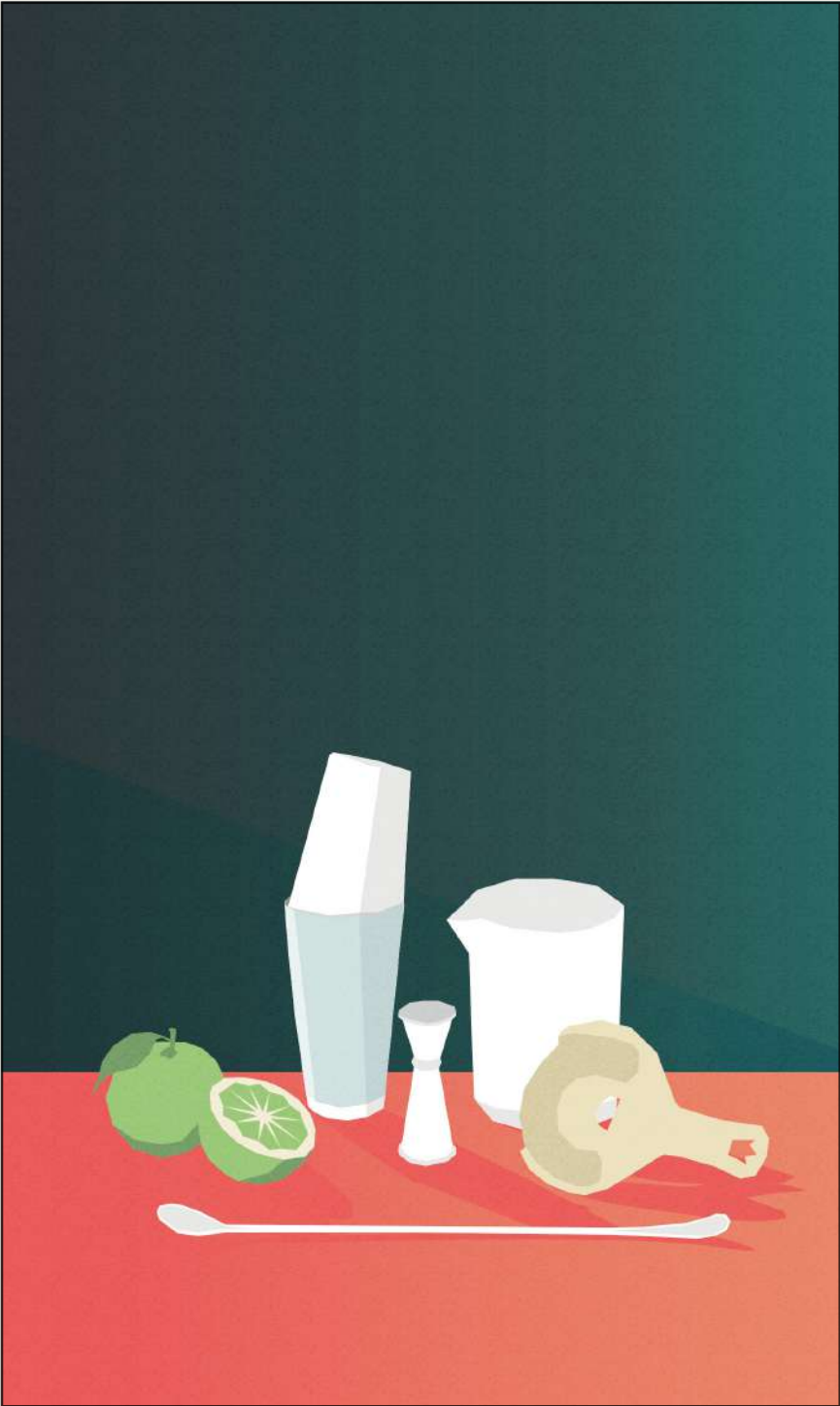




S H E L T E R



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ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 20% SERVICE CHARGE ADDED. WE POLITELY DECLINE ANY PARTIES OVER SIX PEOPLE. PLEASE ARRIVE WITH YOUR FULL PARTY TO BE SEATED AND REFRAIN FROM FLASH PHOTOGRAPHY. SEATINGS LIMITED TO TWO HOURS.

\*INDICATES ALLERGEN WARNING

... / ...





EVERY MENU WE PUSH OURSELVES TO BE GREATER THAN THE MENU BEFORE. WE EXPLORE NEW FLAVOURS, TECHNIQUES, AND PAIRINGS WITH FREEDOM AND CREATIVITY. HONOURING THE PAST AND CELEBRATING THE FUTURE, OUR MENU IS A CULMINATION OF PRACTICE, RESEARCH, AND CONNECTION. IT IS WITH GREAT PRIDE WE INTRODUCE MENU VOLUME XIII.

WE WELCOME YOU TO SHELTER.  
CHEERS, SALUD, SANTÉ, PROST, 갈 채 , 喝 采 !!

- FROM THE SHELTER FAMILY

MENU CREATED BY PAULINA ARTEAGA VAZQUEZ  
AND RYAN SAN DIEGO



## REFRESHING &amp; APPROACHABLE

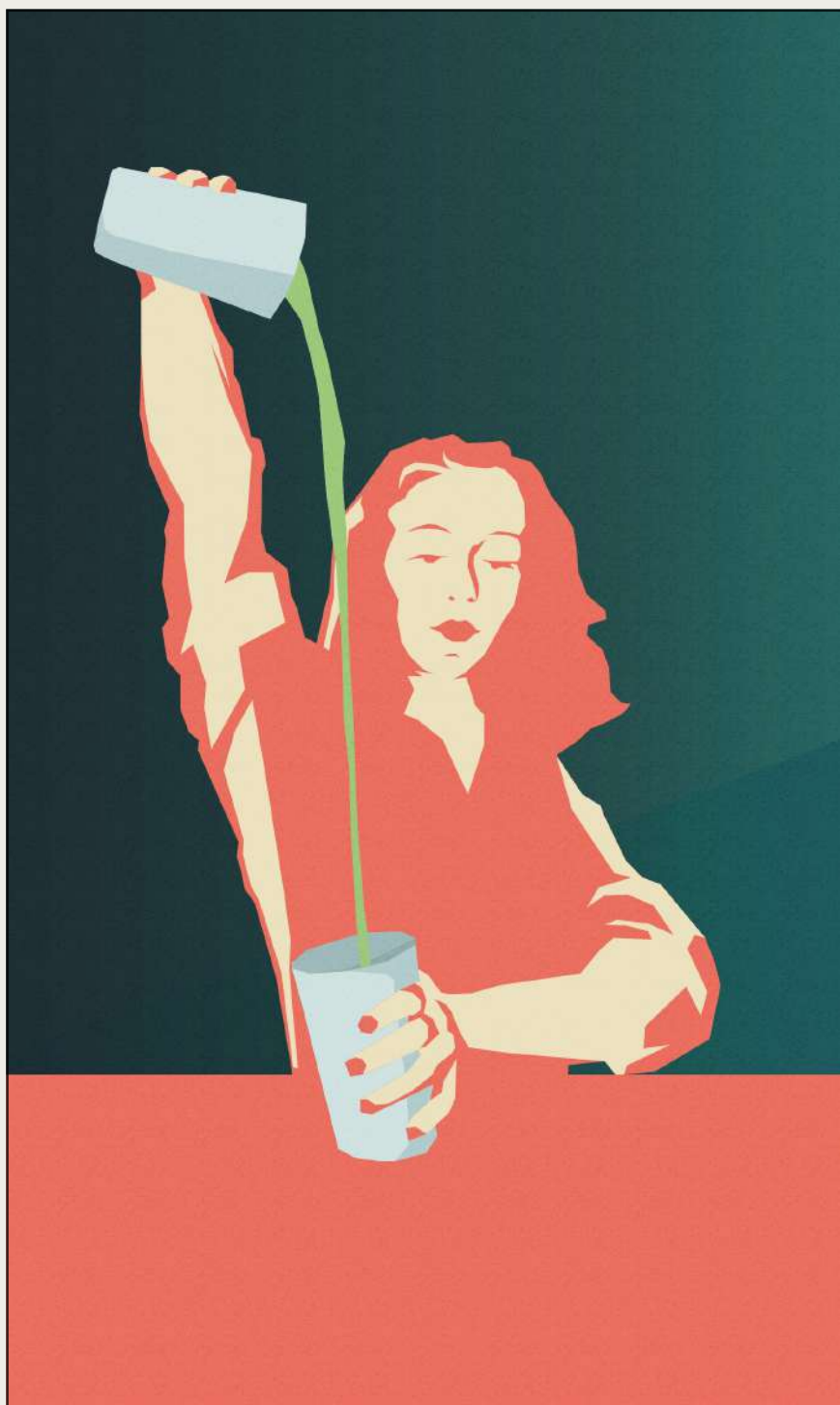
	<p><b>TOTORO</b> TANGY AND SWEET WITH DELICATE, CREAMY NOTES OF GREEN TEA</p>	\$15
	<p>gunpowder tea infused cachaça, yogurt liqueur*, uji umeshu, lychee, vanilla, lemon, peach</p>	2 oz
	<p><b>WHERE THE FUCK IS POLINA</b> A PUNCHY, FRUITY, TIKI-ESQUE ADVENTURE TO THE TROPICS</p>	\$15
	<p>flor de caña 7 year, reposado, calvados, amaretto*, allspice dram, orange, pineapple, lime</p>	2 oz
	<p><b>GENERATION P</b> REVENGE IS A FLORAL DRINK BEST SERVED TALL, COLD, AND SPARKLING</p>	\$17
	<p>butterfly pea infused pisco, tio pepe, starlino arancione, pineau des charentes violet, elderflower, lemon, grapefruit, black lemon, sparkling wine</p>	2.5 oz
	<p><b>BODEGA BLOSSOM</b> A SPICY, VIBRANT NIKKEI-INSPIRED MARGARITA PLAY</p>	\$16
	<p>reposado, junmai nigori sake, muscat, perilla, hibiscus, lime, grapefruit, palo santo tincture</p>	2 oz





# INTRICATE & ADVENTUROUS

	<p><b>MOTHER EARTH</b>  <b>HERBACEOUS AND SAVOURY WITH FRESH GARDEN FLAVOURS AND AROMAS</b></p> <p>bison grass vodka, pimms, st germaine, cucumber, lactic fermented radish, fennel, grapefruit, lemon</p>	<p>\$15</p>
	<p><b>SHELTER SHAFT VOLUME I</b>  <b>A HARMONIOUS BLEND OF BITTER, SWEET, ALCOHOL, COFFEE; OUR ADAPTATION TO A CALGARY CLASSIC</b></p> <p>sotol, rye, amaro del capo, salted caramel espresso*, whipped cream</p>	<p>\$17</p>
	<p><b>BITTER DREAMS</b>  <b>A HERBAL WALK DOWN MEMORY LANE</b></p> <p>lemongrass infused gin, sweet pea garden amaro, jasmine, cointreau, strega, lemon, ginger</p>	<p>\$16</p>




## SPIRIT-FORWARD &amp; STRONG


	<p><b>BLUE OAKS OF SONORA</b> SMOKY FLAVOURS DOMINATE HINTS OF OAK AND DEEP WOODY BLENDS</p> <p>bourbon, bacanora, agave, chocolate</p>	<p>\$18</p> <p>2 oz</p>
	<p><b>MEZCALTINI</b> FOR ALL OUR DIRTY MARTINI LOVERS; A SMOKY, SPICY, AND SAVOURY MARTINI SPIN</p> <p>mezcal, dry vermouth, firewater, chile tincture, olive brine, seasoned olives</p>	<p>\$18</p> <p>2 oz</p>
	<p><b>BURDOCK MANHATTAN</b> UMAMI FORWARD WITH A STRONG, DARK, BOOZY BACKBONE</p> <p>brown butter* and burdock infused rye, cynar, sweet vermouth, miso tincture, angostura</p>	<p>\$17</p> <p>2.25 oz</p>
	<p><b>SUGEGASA</b> ROASTED RICE TEA AND SESAME CREATE LAYERS OF FLAVOUR IN THIS DRY MARTINI</p> <p>genmaicha infused vodka, junmai nigori sake, umeshu, shochu, sesame oil</p>	<p>\$15</p> <p>2 oz</p>




## CELLAR MIX

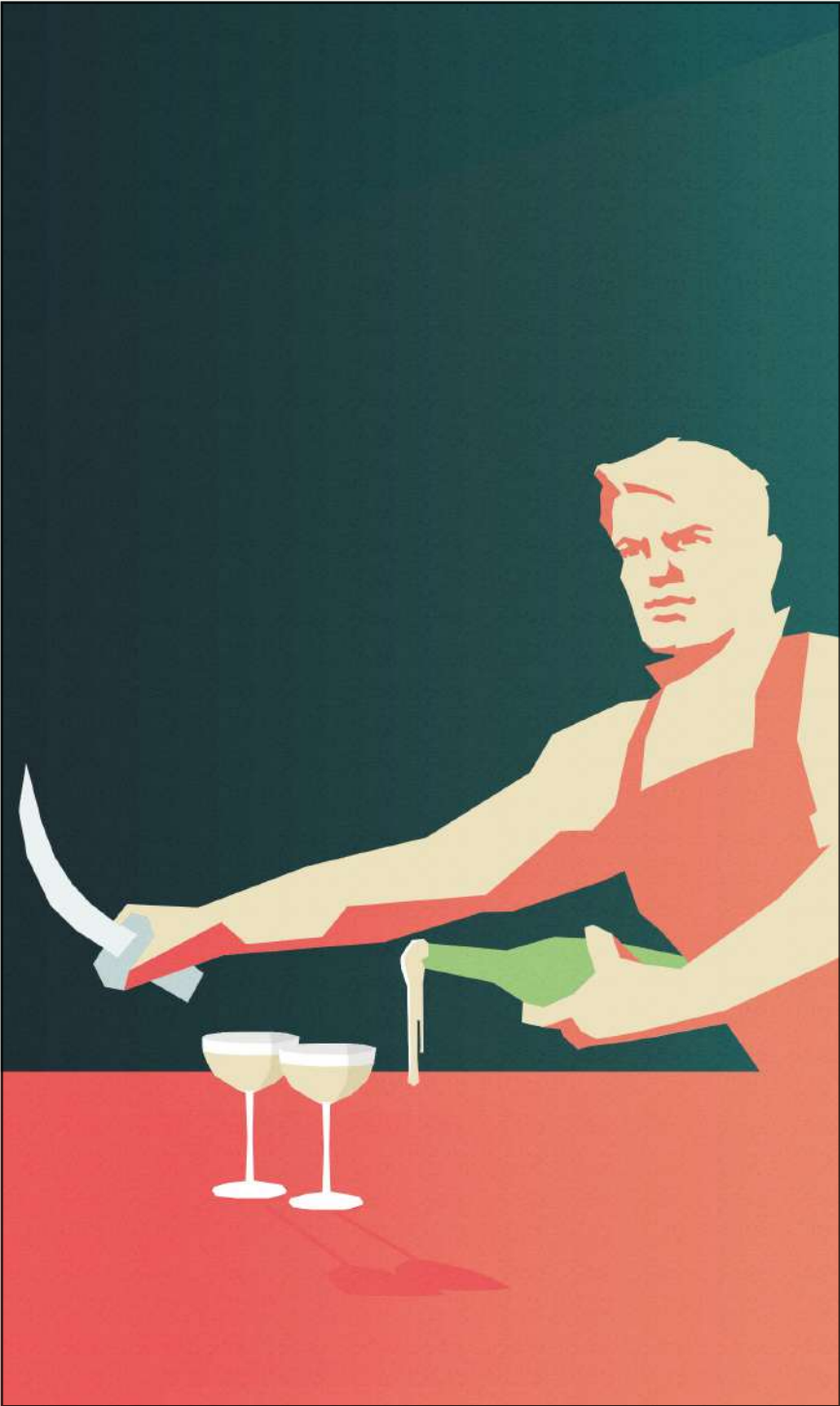
	<p>a custom cocktail, choose your spirit and flavour profile for a unique creation</p>	<p>\$16</p>
		<p>2 oz</p>

## MILK PUNCH

	<p>monthly feature milk punch, ask your server or bartender for more information</p>	<p>\$17</p>
		<p>2.25 oz</p>

## SWEET DISPOSITION

	<p>shake, stir, &amp; strainbow! is an annual pride-themed queer charity awareness and fundraiser campaign that was launched in 2018.</p> <p>cacao butter infused botanist gin*, pineapple soju, creme de cacao, calpico*, mango, cream, blue delta tea, lemon, eggwhite</p>	<p>\$17</p>
		<p>2 oz</p>



## BUBBLES

FRANCESC RICART CAVA	XAREL - LO Catalunya, Spain	\$14	\$70
		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

ALL BOTTLED COCKTAILS MUST BE ORDERED TO GO





## WINES

WHITE			
FEATURE WHITE	ROTATING	\$14	\$70
		5oz	bt1

RED			
FEATURE RED	ROTATING	\$14	\$70
		5oz	bt1

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



## BEER & CIDER

<b>COLLECTIVE ARTS AUDIO/VISUAL LAGER</b> <small>HAMILTON, ON</small>	<b>473</b> <small>ML</small>	<b>\$11</b>
<b>TROLLEY 5 IPA</b> <small>CALGARY, AB</small>	<b>473</b> <small>ML</small>	<b>\$11</b>
<b>ROTATING RADLER</b>	<b>473</b> <small>ML</small>	<b>\$11</b>
<b>ROTATING CIDER</b>	<b>355</b> <small>ML</small>	<b>\$8</b>

## NON-TOXIC

<b>SODA / COKE / COKE ZERO / GINGER ALE</b>		<b>\$3</b>
<b>MOCKTAIL NO.1 STAR ANISE &amp; GRAPEFRUIT</b>	sobreo non alc. spirit, star anise, ginger, lime, grapefruit, bubbles	<b>\$11</b>
<b>MOCKTAIL NO.2 CARDAMOM &amp; MANGO</b>	sobreo non alc. spirit, cardamom, mango, blue delta tea, coconut, lemon, egg white	<b>\$13</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 40 guests. Connect with us to arrange your private event:	<a href="mailto:e@shelterryc.com">e@shelterryc.com</a>
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# CONTACT

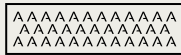
<b>ADDRESS</b>	1210 1st Street S.W.
<b>PHONE</b>	403.233.7730
<b>WEBSITE</b>	shelterryc.com

## GLOSSARY

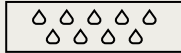
<b>ALLSPICE DRAM</b>	Liqueur made with allspice berries. Native to Central America and grown throughout Mexico and Jamaica. Commonly used in Tiki Drinks it is made from these berries, rum and sugar. Providing a spicy, sweet and tropical flavour profile.
<b>BACANORA</b>	Agave distillate spirit from Sonora Mexico. Its distinctive notes are earthiness, coffee and wet leather. This regional mezcal has been produced for at least 300 years.
<b>BURDOCK</b>	A plant that originates back in Japan that is rich in antioxidants. Burdock root has a crunchy texture that is sweet in flavour similar to a lotus root. It is distinct enough to be sought out by many for its health benefits.
<b>GENMAICHA</b>	A style of tea where green tea is combined with roasted brown rice. Some of the roasted brown rice may be popped.
<b>GUNPOWDER TEA</b>	A style of tea where each tea leaf is rolled into small round pellets resembling grains of gunpowder. This is typically applied to either dried green tea or oolong tea.
<b>SHOCHU</b>	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.
<b>LACTIC FERMENTATION</b>	A type of fermentation which uses lactic acid bacteria to naturally transform carbohydrates into lactic acid and other flavour compounds.

<b>MILK PUNCH</b>	A cocktail technique that uses milk and an acidic component such as lemon or lime to create a clarified drink. Milk is added to the mixture creating curdles that will carry and absorb the natural colours, pungency and flavours. This will then be filtered numerous times and our end result will be a clear liquid ready to drink. The conditions from the acid precipitates most of the milk proteins which is what creates a clear solution after filtration.
<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 plant native to Asia that is part of the mint family. Its 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.
<b>PINEAU DES CHARENTES</b>	A regional apéritif in western France that uses primarily white grapes and is blended with cognac.
<b>UJI UMESHU</b>	Japanese traditional ume liquor (plum wine) infused with premium green tea leaves from Kyoto. Low ABV.
<b>TÍO PEPE</b>	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.

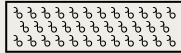
# COCKTAIL LEGEND



AMARO



BITTERS



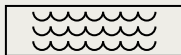
BRANDY & COGNAC



CITRUS



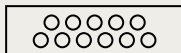
CORDIAL



DAIRY



EAU DE VIE



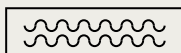
EGG



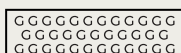
FAT



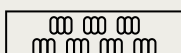
FRUIT



GARNISH



GIN



HERBS & SPICES



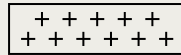
HONEY



LARGE CUBE



LIQUEUR



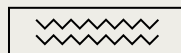
MAGIC



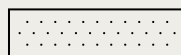
MEZCAL & TEQUILA



RUM



SHAKEN



SHERRY



SMALL CUBES



SMOKE



SPARKLING WATER



SPARKLING WINE



STIRRED



SODA



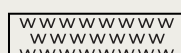
VEGETABLE



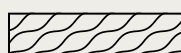
VERMOUTH



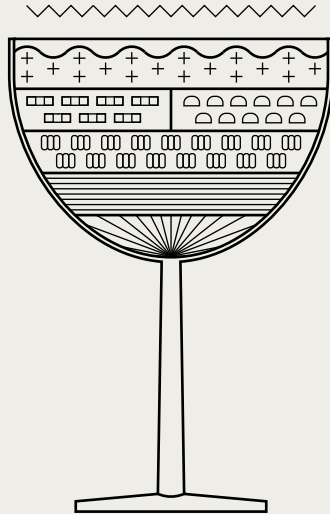
VODKA



WHISKEY



WINE



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