

# BEVERAGE LIST



## *Handcrafted Cocktails*

SPICED AND SPIKED TEA **16**  
*Spiced Tea infused Gin, Grand Marnier, Star Anise*

WARM PEAR DAYS **18**  
*Ciroc, Pear Shrub, Cinnamon*

SCOTCH FALL **16**  
*Scotch, Apricot & Ginger, Egg Whites*

MAPLE RUM OLD FASHIONED **18**  
*Bumbu, All Spice, Maple*

## *Classic Cocktails*

OLD FASHIONED **15**  
*Bourbon, Angostura, Orange, Sugar Cube*

MANHATTAN **16**  
*Rye, Sweet Vermouth, Angostura, Orange*

NEGRONI **16**  
*Gin, Campari, Sweet Vermouth, Orange*

ESPRESSO MARTINI **17**  
*Vodka, Espresso, Kahlua, RumChata*

THE BRUCE CAESAR **16**  
*Vodka, Walter's Mix, Spices, Lime*

## *Local Draught Beer | 6 | 8*

AMBER ALE  
*Upper Thames Brewing Co. | 13 oz | 16 oz*

GOLD LAGER  
*Anderson Craft Ales | 13 oz | 16 oz*

INDIA PALE ALE  
*Black Swan Brewing Co. | 13 oz | 16 oz*

## *Wine*

SPARKLING  
*Tarlant, Brut, Champagne, France, NV | 20 | 100*  
*Cabert, Prosecco, Veneto, Italy, NV | 16 | 70*

WHITE  
*Featherstone, Riesling, Niagara-on-the-Lake, Canada, 2019 | 17 | 80*  
*Zuani, Pinot Grigio, Friuli, Italy, 2021 | 20 | 95*  
*Château Haut-Grelot, Sauvignon Blanc, Bordeaux, France, 2021 | 18 | 85*  
*80x, Chardonnay, Four Mile Creek, Canada, 2020 | 18 | 85*  
*DeLoach, Chardonnay, California, US, 2019 | 19 | 90*

ROSÉ  
*80x, Pinot Noir, Niagara Peninsula, Canada, 2021 | 15 | 70*  
*St. John, Grenache, Languedoc-Roussillon, France, 2020 | 20 | 95*  
*O. ET H. Bour, Grenache-Syrah, Rhone Valley 2021 | 19 | 90*

RED  
*Keint-He, Pinot Noir, Prince Edward County, Canada, 2020 | 19 | 90*  
*Malivoire, Gamay, Beamsville Bench, Canada, 2021 | 20 | 90*  
*Big Head, Merlot, Niagara-On-The-Lake, Canada 2018 | 20 | 95*  
*Rue Naujac, Cabernet Sauvignon, Washington, US, 2019 | 19 | 90*  
*Pago Aylés, Red Blend, Aragón, Spain 2019 | 20 | 95*

The Bruce Hotel

# DINNER MENU

*Stratford, On.*



## *Starters*

### SQUASH **18**

*Butternut velouté, pine nut, fall fruits, brown butter*

### BEETS **19**

*Citrus, dark fruits, burnt walnut*

### SCALLOP **26**

*Smoked mussels, wild shrimp, XO vermouth*

### CRAB RAVIOLO **22**

*Apple, cucumber, pistachio*

### FOIE **23**

*Livers parfait, sour cherry, burnt white chocolate brioche*

## *Main Course*

### HALIBUT **46**

*Cauliflower, dill, vin jaune*

### BEEF STRIPLOIN **48**

*Oxtail, sweet onion, bone marrow*

### PORK **41**

*Loin and glazed belly, apple, celeriac*

### RISONI **32**

*Kohlrabi, ricotta salata*

### CHICKEN **39**

*Stuffed breast & confit thigh, sunchoke, truffle*

"ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL IF ONE HAS NOT DINED WELL."  
VIRGINIA WOLF