



S H E L T E R

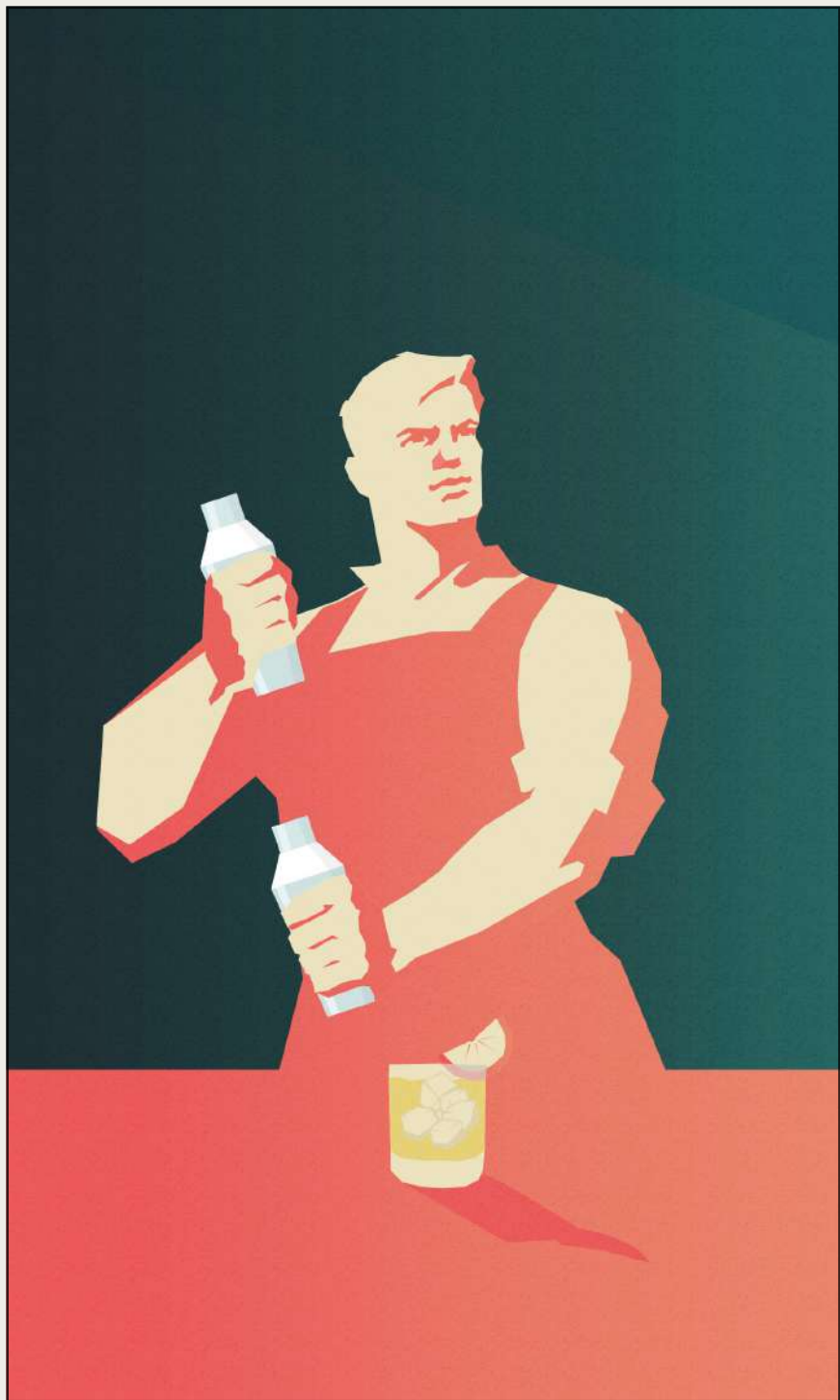


STIRRED & SHAKEN	II
WINES	VI
STASH & BUBBLES	VII
BREWED & NON-TOXIC	VIII
THEORY	IX
GLOSSARY	X
COCKTAIL LEGEND	XII

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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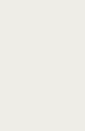


FRUITY / PLAYFUL

	<p>BIG NICK ENERGY ZESTY, BRIGHT, WARMING</p> <p>montelobos mezcal, stoli cucumber vodka, lime, acidified ginger, passionfruit</p>	<p>\$15</p>
	<p>PURPLE EGGS AND YAM RICH, INDULGENT, VELVETY</p> <p>haku rice vodka, sake, purple yam orgeat, white chocolate, oat, coconut, lemon, egg white*</p>	<p>\$16</p>
	<p>RED RIGHT HAND CHERRY, ALMOND, AUTUMNAL</p> <p>alberta premium, amaretto*, averta amaro, cherry heering, ginger, rosemary, lemon</p>	<p>\$15</p>







BOTANICAL / FRESH

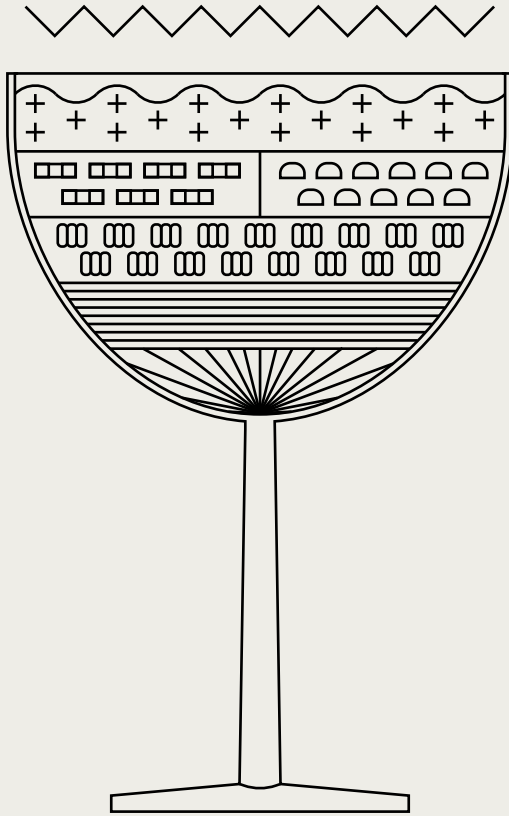
	<p>SUNSET PARK GRASSY, COMPLEX, NUTTY</p> <p>lemongrass infused white rum, mastiha, pandan, yuzu, thai basil, cocchi americano, lime</p>	<p>\$15</p>
		<p>2 oz</p>
	<p>OKAME LIGHT, REFRESHING, CITRUSY</p> <p>sheringham kazuki gin, hwayo 25 soju, watermelon, wasabi, msg, lemon</p>	<p>\$16</p>
		<p>2 oz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



DARK / BOOZY

	<p>PLATINUM YEARS NUTTY, ORCHARD, SIPPABLE</p> <p>glendalough irish whiskey, calvados boullard, chateau montifaud v.s, casoni nocino walnut*, yellow chartreuse</p>	<p>\$17</p>
		<p>2.5 oz</p>
	<p>MEDITERRANEAN MARTINI FENNEL, STAR ANISE, MEDITERRANEAN HERBS</p> <p>gin mare, celery, ouzo meltemi, burwood honey eau de vie, dry vermouht *make it dirty</p>	<p>\$17</p>
		<p>2.5 oz</p>
	<p>DEATH & TAXES WARMING, DRIED FRUIT, COLA</p> <p>old forester bourbon, chateau montifaud vs, mia amata amaro, banane du brésil, px sherry</p>	<p>\$16</p>
		<p>2 oz</p>
	<p>MEZCALITO SPIRIT FORWARD, SLIGHT SPICE, SMOKE</p> <p>espolon reposado, koch mezcal de oaxaca, cacao nibs, mole, casoni nocino walnut*</p>	<p>\$16</p>
		<p>2.25 oz</p>





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	\$12	\$60
	Burgundy, France	5oz	bt1
STINA	POSIP BIJELI/VUGAVA	\$12	\$60
	Dalmatian Coast, Croatia	5oz	bt1

RED

VALLONE SUSUMANIELLO SALENTO	SUSUMANIELLO	\$12	\$60
	Puglia, Italy	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

COLLECTIVE ARTS AUDIO/VISUAL LAGER HAMILTON, ON	473 ML	\$11
COLLECTIVE ARTS RANSACK THE UNIVERSE IPA HAMILTON, ON	473 ML	\$11
COLLECTIVE ARTS RAINBOW SHERBET SOUR HAMILTON, ON	473 ML	\$11
BROKEN SPOKE GINGER CIDER EDMONTON, AB	473 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@shelterryc.com
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CONTACT

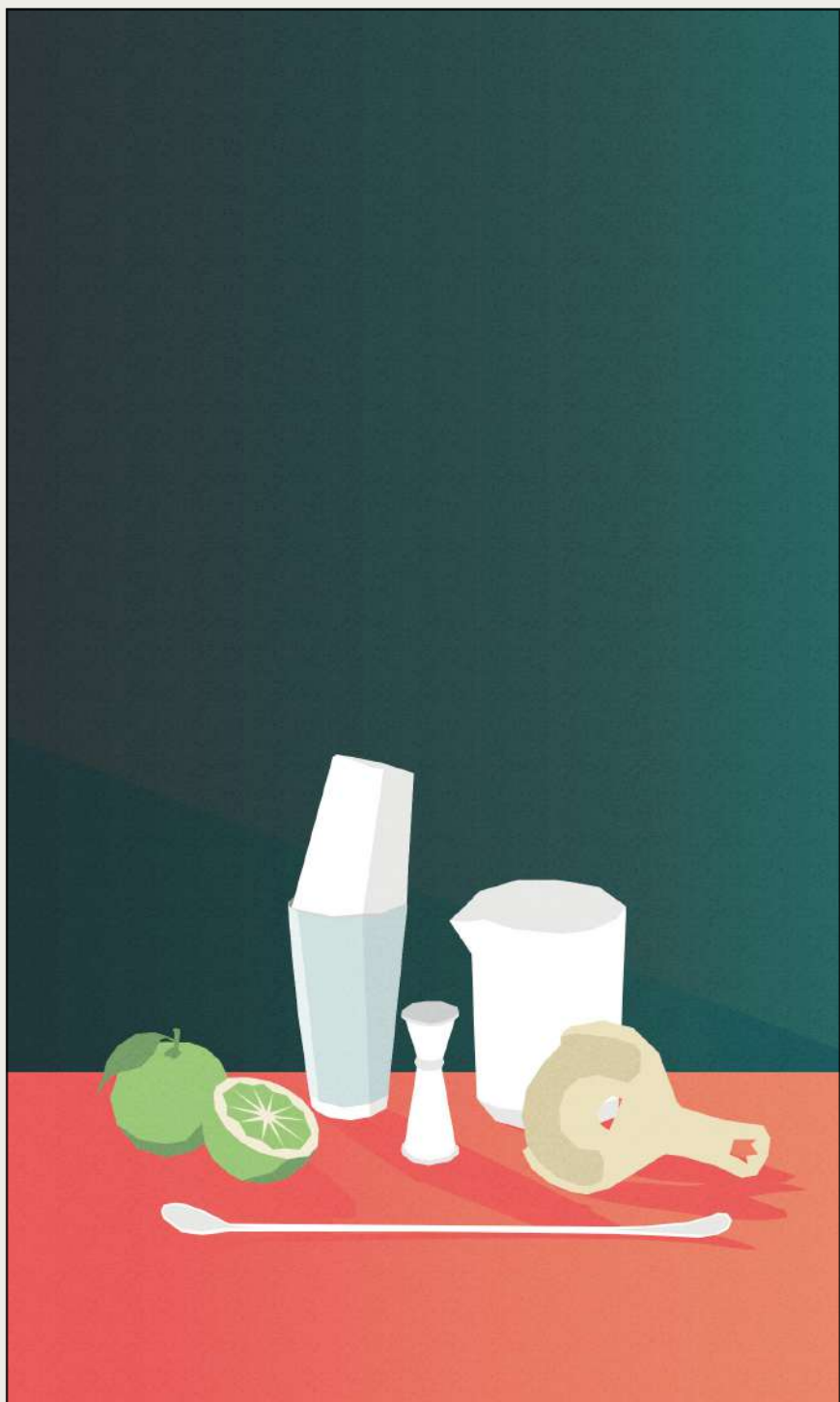
ADDRESS	1210 1st Street S.W.
PHONE	403.233.7730
WEBSITE	shelterryc.com

MENU CREATED BY IVANA LOVRIĆ WITH CONTRIBUTION BY BRAEDAN PETTIGREW

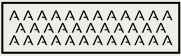
GLOSSARY

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.

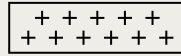
MATCHA	Finely ground Japanese style green tea.
MEZCAL	Tequila's mysterious and smoky cousin.
ORGEAT	Syrup made from almonds and sugar. Popular in tiki cocktails.
PECHUGA	Style of mezcal made by infusing fruits, spices and meat into the mezcal. Chicken, turkey or other protein is hung in the still, allowing 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.



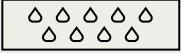
COCKTAIL LEGEND



AMARO



MAGIC



BITTERS



MEZCAL & TEQUILA



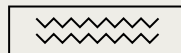
BRANDY & COGNAC



RUM



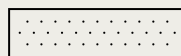
CITRUS



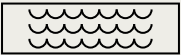
SHAKEN



CORDIAL



SHERRY



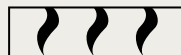
DAIRY



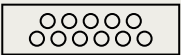
SMALL CUBES



EAU DE VIE



SMOKE



EGG



SPARKLING WATER



FAT



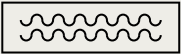
SPARKLING WINE



FRUIT



STIRRED



GARNISH



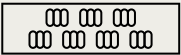
SODA



GIN



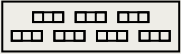
VEGETABLE



HERBS & SPICES



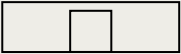
VERMOUTH



HONEY



VODKA



LARGE CUBE



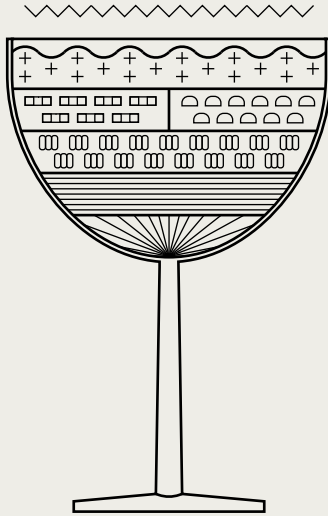
WHISKEY



LIQUEUR



WINE



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