



drinks

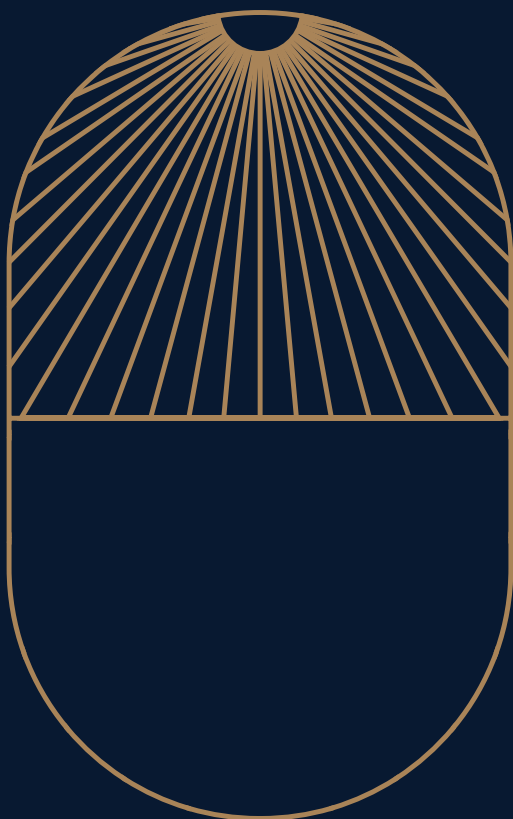


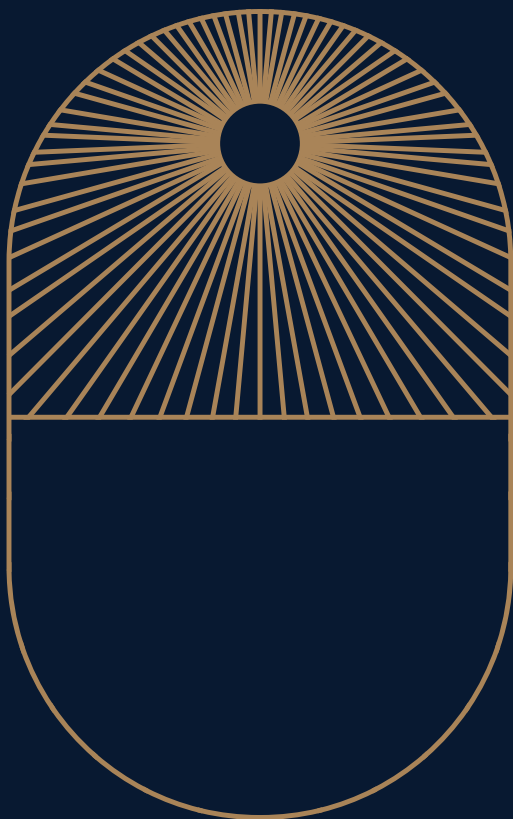


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One bill policy and 20% service charge for groups 6+. For the enjoyment of all guests, please limit flash photography at Orchard. Please alert your server of any allergies as we use a wide array of products behind the bar. Not all ingredients are listed.

*Cocktail menu developed by Thomas Hillier, Eli White, Thomas Bellows, Anna Serozhenkova
& Vern Ison*





cocktails

RYE & SMITH 18
crown royal black, house pear pommeau,
amaro averna, butter syrup - 2.5^{oz}

SHII'TALKIN MUSHROOM 20
zacapa, mount gay black barrel buttered
rum, cynar, cointreau noir, shiitake sage
syrup, angostura - 2^{oz}

THE PLUMMED SALAMINA 18
gochujang metaxa, amaro nonino,
plum wine, saline - 2.5^{oz}

MEANDERIN' 17
mandarin infused ketel one, NODO
coffee, orange juice, lavender - 2.5^{oz}

TAKAMI 17
sage infused shochu, shiitake sage syrup,
cabernet sauvignon, cocchi rosa,
cranberry, lavender - 2.25^{oz}

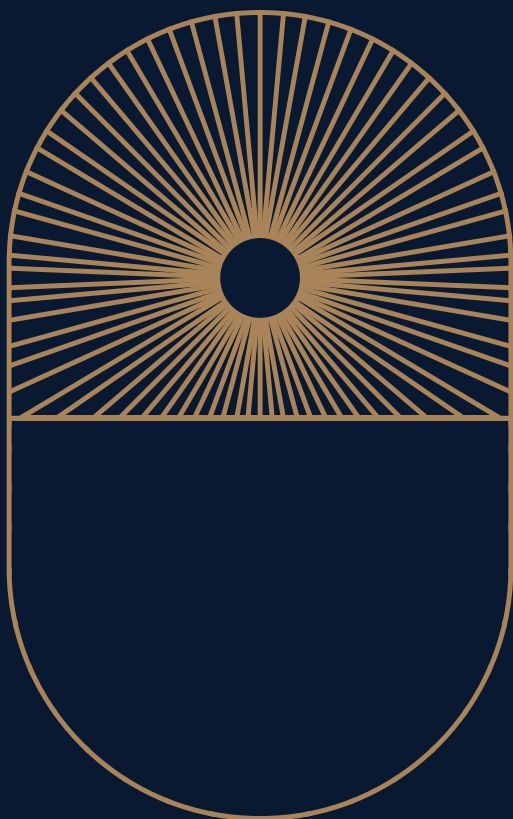
PANDAN SNOW CAT 16
buffalo trace, plum wine, cocchi rosa,
pandan, calpico, milk clarified - 2.25^{oz}

TYPICAL MONDAY 18
campari, cocchi torino,
orange beer foam - 2^{oz}

SIM SIM & SESAME 17
tanqueray, peddlers gin, yuzu liqueur,
chinola, orgeat, sesame oil - 2.5^{oz}

SMOKE A JADE 20
spiced pear, bulleit bourbon,
casamigos mezcal, yuzu ginger liqueur,
morita tincture, egg white clarified - 3^{oz}

DEALER'S CHOICE 18
roll the dice - 2^{oz}





white

5 oz / 8 oz / bottle

VINELAND ESTATES UNOAKED CHARDONNAY 14/22/70
niagara peninsula, canada - 12%

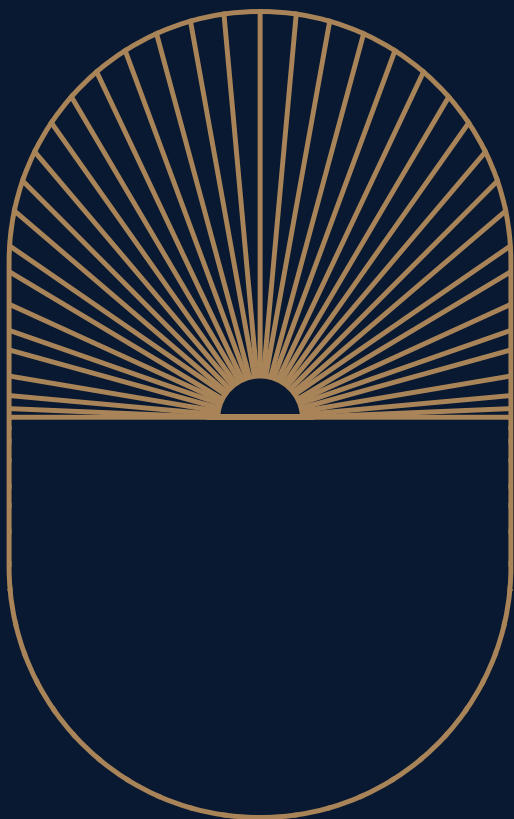
PALADIN PINOT GRIGIO 15/24/75
veneto, italy - 12%

QUINTA DE SÃO SEBASTIÃO JANELA BRANCA 16/25/80
VINHO VERDE
northern portugal - 9.5%

WEINGUT MEIERER KESTENER RIESLING KABINETT 18/28/90
mosel, germany - 11.5%

COMPLICES DE LOIRE EXPRESSION TOURAINE 18/28/90
SAUVIGNON BLANC
loire valley, france - 12.5%

AIA VECCHIA VERMENTINO TOSCANA 18/28/90
tuscany, italy - 13%





red

5 oz / 8 oz / bottle

SCARPETTA 'FRICO' ROSSO TOSCANA 15/24/75
tuscany, italy - 13%

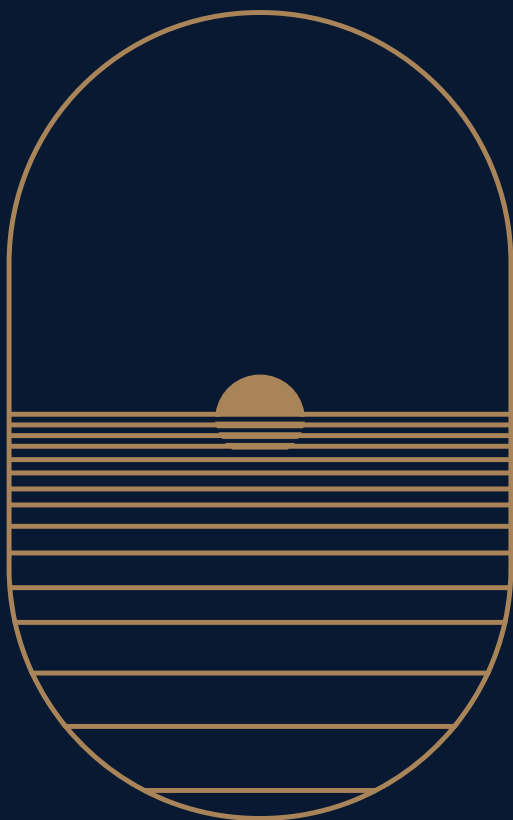
VIÑA MARICHALAR CRIANZA TEMPRANILLO GARNACHA 15/24/75
rioja, spain - 13,5%

PIATTELLI CABERNET SAUVIGNON RESERVE 16/25/80
cafayate valley, argentina - 14%

BRIGALDARA VALPOLICELLA 17/27/85
veneto, italy - 13,5%

SAINT VERNY VIGNOBLES LES VOLCANS PINOT NOIR 18/28/90
puy-de-dome, france - 13,5%

FAMILLE JOUFFREAU CLOS DE GAMOT 'LE GAMOTIN' 19/29/95
cahors, france - 12,5%





rose, sparkling, sake

5 oz / 8 oz / bottle

CASARETTI 'ROSA DEI CASARETTI' BARDOLINO17/27/85
CHIARETTO CLASSICO

veneto, italy - 12,5%

LES TROIS PETITS COCHONS TANNAT18/28/90

southwest france - 12,5%

MELEA SPARKLING17/27/85

penedès, spain - 11%

PALADIN PROSECCO17/27/85

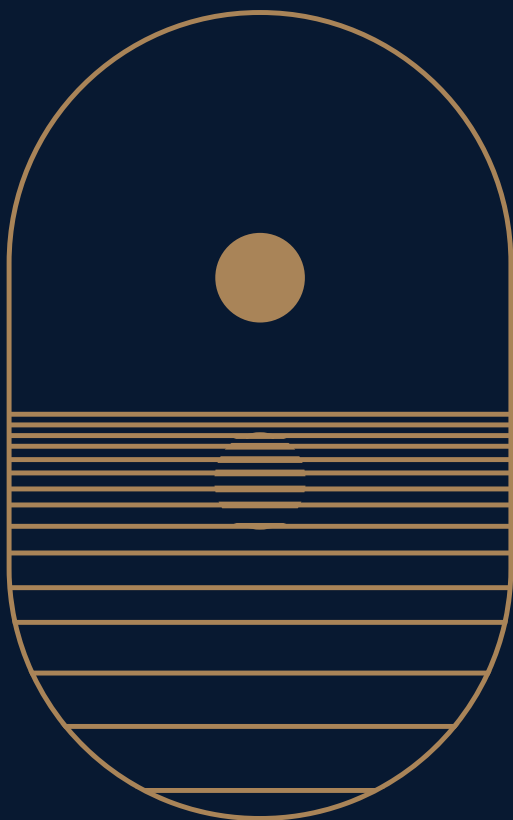
veneto, italy - 11%

ADERNATS CAVA17/27/85

penedès, spain - 12,5%

TENBI JUNMAI GINJO SAKE21/-/105

japan - 15%





draft

16 oz

OL'BEAUTIFUL OKAMI KASU 9

calgary, ab - 5.2%

CABIN SUPER 9

SATURATION NEPA

calgary, ab - 6%

ANNEX ROTATING 9

calgary, ab

BAR TEAM'S PICK 10

calgary, ab - local tap selected

by our bar team

cider

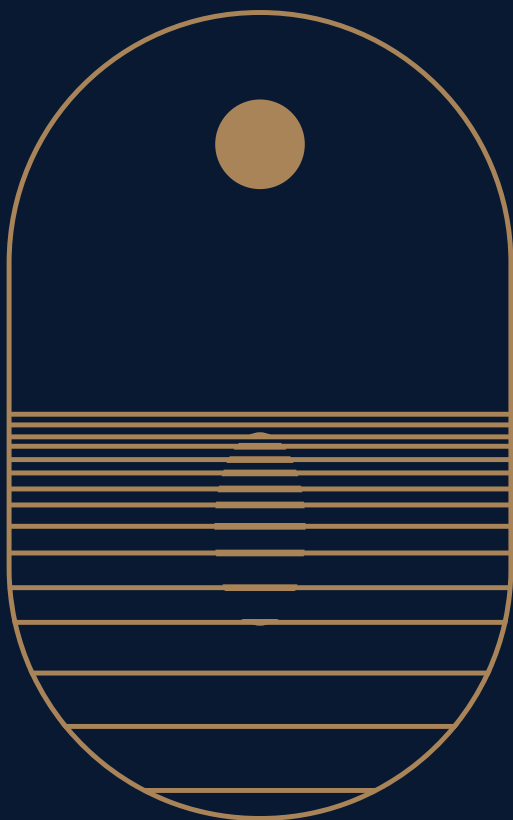
can

UNCOMMON CIDER 11

calgary, ab - 473ml

COLDGARDEN SEASONAL MP

calgary, ab





alcohol free

FRENCH 0.0 11

mandarin syrup, non-alcoholic
IPA syrup, grapefruit, bubbles

NANA'S LOAF 11

banana cacao syrup,
white sesame, kvass

ZERO PROOF MARTINI 11

non-alcoholic riesling,
dirty or dry

ORCHARD SPRITZ 11

apple radish syrup,
pomegranate, tonic

CARROT NOIR 11

carrot cheong, pickled carrot,
non-alcoholic guinness

ICED TEA 11

housemade, seasonal

COLLECTIVE ARTS IPA 8

hamilton, on - 355ml

ONE FOR THE ROAD MP

rotating

NON-ALC WINE 13

please ask your server

coffee

We proudly serve locally roasted chronicle coffee

ESPRESSO 4

CAPPUCINO 6

AMERICANO 5

LATTE 6

