



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>BEET & BOURBON</p> <p>buffalo trace, cynar, yellow chartreuse, tamarind vodka, lemon, beet, soursop</p>	<p>\$17</p>
	<p>CARROT & VIOLETTE</p> <p>mezcal, shiso shochu, nonino, hazelnut, coriander, carrot, lemon, violette</p>	<p>\$18</p>
	<p>ORANGE PEKOE</p> <p>tanqueray no. ten, lillet, sherry, fernet, lemon</p>	<p>\$19</p>
	<p>HONEY & MELON</p> <p>ketel one, dry vermouth, melon, lemon, fermented honey, genmaicha</p>	<p>\$17</p>
	<p>STRAWBERRY & MUSHROOM</p> <p>gin, campari, punt e mes, strawberry, shiitake, sage, aged balsamic</p>	<p>\$19</p>



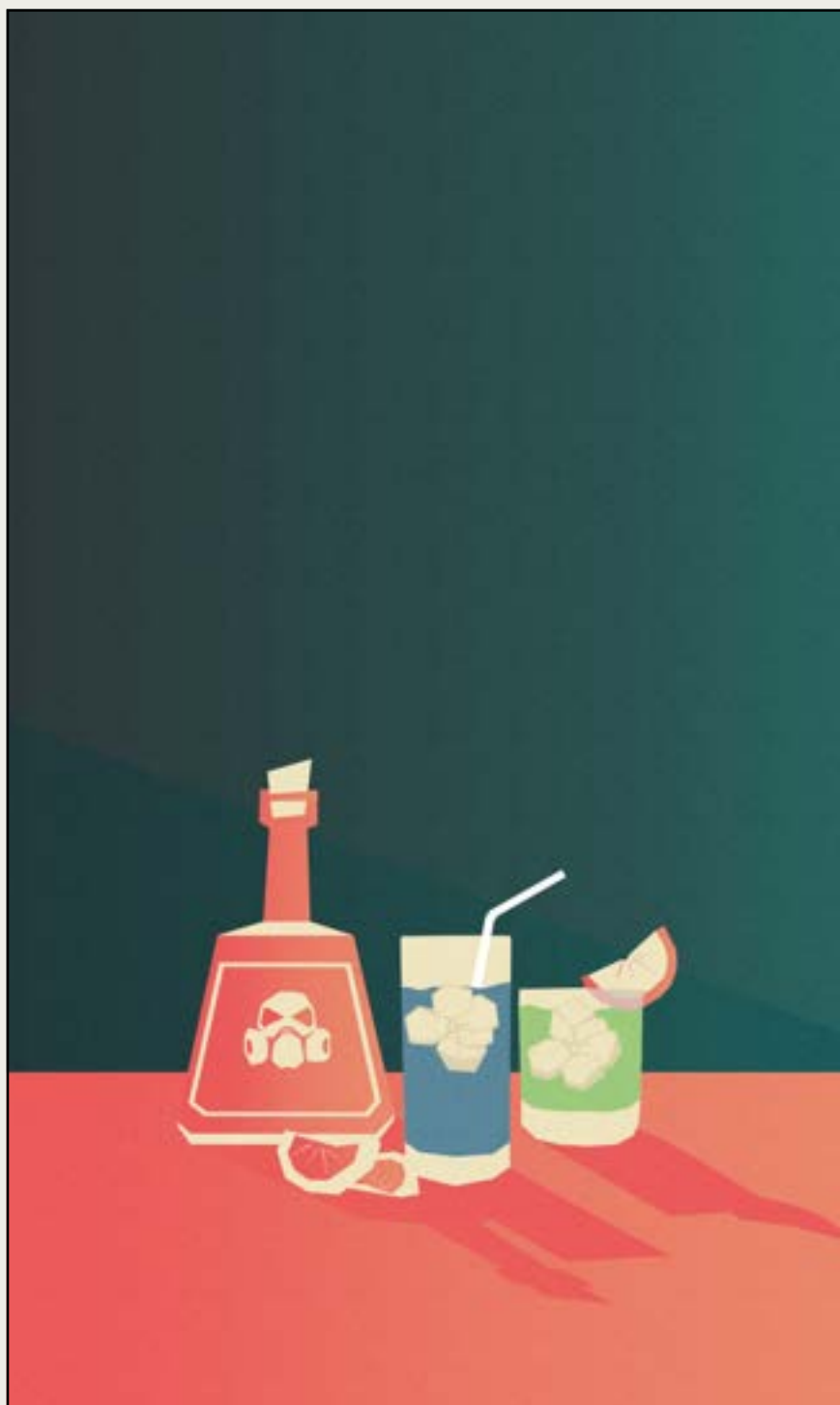
HI BALLS

	<p>ORANGE & SESAME</p> <p>sesame fat washed johnnie walker black, black cardamom, orange</p>	<p>\$17</p>
		<p>2 oz</p>
	<p>MINT & WINE</p> <p>sake, lillet, sencha, citricx</p>	<p>\$16</p>
		<p>2.5 oz</p>
	<p>TOMATO & BASIL</p> <p>blanco tequila, basil sake, elderflower, lemon, tomato water, lemon & lime cheong</p>	<p>\$16</p>
		<p>1.75 oz</p>





SHELTER CLASSICS

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



SHELTER CLASSICS

	<p>BANANA BREAD <i>A RICH, NUTTY INDULGENCE WITH SUBTLE HINTS OF FRUIT</i></p> <p>brown butter* infused suntory toki, banana, pineapple rum, dry vermouth, black walnut</p>	<p>\$19</p>
		<p>2.25 oz</p>
	<p>HARVEST HILLS <i>FLORAL, ELEGANT, FRAGRANT</i></p> <p>pisco, gin, aperol, sherry, violette, elderflower, lemon, orange, black tea, milk clarification</p>	<p>\$19</p>
		<p>2.5 oz</p>

CELLAR MIX

<p>a custom cocktail, choose your spirit and flavour profile for a unique creation</p>	<p>\$17</p>
	<p>2 oz</p>



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

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

NON-TOXIC

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



BOTTLED COCKTAILS

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

ALL BOTTLED COCKTAILS MUST BE ORDERED TO GO

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

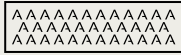
ADDRESS	1210 1st Street S.W.
PHONE	403.233.7730
WEBSITE	shelterryc.com

GLOSSARY

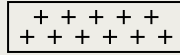
ANCHO REYES VERDE	Poblano chile liqueur with bright and fresh heat from Puebla, Mexico.
AQUAVIT	A Scandinavian neutral spirit distilled from grain or potatoes, and it's flavoured with a variety of herbs such as caraway, fennel, dill, aniseed etc.
BACANORA	Agave distillate spirit from Sonora Mexico. Its distinctive notes are earthiness, coffee and wet leather. This regional mezcal has been produced for at least 300 years.
BLUE DELTA TEA	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.
FAT WASHED	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.
GHEE	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.
KASHMIRI CHAI	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>LACTO FERMENTED</p>	<p>A type of fermentation which uses lactic acid bacteria to naturally transform carbohydrates into lactic acid and other flavour compounds.</p>
<p>LAPSANG SOUCHONG</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>LICOR LIMPIA 'URAS</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>MILK PUNCH (M. P)</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>SOTOL</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>STREGA</p>	<p>Italian herbal liqueur with mint, anise, fennel dominant flavours.</p>

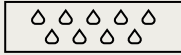
COCKTAIL LEGEND



AMARO



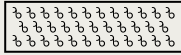
MAGIC



BITTERS



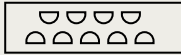
MEZCAL & TEQUILA



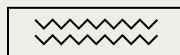
BRANDY & COGNAC



RUM



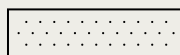
CITRUS



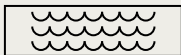
SHAKEN



CORDIAL



SHERRY



DAIRY



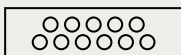
SMALL CUBES



EAU DE VIE



SMOKE



EGG



SPARKLING WATER



FAT



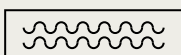
SPARKLING WINE



FRUIT



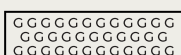
STIRRED



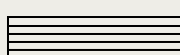
GARNISH



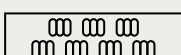
SODA



GIN



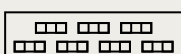
VEGETABLE



HERBS & SPICES



VERMOUTH



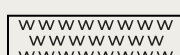
HONEY



VODKA



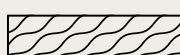
LARGE CUBE



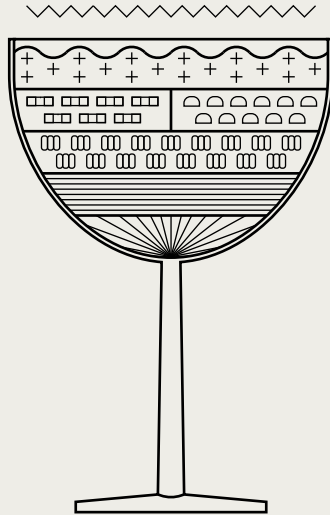
WHISKEY



LIQUEUR



WINE



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