

33 COCKTAILS

DARKBERRY

Mule

Vodka, fresh lime juice, berry purée, gingerbeer

\$14



\$14

WARM YOU UP

Margarita

Infused tequila, Drambuie, agave syrup, fresh lime juice, mango

LOUNGE 33

Caesar

Infused vodka, pickle juice, Worcestershire, tabasco, clamato

\$14



33 COCKTAILS

PAPER *Plane*

Aperol, bourbon, Amaro, fresh lemon juice

\$16



\$16

OLD *Fashion*

Maker's Mark, sugar, bitters, orange peel, brandied cherries

LEMON DROP *Martini*

Vodka, Cointreau, fresh lemon juice, simple syrup

\$14



33 COCKTAILS

MOJITO

Rum, Lime, Mint and Sugar made the Lounge 33 way. Enjoy.

\$14



\$14

BERRY BERRY

Lime

Pure Spirits Vodka, Raspberry juice and soda mixed for the perfect summertime splash. Packing a punch with Vodka and a hint of Limoncello. A Must try!

BRAMBLE

Spritz

BY FRONT ROAD CELLARS

Bramble + Vine served with Limoncello and Aperol. Another local must try!

\$14



33 COCKTAILS

French 75

Empress gin, fresh lemon juice, prosecco, simple syrup

\$16



\$14

PALOMA

Tequila, grapefruit juice, fresh lime juice, simple syrup, soda



\$14

DIRTY D

Dirty Shirley with a tropical twist. White rum, malibu rum, orange juice, pineapple, grenadine, soda



\$16

LOUNGE 33 HOUSE *Sangria*

A special blend of red or white wines, liqueurs, juices and of course fresh berries.

CLASSIC COCKTAILS

Brandy Cocktail

BRANDY, CURACAO AND BITTERS
\$14

Gin Fizz

GIN OF COURSE! SHAKEN WITH LEMON JUICE AND SODA FOR THE PERFECT BEVERAGE.
\$14

Gimlet

GIN, LIME JUICE AND SUGAR. SIMPLICITY AND BALANCE MAKE THIS A TRUE CLASSIC.
\$14

The Godfather

BLENDED SCOTCH WHISKEY AND AMARETTO, HOLD THE CONCRETE SHOES.
\$16

Manhattan

WHISKY, SWEET VERMOUTH, BITTERS TOPPED WITH A CHERRY TO ENJOY.
\$16

Martini

EXUDING ELEGANCE AND STYLE, THIS CLASSIC, MADE WITH GIN AND VERMOUTH AND OLIVE TOPPED.
\$14

Negroni

THE ORIGINAL 1:1:1 - GIN, SWEET VERMOUTH AND CAMPARI - ENJOY.
\$16

Rusty Nail

SCOTCH AND DRAMBUIE - JUST THE WAY YOUR GRANDFATHER ENJOYED IT. - JORDANS PICK!
\$16

Side Car

COGNAC, ORANGE LIQUEUR, AND FRESH LEMON JUICE PAIRED WITH A SUGARED GLASS RIM.
\$14

Tom Colins

A SOLID GIN BASE, MADE WITH LEMON JUICE, SIMPLE SYRUP AND SODA. ON ICE IN A TALL GLASS.
\$14

Whiskey Sour

WHISKEY, LEMON JUICE AND SUGAR ARE COMBINED FOR THIS WORLD-FAMOUS COCKTAIL.
\$14

Black Russian

VODKA AND COFFEE LIQUEUR SERVED OVER ICE.
\$16

*Upgrade any cocktail using our extensive bar list. Ask your server for interesting options.

*If your favourite cocktail is not on our list, ask your server and allow our bartender the opportunity to deliver!

WINE LIST

White WINES

Bella Terra
SAUV BLANC

\$56 / BOTTLE

Gretzky
PINOT GRIGIO

\$38 / BOTTLE • \$10 6oz • \$15 9oz

Peller
SAUV BLANC

\$29 / BOTTLE • \$9 6oz • \$12 9oz



Front Road Cellar
CHARDONNAY

\$36 / BOTTLE

Burning Kiln
BLEND

\$46 / BOTTLE • \$11 6oz • \$16 9oz

Inasphere
REISLING-OD

\$46 / BOTTLE

Sartarelli Classico
REISLING-OD

\$79 / BOTTLE



WINE LIST

Red WINES

Bella Terra
CAB MERLOT

\$69 / BOTTLE

Gretzky
MERLOT

\$38 / BOTTLE • \$10 6oz • \$15 9oz

Three Theives
CAB SUAV

\$46 / BOTTLE • \$11 6oz • \$16 9oz



Burning Kiln
BLEND

\$46 / BOTTLE • \$11 6oz • \$16 9oz

Tombacco Biff
ROSSO

\$53 / BOTTLE

Rue Naujac
33

\$99 / BOTTLE

Front Road
HOUSE PARTY

\$35 / BOTTLE

Inasphere
RED BLEND - CAB

\$33 / BOTTLE

WINE LIST

Sparkling WINES

Front Road
BRAMBLE VINE

\$33 / BOTTLE • \$10 6oz • \$15 9oz

Serenissima
PROSECCO

\$35 / BOTTLE

Burning Kiln
SPARKS

\$49 / BOTTLE



Rose WINES

Bella Terra
BRAMBLE VINE

\$38 / BOTTLE

DESSERTS

Waffles AND CREAM

Crafted with a warm & toasted artisanal waffle, toppings include French vanilla ice cream, icing sugar, whipped cream and a raspberry caramel drizzle.

\$11



\$10

BLACK FOREST

Brownie

Vanilla ice cream layered on top of a triple chocolate brownie topped with whipped cream, a cherry and finished with a drizzle of mint.
[add Wayne Gretzky creme liqueur \$5]

NEW YORK

Cheesecake

Traditional New York-style cheesecake topped with your choice of cherries, chocolate or caramel sauce.

\$12



DESSERTS

Crème **BRÛLÉE**

Enjoy two of our freshly made in-house creations. Sweet creamy custard topped with caramelized sugar and our secret espresso brule. Perfect for sharing and pairing with an after-dinner drink.

\$15



AFTER DINNER *Drinks*

Iced Irish Coffee

IRISH WHISKY

\$16

Hot Boozy Coffee

BRANDY, GRAND MARINER AND KAHLUA

\$16

El Cafecito

DARK RUM, COFFEE LIQUEUR.

\$16

Kahlua Coffee

NO DESCRIPTION REQUIRED - JUST ENJOY!

\$16

AFTER DINNER *Aperitif*

Limoncello

\$7

Grappa

\$7

Sambuca

\$7

Thank you for dining with Lounge 33