



# SHELTER



STIRRED & SHAKEN	II
WINES	V
STASH & BUBBLES	VI
BREWED & NON-TOXIC	VII
THEORY	VIII
GLOSSARY	IX
COCKTAIL LEGEND	XI

ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 18% SERVICE CHARGE ADDED.  
 YOUR FULL PARTY MUST BE PRESENT TO BE SAT. SEATINGS ARE LIMITED TO 2.5 HOURS.

\* INDICATES ALLERGEN WARNING.





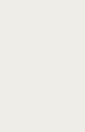



# FRUITY / PLAYFUL

	<p><b>HULK SMASH</b>  <b>NUTTY, TROPICAL SPICE, FUN</b></p> <p>avuí cachaça amburana, espolon reposado, amaretto, yellow chartreuse, pandan, pineapple, lime</p>	<p>\$17</p>
	<p><b>BIG NICK ENERGY</b>  <b>ZESTY, BRIGHT, WARMING</b></p> <p>montelobos mezcal, stoli cucumber vodka, lime, acidified ginger, passionfruit</p>	<p>\$15</p>
	<p><b>PURPLE EGGS AND YAM</b>  <b>RICH, INDULGENT, VELVETY</b></p> <p>haku rice vodka, sake, purple yam orgeat, white chocolate, oat, coconut, lemon, egg white*</p>	<p>\$16</p>
	<p><b>BLUE POWERADE</b>  <b>SPICED, TIKI-ISH, TROPICAL</b></p> <p>pineapple rum, blue, falernum*, lime, star anise</p>	<p>\$14</p>



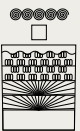
# BOTANICAL / FRESH

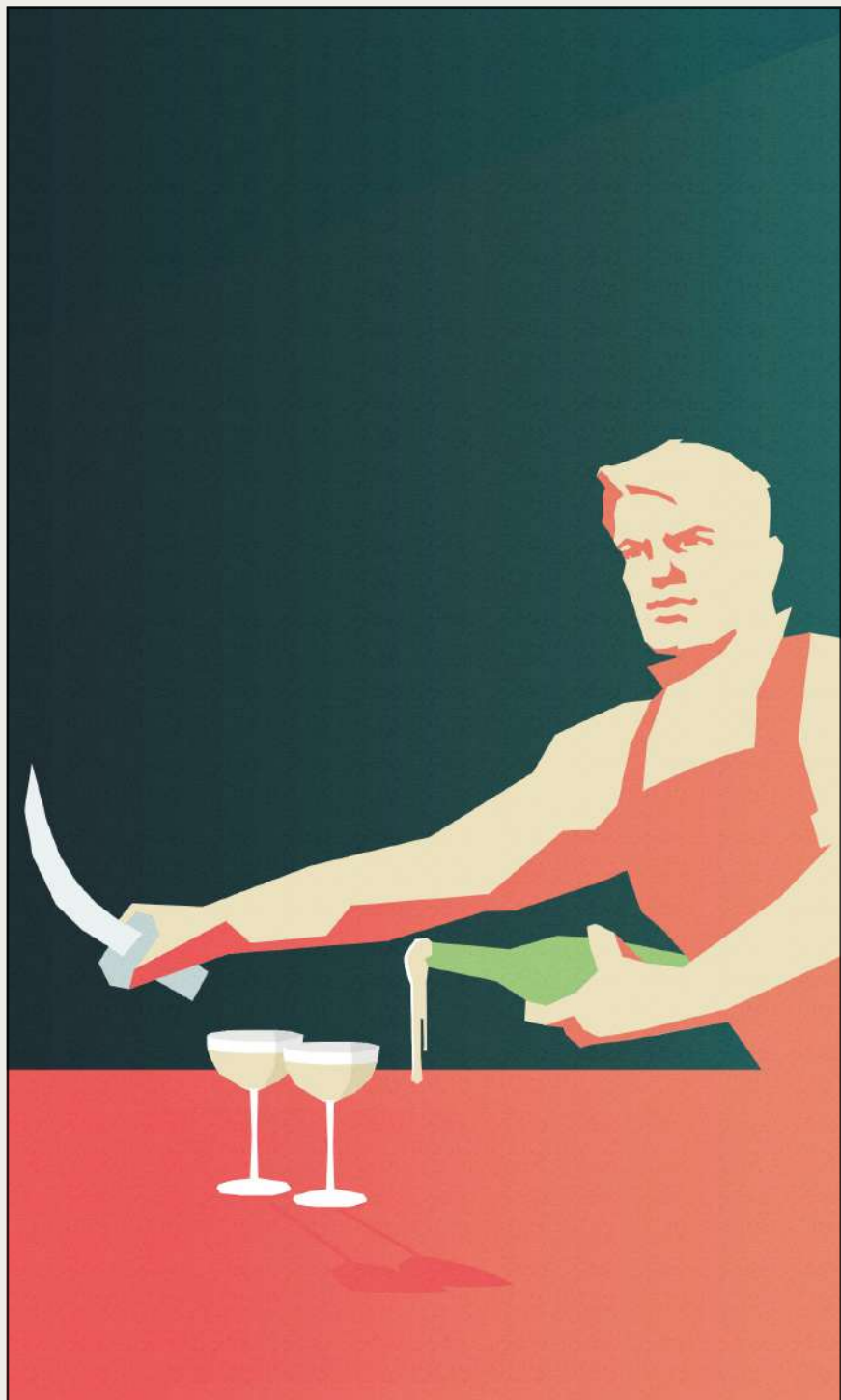
	<p><b>SUNSET PARK</b>  <b>GRASSY, COMPLEX, NUTTY</b></p> <p>lemongrass infused white rum, mastiha, pandan, yuzu, thai basil, cocchi americano, lime</p>	<p>\$15</p>
		<p>2 oz</p>
	<p><b>OKAME</b>  <b>LIGHT, REFRESHING, CITRUSY</b></p> <p>sheringham kazuki gin, hwayo 25 soju, watermelon, wasabi, msg, lemon</p>	<p>\$16</p>
		<p>2 oz</p>
	<p><b>DRINK PINK</b>  <b>CRUSHABLE, AROMATIC, FRAGRANT</b></p> <p>glendalough rose gin, ironworks raspberry, earl grey, galliano vanilla, oat, bergamot, lemon</p>	<p>\$16</p>
		<p>2 oz</p>
	<p><b>SPICY DEAD LADY NO.2</b>  <b>SPICY, SMOKY, TANGY</b></p> <p>montelobos mezcal, aperol, chile morita, northern keep vodka, falernum*, grapefruit, lime</p>	<p>\$15</p>
		<p>2 oz</p>





# DARK / BOOZY

	<p><b>PLATINUM YEARS</b>  <b>FENNEL, STAR ANISE, MEDITERRANEAN HERBS</b></p> <p>glendalough irish whiskey, calvados          boullard, chateau montifaud v.s, casoni          nocino walnut*, yellow chartreuse</p>	<p>\$17</p>
		<p><b>2.5</b> oz</p>
	<p><b>MEDITERRANEAN MARTINI</b>  <b>FENNEL, STAR ANISE, MEDITERRANEAN HERBS</b></p> <p>gin mare, celery, ouzo meltemi, burwood          honey eau de vie, dry vermouath          *make it dirty</p>	<p>\$17</p>
		<p><b>2.5</b> oz</p>
	<p><b>BELLS &amp; WHISTLES</b>  <b>TROPICAL FRUIT, ISLAND SPICE, LEATHER</b></p> <p>jura journey single malt whisky,          pineapple rum, meletti amaro, star anise</p>	<p>\$15</p>
		<p><b>2</b> oz</p>
	<p><b>MEZCALITO</b>  <b>SPIRIT FORWARD, SLIGHT SPICE, SMOKE</b></p> <p>espolon reposado, koch mezcal de oaxaca,          cacao nibs, mole, casoni nocino walnut*</p>	<p>\$16</p>
		<p><b>2.25</b> oz</p>



## WINES

## WHITE

CHÂTEAU DE LA GREFFIÈRE	ALIGOTÉ	\$12	\$60
	Burgundy, France	5oz	bt1
STINA	POSIP BIJELI/VUGAVA	\$12	\$60
	Dalmatian Coast, Croatia	5oz	bt1

## RED

LAURENCE FÉRAUD CÔTES DU RHÔNE	SHIRAZ/SYRAH, GRENACHE	\$12	\$60
	Rhone Valley, France	5oz	bt1
TEZZA VALPOLICELLA RIPASSO	CORVINONE, CORVINA, RONDINELLA	\$12	\$60
	Veneto, Italy	5oz	bt1

## SPARKLING

CAVA	XAREL LO	\$12	\$60
	Gaillac, France	5oz	bt1

## ROSÉ

MASSAYA ROSÉ	SHIRAZ/SYRAH/CABERNET SAUVIGNON /CINSAULT		\$70
	Bekaa Valley, Lebanon		bt1
FOXTROT WAPITI CELLARS ROSÉ	PINOT NOIR		\$80
	Naramata, British Columbia		bt1



## BUBBLES

POL ROGER BRUT	VINTAGE		\$140
	Reims, Champagne		btl
BRUNO PAILLARD	PREMIÈRE CUVÉE EXTRA BRUT		\$170
	Reims, Champagne		btl
BOLLINGER GRANDE ANNÉE	VINTAGE		\$300
	Reims, Champagne		btl
BOLLINGER GRANDE ANNÉE ROSÉ	VINTAGE		\$320
	Reims, Champagne		btl



# BEER / CIDER

<b>COLLECTIVE ARTS AUDIO/VISUAL LAGER</b> <small>HAMILTON, ON</small>	<b>473</b> <small>ML</small>	\$11
<b>COLLECTIVE ARTS RANSACK THE UNIVERSE IPA</b> <small>HAMILTON, ON</small>	<b>473</b> <small>ML</small>	\$11
<b>QUIDI VIDI PINEAPPLE SOUR</b> <small>ST. JOHN'S, NL</small>	<b>473</b> <small>ML</small>	\$11
<b>DANDY JUNGLE BIRD TROPICAL DARK SOUR</b> <small>CALGARY, AB</small>	<b>473</b> <small>ML</small>	\$11
<b>SUNNYCIDER DRY APPLE</b> <small>CALGARY, AB</small>	<b>355</b> <small>ML</small>	\$10
<b>NEW LEVEL BREWING NE CIDER</b> <small>CALGARY, AB</small>	<b>473</b> <small>ML</small>	\$11

# NON-TOXIC

<b>FRENCH PRESS COFFEE</b>	\$5
<b>SODA / COKE / GINGER ALE</b>	\$3

ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 18% SERVICE CHARGE ADDED





# 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:	<a href="mailto:e@shelterryc.com">e@shelterryc.com</a>
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# CONTACT

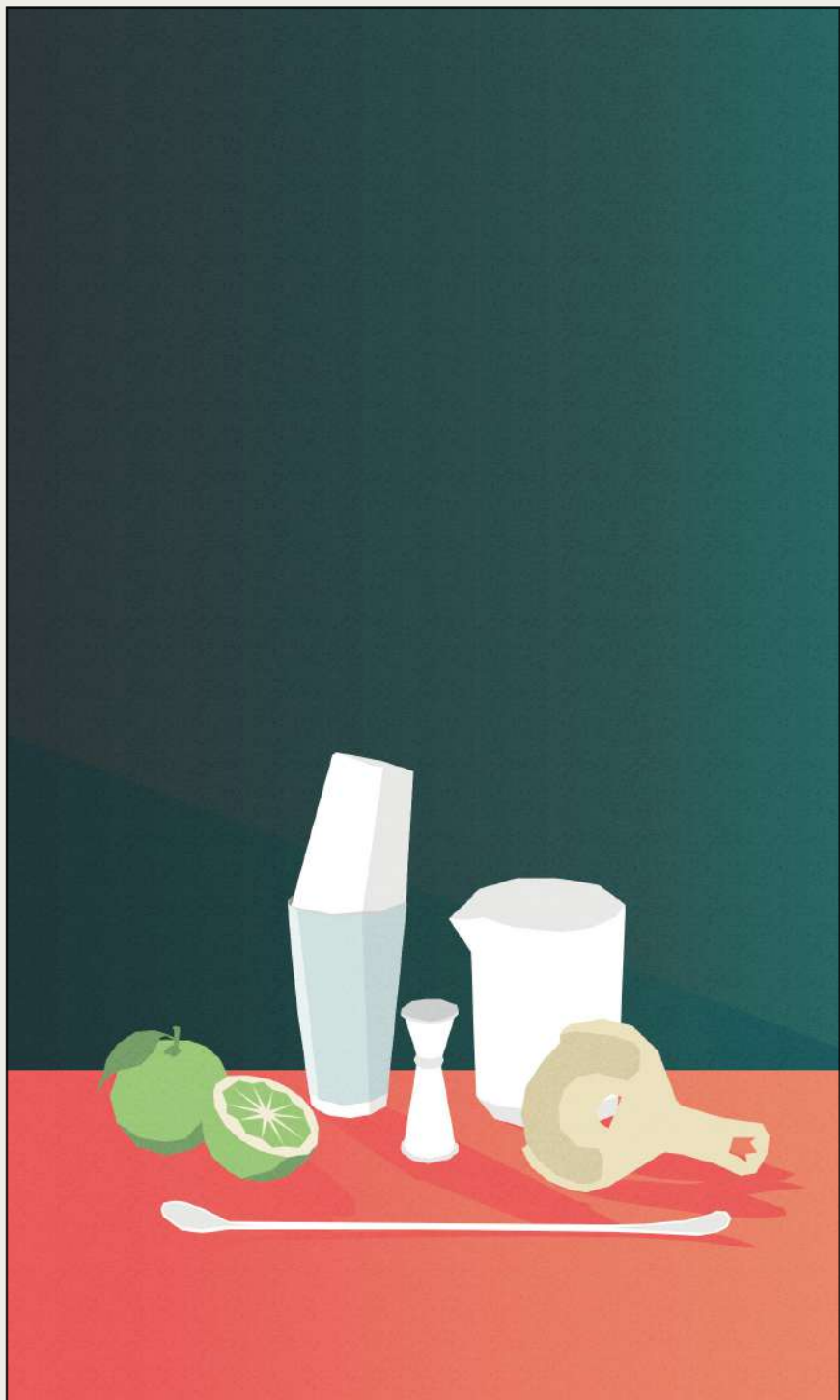
<b>ADDRESS</b>	1210 1st Street S.W.
<b>PHONE</b>	403.233.7730
<b>WEBSITE</b>	shelterryc.com

MENU CREATED BY IVANA LOVRIĆ WITH CONTRIBUTION BY BRAEDAN PETTIGREW

# GLOSSARY

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

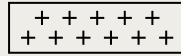
<b>MATCHA</b>	Finely ground Japanese style green tea.
<b>MEZCAL</b>	Tequila's mysterious and smoky cousin.
<b>ORGEAT</b>	Syrup made from almonds and sugar. Popular in tiki cocktails.
<b>PECHUGA</b>	Style of mezcal made by infusing fruits, spices and meat into the mezcal. Chicken, turkey or other protein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



# COCKTAIL LEGEND



AMARO



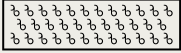
MAGIC



BITTERS



MEZCAL & TEQUILA



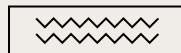
BRANDY & COGNAC



RUM



CITRUS



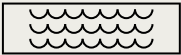
SHAKEN



CORDIAL



SHERRY



DAIRY



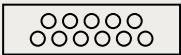
SMALL CUBES



EAU DE VIE



SMOKE



EGG



SPARKLING WATER



FAT



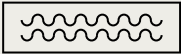
SPARKLING WINE



FRUIT



STIRRED



GARNISH



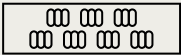
SODA



GIN



VEGETABLE



HERBS & SPICES



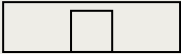
VERMOUTH



HONEY



VODKA



LARGE CUBE



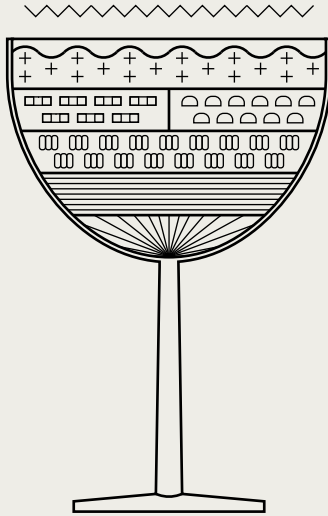
WHISKEY



LIQUEUR



WINE



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