



S H E L T E R





FRUITY / PLAYFUL

	CELLAR MIX	\$15
	a custom cocktail, choose your spirit and flavour profile for a unique creation	2 oz
	SWEET REVENGE CRUSHABLE, FUN, SUMMERY	\$15
	ironworks bluenose rum, amaro montenegro, lime, orange, passionfruit	2 oz
	RAINGURL SIPPABLE, LIGHT, ELEGANT	\$13
	manzanilla sherry, plum wine, pineau des charentes, lychee	2.25 oz
	LIMONCELLO SPRITZ NO.3 CITRUSY, REFRESHING, TART	\$15
	bridgeland limoncello, st. george citrus vodka, bitterhouse rubato, aperol, cocchi rosa, passion fruit, lemon, bubbles	2 oz
	AL PASTOR SPICED, TROPICAL, BRIGHT	\$16
	reposado tequila, ancho reyes, northern keep vodka infused with morita chile, pineapple, all spice, angostura amaro, lime	2 oz



BOTANICAL / FRESH

	CELLAR MIX a custom cocktail, choose your spirit and flavour profile for a unique creation	\$15
		2 oz
	ULTRAVIOLET GIN-FORWARD, PERFUMED, FLORAL epitaph blue gin, pisco, lillet blanc, honey, lemon, lavender	\$15
		2 oz
	WHITE NOISE FRAGRANT, SILKY, FROTHY sake, cocchi rosa, coconut, jasmine, green strawberry, lemon, egg white*	\$17
		2 oz
	WHAT'S YOUR SIGN LIGHT, DELICATE, CLEAN collective arts rhubarb & hibiscus gin, pisco, rose, elderflower, lemon, mint	\$15
		2 oz
	GOLDEN CHILD VEGETAL, GRASSY, GENTLE cachaça, cointreau, lime, orange blossom, chamomile, cucumber	\$16
		2 oz



DARK / BOOZY

	<p>CELLAR MIX</p> <p>a custom cocktail, choose your spirit and flavour profile for a unique creation</p>	<p>\$15</p>
		<p>2 oz</p>
	<p>DEATH & TAXES</p> <p>WARMING, DRIED FRUIT, COLA</p> <p>bourbon, cognac, balsam amaro, banane du brésil, PX sherry</p>	<p>\$16</p>
		<p>2 oz</p>
	<p>STAYCATION</p> <p>SMOKY, SPIRIT-FORWARD, SIPPABLE</p> <p>reposado tequila, mezcal, bridgeland spolumbos amaro, agave</p>	<p>\$16</p>
		<p>2 oz</p>
	<p>FIVE SPICE SAZERAC</p> <p>AROMATIC, MELLOW, POTENT</p> <p>bridgeland brandy, rye, chinese five spice, absinthe</p>	<p>\$15</p>
		<p>2 oz</p>
	<p>HAVE YOU HAD AMARO?</p> <p>HERBACEOUS, EARTHY, CLASSIC</p> <p>averna, nonino, campari, balsam amaro, cynar, lemon, soda, angostura</p>	<p>\$14</p>
		<p>2 oz</p>



INDULGENT / ELEGANT

	<p>CELLAR MIX</p> <p>a custom cocktail, choose your spirit and flavour profile for a unique creation</p>	<p>\$15</p> <hr/> <p>2 oz</p>
	<p>TEQUILA FOR BREAKFAST STRONG, PARADOXICAL, AGAVE</p> <p>cocoa butter infused blanco tequila, grand marnier louis alexandre, white creme de cacao</p>	<p>\$15</p> <hr/> <p>2 oz</p>
	<p>AFTER HOURS BITTERSWEET, BUTTERY, NUTTY</p> <p>brown butter infused dark rum*, irish whiskey, PX sherry, coffee, vanilla, earl grey</p>	<p>\$14</p> <hr/> <p>2 oz</p>
	<p>BECKONING CAT 🐾 GREEN, VELVETY, LUSH</p> <p>haku japanese vodka, green melon, white chocolate, matcha orgeat*, lemon, egg white*</p>	<p>\$18</p> <hr/> <p>2 oz</p>



STASH

	<p>BLACK TRUFFLE MANHATTAN UMAMI, RICH, SAVORY</p> <p>michter's US 1 single barrel rye, black truffle infused averna amaro</p>	\$39
		2.25 oz
	<p>PARISIAN SAZERAC ELEGANT, AROMATIC, MYSTERIOUS</p> <p>rémy martin xo cognac, absinthe</p>	\$47
		2 oz
	<p>OAXACAN OLD FASHIONED SMOKY, SAVORY, SPIRIT FORWARD</p> <p>herradura añejo tequila, los siete misterios pechuga mezcal, agave nectar, xocolatl mole</p>	\$60
		2 oz

BUBBLES

<p>VARICHON AND CLERC PRIVILEGE BRUT</p>	<p>UGNI BLANC/CHARDONNAY/CHENIN</p> <p>Burgundy, France</p>	\$12	\$60
		5oz	bt1
<p>POL ROGER BRUT</p>	<p>VINTAGE</p> <p>Reims, Champagne</p>		\$140
			bt1
<p>BRUNO PAILLARD</p>	<p>PREMIÈRE CUVÉE EXTRA BRUT</p> <p>Reims, Champagne</p>		\$170
			bt1
<p>BOLLINGER GRANDE ANNEE</p>	<p>VINTAGE</p> <p>Reims, Champagne</p>		\$300
			bt1



VINES

CHÂTEAU DE LA GREFFIÈRE	ALIGOTÉ	\$12	\$60
	Burgundy, France	5oz	bt1
TAWSE SKETCHES	RIESLING	\$12	\$60
	Niagara Ontario, Canada	5oz	bt1
COLLEMATTONI ADONE	SANGIOVESE/MERLOT	\$12	\$60
	Tuscany, Italy	5oz	bt1
LA CAPITAL ROBLE	TEMPRANILLO	\$12	\$60
	Madrid, Spain	5oz	bt1
MASSAYA ROSÉ	SHIRAZ/SYRAH/CABERNET SAUVIGNON /CINSAULT		\$80
	Bekaa Valley, Lebanon		bt1
FOXTROT WAPITI CELLARS ROSÉ	PINOT NOIR		\$70
	Naramata, British Columbia		bt1



BEER / CIDER

A ROTATING SELECTION OF CRAFT BEER & CIDER, ASK YOUR BARTENDER FOR DETAILS

LIGHT	refreshing, quaffable, easy	M.P.
CLOUDY	citrus, wheat, spicy	M.P.
FRUITY	refreshing, acidic, tart	M.P.

NON-TOXIC

MOCKTAIL NO.1	FLORAL, REFRESHING, AROMATIC lemon, honey, lavender	\$7
MOCKTAIL NO.2	BRIGHT, SPICED, TANGY ginger, habanero, lime	\$7
MOCKTAIL NO.3	CITRUSY, LIGHT, DELICATE dealcoholized moscato, lemon, mint, rose	\$8
FRENCH PRESS COFFEE		\$5
SODA / COKE / GINGER ALE		\$3



THEORY

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.

EVENTS

Shelter offers an intimate event space for up to 50 guests. Connect with us to arrange your private event:	e@shelterryc.com
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CONTACT

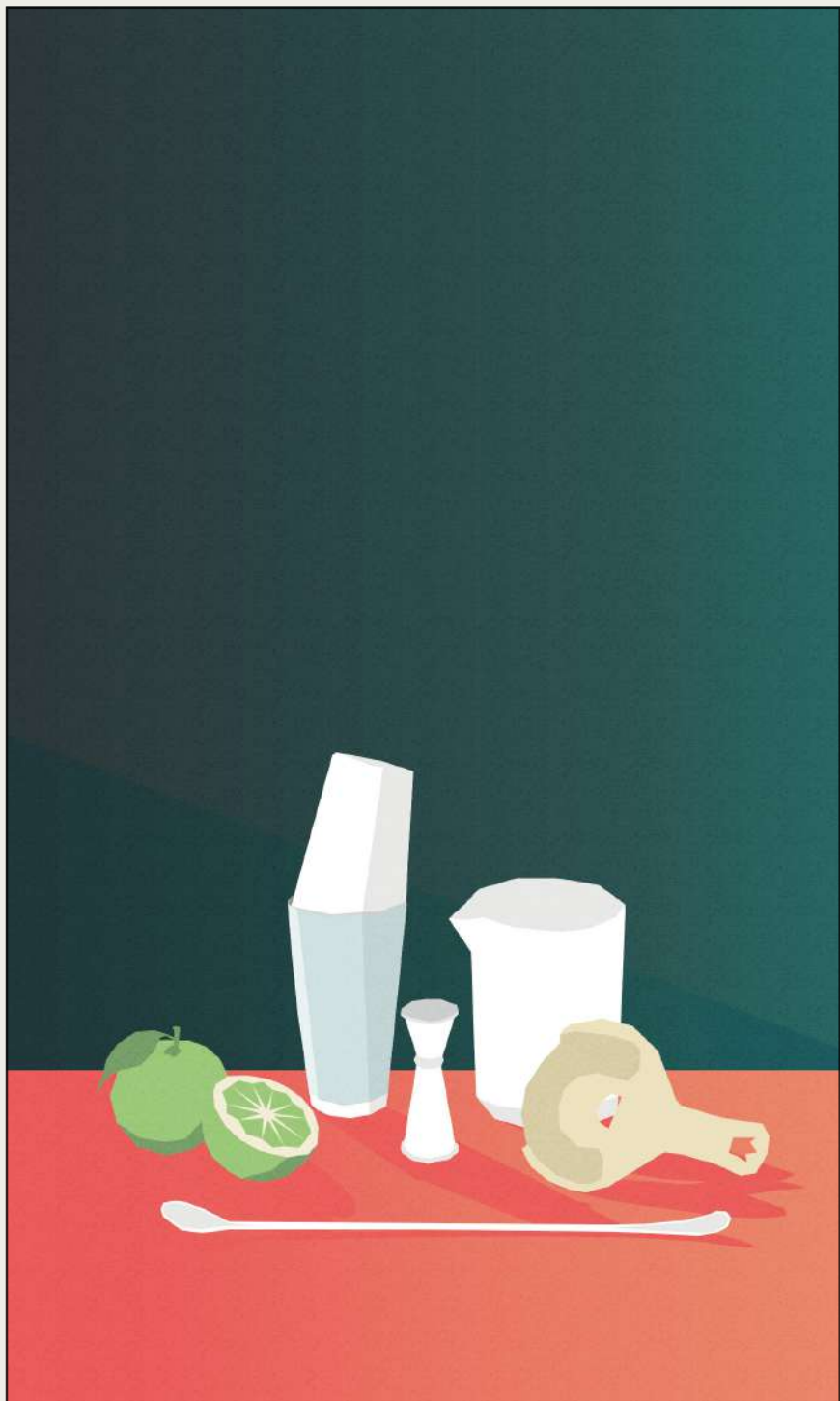
ADDRESS	1210 1st Street S.W.
PHONE	403.233.7730
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MENU CONTRIBUTORS:
IVANA LOVRIĆ & ROBYN THOMAS

GLOSSARY

ABSINTHE	Anise flavoured spirit with high alcohol percentage.
AMARO	Italian word for bitter. Herbal liqueur consumed as a digestif with a medicinal bittersweet flavour. Infused with herbs, spices and other aromatics to create herbaceous and complex results.
ANCHO REYES	Authentic spicy liqueur crafted from ancho and poblano chiles in Puebla, Mexico.
BANANE DU BRÉSIL	Banana liqueur made by slow maceration of Brazillian banana puree and banana distillate, enhanced by a hint of cognac.
BITTERHOUSE RUBATO	Bittersweet rhubarb flavoured aperitif, produced in B.C Canada.
CACHAÇA	Brazilian spicy, sweet and grassy liqueur. Distilled from fermented sugarcane juice.
COCCHI ROSA	Italian made aperitif wine with flavours of gentian, cinchona, citrus zests and rose petals.
COINTREAU	Orange-flavoured triple sec liqueur produced in France
GRAND MARNIER LOUIS ALEXANDRE	Ode to the creator of Grand Marnier liqueur. Blend of VSOP Cognac with aromatic bitter oranges. Stronger orange character than standard Grand Marnier.
LILLET BLANC	French wine based aperitif, blend of 85% Bordeaux region wines and citrus liqueurs.
LIMONCELLO	Italian lemon liqueur with an intense citrus flavour.

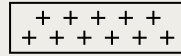
MATCHA	Finely ground Japanese style green tea.
MEZCAL	Tequila's mysterious and smoky cousin.
ORGEAT	Syrup made from almonds and sugar. Popular in tiki cocktails.
PECHUGA	Style of mezcal made by infusing fruits, spices and meat into the mezcal. Chicken, turkey or other protein is hung in the still, allowing the meat's fat and juices to drip into the mezcal.
PINEAU DES CHARENTES	French aperitif made by blending cognac and grape juice. Flavours of raisins & vanilla.
PISCO	Grape brandy produced in the regions of Peru and Chile.
PLUM WINE	Sweet & sour liqueur made by steeping ume japanese plum in a base spirit.
SHERRY	Fortified wine born in Spain. Briny, dried fruit flavours.
WHITE CREME DE CACAO	Sweet chocolate bean flavoured liqueur, dairy free.



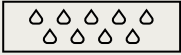
COCKTAIL LEGEND



AMARO



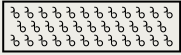
MAGIC



BITTERS



MEZCAL & TEQUILA



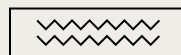
BRANDY & COGNAC



RUM



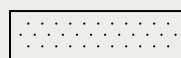
CITRUS



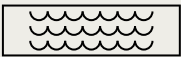
SHAKEN



CORDIAL



SHERRY



DAIRY



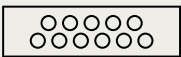
SMALL CUBES



EAU DE VIE



SMOKE



EGG



SPARKLING WATER



FAT



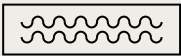
SPARKLING WINE



FRUIT



STIRRED



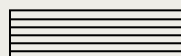
GARNISH



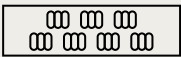
SODA



GIN



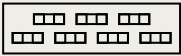
VEGETABLE



HERBS & SPICES



VERMOUTH



HONEY



VODKA



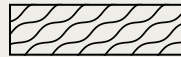
LARGE CUBE



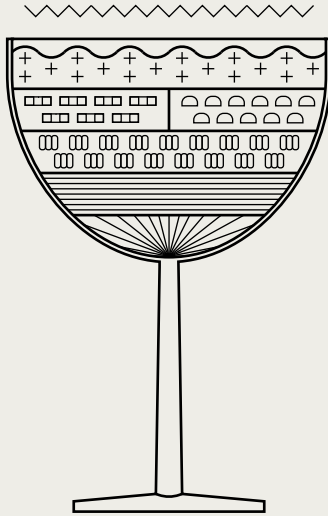
WHISKEY



LIQUEUR



WINE



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