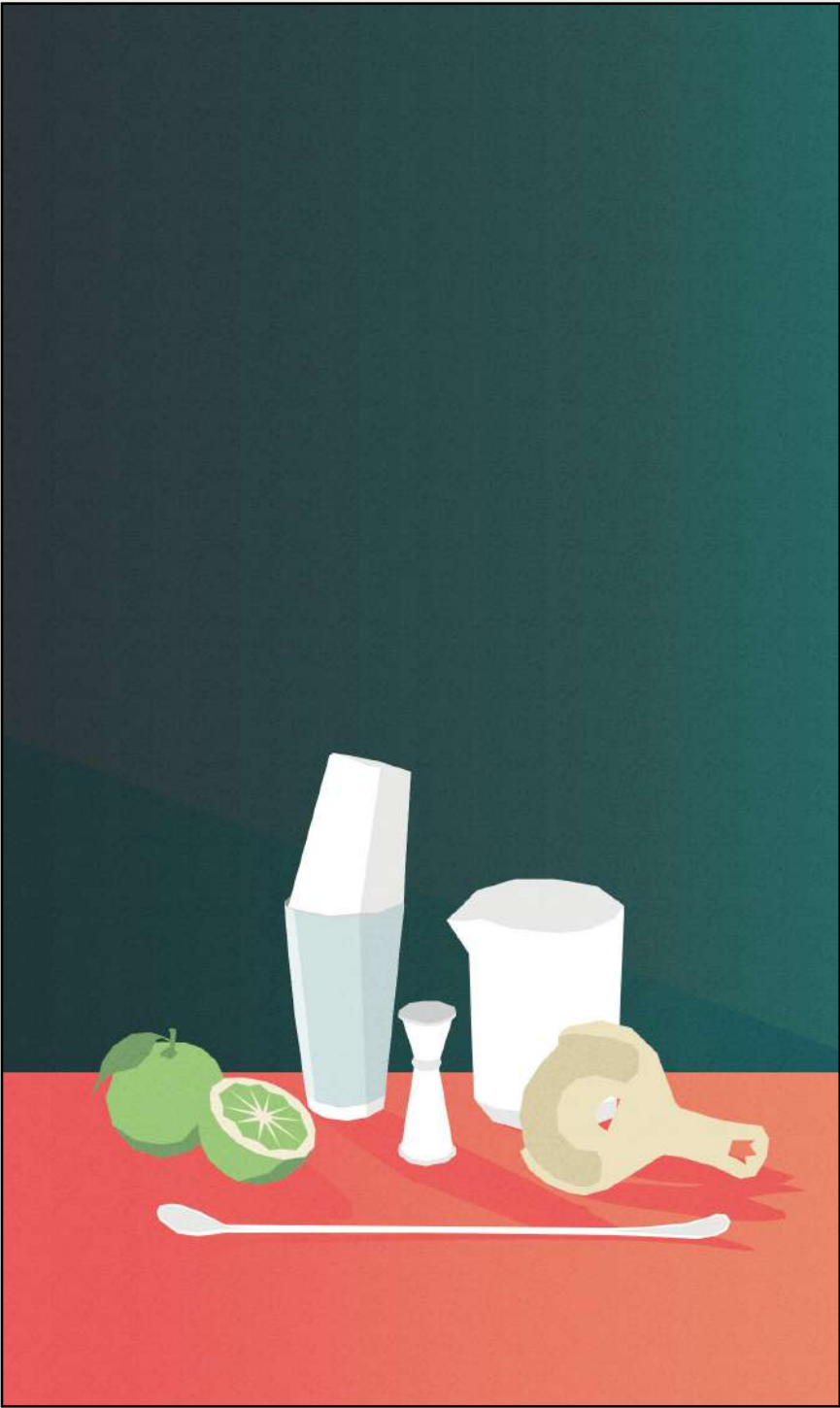




S H E L T E R

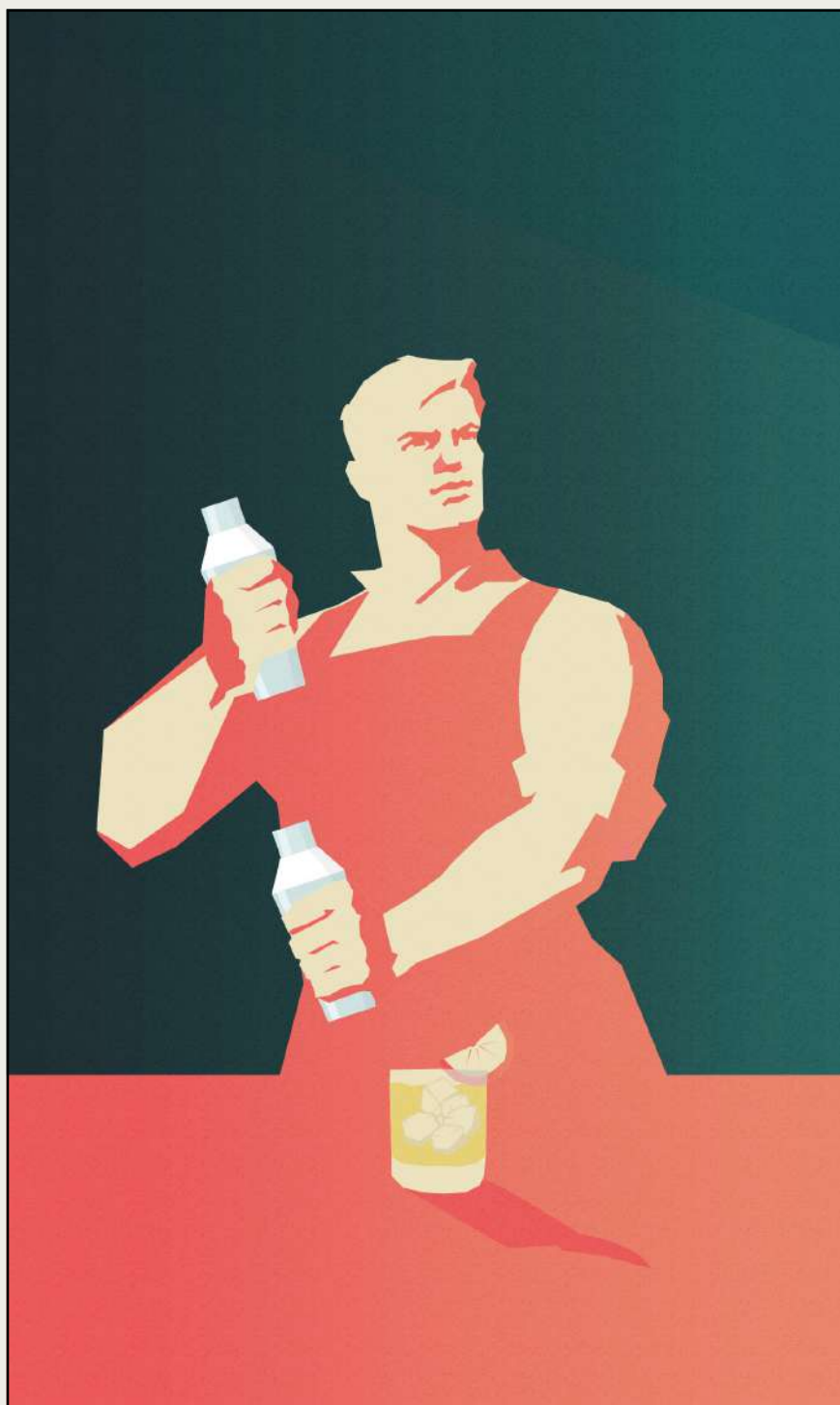


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ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 20% SERVICE CHARGE ADDED. WE POLITELY DECLINE ANY PARTIES OVER SIX PEOPLE. PLEASE ARRIVE WITH YOUR FULL PARTY TO BE SEATED AND REFRAIN FROM FLASH PHOTOGRAPHY. SEATINGS LIMITED TO TWO HOURS.

\*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 XVIII.

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

- FROM THE SHELTER FAMILY

MENU CREATED BY PAULINA ARTEAGA VAZQUEZ,  
RYAN SAN DIEGO, ZAREN KLAMER, AMINAH MALIK



# SEASONAL COCKTAILS

	<p><b>JAWBREAKER</b>  <b>FUN, CANDY, NOSTALGIC</b></p> <p>mezcal, aperitif wine, passion fruit, banane, lemon, blue delta, lapsang, popping candy</p>	\$17
		2 oz
	<p><b>HARVEST HILLS M.P.</b>  <b>FLORAL, ELEGANT, FRAGRANT</b></p> <p>pisco, gin, aperol, sherry, violette, elderflower, lemon, orange, black tea</p>	\$19
		2.5 oz
	<p><b>PAPAYA MARTINI</b>  <b>FRESH, SPICY, SAVOURY</b></p> <p>vodka, mezcal, dry vermouth, papaya liqueur, fish sauce</p>	\$17
		2.75 oz
	<p><b>S&amp;T</b>  <b>HERBACEOUS, SMOKY, BITTER-SWEET</b></p> <p>sotol, licor limpia'uras, cassis, kaffir leaf, lime, tonic</p>	\$17
		1.75 oz
	<p><b>NORTHERN NEGRONI</b>  <b>HERBACEOUS, MEDITERRANEAN, SPIRIT-FORWARD</b></p> <p>gin, sweet pea amaro, lucano, nonino, aperol, sage, rosemary</p>	\$19
		2.25 oz
	<p><b>PURUSA</b>  <b>RICH, EARTHY, WARMING</b></p> <p>cognac, meletti, cynar, ghee*, garam masala, tobacco bitters</p>	\$18
		2 oz





# SEASONAL COCKTAILS

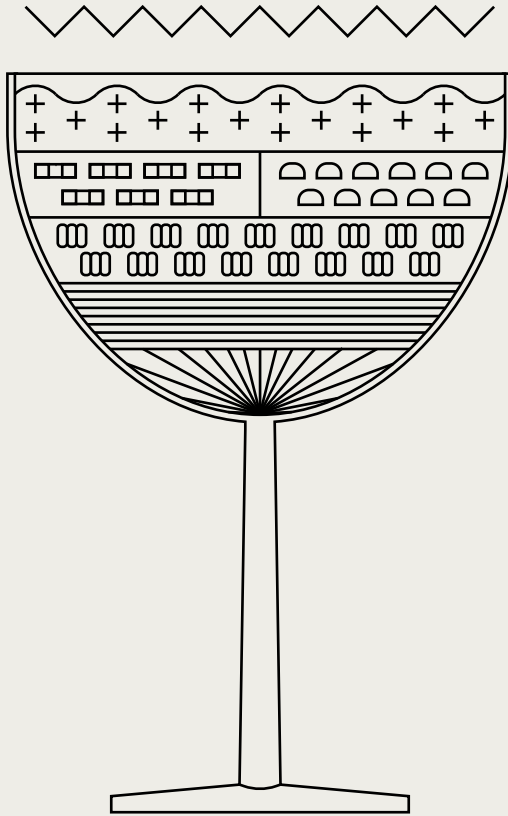
	<p><b>DIASPORA</b>  <b>SPICED, NUTTY, INDULGENT</b></p> <p>kashmiri chai, cachaça, sherry, amaretto, averna, vanilla, coconut, date honey, black pepper</p>	<p>\$18</p>
		<p>2.5 oz</p>
	<p><b>WABI SABI</b>  <b>BRIGHT, FRESH, LIGHT</b></p> <p>gin, green tea, aperitif wine, mints, citricX, bubbles</p>	<p>\$16</p>
		<p>2 oz</p>
	<p><b>ROSITA</b>  <b>SPRITZY, CRUSHABLE, CUTE</b></p> <p>barley infused vodka, cassis, strawberry, prosecco, lemon, vizzy air*</p>	<p>\$18</p>
		<p>1.75 oz</p>
	<p><b>POETIC EDDA</b>  <b>VEGETAL, CRISP, VELVETY</b></p> <p>aquavit, grey goose la poire, green poblano, strega, coriander, lemon, egg white*</p>	<p>\$17</p>
		<p>2 oz</p>
	<p><b>HUNTER'S DELIGHT</b>  <b>WARMING SPICE, RICH, EXPRESSIVE</b></p> <p>rib eye fat washed spiced rum &amp; bourbon, spiced maple oleo, bitters</p>	<p>\$20</p>
		<p>2 oz</p>



## SHELTER CLASSICS

	<p><b>NIGHTMARE ON 1ST STREET</b>  <b>SMOKEY, SPICY AND SPIRIT-FORWARD</b></p> <p>ardbeg wee beastie, rye, cacao,  vanilla</p>	<p>\$19</p> <hr/> <p><b>2.25</b> oz</p>
	<p><b>TEPACHE MADRE</b>  <b>SPICED, AMBROSIAL, BITTER</b></p> <p>tepache campari, licor 43, gin,  grapefruit</p>	<p>\$16</p> <hr/> <p><b>2.25</b> oz</p>
	<p><b>SPRING FLING</b>  <b>ADDICTIVE, JUICY, VEGETAL</b></p> <p>bell pepper infused ketel one,  montenegro, jasmine, orange, lemon,  lychee</p>	<p>\$16</p> <hr/> <p><b>2</b> oz</p>
	<p><b>MEZCALTINI</b>  <b>FOR ALL DIRTY MARTINI LOVERS, A SMOKEY, SPICY,  AND SAVOURY MARTINI SPIN</b></p> <p>mezcal, dry vermouth, olive brine,  firewater, seasoned olives</p>	<p>\$18</p> <hr/> <p><b>2.5</b> oz</p>
	<p><b>BLUE OAKS OF SONORA</b>  <b>SMOKEY FLAVOURS DOMINATE OAK  AND DEEP WOODY SCENTS</b></p> <p>bourbon, bacanora, agave, salt, chocolate</p>	<p>\$19</p> <hr/> <p><b>2</b> oz</p>



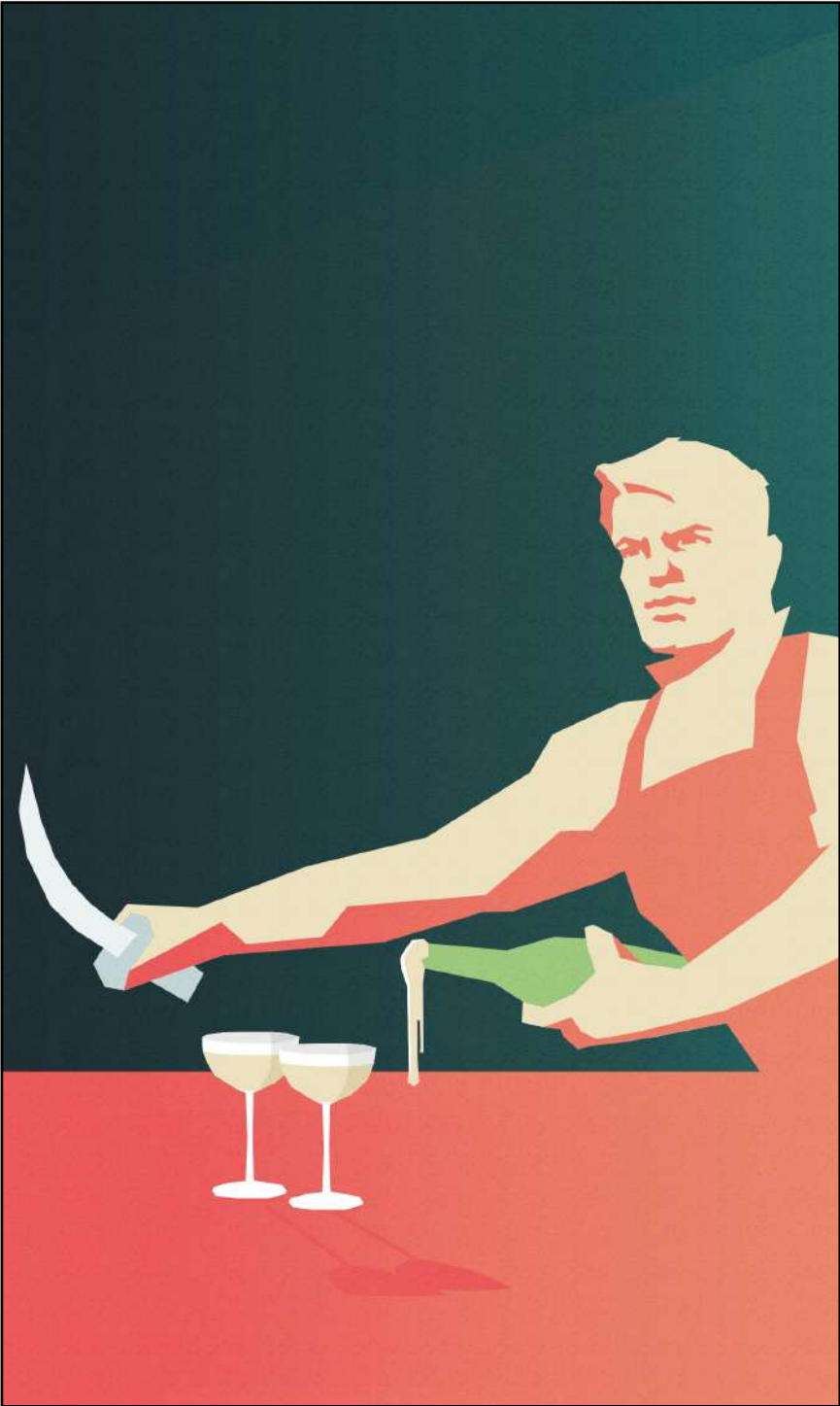


## CELLAR MIX

a custom cocktail, choose your spirit and  
flavour profile for a unique creation

\$17

2  
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

## WINES

### WHITE

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

### RED

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





## BEER & CIDER

<b>COLLECTIVE ARTS AUDIO/VISUAL LAGER</b> HAMILTON, ON	<b>473</b> ML	\$11
<b>TROLLEY 5 IPA</b> CALGARY, AB	<b>473</b> ML	\$11
<b>ROTATING CIDER</b>	<b>355</b> ML	\$8
<b>VIZZY</b>	<b>355</b> ML	\$9

## NON-TOXIC

	<b>MOCKTAIL NO. 1:</b> <b>STAR ANISE AND GRAPEFRUIT</b>  sobreo non alc spirit, star anise, ginger, lime, grapefruit	\$11
	<b>MOCKTAIL NO. 2:</b> <b>CARDAMOM AND MANGO</b>  sobreo non alc spirit, cardamom, lemon, coconut, blue delta, mango, egg white*	\$13
	<b>MOCKTAIL NO. 3:</b> <b>FERMENTED ORANGE &amp; JUNIPER</b>  sobreo non alc spirit, juniper, lacto fermented orange, lemon, gochugaru	\$13



## 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>

**ALL BOTTLED COCKTAILS MUST BE ORDERED TO GO**

## THEORY

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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>	<a href="http://shelterryc.com">shelterryc.com</a>

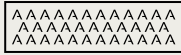
## GLOSSARY

<b>ANCHO REYES VERDE</b>	Poblano chile liqueur with bright and fresh heat from Puebla, Mexico.
<b>AQUAVIT</b>	A Scandinavian neutral spirit distilled from grain or potatoes, and it's flavoured with a variety of herbs such as caraway, fennel, dill, aniseed etc.
<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>BLUE DELTA TEA</b>	An Herbal tea blend made with lemon verbena, lemongrass, butterfly pea flower, apple, lemon and raspberry. This herbal tea is aromatic with delicate notes of fruit and is refreshing.
<b>FAT WASHED</b>	A process of infusing a spirit(s) with fat. This is done by combining fat and a spirit(s) at room temperature. Then we freeze the mixture to solidify the fat to be able to separate the fat and spirit from one another. The end result yields a spirit(s) that has a different texture as well as flavour profile.
<b>GHEE</b>	A type of clarified butter. It is used for cooking, traditional medicine and religious rituals. Vedic Yajna (a ritual done in front of a sacred fire), and homa (a specific type of fire ritual) as part of an offering. The rituals often involve the sacrifice of oblations by consumption through sacred fire.
<b>KASHMIRI CHAI</b>	An ancient tea beverage that originates from Kashmir. Traditionally made from gunpowder tea and cooked with an array of spices. Also known as Noon Chai ('noon' meaning 'salt'), this beverage is known for its delicate pink hue, creamy texture and sweet and salty taste. Today, presentations of Kashmiri Chai vary across the diverse culinary customs of South Asia, such as the addition of crushed nuts and unique sweeteners.

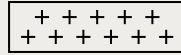
<p><b>LACTO FERMENTED</b></p>	<p>A type of fermentation which uses lactic acid bacteria to naturally transform carbohydrates into lactic acid and other flavour compounds.</p>
<p><b>LAPSANG SOUCHONG</b></p>	<p>A black tea that is smoke-dried over a pinewood fire, giving it a pleasant smokey and tannic flavour profile. During the Qing Dynasty, the annual tea drying in the Wuyi mountains was delayed by the passage of the army. Tea farmers then had to speed dry the tea leaves using fire. The resulting tea became the first black tea - a smoky, heavily oxidized tea with a strong and robust flavour profile.</p>
<p><b>LICOR LIMPIA 'URAS</b></p>	<p>a Mexican aperitif made with sage, mint, marjoram, rosemary and estafiate (mexican cousin plant to absinthe). Limpia 'uras means to cleanse the soul and wash away the bad energy.</p>
<p><b>MILK PUNCH (M. P)</b></p>	<p>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.</p>
<p><b>SOTOL</b></p>	<p>Northern Mexico's desert spirit. Sotol is made of a group of shrubs called Dasyilirion, most commonly Dasyilirion Wheeleri. Depending where and how it is made, Sotol can have a range of flavours such as spicy, musky, and vegetable characteristics.</p>
<p><b>STREGA</b></p>	<p>Italian herbal liqueur with mint, anise, fennel dominant flavours.</p>

# COCKTAIL LEGEND

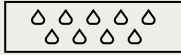
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AMARO



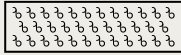
MAGIC



BITTERS



MEZCAL & TEQUILA



BRANDY & COGNAC



RUM



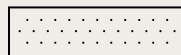
CITRUS



SHAKEN



CORDIAL



SHERRY



DAIRY



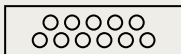
SMALL CUBES



EAU DE VIE



SMOKE



EGG



SPARKLING WATER



FAT



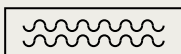
SPARKLING WINE



FRUIT



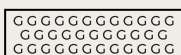
STIRRED



GARNISH



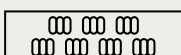
SODA



GIN



VEGETABLE



HERBS & SPICES



VERMOUTH



HONEY



VODKA



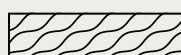
LARGE CUBE



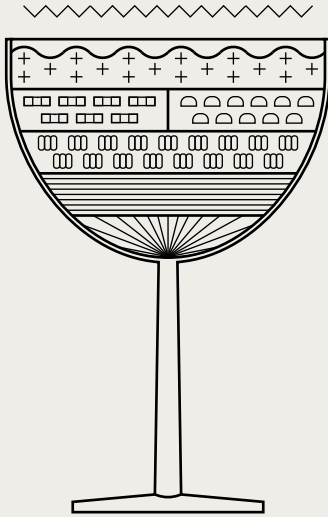
WHISKEY



LIQUEUR



WINE



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