













## SOCIABLES

- Truffle Frites**   16  
Fresh Truffle, Yukon Gold Potatoes,  
Parmigiano Reggiano, Black Garlic Aioli
- Tuna Tartar**  18  
Cucumber, Avocado, Black Pepper Jam,  
Taro Chips, Lettuce Wraps
- Mini Pork Tacos** 16  
Achiote Braised Pork, Guacamole  
Queso Fresco, Spicy Onion, Cilantro
- Chili Lime Chicken Wings 1lb.**  18  
Pickled Vegetables, Sliced Chilies, Lime,  
Cilantro
- The Ploughman's Platter**  26  
Charcuterie & Cheese Board, House Breads,  
Assorted Pickles & Chutney
- Breads & Spreads** 21  
Moroccan Spiced Lentil Spread, Roasted Hot  
Pepper Dip, Beet Root Relish with Dukkah, Garlic  
Fried Tomatoes, Baba Ganoush, Labneh
- Burrata**  22  
Fresh Stuffed Mozzarella, Brioche Gremolata,  
Tomato Jam, Grilled House Made Sourdough
- Canada's Finest Coastal Oysters**  24  
½ Dozen Oysters, Fresh Horseradish,  
Mignonette, Lemon, Hot Sauce  
*Add additional oysters for \$4 per piece*
- Seafood Platter**  67  
½ Dozen Oysters, Atlantic Crab, Marinated  
Mussels, Classic White Fish Ceviche, Cold Water  
Shrimp, Fresh Horseradish, Mignonette, Lemon,  
Hot Sauce

## MORE THAN BITES


- DEQ Greens**   16  
Artisan Greens, Kale, Heirloom Tomato,  
Fennel, Grapefruit, Walnut, Sherry Vinaigrette
- All Hail Caesar**  16  
Romaine Hearts, Crispy Prosciutto, Focaccia,  
Parmigiano Reggiano
- Ancient Grain Bowl**  18  
Farro, Quinoa, Black Barley, Chickpeas,  
Avocado, Berries, Goat Cheese, Sweet Potato,  
Apple Vinaigrette  
*Add pan seared organic chicken or sautéed garlic shrimp \$12*

Kindly inform your server of allergies & dietary restrictions

18% gratuity will be applied to groups of 8 or more

20% gratuity will be applied to groups of 18 or more

 - vegetarian, or vegetarian option available

 - gluten free, or gluten free option available

|   |    |
|---|----|
| <b>Cod Chowder</b>   | 14 |
| Fogo Island Cod, Leek, Potato,<br>Mirepoix Vegetables, Garlic Bread   |    |
| <b>The Veggie Burger</b>   | 21 |
| Mushroom & Zucchini Patty, Avocado,<br>Cheddar, Tomato, Arugula, Confit Garlic Sauce<br><i>Served with mixed greens &amp; Yukon gold potatoes</i>                       |    |
| <b>The Big DEQ Burger</b>   | 25 |
| Double Beef Patty, Peameal Bacon,<br>Shredduce, French Onions, Gruyere Cheese<br>Marinated Cherry Tomatoes<br><i>Served with mixed greens &amp; Yukon gold potatoes</i> |    |
| <b>Lobster Steam Bun</b>  | 26 |
| Bao Buns, East Coast Lobster, Remoulade,<br>Celeriac Slaw, Green Salad, Gaufrettes Potatoes   |    |
| <b>Gemelli Pasta</b>   | 21 |
| White Wine Butter Sauce, Haricot Vert, Peas,<br>Zucchini, Shallots, Cold Water Shrimp   |    |
| <b>Bouillabaisse</b>   | 26 |
| Fogo Island Cod, Mussels, Clams, Cilantro,<br>Fennel, Saffron Tomato Broth  |    |
| <b>Steak Frites</b>    | 32 |
| Grilled 8oz Hanger Steak, Chimichurri Sauce,<br>Yukon Gold Frites, Aioli  |    |
| <b>Whole Atlantic Lobster</b>    | 42 |
| Steamed Lobster, Coleslaw, Kale Salad,<br>Fingerling Potatoes, Clarified Butter   |    |
| <b>SWEETS</b>   |    |
| <b>The Not So Classic Tiramisu</b>  | 10 |
| Tiramisu Soft-Serve, Mascarpone,<br>Amaretto, Coffee, Cocoa   |    |
| <b>Walking on a Cloud</b>   | 10 |
| Fresh Fruit, Cotton Candy, Pâte de Fruit  |    |
| <b>Gael's Mess</b>   | 12 |
| An Over-the-Top Creation from the Mind of<br>Our Pastry Chef Gael, with Chocolate, Vanilla<br>& Strawberry Ice Cream, Caramelized Banana,<br>Whipped Cream & Sprinkles  |    |

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## DEQ SIGNATURES

### **The 6IX** 2.75oz 600

Louis XIII Cognac, Johnnie Walker Blue Label Scotch, Peychaud's Bitters, Antica Formula Sweet Vermouth, Vanilla Rooibos Tea Syrup

### **Le Grand Fizz** 2.5oz 21

Your choice of Original Grey Goose, Grey Goose L'Orange, Grey Goose Cherry Noir or Grey Goose Le Citron Vodka, St. Germain, Fresh Citrus, Soda

### **The Silly Goose** 2oz 19

Grey Goose Le Citron Vodka, Salted Watermelon Juice, Cinnamon Syrup, Lemon Juice, Muddled Cucumber

### **Bastia Bramble** 2.5oz 19

Bombay Sapphire Gin, Creme de Cassis, Lime Juice, Simple Syrup, Blackberries

### **Cottage Mule** 2oz 24

Patron Silver Tequila, Ginger Beer, Orange Bitters, Fresh Orange and Lime

### **Mai Kinda Tai** 2.5oz 18

Bacardi Superior Rum, Bacardi Gold Rum, Melon Liqueur, Orgeat Syrup, Lime Juice

### **21st Floor** 2oz 21

Grey Goose Vodka, St. Germain, Fresh Lemon, Pomegranate Juice

### **We The North** 2oz 19

Canadian Club Small Batch 12 Year Old Whisky, IPA Beer, Maple Syrup, Lime, Fresh Mint

### **Sunkissed** 2.5oz 19

Grapefruit Infused Grey Goose Vodka, Canton Ginger Liqueur, Mango Syrup, Lime Juice, Topped with Prosecco

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**Rise Up Lights** 2.5oz 22

Tromba Blanco Tequila, Grand Marnier,  
Agave Syrup, Lime Juice, Pomegranate Juice, Chili Flakes,  
Himalayan Pink Salt

**Killer Cran Lemonade** 2.5oz 20

Botanist Gin, Limoncello, Simple Syrup,  
Lemon Juice, Cranberry Bitters

**FROZEN**

**Frosecco** 2.5oz 19

Prosecco, Aperol, Grey Goose L'Orange Vodka,  
Simple Syrup, Fresh Orange

**Sub Zero Margarita** 2.5oz 19

Casamigos Blanco Tequila, Cointreau, Blue Curaçao,  
Fresh Lemon Juice

**SOCIABLE**

**The Limited Edition** 12oz 125

Grey Goose Vodka, Melon Liqueur, Maraschino Liqueur,  
Orgeat Syrup, Pineapple Juice, Served in a Frozen  
Watermelon, Topped with Fresh Mint

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## SPARKLING

### Glass (6 oz) / Bottle

|   |          |
|---|----------|
| Nua, "Prosecco"<br>Veneto, Italy, NV                                  | 15 / 60  |
| Henry of Pelham,<br>"Cuvée Catherine"<br>Niagara, Ontario, Canada, NV | 18 / 85  |
| Piper-Heidsieck Brut<br>Champagne, France, NV                         | 32 / 160 |

## CHAMPAGNE

### Bottle

|  |      |
|--|------|
| Piper-Heidsieck Brut<br>Champagne, France, NV                      | 160  |
| Moët, "Imperial Brut"<br>Champagne, France, NV                     | 170  |
| Louis Roederer, Brut<br>"Premier"<br>Champagne, France, NV         | 175  |
| Veuve Clicquot, Brut<br>"Yellow Label"<br>Champagne, France, NV    | 180  |
| Veuve Clicquot, Brut<br>"Ponsardin Rosé"<br>Champagne, France, NV  | 240  |
| Laurent-Perrier Cuvée Brut Rosé<br>Champagne, France, NV           | 275  |
| Dom Pérignon, Brut<br>Champagne, France, 2004                      | 495  |
| Louis Roederer, Brut, "Cristal"<br>Champagne, France, 2006         | 625  |
| Armand de Brignac<br>"Ace of Spades Gold"<br>Champagne, France, NV | 650  |
| Dom Pérignon, Brut Rose<br>Champagne, France, 2004                 | 800  |
| Armand de Brignac<br>"Ace of Spades Rosé"<br>Champagne, France, NV | 1200 |
| Louis Roederer, Brut, "Cristal Rose"<br>Champagne, France, NV      | 1600 |
| Dom Pérignon, Brut Magnum 1.5L<br>Champagne, France, 2009          | 1700 |

## WHITE

### Glass (6 oz) / Bottle

Château des Charmes, Chardonnay, 14 / 56  
"Estate Bottled"  
St. David's Bench, VQA, Ontario, 2013

Terre Gaie, "Poggio Bracco",  
Pinot Grigio 16 / 60  
Veneto, Italy, 2014

Château des Charmes, "Earth & Sky", 16 / 60  
Riesling "Old Vine"  
St. David's Bench, VQA, Ontario, 2012

McManis, Chardonnay 20 / 80  
River Junction, California, 2013

Whitehaven, Sauvignon Blanc 20 / 80  
Marlborough, New Zealand, 2014

Domaine Laroche Chablis 21 / 84  
Burgundy, France, 2013

Closson Chase, Chardonnay 25 / 100  
Prince Edward County, Ontario Canada, 2014

## RED

### Glass (6 oz) / Bottle

Inniskillin, "Niagara Series" Pinot Noir 14 / 56  
Niagara Escarpment, VQA, Ontario, 2012

Dowie Doole, "Hunt", Shiraz 15 / 60  
McLaren Vale, South Australia, 2013

Catena, Malbec 19 / 76  
Mendoza, Argentina, 2013

McManis, Cabernet Sauvignon 20 / 80  
San Joaquin Valley, California, 2014

Meiomi, Pinot Noir 23 / 92  
Sonoma Coast, California, 2014

Luigi Righetti, Amarone  
Della Valpolicella Classico 26 / 104  
Veneto, Italy 2011

Duckhorn, Cabernet Sauvignon,  
"Decoy" 26 / 104  
Sonoma, California, 2013

## ROSÉ

### Glass (6 oz) / Bottle

Tawse Rosé 14 / 52  
Henry of Pelham, Niagara, Canada, 2015

Whispering Angel Rosé 18 / 72  
Provence, France, 2017

## VODKA 1oz

|                  |    |
|------------------|----|
| Stolichnaya      | 12 |
| Ketel One        | 13 |
| Titos            | 13 |
| Chopin           | 13 |
| Belvedere        | 16 |
| Grey Goose       | 16 |
| Stolichnaya Elit | 18 |

## GIN 1oz

|                  |    |
|------------------|----|
| Bombay Sapphire  | 12 |
| Tanqueray        | 12 |
| Beefeater 24     | 12 |
| Tanqueray No. 10 | 13 |
| Hendrick's       | 16 |
| Botanist         | 16 |

## RUM 1oz

|                          |    |
|--------------------------|----|
| Bacardi Black            | 11 |
| Bacardi Gold             | 11 |
| Gosling's                | 12 |
| Bacardi 8                | 12 |
| Appleton Reserve         | 13 |
| El Dorado 12 year        | 14 |
| Bacardi Reserva Limitada | 25 |
| Appleton 21yr            | 34 |

## TEQUILA 1oz

|                     |     |
|---------------------|-----|
| Cazadores Reposado  | 14  |
| Casamigos Blanco    | 14  |
| Cazadores Añejo     | 15  |
| Tromba Blanco       | 15  |
| Casamigos Reposado  | 16  |
| Tromba Añejo        | 20  |
| Patron Silver       | 22  |
| Patron Añejo        | 25  |
| Don Julio Reposado  | 23  |
| Don Julio 1942      | 45  |
| Clase Azul Reposado | 50  |
| Clase Azul Ultra    | 250 |

## WHISKEY 1oz

|                     |    |
|---------------------|----|
| Jameson             | 11 |
| Crown Royal         | 12 |
| Red Breast          | 13 |
| Crown Royal Reserve | 14 |
| Wiser's 18yr        | 16 |

## BOURBON 1oz

|                  |    |
|------------------|----|
| Maker's Mark     | 12 |
| Jack Daniel's    | 12 |
| Bulleit          | 14 |
| Knob Creek       | 14 |
| Woodford Reserve | 15 |

## BLENDED 1oz

|                      |    |
|----------------------|----|
| Dewar's White        | 10 |
| Johnnie Walker Red   | 11 |
| Chivas Regal         | 11 |
| Johnnie Walker Black | 13 |
| Johnnie Walker Gold  | 23 |
| Johnnie Walker Blue  | 49 |

## SINGLE MALT 1oz

|                    |    |
|--------------------|----|
| Glenlivet 12yr     | 13 |
| Glenfiddich 12yr   | 13 |
| Oban               | 14 |
| Abberfeldy 12yr    | 15 |
| Auchentoshan 12yr  | 15 |
| Laphroaig ¼ cask   | 20 |
| Macallan Gold      | 21 |
| Glenlivet 18yr     | 25 |
| Lagavulin 16yr     | 25 |
| Macallan Amber     | 32 |
| Macallan Rare Cask | 55 |

## COGNAC 1oz

|                  |     |
|------------------|-----|
| Hennessey VS     | 12  |
| Courvoisier VSOP | 20  |
| Hennessey VSOP   | 25  |
| Remy VSOP        | 39  |
| Courvoisier XO   | 45  |
| Hennessey XO     | 45  |
| Remy Martin XO   | 45  |
| Louis XIII       | 295 |

## Surcharge Rocks Pour 2

## BEERS

**Draught** 18 oz

**Seasonal Selection** 11

Please ask your server

### Bottle

**Local** 8

Amsterdam Boneshaker IPA

Creemore Springs Lager

Mill Street Organic Lager

Steam Whistle Pilsner

**International** 10

Corona Extra

Coor Light

Guinness

Heineken

Innis & Gunn Oak Aged

Kronenbourg 1664

Kronenbourg 1664 Blanc

Stella Artois

Beck's Non-Alcoholic

New Grist Gluten-Free

### Non-Alcoholic Specialties

**Temperance Cocktails** 11

Nathan's Most Wanted

Rosemary, Cranberry Juice, Maple Syrup, Lime, Soda

Red Pineapple Iced Tea

Fresh Strawberry, Pineapple Juice, Lemon, Sweet Tea

**Mineral water** 4/9

Eska - Still & Sparkling

**Soft drinks** 4

Pepsi, Diet Pepsi, 7up, Tonic, Club Soda & Ginger Ale

**Sloane Tea** 5

Classic & Signature Blends

**Sloane Estate Reserve Tea** 7

Darjeeling 2nd Flush

Jasmine Snow Dragon

**Coffee**

Freshly Brewed Coffee 4

Single Espresso 4

Double Espresso 6

Cappuccino 6

Café Latte 6

*selections by:*



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