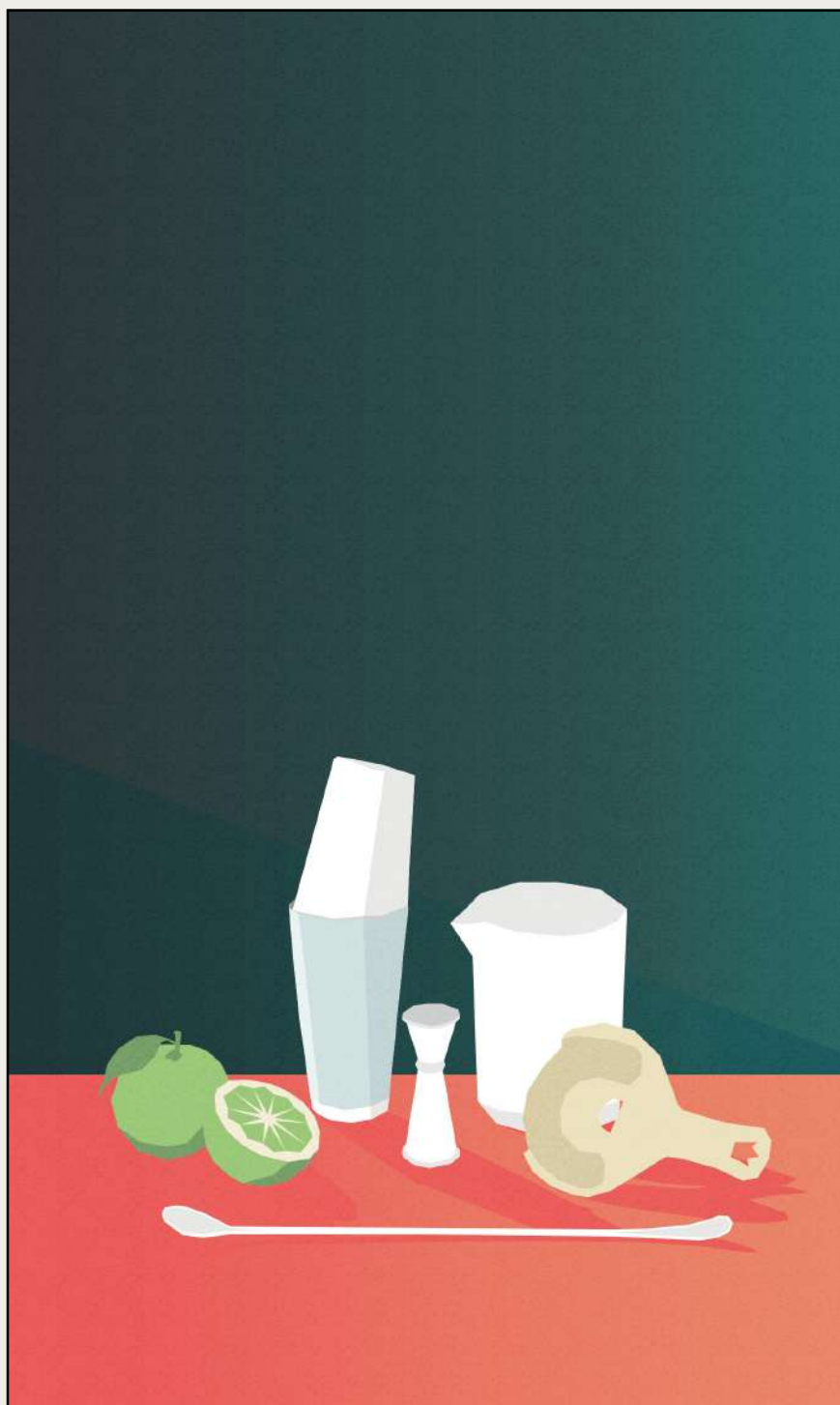




S H E L T E R

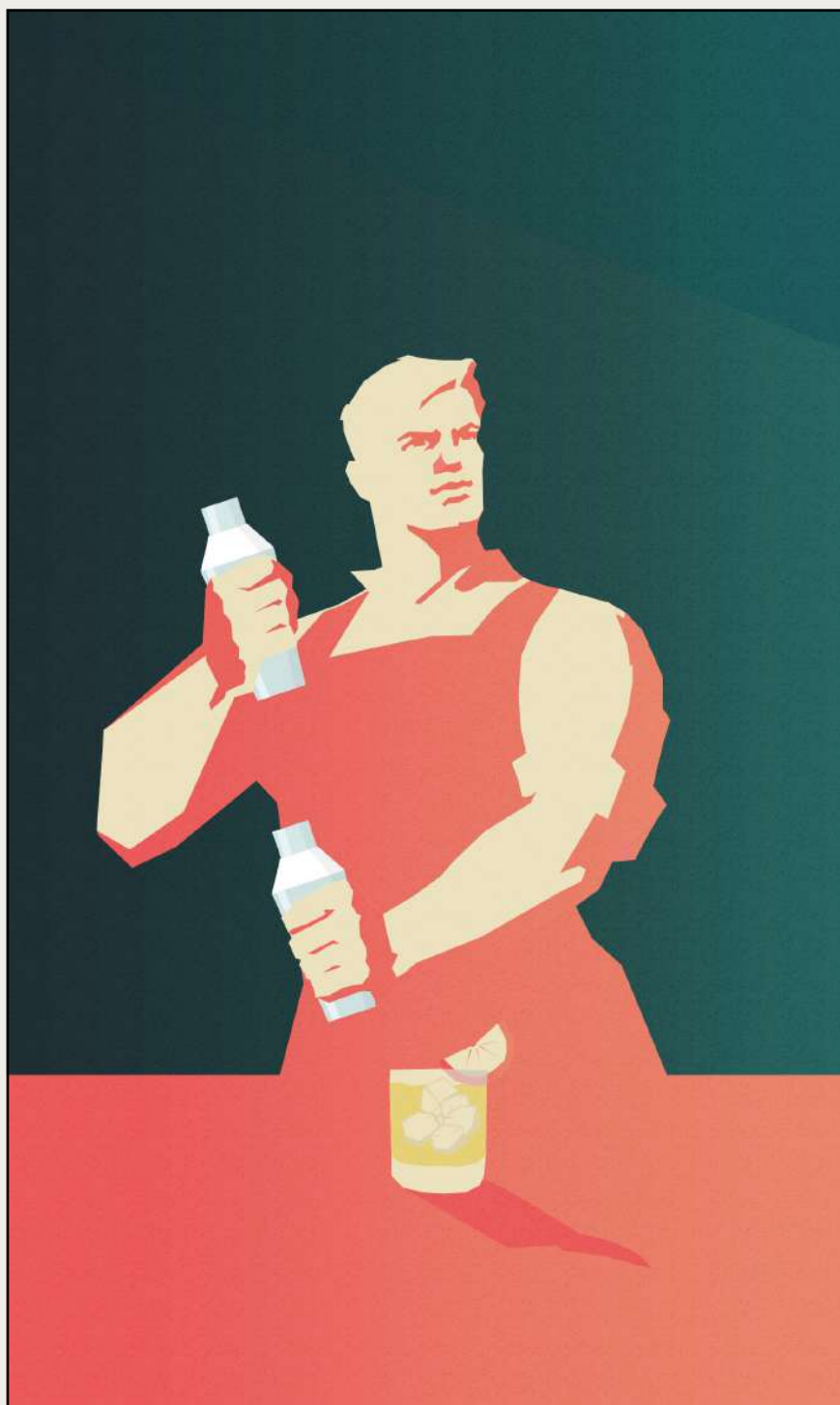


FROM THE SHELTER FAMILY	II
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ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 20% SERVICE CHARGE ADDED. WE POLITELY DECLINE ANY PARTIES OVER SIX PEOPLE. PLEASE ARRIVE WITH YOUR FULL PARTY TO BE SEATED AND REFRAIN FROM FLASH PHOTOGRAPHY. SEATINGS LIMITED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

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

- FROM THE SHELTER FAMILY

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

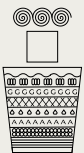


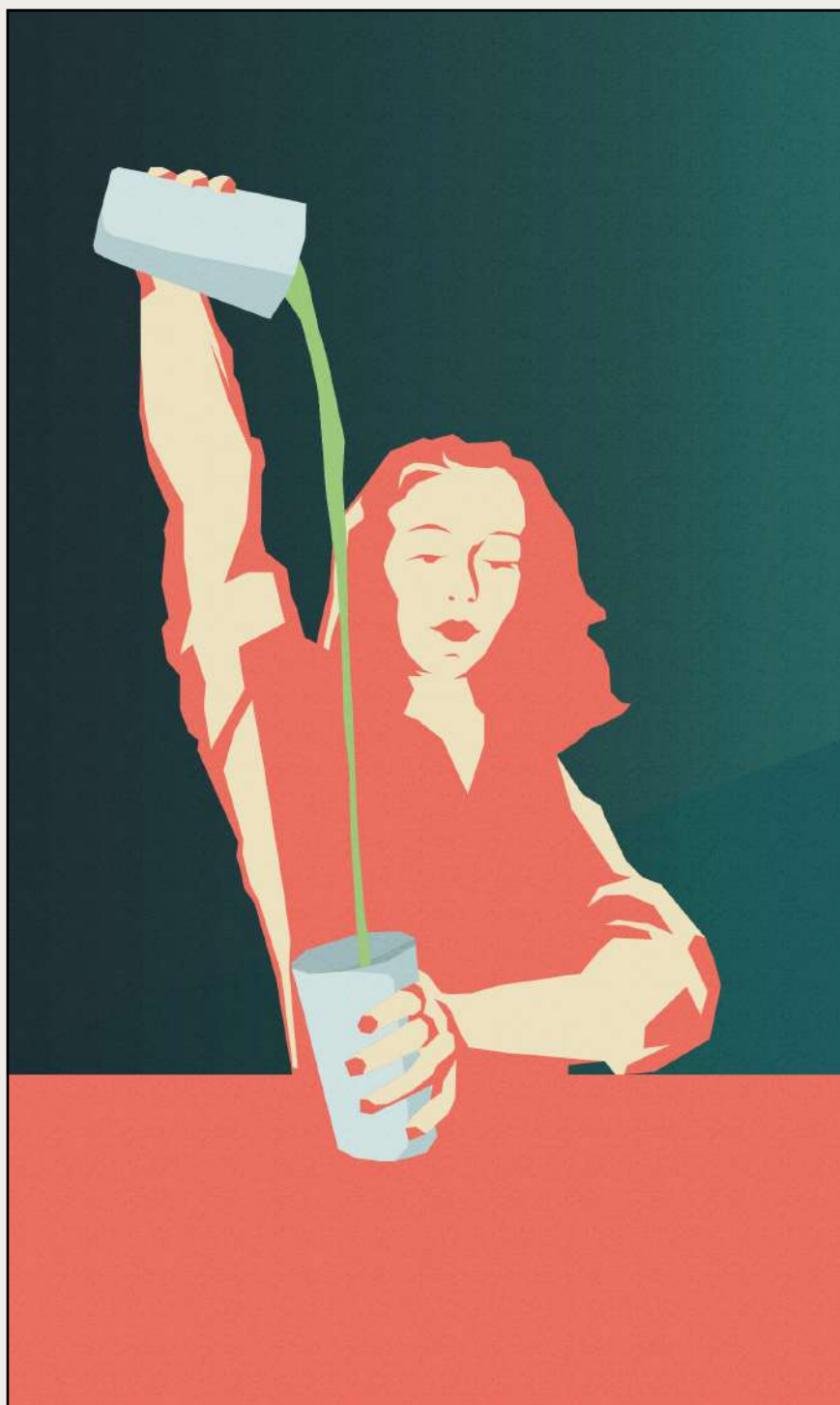
VOLUME XX

	BRANDY & LECHE DE TIGRE INSPIRED BY LECHE DE TIGRE, THIS TANGY COCKTAIL BALANCES LUSH STONE FRUIT, FRESH GARDEN NOTES, AND A SUBTLE FRUITY HEAT	\$18
	pisco, sweet pea amaro, apricot, fortified wine, lime, aji amarillo, cilantro & tarragon oil	2.25 oz
	BEET & BOURBON A BLEND OF OAKY AND BITTERSWEET FLAVOURS, WITH DELICATE TROPICAL UNDERTONES	\$17
	buffalo trace, cynar, yellow chartreuse, tamarind, lemon, beet, soursop	2 oz
	MINT & WINE THIS REFRESHING LOW-ABV SPRITZ FEATURES SOOTHING MINT AND A CLEAN, CRISP PROFILE	\$16
	sake, lillet, sencha, acid solution, c02	1.5 oz
	TOMATO & BASIL A BUBBLY COCKTAIL THAT SHOWCASES THE VIBRANCY AND EXCITEMENT OF PAIRING A CLASSIC DUO WITH TEQUILA	\$17
	blanco tequila, basil sake, st-germain, lemon, tomato water, lemon & lime cheong, c02	1.75 oz
	HONEY & MELON CLEAN YET FUNKY MARTINI-INSPIRED CREATION	\$18
	ketel one, dry vermouth, melon, lemon, fermented honey, genmaicha, tuile*	2.75 oz



VOLUME XX

	BERGAMOT & FERNET BRIGHT, BOTANICAL BLEND WITH A BITTERSWEET CITRUSY FLAVOUR	\$19
	tanqueray no. ten, lillet, sherry, fernet, lemon	3 oz
	STRAWBERRY & MUSHROOM AN EARTHY AND FRAGRANT BLEND WITH A HINT OF BITTERNESS, INSPIRED BY THE CLASSIC NEGRONI	\$18
	tanqueray no. ten, campari, punt e mes, strawberry, shiitake, sage, aged balsamic, lavender bitters	2.5 oz
	BANANA & JUNIPER A BOLD AND LAYERED SAZERAC SPIN, RICH IN COMPLEXITY, WITH A TOUCH OF CONIFEROUS FLAVOUR	\$18
	remy martin vsop, gin, banana, black pepper, bergamot, bitters	2.25 oz
	ORANGE & SESAME 12-YEAR SCOTCH TAKES CENTER STAGE IN THIS BEAUTIFULLY BALANCED, SAVOURY, AND EFFERVESCENT DRINK	\$17
	johnnie walker black, toasted sesame oil, black cardamom, orange, c02	2 oz
	HOJICHA & PEPITAS NUTTY AND RICH FLAVOUR PROFILE, COMPLEMENTED BY A LUSTROUS, CARAMELIZED FINISH	\$17
	flor de cana 12, hojicha, irish whiskey, sherry, pepita orgeat, lace cookie*	2.25 oz



VOLUME XX

	CARROT & VIOLETTE AN ODE TO THE CARROT, VIBRANT AND RICH, WITH NUTTY UNDERTONES AND AN INVIGORATING ESSENCE	\$18
	mezcal, shiso shochu, nonino, hazelnut*, coriander, carrot, lemon, violette	2 oz
	SOTOL & DAIKON A MARGARITA WITH AN UMAMI TWIST AND A TOUCH OF FERMENTATION, FEATURING A SMOKEY AND SPICY FINISH	\$18
	sotol, st-germain, cucumber, fermented daikon, lime, chile tincture	1.75 oz
	CLOVE & CHILE LIGHT AND INVIGORATING TEQUILA MILK PUNCH, BALANCED WITH A SPICY HEAT FOLLOWED BY SWEET HONEY	\$19
	xila, casamigos blanco, chamomile, honey, chile, lemon, milk clarified	2.5 oz



SCAN TO VIEW OUR COCKTAIL GLOSSARY
AND LEARN ABOUT AROMA COMPOUNDS

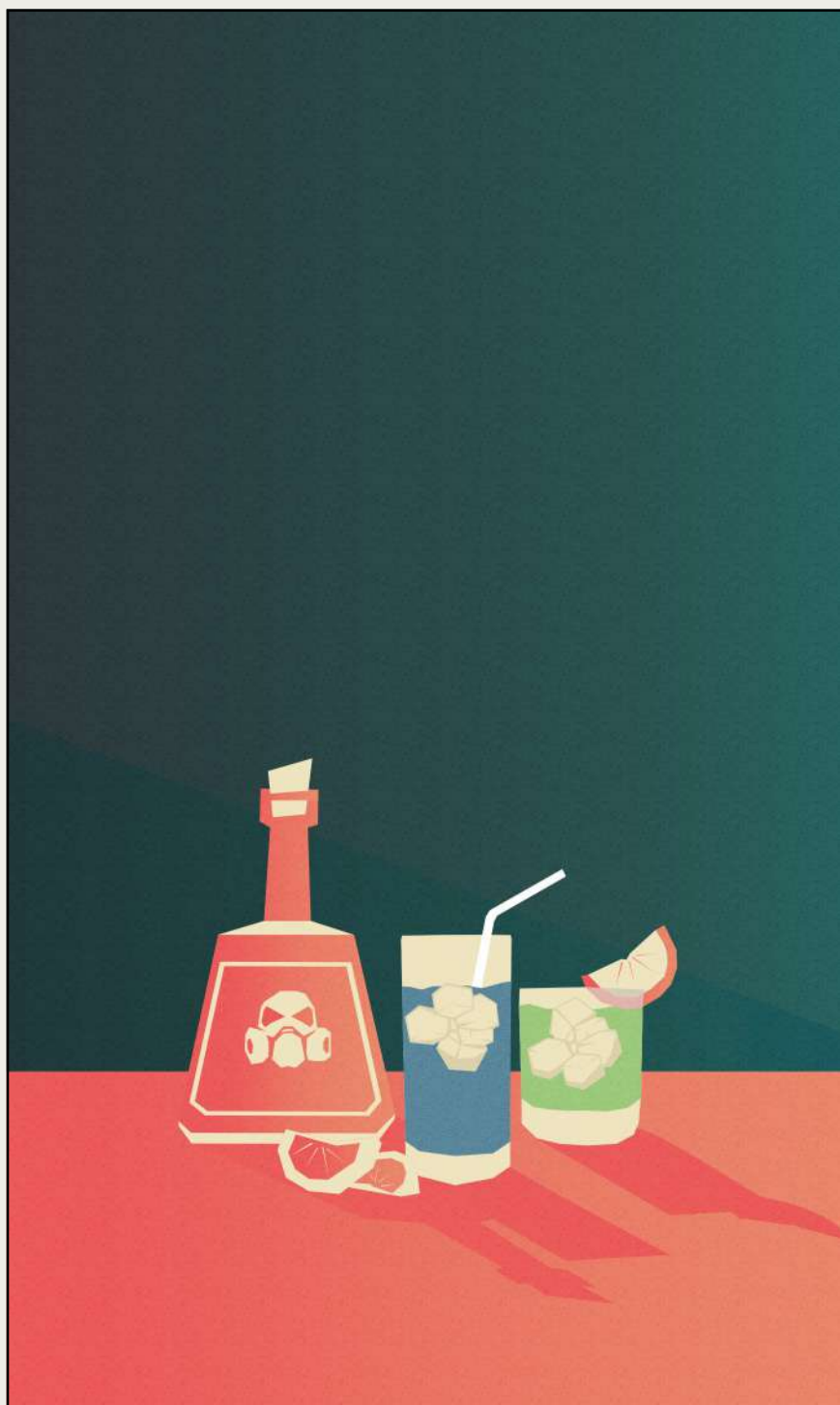


CELLAR MIX

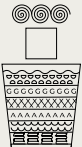
a custom cocktail, choose your spirit and flavour profile for a unique creation	\$18
	2 oz

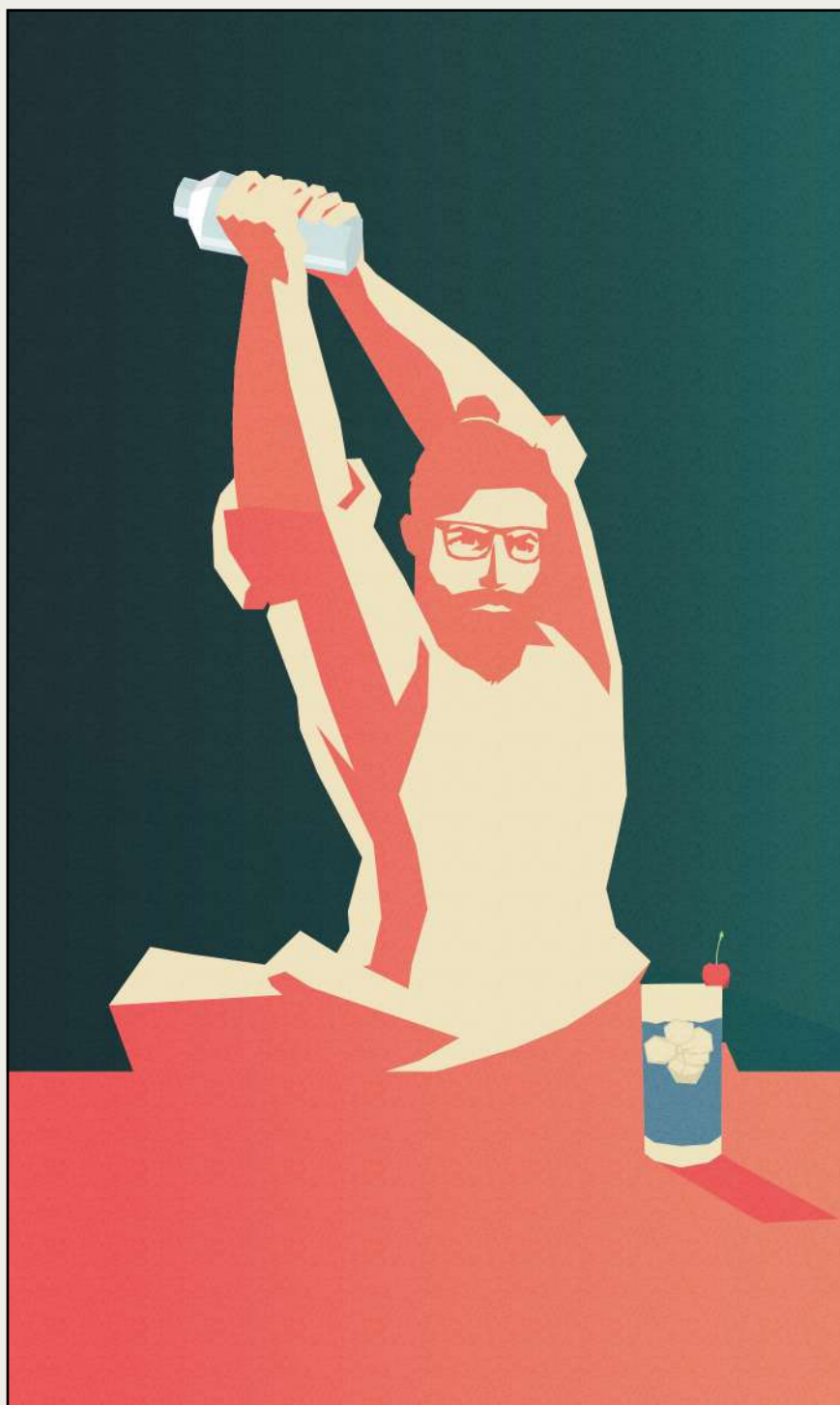
SHELTER CLASSICS

	TEPACHE MADRE AROMATIC AND SPICED, WITH A SUBTLE BITTERNESS botanist gin, tepache campari, licor 43, grapefruit	\$17
		2.25 oz
	NIGHTMARE ON 1ST STREET A SMOKEY, SPICY DRINK WITH A BOLD, SPIRIT-FORWARD PROFILE ardbeg wee beastie, rye, cacao, vanilla, habanero tincture, mole bitters	\$19
		2 oz
	BLUE OAKS OF SONORA SMOKEY FLAVOURS DOMINATE OAK AND DEEP WOODY AROMAS buffalo trace, bacanora, agave, saline, chocolate	\$19
		2 oz

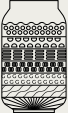


SHELTER CLASSICS

	SPRING FLING A DELICIOUSLY JUICY AND ADDICTIVE BLEND WITH VIBRANT VEGETAL NOTES	\$16
	bell pepper infused ketel one, montenegro, jasmine, lychee, orange, lemon, bell pepper oil	2 oz
	MEZCALTINI FOR ALL DIRTY MARTINI LOVERS, A SMOKEY, SPICY, AND SAVOURY MARTINI SPIN	\$18
	mezcal, dry vermouth, habanero & chile tincture, olive brine, seasoned olives	2.5 oz
	BANANA BREAD A RICH, NUTTY INDULGENCE WITH SUBTLE HINTS OF FRUIT	\$19
	brown butter* infused toki, banana, pineapple rum, dry vermouth, black walnut & tiki bitters	2.25 oz
	HARVEST HILLS A FRAGRANT AND ELEGANT BLEND WITH SUBTLE FLORAL NOTES THAT CREATE A GRACEFUL DRINK	\$19
	pisco, gin, select, sherry, violette, st-germain, lemon, orange, black tea, milk clarified	2.5 oz



NON-TOXIC

	MOCKTAIL NO 1: GINGER & GRAPEFRUIT	\$12
	noa jamaican spiced rum, lime, grapefruit, ginger, soda	noa
	MOCKTAIL NO. 2: COCONUT & MANGO	\$14
	noa dry gin, mango, blue delta tea, lemon, coconut milk, egg white*	noa
	MOCKTAIL NO. 3: GENTIAN & ORANGE	\$14
	noa italian aperitivo, fermented orange, lemon, gochugaru	noa
	MOCKTAIL NO 4: LYCHEE & LEMON	\$14
	noa orange & dry gin, lychee, lemon, lime, jasmine, lapsang, saline, c02	noa
	COLLECTIVE ARTS NON-ALC PALE ALE	\$9
		355 ML



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

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

BEER & CIDER

KRONENBOURG BLANC 1664	473ml	\$12
TROLLEY 5 IPA	473ml	\$11
COLLECTIVE ARTS LAGER	473ml	\$11
LONETREE GINGER APPLE CIDER	355ml	\$9
SHAFT BY HENDO	355ml	\$9



BOTTLED COCKTAILS

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

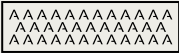
EVENTS

Shelter offers an intimate event space for up to 40 guests. Connect with us to arrange your private event:	e@shelteryyc.com
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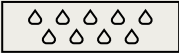
CONTACT

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

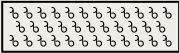
COCKTAIL LEGEND



AMARO



BITTERS



BRANDY & COGNAC



CITRUS



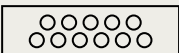
CORDIAL



DAIRY



EAU DE VIE



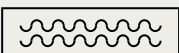
EGG



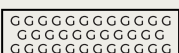
FAT



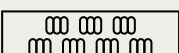
FRUIT



GARNISH



GIN



HERBS & SPICES



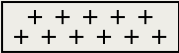
HONEY



LARGE CUBE



LIQUEUR



MAGIC



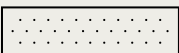
MEZCAL & TEQUILA



RUM



SHAKEN



SHERRY



SMALL CUBES



SMOKE



SPARKLING WATER



SPARKLING WINE



STIRRED



SODA



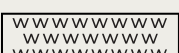
VEGETABLE



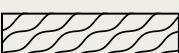
VERMOUTH



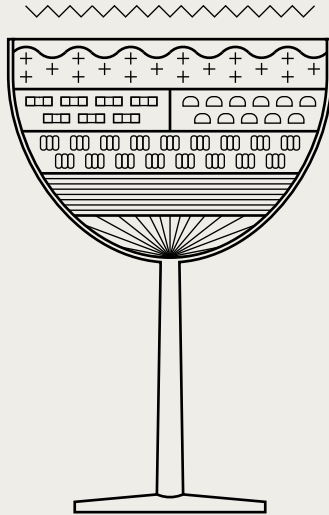
VODKA



WHISKEY



WINE



403.233.7730
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CALGARY, CANADA
SHELTERYYC.COM