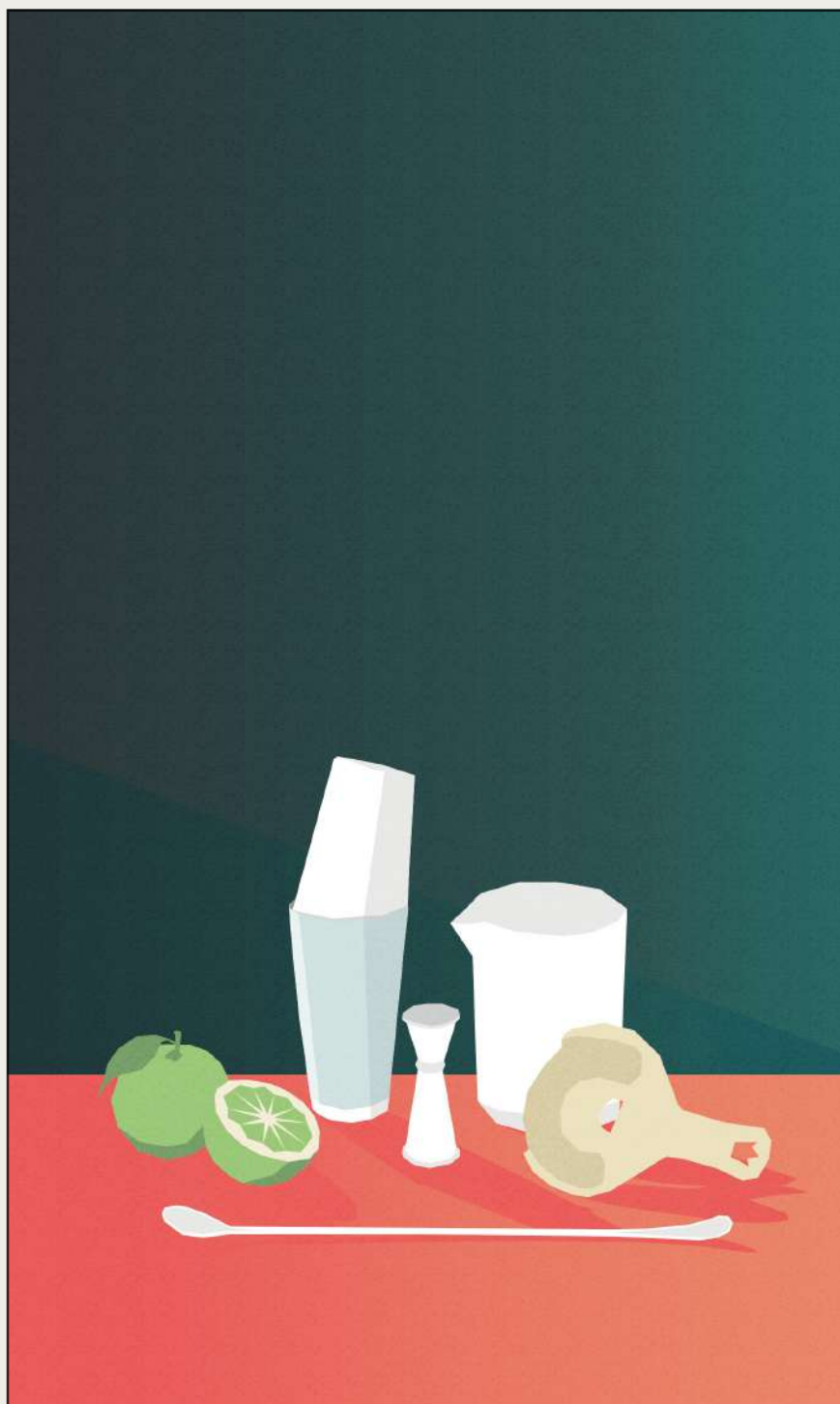




# SHELTER



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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

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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



COCKTAILS

	<b>SITTING BENEATH AN ORCHARD</b> REFRESHING, FLORAL, CRUSHABLE	\$19
	gin, pisco, tio pepe, elderflower, violette, black tea, lemon, orange, milk punch*	2.25 oz
	<b>TEPACHE MADRE</b> SPICED, AMBROSIAL, BITTER	\$16
	tepache campari, licor 43, gin, grapefruit	2.25 oz
	<b>SPRING FLING</b> ADDICTIVE, JUICY, VEGETAL	\$16
	bell pepper infused ketel one, montenegro, jasmine, lychee, orange, lemon	2 oz
	<b>GREEN DRAGON</b> BUBBLE TEA, FUN, BON BON	\$17
	sake, green melon, coconut, calpico*, lemon, pandan, egg white*	2.25 oz
	<b>WHO THE FUCK IS POLINA</b> TIKI, SPICED, TROPICAL	\$17
	spiced rum, cherry heering, pineapple, banane, lime, grapefruit, ginger	2 oz





COCKTAILS

	<b>BLUE OAKS OF SONORA</b> SMOKEY FLAVOURS DOMINATE OAK AND DEEP WOODY SCENTS	\$18
	bourbon, bacanora, agave, salt, chocolate	2 oz
	<b>NIGHTMARE ON 1ST STREET</b> SMOKEY, SPICY AND WARMING WITH HINTS OF CHOCOLATE	\$18
	ardbeg wee beastie, lot 40, cacao, vanilla, xocolatl mole, fire water	2 oz
	<b>MEZCALTINI</b> FOR ALL DIRTY MARTINI LOVERS, A SMOKEY, SPICY, AND SAVOURY MARTINI SPIN	\$18
	mezcal, dry vermouth, olive brine, firewater, seasoned olives	2.5 oz
	<b>BANANA BREAD</b> A RICH, NUTTY INDULGENCE WITH SUBTLE HINTS OF FRUIT	\$18
	brown butter* infused suntory toki, banana, pineapple rum, dry vermouth, black walnut	2.25 oz



BUBBLES

FEATURE BUBBLES	ROTATING	\$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

COLLECTIVE ARTS AUDIO/VISUAL LAGER HAMILTON, ON	473 ML	\$11
TROLLEY 5 IPA CALGARY, AB	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, ginger, lime, grapefruit, bubbles	\$11
MOCKTAIL NO.2 CARDAMOM & MANGO	sobreo non alc. spirit, cardamom, mango, blue delta tea, coconut, lemon, egg white	\$13

ASK FOR A CLASSIC COCKTAIL AND WE WILL GLADLY CUSTOMIZE TO YOUR TASTE

ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 18% SERVICE CHARGE ADDED.  
SEATINGS LIMITED TO 2 HOURS. PLEASE ARRIVE WITH YOUR FULL PARTY TO  
BE SEATED.

\*INDICATES ALLERGEN WARNING

# 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:	e@shelterryc.com
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# CONTACT

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

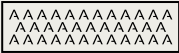


GLOSSARY

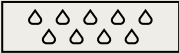
ALLSPICE DRAM	Liqueur made with allspice berries. Native to Central America and grown throughout Mexico and Jamaica. Commonly used in Tiki Drinks it is made from these berries, rum and sugar. Providing a spicy, sweet and tropical flavour profile.
BACANORA	Agave distillate spirit from Sonora Mexico. Its distinctive notes are earthiness, coffee and wet leather. This regional mezcal has been produced for at least 300 years.
BURDOCK	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.
GENMAICHA	A style of tea where green tea is combined with roasted brown rice. Some of the roasted brown rice may be popped.
GUNPOWDER TEA	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.
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.
LACTIC FERMENTATION	A type of fermentation which uses lactic acid bacteria to naturally transform carbohydrates into lactic acid and other flavour compounds.

MILK PUNCH	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.
PALO SANTO	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.
PERILLA	A leaf plant native to Asia that is part of the mint family. Its flavours can come off as nutty, grassy and notes of anise. This leaf has numerous health benefits and it's extremely popular in Traditional Korean Cuisine.
PINEAU DES CHARENTES	A regional apéritif in western France that uses primarily white grapes and is blended with cognac.
UJI UMESHU	Japanese traditional ume liquor (plum wine) infused with premium green tea leaves from Kyoto. Low ABV.
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.

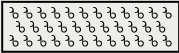
# COCKTAIL LEGEND



AMARO



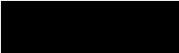
BITTERS



BRANDY & COGNAC



CITRUS



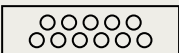
CORDIAL



DAIRY



EAU DE VIE



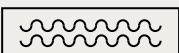
EGG



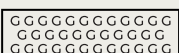
FAT



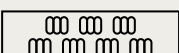
FRUIT



GARNISH



GIN



HERBS & SPICES



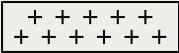
HONEY



LARGE CUBE



LIQUEUR



MAGIC



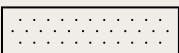
MEZCAL & TEQUILA



RUM



SHAKEN



SHERRY



SMALL CUBES



SMOKE



SPARKLING WATER



SPARKLING WINE



STIRRED



SODA



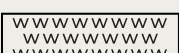
VEGETABLE



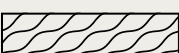
VERMOUTH



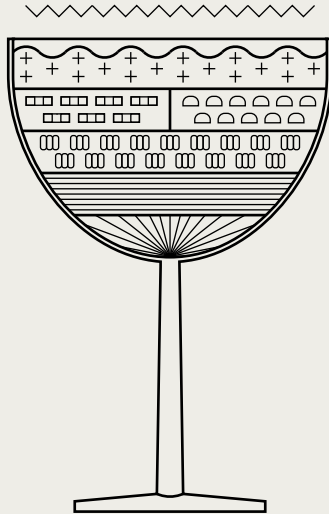
VODKA



WHISKEY



WINE



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