



# SHELTER



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ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 18% SERVICE CHARGE ADDED. WE POLITELY DECLINE ANY PARTIES OVER 6 PEOPLE. PLEASE ARRIVE WITH YOUR FULL PARTY TO BE SEATED AND REFRAIN FROM FLASH PHOTOGRAPHY. SEATINGS LIMITED TO 2 HOURS.

\*INDICATES ALLERGEN WARNING

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# FRUITY / PLAYFUL

	<p><b>SPRING FLING</b> ADDICTIVE, JUICY, VEGETAL</p> <p>bell pepper infused northern keep vodka, amaro montenegro, lychee, orange, lemon, jasmine</p>	<p>\$14</p>
		<p>2 oz</p>
	<p><b>WHO THE FUCK IS POLINA</b> TIKI, SPICED, TROPICAL</p> <p>dark rum, morello cherry, pineapple, banane, lime, grapefruit, falernum*</p>	<p>\$17</p>
		<p>2 oz</p>
	<p><b>GREEN DRAGON</b> BUBBLE TEA, FUN, BONBON</p> <p>sake, green melon, calpico*, coconut, yuzu, pandan, lemon, egg white*, oat milk</p>	<p>\$16</p>
		<p>2 oz</p>



# BOTANICAL / FRESH

	<p><b>SCANDY SUMMER</b>  <b>DRY, REFRESHING, CRUSHABLE</b></p> <p>aquavit, cucumber vodka, aperol, mastiha,  lemon, fennel, caraway</p>	<p>\$16</p> <hr/> <p>2 oz</p>
	<p><b>FLOWERS ON YOUR GRAVE</b>  <b>LIVELY, COMPLEX, APPROACHABLE</b></p> <p>hibiscus infused tequila, sloe gin, vanilla,  cassis, lychee, lemon, rose, beet, egg white*</p>	<p>\$17</p> <hr/> <p>2 oz</p>
	<p><b>ITALIAN JOB</b>  <b>BITTER, EARTHY, LIGHT</b></p> <p>lucano, mia amata, cynar, nonino, campari,  lemon, bubbles</p>	<p>\$15</p> <hr/> <p>2 oz</p>





# DARK / BOOZY

	<p><b>BANANA BREAD</b>  <b>INDULGENT, NUTTY, RICH</b></p> <p>brown butter* suntory toki, pineapple rum, banane, dry vermouthe, black walnut*</p>	<p>\$17</p>
	<p><b>THE DOGFATHER</b>  <b>BONFIRE, PEAT, SIPPABLE</b></p> <p>laphroaig select, rye, amaretto*, cherry bark vanilla</p>	<p>\$18</p>
	<p><b>BITTER TRUTH</b>  <b>SMOKY, BITTER, LEATHERY</b></p> <p>mezcal, cynar, lucano, cassis, xocolatl mole</p>	<p>\$18</p> <p>2.25 oz</p>



## BEER / CIDER

<b>COLLECTIVE ARTS AUDIO/VISUAL LAGER</b> <small>HAMILTON, ON</small>	<b>473</b> <small>ML</small>	\$11
<b>DANDY T2G IPA</b> <small>CALGARY, AB</small>	<b>473</b> <small>ML</small>	\$11
<b>COLLECTIVE ARTS PASSION FRUIT &amp; PEACH SOUR</b> <small>HAMILTON, ON</small>	<b>473</b> <small>ML</small>	\$11
<b>MAGNERS IRISH CIDER</b> <small>IRELAND, UK</small>	<b>568</b> <small>ML</small>	\$12
<b>LONETREE PINEAPPLE CIDER</b> <small>VANCOUVER, BC</small>	<b>355</b> <small>ML</small>	\$10

## NON-TOXIC

<b>SODA / COKE / GINGER ALE</b>		\$3
<b>MOCKTAIL NO.1</b> <b>CINNAMON &amp; GRAPEFRUIT</b>	sobreo non alc. spirit, cinnamon, falernum, lime, grapefruit, bubbles	\$11
<b>MOCKTAIL NO.2</b> <b>BEEET &amp; VANILLA</b>	sobreo non alc. spirit, juniper, lemon, vanilla, egg white, beet, rose water	\$11

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## WINES

## WHITE

LA CAVALE	VERMENTINO, UGNI BLANC, GRENACHE BLANC, CLAIRETTE	\$12	\$60
	Rhône Valley, France	5oz	bt1
MONEMVASIA	ASSYRTIKO	\$12	\$60
	Peloponnesos, Greece	5oz	bt1

## RED

VALLONE FLAMINIO	SUSUMANIELLO	\$12	\$60
	Puglia, Italy	5oz	bt1
BODEGA DE BARDOS ROMÁNTICA	TEMPRANILLO	\$12	\$60
	Ribera del Duero, Spain	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

FRANCESC RICART CAVA	XAREL - LO Catalunya, Spain	\$12	\$60
		5oz	btl
POL ROGER BRUT	VINTAGE Reims, Champagne		\$140
			btl
BRUNO PAILLARD PREMIÈRE CUVÉE	EXTRA BRUT Reims, Champagne		\$170
			btl
BOLLINGER GRANDE ANNEE	VINTAGE Reims, Champagne		\$300
			btl

# CELLAR MIX

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





## BOTTLED COCKTAILS

<b>LIMONCELLO SPRITZ</b>	<b>FIVE SERVINGS</b>	<b>\$39.99</b>
	bridgeland limoncello, cocchi rosa, aperol, amaro, passion fruit.	<b>btl</b>
<b>FIVE SPICE SAZERAC</b>	<b>FOUR SERVINGS</b>	<b>\$39.99</b>
	bridgeland brandy, five spice, absinthe, house bitters	<b>btl</b>
<b>OAXACAN OLD FASHIONED</b>	<b>FOUR SERVINGS</b>	<b>\$39.99</b>
	mezcal, tequila, bridgeland amaro, agave, angostura bitters	<b>btl</b>



# 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](mailto:e@shelterryc.com)

# CONTACT

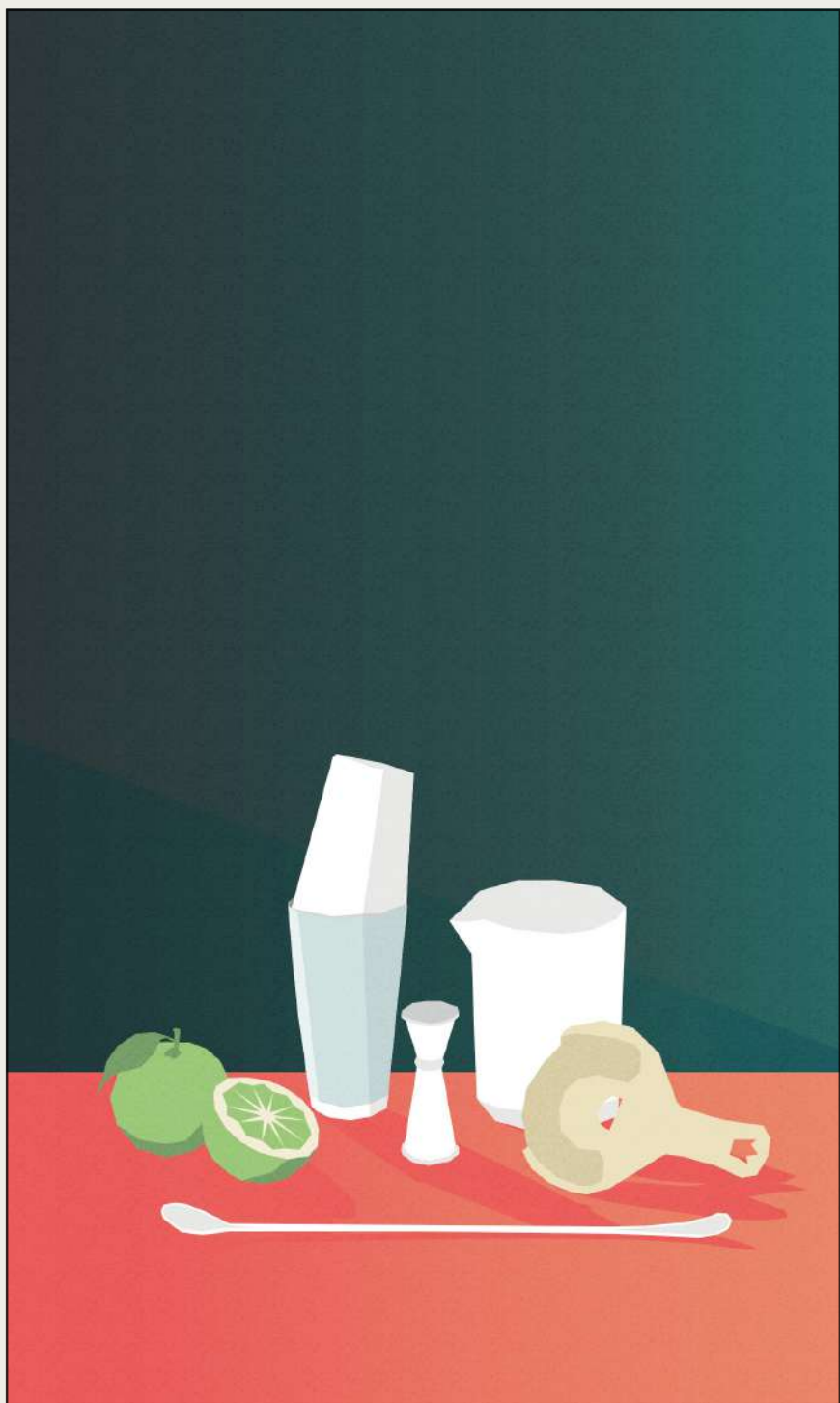
<b>ADDRESS</b>	1210 1st Street S.W.
<b>PHONE</b>	403.233.7730
<b>WEBSITE</b>	<a href="http://shelterryc.com">shelterryc.com</a>

MENU CREATED BY PAULINA ARTEAGA VAZQUEZ AND IVANA LOVRIC

# 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.

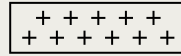
<b>MATCHA</b>	Finely ground Japanese style green tea.
<b>MEZCAL</b>	Tequila's mysterious and smoky cousin.
<b>ORGEAT</b>	Syrup made from almonds and sugar. Popular in tiki cocktails.
<b>PECHUGA</b>	Style of mezcal made by infusing fruits, spices and meat into the mezcal. Chicken, turkey or other protein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



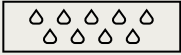
# COCKTAIL LEGEND



AMARO



MAGIC



BITTERS



MEZCAL & TEQUILA



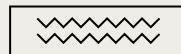
BRANDY & COGNAC



RUM



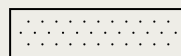
CITRUS



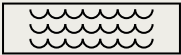
SHAKEN



CORDIAL



SHERRY



DAIRY



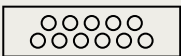
SMALL CUBES



EAU DE VIE



SMOKE



EGG



SPARKLING WATER



FAT



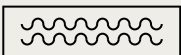
SPARKLING WINE



FRUIT



STIRRED



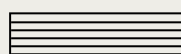
GARNISH



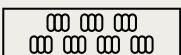
SODA



GIN



VEGETABLE



HERBS & SPICES



VERMOUTH



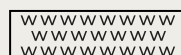
HONEY



VODKA



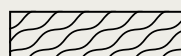
LARGE CUBE



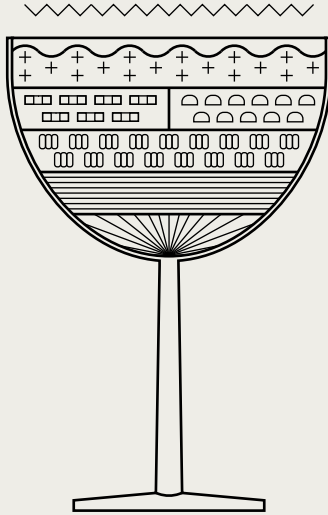
WHISKEY



LIQUEUR



WINE



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