraîche

TARTE TATIN 10

crème anglaise

RICE PUDDING 10

salted caramel mousse, nougatine

GLUTEN FREE CHOCOLATE HAZELNUT TORTE . 10

with Bailey's Anglaise and Chantilly cream