



# S H E L T E R

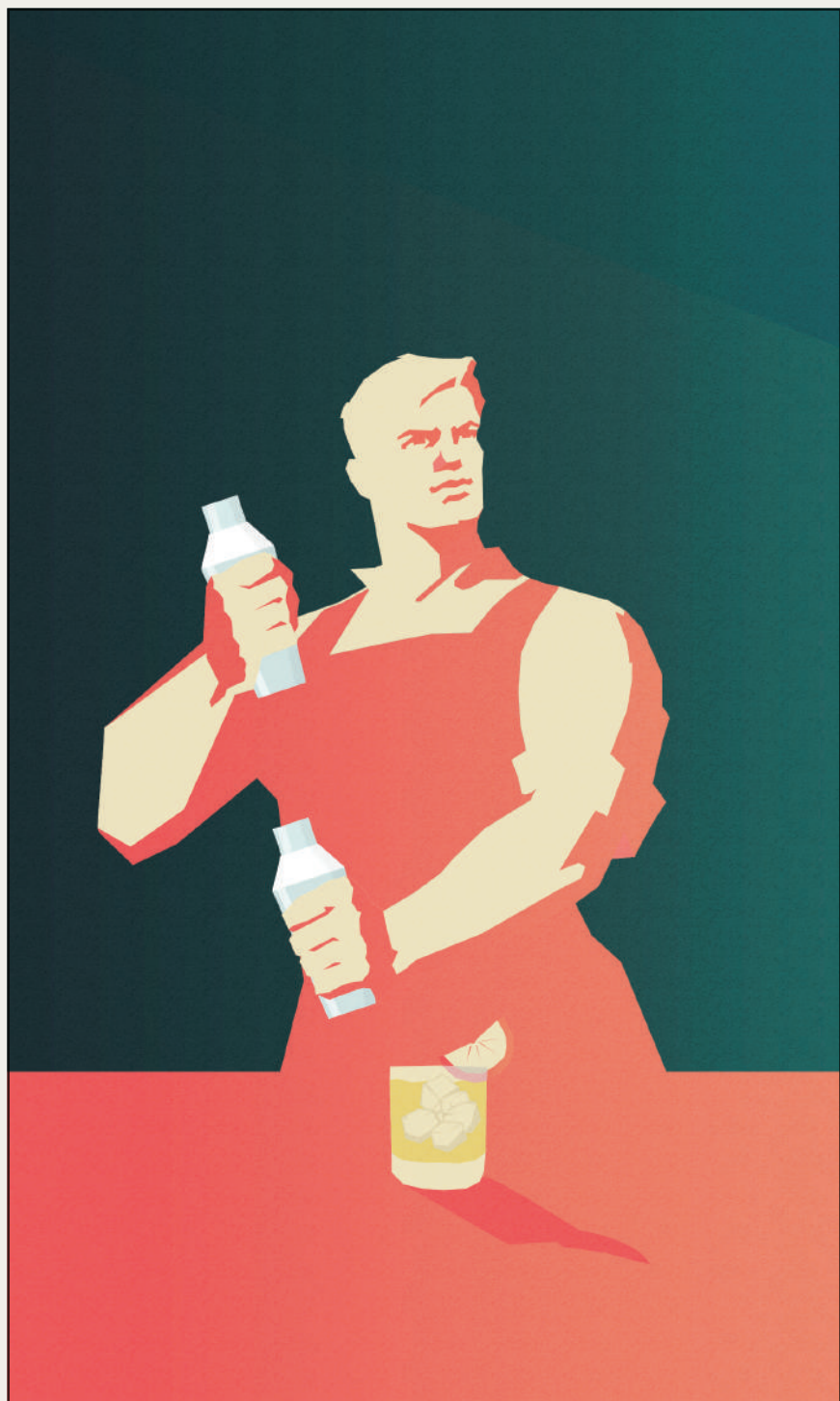


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ONE BILL POLICY AND 18% SERVICE CHARGE FOR GROUPS OF 6+, WE POLITELY DECLINE ANY GROUPS LARGER THAN 6 DEPENDING ON THE CAPACITY. YOUR FULL PARTY MUST BE PRESENT TO BE SEATED. SEATINGS ARE LIMITED TO 2HRS.

\*INDICATES ALLERGEN WARNING.

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FRUITY / PLAYFUL

	<b>HULK SMASH</b> NUTTY, TROPICAL SPICE, FUN	\$17
	avuá cachaça amburana, espolon reposado, amaretto, yellow chartreuse, pandan, pineapple, lime	2 oz
	<b>BIG NICK ENERGY</b> ZESTY, BRIGHT, WARMING	\$15
	montelobos mezcal, stoli cucumber vodka, lime, acidified ginger, passionfruit	2 oz
	<b>PURPLE EGGS AND YAM</b> RICH, INDULGENT, VELVETY	\$16
	haku rice vodka, sake, purple yam orgeat, white chocolate, oat, coconut, lemon, egg white*	2 oz
	<b>RED RIGHT HAND</b> CHERRY, ALMOND, AUTUMNAL	\$15
	alberta premium, amaretto*, averna amaro, cherry heering, ginger, rosemary, lemon	2 oz



BOTANICAL / FRESH



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



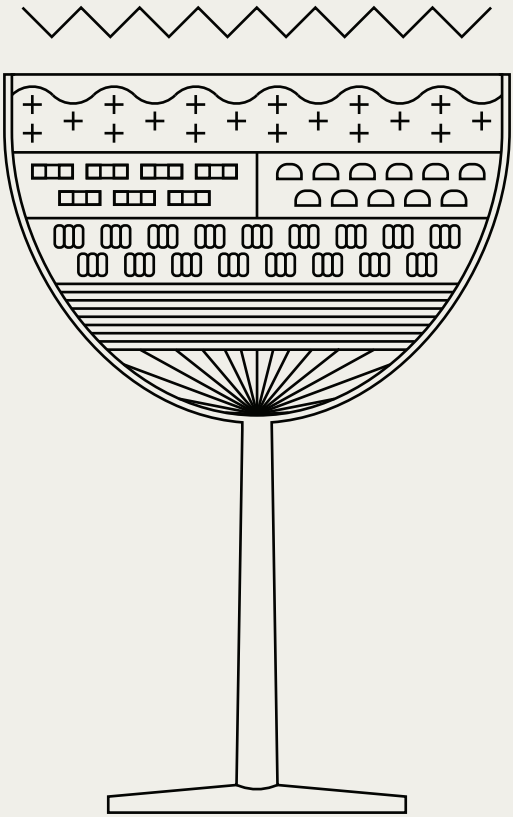




DARK / BOOZY

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





CELLAR MIX

a custom cocktail, choose your spirit and flavour profile for a unique creation	\$16
	2 oz



WINES

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

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

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

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



BUBBLES

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





BEER / CIDER

COLLECTIVE ARTS AUDIO/VISUAL LAGER HAMILTON, ON	473 ML	\$11
COLLECTIVE ARTS RANSACK THE UNIVERSE IPA HAMILTON, ON	473 ML	\$11
FOUR WINDS NECTAROUS DRY - HOPPED SOUR DELTA, BC	473 ML	\$11
DANDY JUNGLE BIRD TROPICAL DARK SOUR CALGARY, AB	473 ML	\$11
UNCOMMON 'CHERRY TINTED GLASSES' CIDER CALGARY, AB	355 ML	\$10

NON-TOXIC

FRENCH PRESS COFFEE	\$5
SODA / COKE / GINGER ALE	\$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:	e@shelterryyc.com
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# CONTACT

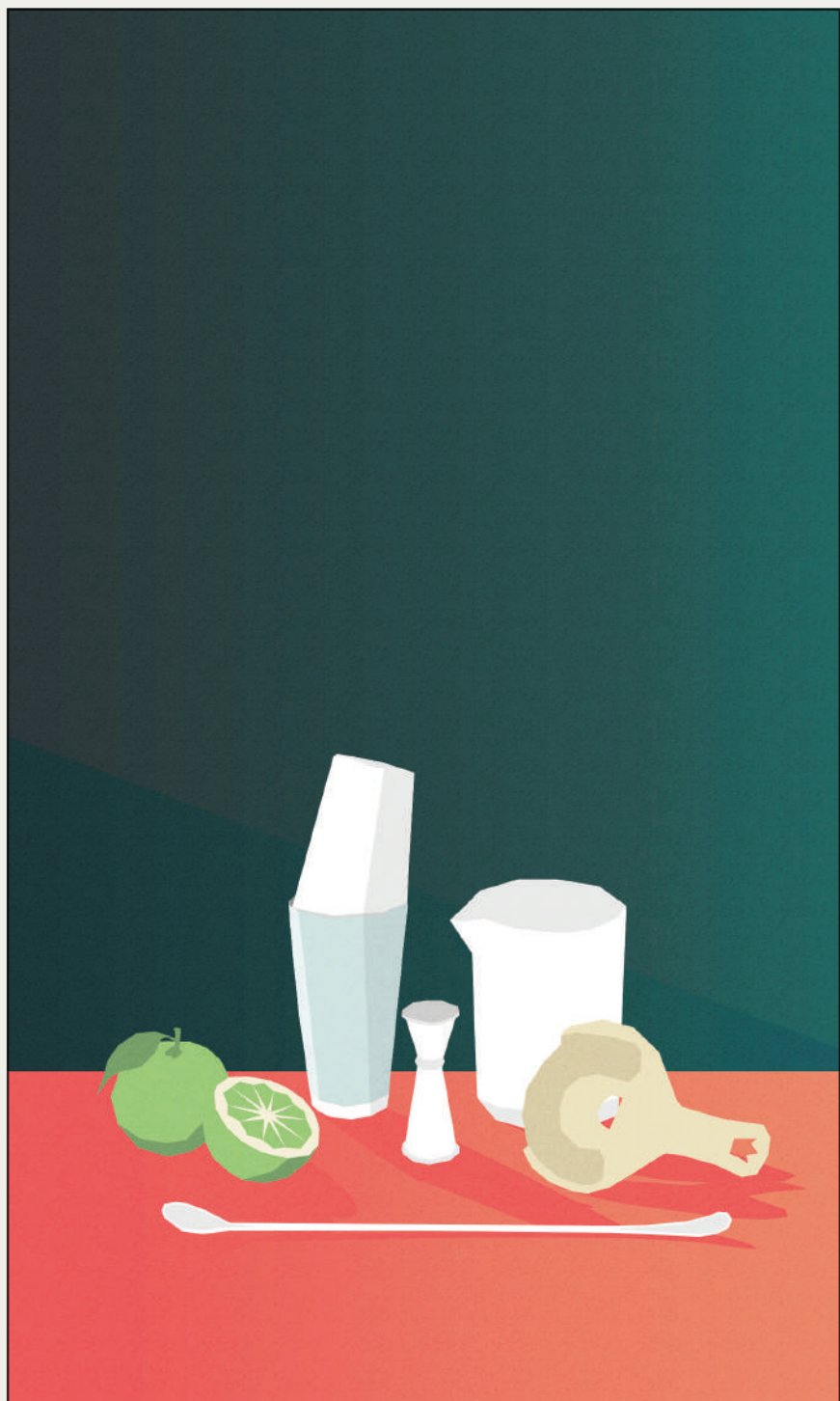
ADDRESS	1210 1st Street S.W.
PHONE	403.233.7730
WEBSITE	shelterryyc.com

MENU CREATED BY IVANA LOVRIĆ WITH CONTRIBUTION BY BRAEDAN PETTIGREW

GLOSSARY

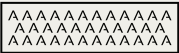
ABSINTHE	Anise flavoured spirit with high alcohol percentage.
AMARO	Italian word for bitter. Herbal liqueur consumed as a digestif with a medicinal bittersweet flavour. Infused with herbs, spices and other aromatics to create herbaceous and complex results.
ANCHO REYES	Authentic spicy liqueur crafted 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.

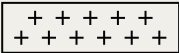




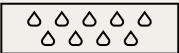
COCKTAIL LEGEND



AMARO



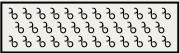
MAGIC



BITTERS



MEZCAL & TEQUILA



BRANDY & COGNAC



RUM



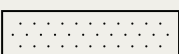
CITRUS



SHAKEN



CORDIAL



SHERRY



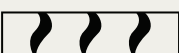
DAIRY



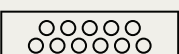
SMALL CUBES



EAU DE VIE



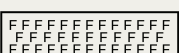
SMOKE



EGG



SPARKLING WATER



FAT



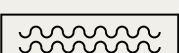
SPARKLING WINE



FRUIT



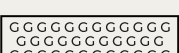
STIRRED



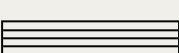
GARNISH



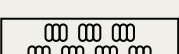
SODA



GIN



VEGETABLE



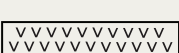
HERBS & SPICES



VERMOUTH



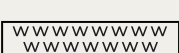
HONEY



VODKA



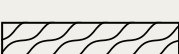
LARGE CUBE



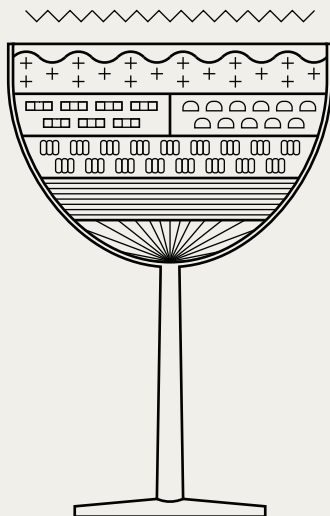
WHISKEY



LIQUEUR



WINE



403.233.7730  
1210 1ST STREET SW  
CALGARY, CANADA  
SHELTERYYC.COM