



S H E L T E R



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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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CONCOCTIONS INSPIRED BY OUR DEEPEST THOUGHTS WHERE  
CREATIVITY LINGERS TIGHTLY IN OUR DAY TO DAY BUSYNESS. WE  
THRIVE IN NOSTALGIA AND WE WELCOME THE FUTURE AS WE  
SEEK NEW TECHNIQUES, FLAVOUR PAIRINGS, AND MEMORABLE  
CONNECTIONS... ENJOY THE SHELTER EXPERIENCE.

CHEERS, SALUD, SANTÉ, PROST, 갈채, 喝采 !!

FROM SHELTER FAMILY.



REFRESHING & APPROACHABLE

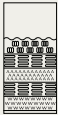

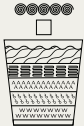
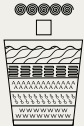
	<b>STARRY NIGHT</b> LIGHT & VELVETY, DELICATE & SOOTHING ANISE	\$14
	makgeolli, absinthe, batida de coco*, lemon, egg white*	2 oz
	<b>CONDESA DAIQUIRI</b> SIMPLE YET SUBLIME TWIST OF ONE OF OUR FAVOURITE CLASSICS. TART AND STONE FRUIT NOTES	\$15
	white rum, xila, house cola, lime, plum & root beer	2 oz
	<b>THE SILK ROAD</b> LIGHT BODIED, GRASSY, AROMATIC	\$15
	gin, cachaça, batida de coco*, lime, chai, cardamom, nutmeg	2 oz
	<b>P &amp; T</b> VIBRANT, PEPPERY AND SWEET	\$16
	aquavit, green tea umeshu, cocchi rosa, perilla, palo santo, lime, tonic	2 oz







INTRICATE & ADVENTUROUS

	<b>FLOWERS ON YOUR GRAVE</b> FLORAL, TART, LUSCIOUS, BERRY FLAVOURS	\$17
	hibiscus infused tequila, rose, sloe gin, lychee, vanilla, cassis, lemon, beet, egg white*	2 oz
	<b>BETTER THAN POLINA</b> CRUSHABLE, FOR THE TIKI LOVERS AND SUMMER CHASERS	\$17
	el dorado, calvados, passion fruit, house grenadine, pineapple, lime, tiki bitters, absinthe	2 oz
	<b>EAST KITTY</b> UMAMI, EARTHY, DELECTABLE	\$17
	cognac, nikka days, white cacao, shochu, truffle oil, miso tincture	2 oz
	<b>TEPACHE SBAGLIATO</b> SPICED, AMBROSIAL, BITTER	\$18
	coffee infused el dorado 12 yr, tepache campari, sparkling sake, angostura	2 oz




BOOZY & INTIMATE

	<b>SONORA OAK</b> OAKY, FULL BODIED, WARMING	\$17
	buffalo trace, bacanora, agave, chicory pecan bitters	2 oz
	<b>MEZCALTINI</b> FOR ALL OUR DIRTY MARTINI LOVERS; SMOKEY, SPICY, AND SAVOURY	\$18
	mezcal, tio pepe, firewater, chile tincture, olive brine, olives	2 oz
	<b>BANANA BREAD</b> INDULGENT, NUTTY, RICH	\$17
	brown butter* infused suntory toki, banana, pineapple rum, dry vermouth, black walnut	2.25 oz
	<b>NIGHTMARE ON 1ST STREET</b> SMOKEY, SPICY, CHOCOLATE, VANILLA	\$17
	ardbeg wee beastie, rye, cacao, vanilla, dry vermouth, mole bitters, fire water	2 oz



CELLAR MIX

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



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

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





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



BEER & CIDER

COLLECTIVE ARTS AUDIO/VISUAL LAGER HAMILTON, ON	473 ML	\$11
TROLLEY 5 JUICY IPA CALGARY, AB	473 ML	\$11
YUKON PTG RADLER WHITEHORSE, YK	473 ML	\$11
YUKON LEMON RADLER WHITEHORSE, YK	473 ML	\$11
ROTATING CIDER	355 ML	\$8

NON-TOXIC

SODA / COKE / COKE ZERO / 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

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 PAULINA ARTEAGA VAZQUEZ AND RYAN SAN DIEGO

GLOSSARY

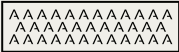
<b>ABSINTHE</b>	Anise flavoured spirit derived from arthemisia absinthum, white grape, wormwood fennel, and more. Originated in the 1800's in France and Switzerland.
<b>BACANORA</b>	Agave distillate spirit from Sonora Mexico. It's distinctive notes are earthiness, coffee and wet leather. This regional mezcal has been produced for at least 300 years.
<b>BATIDA DE COCO</b>	Brazilian coconut liqueur. Sweet but light, quite hard to resist.
<b>CACHAÇA</b>	Sugar cane distillate from Brazil and it's the most popular spirit of the country. It could be unaged or aged, affecting the colour and taste. The tasting notes start from grassy and sweet to oaky and caramel.
<b>CHOYA UMESHU</b>	Japanese traditional ume liquor, plume-like fruit. Low ABV, sweet and sour stone fruit notes.
<b>MAKGEOLLI</b>	Korean rice wine. Milky and chalky slightly sparkling, tangy yet sweet, low proof alcoholic beverage.
<b>PALO SANTO</b>	A wild tree native to the Yucatán peninsula from Mexico to Peru and Venezuela. Usually used for healing and sacred ceremonies. Warming flavour and scent of timber, exotic spice and citrusy pine.
<b>PERILLA</b>	A leaf native to Asia that is part of the mint family. It's flavours can come off as nutty, grassy and notes of anis. This leaf has numerous health benefits and it's extremely popular in Traditional Korean Cuisine.



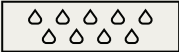
SHOCHU	Japanese distilled beverage. Typically distilled from rice, barely, or sweet potatoes. Usually having hints of green apple, citrus, melon, and retains the savoury and powerful aroma of rice. Has a low alcohol content.
TEPACHE	Homemade fermented beverage from Mexico made from pineapple peels and spices.
XILA	Mezcal based liqueur that has a unique infusion of Ancho chile, lavender, hibiscus, clove, black pepper, cinnamon and caramelized pineapple.
TÍO PEPE	Dry-fino sherry made of Palomino fino grapes with an estimated ageing period of 4 years, from Jerez, Spain. Delicately dry, green apple and saline notes.



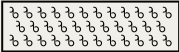
COCKTAIL LEGEND



AMARO



BITTERS



BRANDY & COGNAC



CITRUS



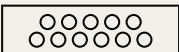
CORDIAL



DAIRY



EAU DE VIE



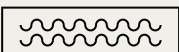
EGG



FAT



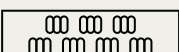
FRUIT



GARNISH



GIN



HERBS & SPICES



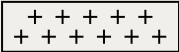
HONEY



LARGE CUBE



LIQUEUR



MAGIC



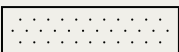
MEZCAL & TEQUILA



RUM



SHAKEN



SHERRY



SMALL CUBES



SMOKE



SPARKLING WATER



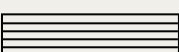
SPARKLING WINE



STIRRED



SODA



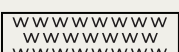
VEGETABLE



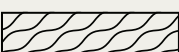
VERMOUTH



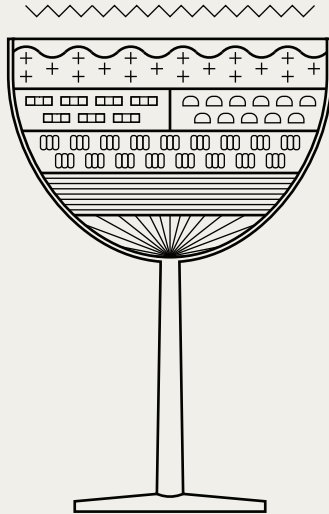
VODKA



WHISKEY



WINE



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