

COCKTAILS

DARKBERRY MULE **\$14**
Vodka (1 oz), fresh lime juice, berry purée, ginger beer

WARM YOU UP MARGARITA **\$16**
jalapeño-infused tequila (1 oz), Drambuie (1 oz), agave syrup, fresh lime juice, mango

LOUNGE 33 CAESAR **\$14**
Infused vodka (1 oz), pickle juice, Worcestershire, tabasco, clamato

FRENCH 75 **\$16**
Empress gin (1.5 oz), fresh lemon juice, prosecco (3oz), simple syrup

PALOMA **\$15**
Tequila (1.5oz), grapefruit juice, fresh lime juice, simple syrup, soda

DIRTY D **\$16**
Dirty Shirley with a tropical twist. White rum (1 oz), malibu coconut rum (1 oz), orange juice, pineapple, grenadine, soda

OLD FASHIONED **\$16**
Maker's Mark (2 oz), sugar, bitters, orange peel, brandied cherries

LEMON DROP MARTINI **\$14**
Vodka (2 oz), Cointreau, fresh lemon juice, simple syrup

LOUNGE 33 HOUSE SANGRIA **\$16**
A special blend of red or white wines, liqueurs, juices and of course fresh berries.

Ask your server about Lounge 33's whiskey menu. You won't be disappointed!

BEER

DRAFT: Michelob Ultra
Stella Bud Light
Guinness
Hometown

**Ask your server about today's rotating taps and bottle selection*

WINE

HOUSE WINE SELECTIONS (6OZ / 9OZ / BTL)

HOUSE WHITES

Wayne Gretzky Pinot Grigio (Ontario VQA)
10 / 15 / 38

The nose shows subtle notes of citrus, pear, and mineral that accent a palate ripe with tropical fruit, apple and melon flavours. Delicate aromas and fruit-forward flavours cannot be missed.

Burning Kiln Harvest Party White (Ontario VQA)
11 / 16 / 46

A blend of Riesling, Chardonnay, Pinot Gris, Savagnin, and Sauvignon Blanc, with notes of orchard stone fruit, pear, melon and finishing with a punch of zesty citrus.

Crowded house Sauvignon Blanc (Marlborough, New Zealand)
14 / 19 / 55

Straw yellow in colour, bold citrus & stone fruits notes. Vibrant & fresh with a lovely precise framework carrying the fruit flavours to a long, pure finish. PAIRS WELL WITH: Mussels

Sartarelli Verdicchio Classico (Le Marche, Italy)
14 / 19 / 55

Straw yellow with greenish nuances. Aromas of white peach, honey & white flowers. Well structured & soft on the palate with a slightly bitter almond after taste. PAIRS WELL WITH: Seafood Pasta

HOUSE REDS

Wayne Gretzky Merlot (Ontario VQA)
10 / 15 / 38

Medium ruby; aromas & flavours of red cherry with hints of vanilla; dry, medium-bodied, well structured. Boasting aromas and flavours of plum, spice, cedar and smoke.

Burning Kiln Harvest Party Red (Ontario VQA)
11 / 16 / 46

Strong influences of Cabernet Franc, Petit Verdot, and Merlot. Medium bodied, with flavours of dark cherry, raspberry and red currant with a dry and balanced finish.

Andeluna Malbec 1300 (Mendoza, Argentina)
14 / 19 / 55

Intense purple colour. Fresh, smooth and balanced. Earthy cherry fruit with an aggressive oak presence. Youthful tannic finish with hints of clove and vanilla. PAIRS WELL WITH: Venison Crostini

Matto Nero d'avola (Sicily, Italy)
10 / 15 / 38

Brilliant ruby red colour. Velvety tannins, fresh red fruits, sweet spices and some licorice lead to a long velvety finish. PAIRS WELL WITH: Pasta Prim

Vina Bujanda Crianza (*Rioja, Spain*)
11 / 16 / 46

Intense purple-red colour. Elegant and complex with notes of black fruits, spices, light balsamic & tobacco. Fresh & silky tannins with a lengthy finish. PAIRS WELL WITH: Steak

DAILY DRINK SPECIALS

Monday	Drink Bud light or Ultra	\$7
Tuesday	Mojitos and margaritas	\$10
Wednesday	Whiskey sour	\$10
Thursday	Dark berry mule	\$10
Friday	Local draughts	\$7.50