

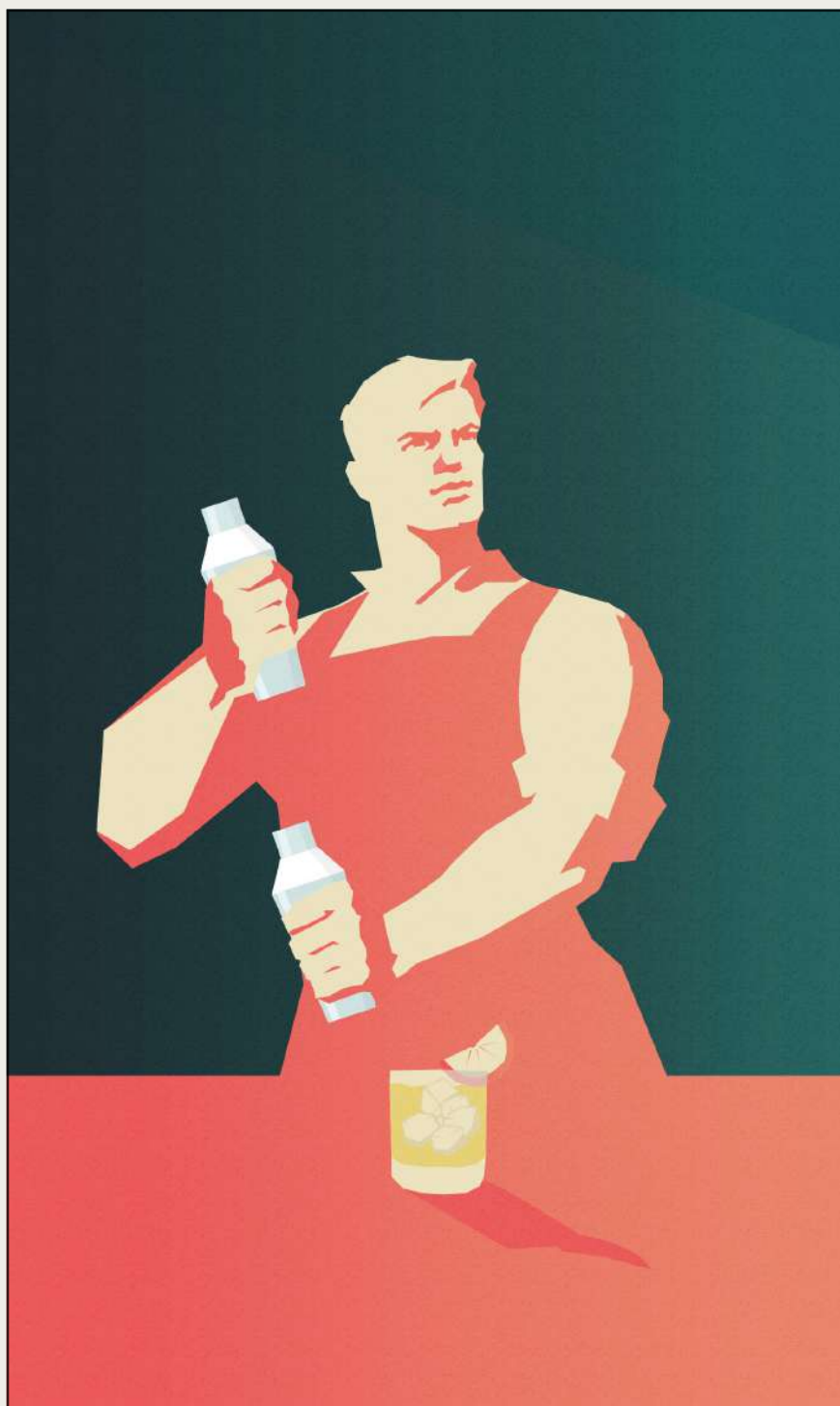


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ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 18% SERVICE CHARGE ADDED. WE POLITELY DECLINE ANY PARTIES OVER 6 PEOPLE. PLEASE ARRIVE WITH YOUR FULL PARTY TO BE SEATED AND REFRAIN FROM FLASH PHOTOGRAPHY. SEATINGS LIMITED TO 2 HOURS.

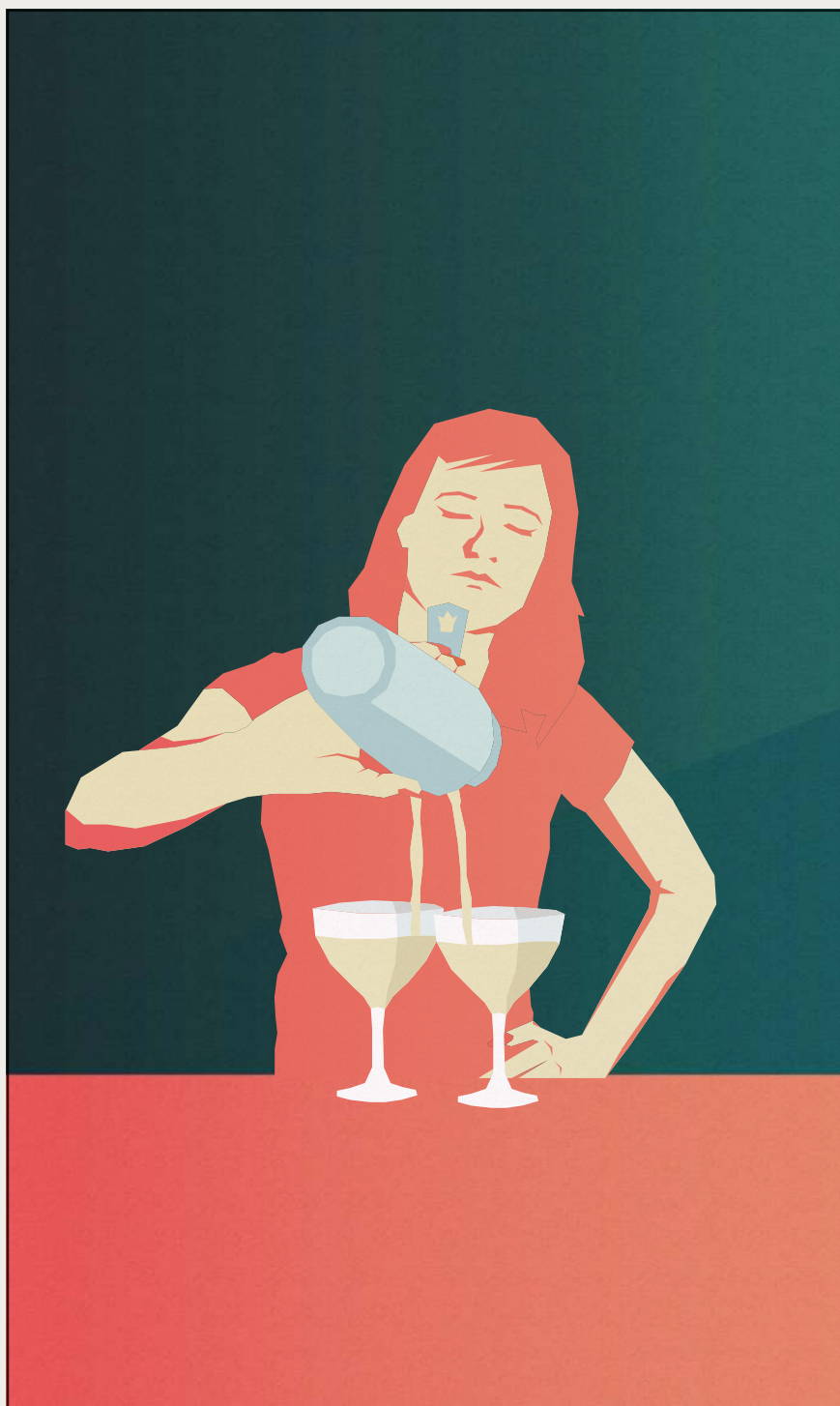
\*INDICATES ALLERGEN WARNING

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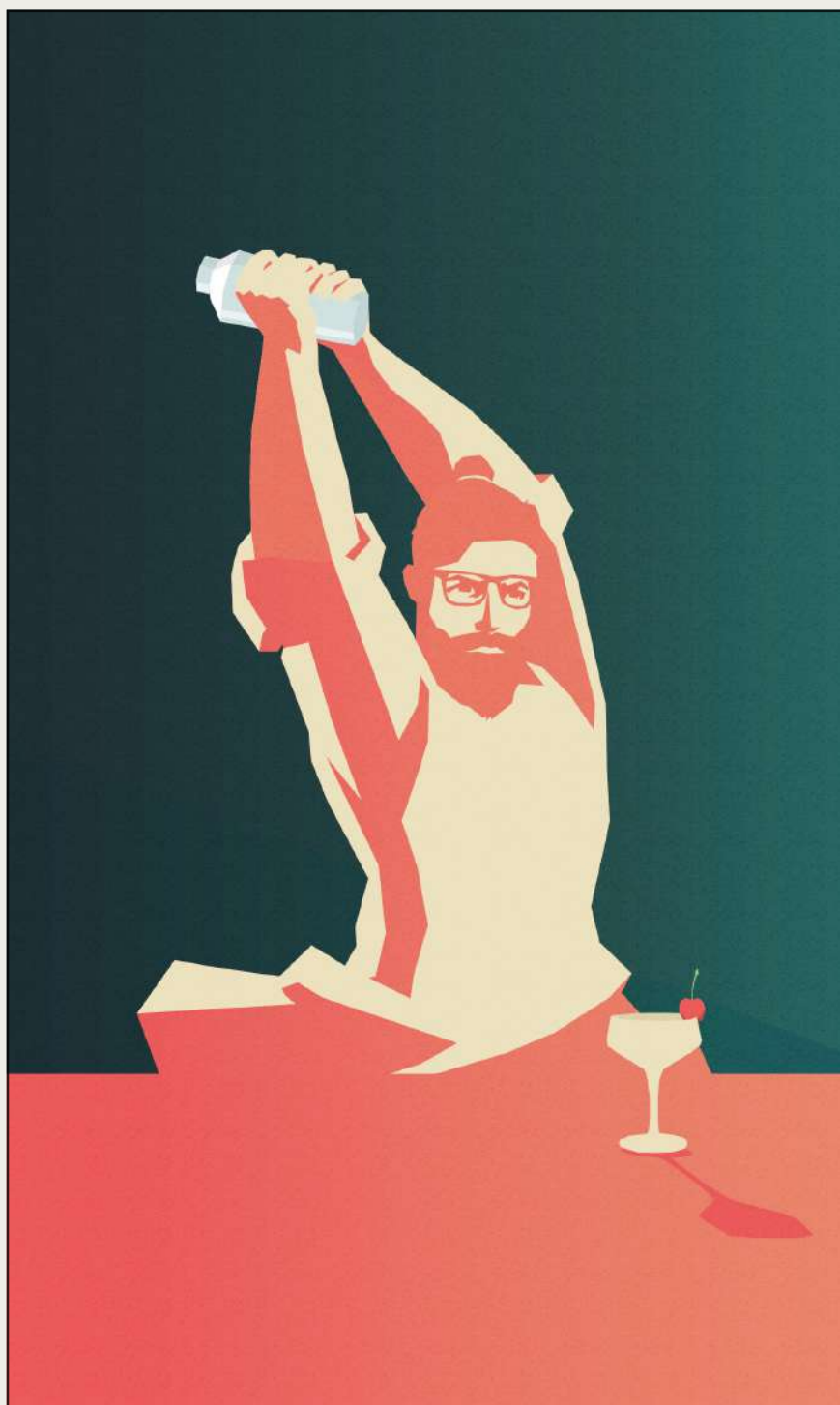
FRUITY / PLAYFUL

	<b>SPRING FLING</b> ADDICTIVE, JUICY, VEGETAL	\$14
	bell pepper infused northern keep vodka, amaro montenegro, lychee, orange, lemon, jasmine	2 oz
	<b>WHO THE FUCK IS POLINA</b> TIKI, SPICED, TROPICAL	\$17
	dark rum, morello cherry, pineapple, banane, lime, grapefruit, falernum*	2 oz
	<b>GREEN DRAGON</b> BUBBLE TEA, FUN, BONBON	\$16
	sake, green melon, calpico*, coconut, yuzu, pandan, lemon, egg white*	2 oz
	<b>DORIS IN THE SKY WITH RAINBOWS</b> FRUITY, LIGHT, FLORAL	\$16
	botanist gin / cynar / pims / stoli cucumber / strawberry lavender shrub / lemon / beet / mint	2 oz



BOTANICAL / FRESH

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



DARK / BOOZY

	<b>BANANA BREAD</b> INDULGENT, NUTTY, RICH	\$17
	brown butter* suntory toki, pineapple rum, banane, dry vermouth, black walnut*	2 oz
	<b>THE DOGFATHER</b> BONFIRE, PEAT, SIPPABLE	\$18
	ardbeg wee beastie, rye, amaretto*, cherry bark vanilla	2 oz
	<b>BITTER TRUTH</b> SMOKY, BITTER, LEATHERY	\$18
	mezcal, cynar, averna, cassis, xocolatl mole	2.25 oz





BEER & CIDER

COLLECTIVE ARTS AUDIO/VISUAL LAGER HAMILTON, ON	473 ML	\$11
COLLECTIVE ARTS RANSACK IPA HAMILTON, ON	473 ML	\$11
YUKON PTG RADLER WHITEHORSE, YK	473 ML	\$11
YUKON LEMON RADLER WHITEHORSE, YK	473 ML	\$11
LONETREE GINGER APPLE CIDER KELOWNA, BC	355 ML	\$8

NON-TOXIC

SODA / COKE / GINGER ALE		\$3
MOCKTAIL NO.1 STAR ANISE & GRAPEFRUIT	sobreo non alc. spirit, star anise, falernum, lime, grapefruit, bubbles	\$11
MOCKTAIL NO.2 BEET & VANILLA	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  Rhône Valley, France	\$12	\$60
		5oz	bt1
GIRIBALDI GAVI	CORTESE  Piedmont, Italy	\$12	\$60
		5oz	bt1

RED			
VALLONE FLAMINIO	SUSUMANIELLO  Puglia, Italy	\$12	\$60
		5oz	bt1
HEIMANN KADARKA	KEKFRANKOS  Hungary, Szekszárd	\$12	\$60
		5oz	bt1


ROSÉ			
PITTNAUER ROSÉ	SHIRAZ/SYRAH  Austria, Burgenland		\$70
			bt1
FOXTROT WAPITI CELLARS ROSÉ	PINOT NOIR  Naramata, British Columbia		\$80
			bt1



BUBBLES

FRANCESC RICART CAVA	XAREL - LO  Catalunya, Spain	\$12	\$60
		5oz	bt1
BRUNO PAILLARD PREMIÈRE CUVÉE	EXTRA BRUT  Reims, Champagne		\$170
			bt1
LOUIS ROEDERER COLLECTION 242	VINTAGE  Reims, Champagne		\$250
			bt1

CELLAR MIX

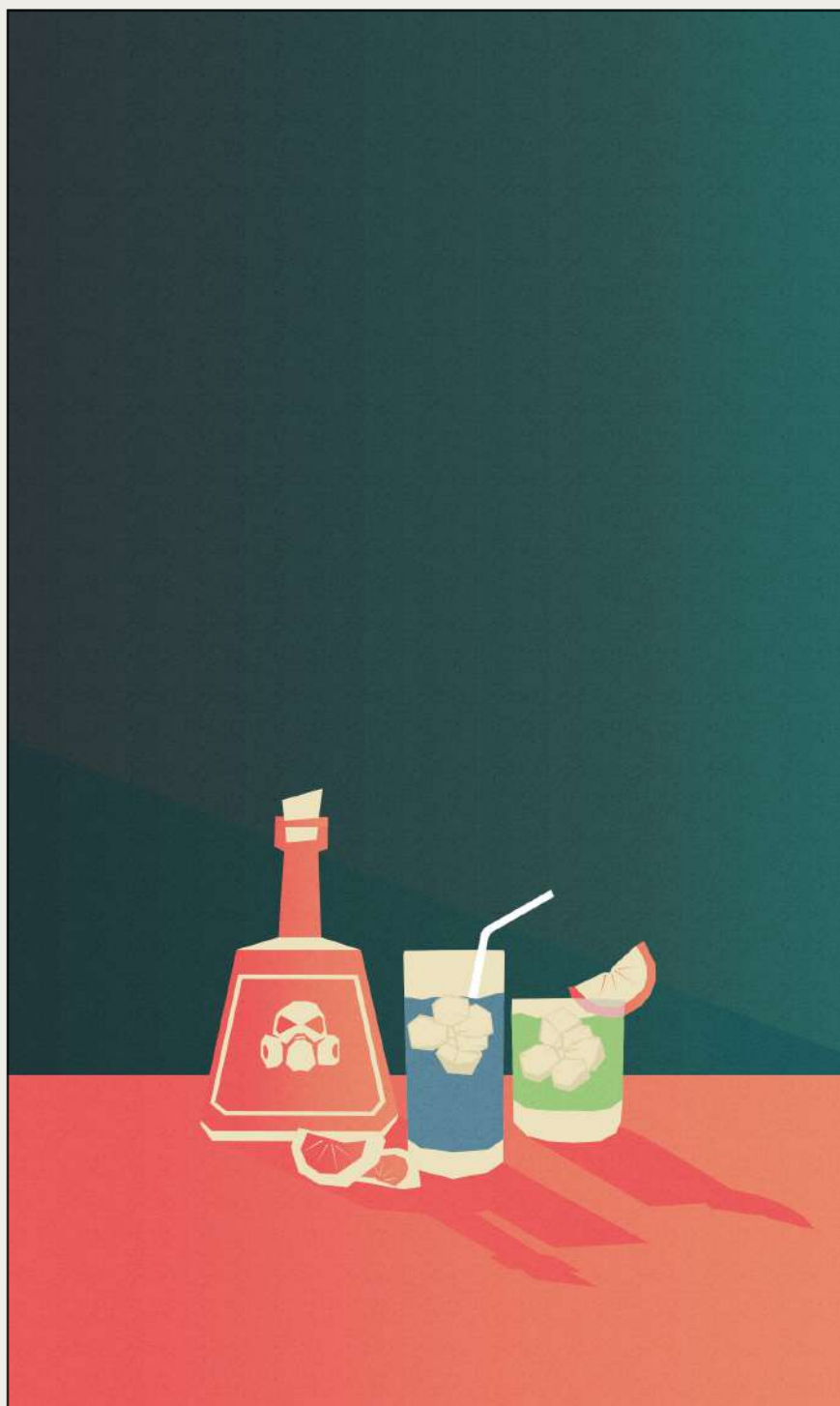
	a custom cocktail, choose your spirit and flavour profile for a unique creation	\$16
		2 oz



BOTTLED COCKTAILS

LIMONCELLO SPRITZ	FIVE SERVINGS  bridgeland limoncello, cocchi rosa, aperol, amaro, passion fruit.	\$39.99
		bt1
FIVE SPICE SAZERAC	FOUR SERVINGS  bridgeland brandy, five spice, absinthe, house bitters	\$39.99
		bt1
OAXACAN OLD FASHIONED	FOUR SERVINGS  mezcal, tequila, bridgeland amaro, agave, angostura bitters	\$39.99
		bt1





# 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@shelteryyc.com">e@shelteryyc.com</a>
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# CONTACT

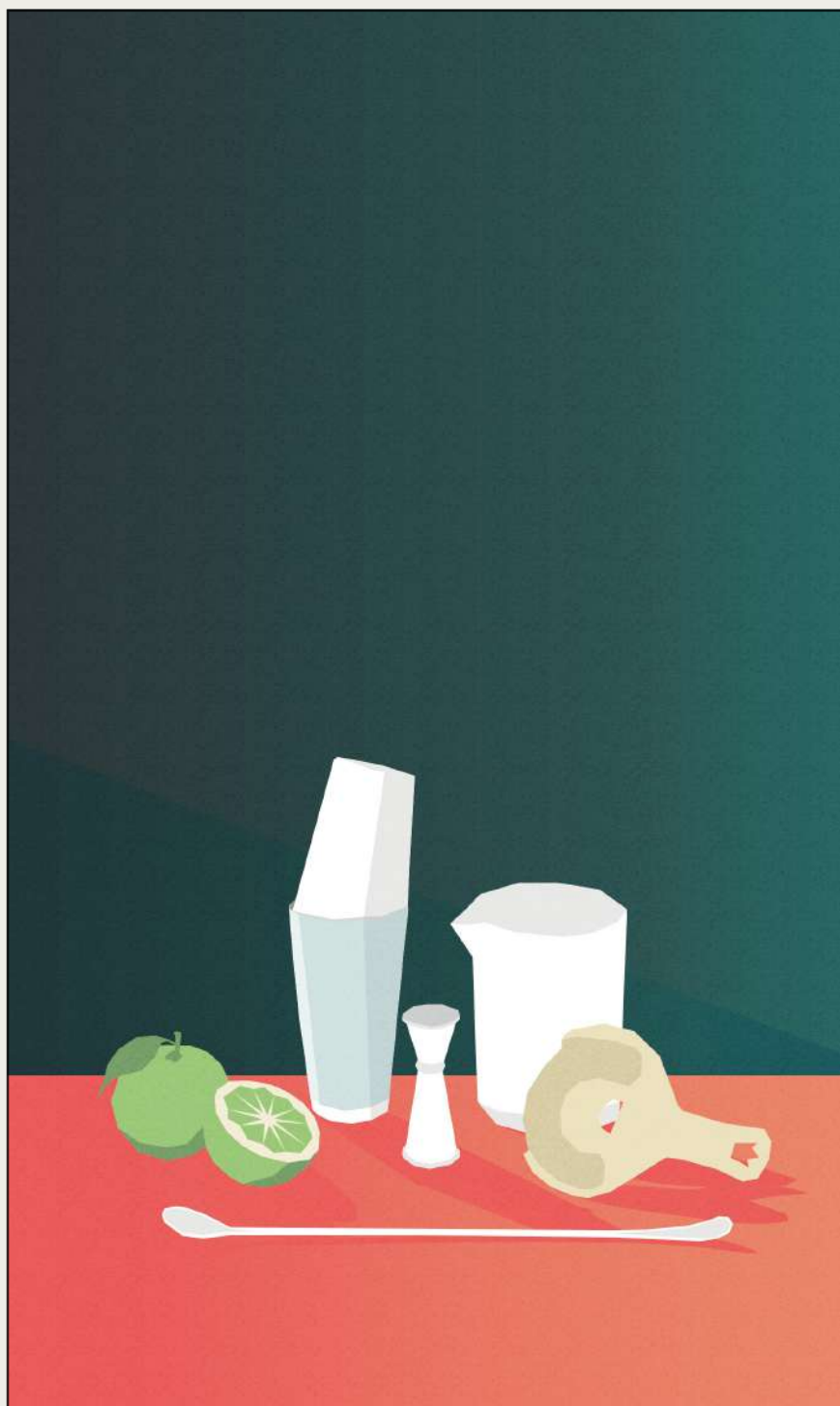
ADDRESS	1210 1st Street S.W.
PHONE	403.233.7730
WEBSITE	<a href="http://shelteryyc.com">shelteryyc.com</a>

MENU CREATED BY PAULINA ARTEAGA VAZQUEZ AND IVANA LOVRIĆ

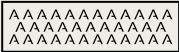
GLOSSARY

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.

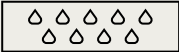
MATCHA	Finely ground Japanese style green tea.
MEZCAL	Tequila’s mysterious and smoky cousin.
ORGEAT	Syrup made from almonds and sugar. Popular in tiki cocktails.
PECHUGA	Style of mezcal made by infusing fruits, spices and meat into the mezcal. Chicken, turkey or other protein is hung in the still, allowing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



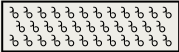
COCKTAIL LEGEND



AMARO



BITTERS



BRANDY & COGNAC



CITRUS



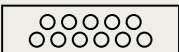
CORDIAL



DAIRY



EAU DE VIE



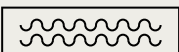
EGG



FAT



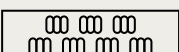
FRUIT



GARNISH



GIN



HERBS & SPICES



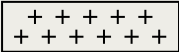
HONEY



LARGE CUBE



LIQUEUR



MAGIC



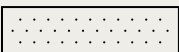
MEZCAL & TEQUILA



RUM



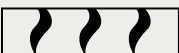
SHAKEN



SHERRY



SMALL CUBES



SMOKE



SPARKLING WATER



SPARKLING WINE



STIRRED



SODA



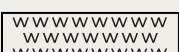
VEGETABLE



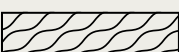
VERMOUTH



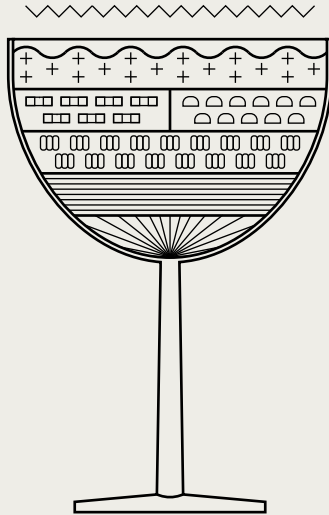
VODKA



WHISKEY



WINE



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# SHELTER