



NIGHTMARE ON 1ST STREET

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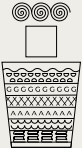
SEASONAL COCKTAILS

	NIGHTMARE ON 1ST STREET SMOKY, SPICY AND SPIRIT-FORWARD	\$19
	ardbeg wee beastie, rye, cacao, vanilla, habanero tincture, mole bitters	2 oz
	STARRY NIGHT DELICATE, SOOTHING ANISE, VELVETY	\$17
	absinthe, makgeolli, bumbu creme, coconut, lemon, egg white*	2 oz
	GINGERBREAD FLIP SILKY, FULL-BODIED, WINTER SPICE	\$19
	mezcal, spiced rum, montenegro, egg*, bitters	2.25 oz
	I HATE GRANDMA'S FRUIT CAKE YOU KNOW WHAT IT IS...	\$16
	vodka infusion*, cherry, pimms, sherry, vanilla, lemon, coconut	1.75 oz

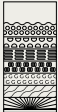
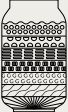
SEASONAL COCKTAILS

	STOCKING STUFFER NUTTY & FUNKY COCKTAIL INSPIRED BY GLORIAS CANDY	\$22
	patron reposado, bacardi spiced rum, chica chida, vanilla, pecan*, goat milk, darjeeling tea, saline, mole bitters	2 oz
	SANTA'S LITTLE HELPER BITTER, SWEET, EFFERVESCENT	\$18
	singleton, carpano, punt e mes, espresso, soda	2 oz
	BANANA BREAD INDULGENT, NUTTY, RICH	\$19
	brown butter* infused toki, pineapple rum, banana, dry vermouth, black walnut*	2 oz
	IT'S BEGINNING TO SMELL A LOT LIKE CHRISTMAS SPICED, AMBROSIAL, BITTER	\$17
	tepache carpano, licor 43, botanist gin, grapefruit	2.25 oz

CLASSICS

	FRENCH 75 flora & fauna gin, blue delta, lemon, bubbles	\$16
		1.5 oz
	OLD FASHIONED dalwhinnie 15 year, golden cane, bitters	\$20
		2 oz
	MARTINI gin, vodka, or mezcal, dry vermou dry, wet or dirty	\$17
		2.5 oz
	MARGARITA patron reposado, cointreau, lime, agave	\$18
		2.25 oz
	MILK PUNCH pisco, tanqueray no ten, select, sherry, violette, elderflower, lemon, orange, black tea, milk clarification*	\$20
		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

WINES

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

CANNED LIBATIONS

KRONENBOURG 1664 BLANC	473 ML	\$12
COLLECTIVE ARTS LAGER HAMILTON, ON	473 ML	\$11
TROLLEY 5 IPA CALGARY, AB	473 ML	\$11
SHAFT	355 ML	\$10

ONE BILL POLICY FOR GROUPS OF SIX OR MORE WITH 20% SERVICE CHARGE ADDED.
SEATINGS LIMITED TO 2 HOURS. PLEASE ARRIVE WITH YOUR FULL PARTY TO
BE SEATED.

*INDICATES ALLERGEN WARNING

"FROM THE SHELTER FAMILY"
PAULINA ARTEAGA, RYAN SAN DIEGO,
ZAREN KLAMER



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