

S H E L T E R

C O C K T A I L B A R





S H E L T E R

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18% gratuity applied to groups of 8 or more,
bills will not be split

* indicates allergen warning

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S W E E T / F R U I T Y

Cellar Mix

a custom cocktail, choose your spirit and flavour
profile for a unique creation

\$15 / 2oz

Orange Dreams

pisco aba, vanilla liqueur, cointreau, lemon
sweet, vanilla, candy

\$15 / 2oz

The Countess

campari, aperol, plum wine, pimm's, blood orange bitters
bittersweet, orange, fruity

\$14 / 2oz

Dog in your Purse 🐾

ketel one vodka, white chocolate, ironworks raspberry liqueur, lime
chocolate, raspberry, lime

\$15 / 2oz

Strain of Modern Life *

park espresso vodka, cynar, banane du brésil, orange, egg white
coffee, banana, caramel

\$16 / 2oz

Bad Moon Rising

el dorado 12 year rum, grand marnier, tawny port, pineapple, lime
rich, fruity, tropical

\$15 / 2oz





F L O R A L / L I G H T

Cellar Mix

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\$15 / 2oz

Blunt Minors

calvados, dry vermouth, hazelnut, creme de violette, chocolate bitters
perfume, boozy, nutty

\$15 / 2oz

Night Garden

wild life gin, lemon, coconut, cucumber, tonic
crushable, cucumber, refreshing

\$16 / 2oz

Penny Sou

tanqueray gin, junmai sake, plum wine, orange flower water
umami, gummy, floral

\$14 / 2oz

Sherryl's Nuts

glendalough irish whisky, calvados, marolo milla, px sherry, walnut bitters
boozy, nutty, warming

\$15 / 2oz

Love on L.S.D.

rose infused botanist gin, lemon, bubbles, rose water
light, smooth, rosy

\$16 / 2oz





B O T A N I C A L / F R E S H

Cellar Mix

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\$15 / 2oz

Don Carlos' Legacy

angostura amaro, ginger, lime
addictive, ginger, citrusy

\$15 / 2oz

Spring Break

burwood honey eau de vie, eau claire parlour gin, st. germain elderflower
spirit forward, aromatic, crisp

\$14 / 2oz

Kalamata & White

manzanilla sherry, white chocolate, absinthe, olive brine, rhubarb bitters
olives, white chocolate, dry

\$15 / 2oz

Sorry Angela

cachaca, ginger liqueur, lemongrass, d.o.m benedictine, lime
crushable, refreshing, grassy

\$15 / 2oz

Tomayto Tomahto

tomato infused sheringham akvavit, green chartreuse, thyme, lemon
vegetative, earthy, green

\$17 / 2oz





D A R K / B O O Z Y

Cellar Mix

a custom cocktail, choose your spirit and flavour
profile for a unique creation

\$15 / 2oz

Slow Jams

jameson caskmates, sloe gin, vanilla liqueur, creme de cassis
rich, fruity, juicy

\$14 / 2oz

Idiosyncrasy

el dorado 12 year rum, vanilla liqueur, cold brew, cardamom, fernet
christmas, nutty, velvet

\$15 / 2oz

Rice Rocket

lot 40 rye, sake, cocchi rosa, peychaud's bitters
smooth, rice, silky

\$14 / 2oz

XO

mount gay xo rum, cocchi storico, angostura
boozy, sippable, bitter

\$17 / 2oz

Old Money

buffalo trace bourbon, cocchi americano, px sherry, strawberry bitters
boozy, fresh, smooth

\$15 / 2oz





S T A S H C O C K T A I L S

Parisian Sazerac

remy martin xo, peychaud's and cherry bark vanilla bitters, absinthe
elegant, complex, mysterious

\$27 / 2oz

Black Truffle Manhattan

basil hayden's dark rye, black truffle infused averna amaro, angostura
umami, rich, savoury

\$39 / 2oz

George Dickel 14 Year Old Fashioned

george dickel 14 year bourbon, varnelli dell'erborista, angostura bitters
smoky, classic, boozy

\$101 / 2oz

C H A M P A G N E

Sublime Grand Cru \$170

le mesnil-sur-ogers, champagne

Pol Roger Brut Vintage \$190

reims, champagne

Ruinart R De Ruinart Vintage \$220

reims, champagne

Bollinger Grande Annee Vintage Rose \$350

reims, champagne





W H I T E N I G H T S

	5oz	btl
Crudo Catarratto <i>Catarratto Bianco/ Zibibbo</i> Sicily, Italy	12	60
Hedges C.M.S <i>Sauvignon Blanc</i> Washington, U.S.A.	12	60
Tawse Sketches of Niagara <i>Riesling</i> Niagara, Ontario	12	60
Lake Breeze Vineyards <i>Pinot Blanc</i> Naramata, British Columbia	13	65

S P A R K L I N G

	5oz	btl
Verichon and Clerc Privilege Brut <i>Ugni Blanc/Chardonnay/Chenin</i> Burgundy, France	12	60
Cavazza Durello Spumante <i>Durella</i> Veneto, Italy		65





R E D D A Y S

	5oz	btl
Lavau <i>Grenache/Syrah</i> Côtes du Rhône, France	12	60
Viña Cobos by Paul Hobbs <i>Malbec</i> Mendoza, Argentina	12	60
Brigaldara Valpolicella Classico <i>Corvina/Corvinone/Rondinella</i> Veneto, Italy	12	60
Wild & Wilder The Opportunist <i>Shiraz/Syrah</i> Langhorne Creek, Australia	13	65

R O S É

	5oz	btl
VieVité Rosé <i>Shiraz/Syrah, Grenache, Carignan, Cinsault</i> Côtes de Provence, France	12	60
Foxtrot Wapiti Cellars <i>Pinot Noir</i> Naramata, British Columbia		70





B A R L E Y

Jasper Crisp Pils*Jasper, Alberta***\$7 / 12oz****Parallel 49 Craft Lager***Vancouver, British Columbia***\$8 / 12oz****Phillips Slipstream Cream Ale***Victoria, British Columbia***\$9 / 16oz****Fernie Brewing Co What the
Huck Wheat Ale***Fernie, British Columbia***\$10 / 16oz**

F R U I T

Hell's Basement Lovin' Cider

Dry Apple Cider

*Medicine Hat, Alberta***\$10 / 12oz****Revel Prosthetic Conscience Perry**

Pear Hibiscus Cider

*Guelph, Ontario***\$10 / 12oz**





N O N - T O X I C

Warm Stuffed Olives ☾ ✓

blue cheese, garlic, pimento

\$7

Popcorn Trio ☾

truffle parmesan, sriracha, maple pancetta

\$8

Ichiban Arancini ☾ ✓

lightly breaded ichiban noodles, asiago cheese, korean dipping sauce

\$10

Spicy Sambal Hummus ☾ ✓ ⊕

housemade hummus, lightly toasted pita

\$12

Red Curry Cauliflower Wings ✓

golden fried, red curry sauce, tigers eye blue cheese

\$13

Spinach, Tomato & Spiced Feta Flatbread ✓

served with cooling cucumber dip

\$13

Mushroom Confit on Toast ✓

mushroom medley, quail's egg, crostini, aioli

\$14

Mexican Street Corn Dip ☾

queso fresco, zesty lime roasted corn, housemade tortilla chips

\$16





N O N - T O X I C

Pulled Pork Sliders

peppercorn aioli, pickled jalapeno, chipotle lime coleslaw

\$17

Alberta Bison Burger

ridgeland bison, wild mushroom confit, peppercorn aioli,
smoked cheddar, crisp pancetta, served on a pretzel
bun with housemade potato chips

\$21

Vault Cured Meat & Cheese Board ◡

charcuterie board, cellar stored, ever-changing

\$15 / \$29

Fernet & Cola Ice Pops ◡ v

bittersweet & boozy summer popsicles

\$9

Giant S'more ◡ v

belgian stash dark chocolate, marshmallow meringue

\$12

Soda / Juice	\$3
Fever Tree Tonic	\$4
French Press Coffee	\$5
Mocktail	\$7





T H E O R Y

Shelter is an intimate and upscale cocktail bar. Combining elements from high end hotel bars across the USA and original industrial grunge styles from Eastern Europe, Shelter is a juxtaposition of opulent and casual.

Every element of the space was carefully selected to achieve a balance between artful decay and relaxed elegance. A strong dedication to the concept enabled us to craft a familiar, comfortable experience while still challenging our guests to explore and engage with the environment around them. Shelter aims to break from convention and cliché, by delivering a distinctly European setting in the heart of the new west.

E V E N T S

Shelter offers an intimate event space for up to 50 guests.
Connect with us to arrange your private event:

e@shelterryc.com

C O N T A C T

Shelter Cocktail Bar
403.233.7730
1210 1st Street S.W.
shelterryc.com

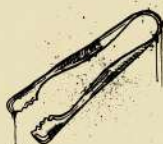
Menu Contributors:

Ian Storcer, Ivana Lovric, Maya Bartha, Nick Suche





SHAKER



ICE TONGS



KNIFE



BAR SPOON



JIGGER



MUDDLER



MIXING
GLASS



FINE
STRAINER



HAWTHORNE
STRAINER



CITRUS
JUICER



BOTTLE
OPENER



SPEED
SPOUTS

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SHELTERYYC.COM