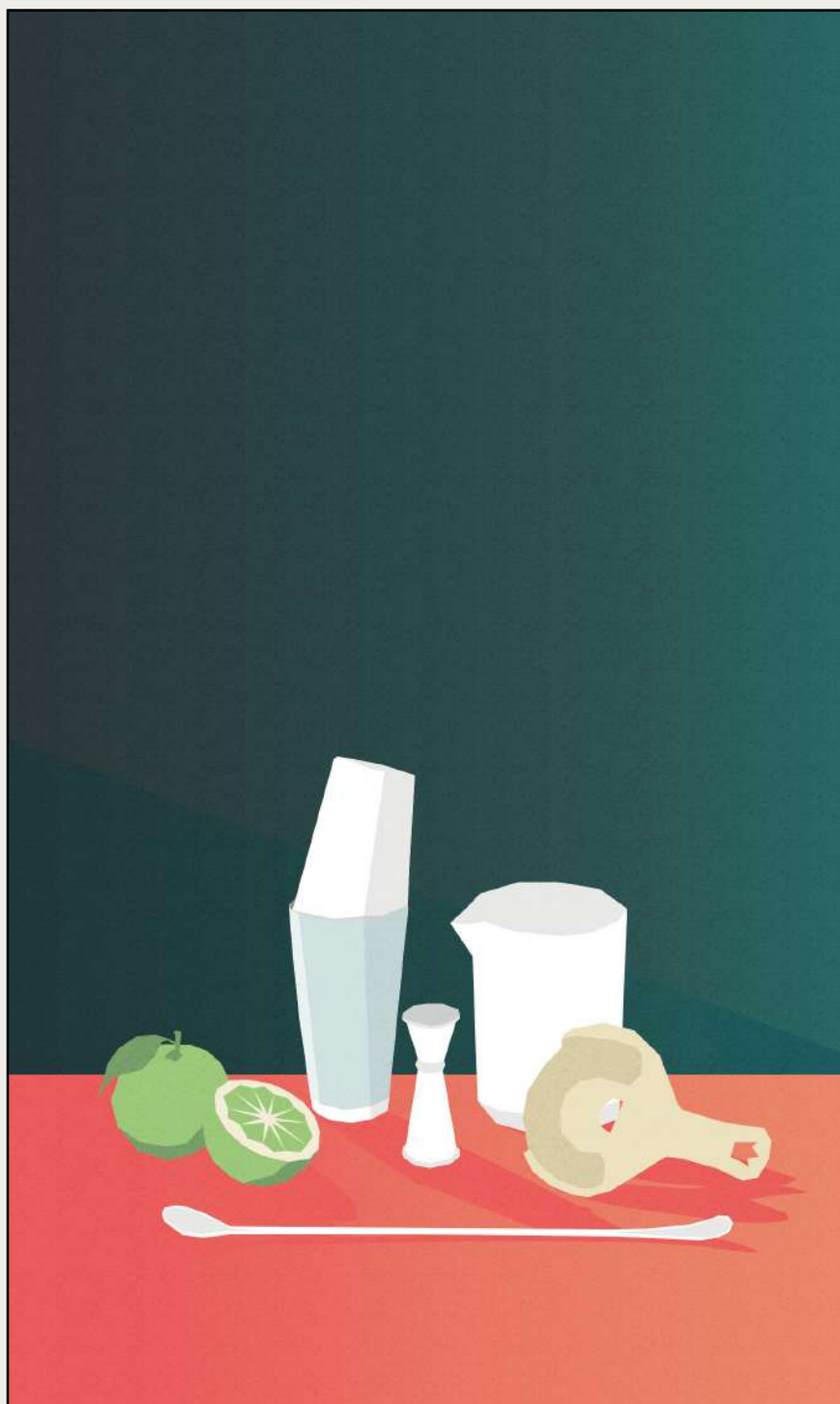




SHELTER

VOLUME XXI

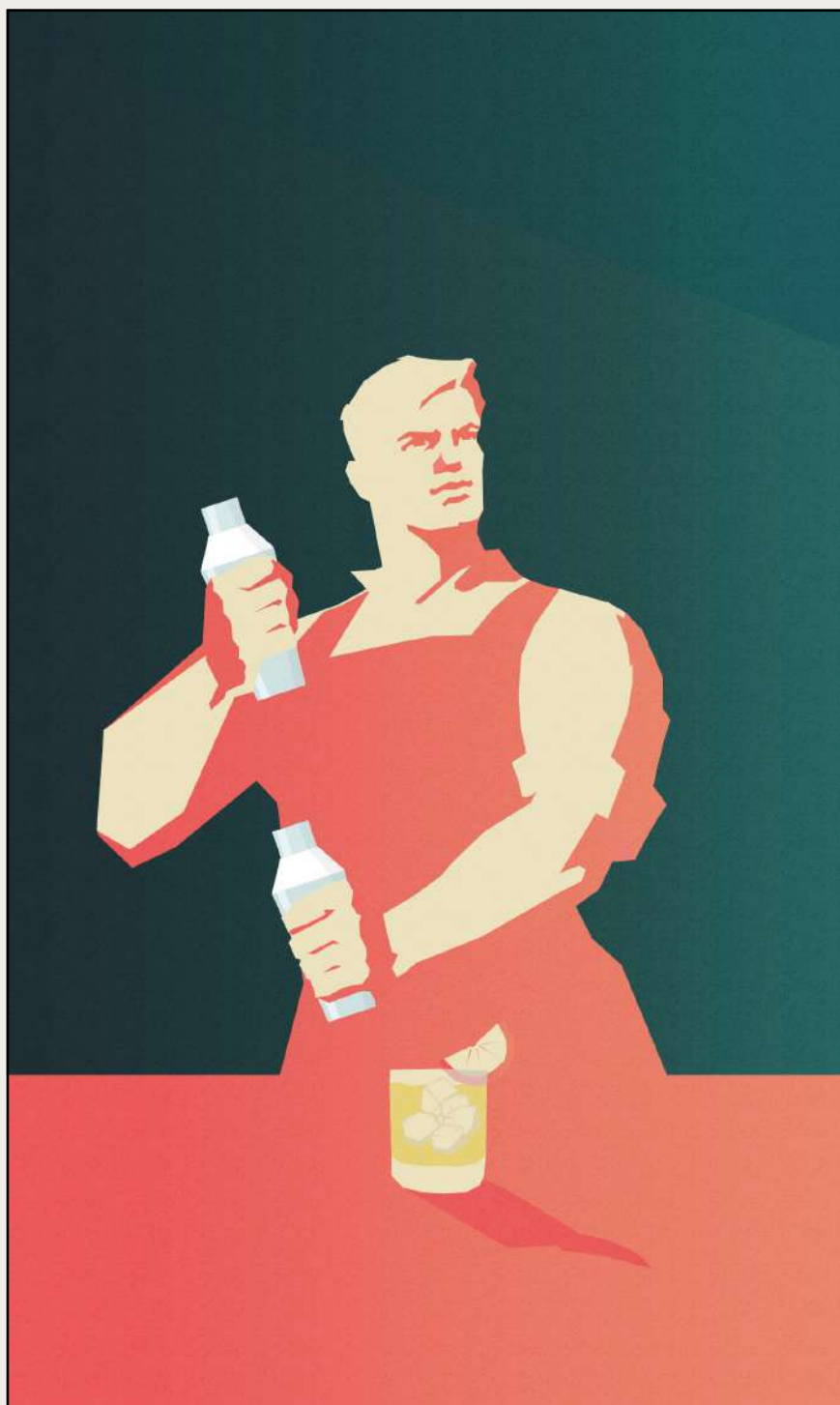


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WE POLITELY DECLINE ANY PARTIES OVER SIX PEOPLE.
ONE BILL POLICY FOR GROUPS OF SIX WITH 20% SERVICE
CHARGE ADDED. PLEASE ARRIVE WITH YOUR FULL PARTY
TO BE SEATED AND REFRAIN FROM FLASH PHOTOGRAPHY
SEATINGS LIMITED TO TWO HOURS.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

... - - / ... - - - - -





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 XXI.

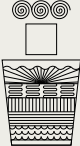
WE WELCOME YOU TO SHELTER.
CHEERS, SALUD, SANTÉ, PROST, 갈 채 , 喝 采 !!

- FROM THE SHELTER FAMILY

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

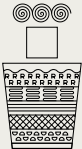


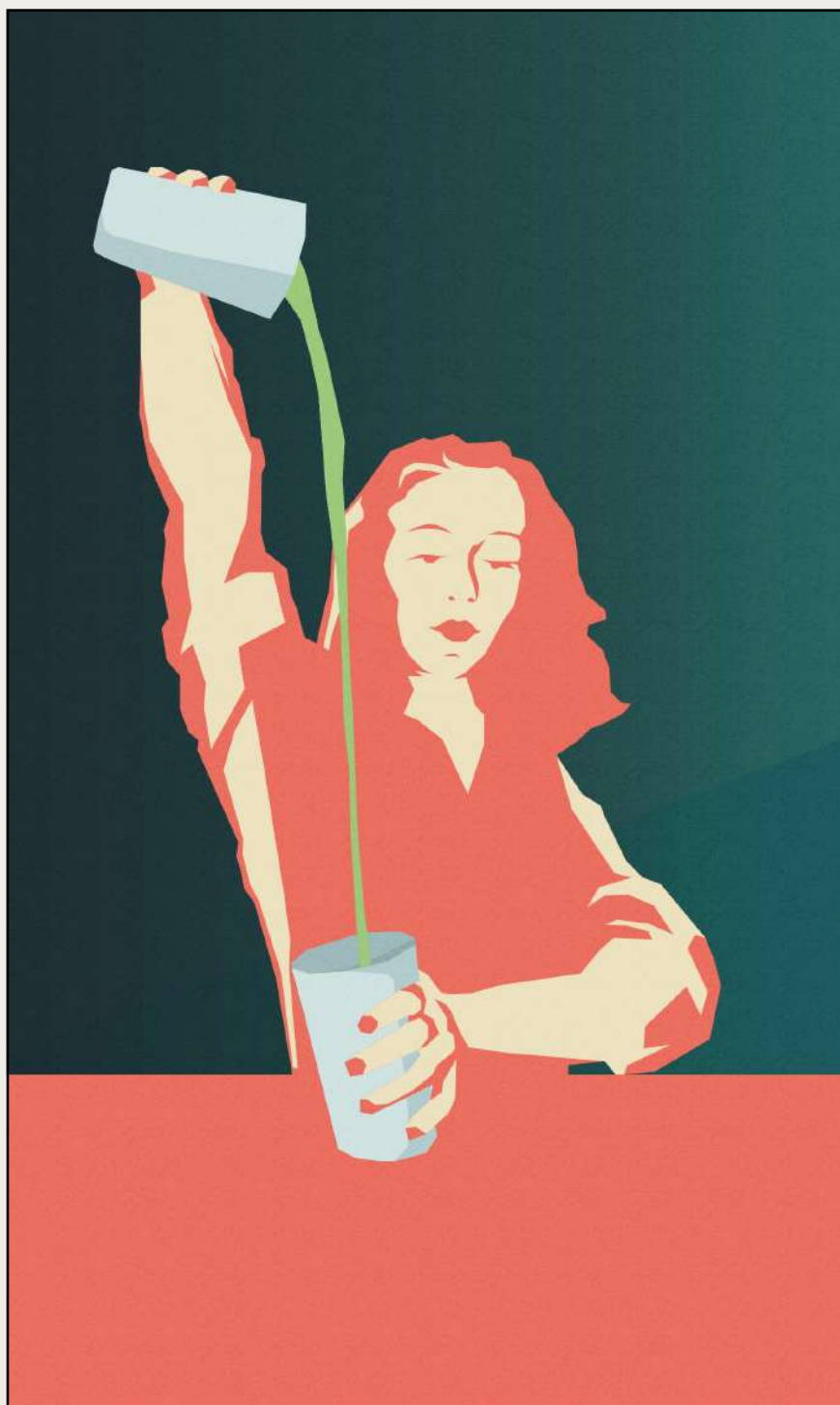
BOTANICAL

	BERGAMOT & FERNET BRIGHT AND BOTANICAL, BALANCING BITTERSWEET CITRUS WITH LAYERED HERBAL DEPTH.	\$20
	tanqueray no. ten, lillet, sherry, fernet, lemon	3 oz
	MINT & WINE A REFRESHING LOW-ABV SPRITZ, COMBINING COOLING MINT WITH A CLEAN, CRISP FINISH.	\$16
	sake, lillet, green tea, acid solution, co ₂	1.5 oz
	BEET & BOURBON OAKY AND BITTERSWEET, WITH EARTHY BEET AND SUBTLE TROPICAL UNDERTONES.	\$17
	buffalo trace, cynar, strega, tamarind, lemon, beet, soursop	2.25 oz
	HONEY & MELON A MARTINI-INSPIRED SERVE. CLEAN YET LIGHTLY FUNKY, WITH SOFT MELON FINISH.	\$19
	grey goose, dry vermouth, melon, lemon, fermented honey, genmaicha, tuile ALLERGEN: GLUTEN, LACTOSE	2.75 oz
	CLOVE & CHILE A LIGHT, CLARIFIED TEQUILA PUNCH, LIFTED BY WARMING SPICE AND ROUNDED WITH CHAMOMILE HONEY SWEETNESS.	\$19
	xila infusion, chamomile, chile, lemon, milk clarified ALLERGEN: LACTOSE	2.25 oz

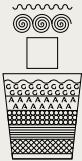


BALANCED

	APPLE & SHIO SAVOURY AND GENTLY SWEET, WITH CRISP APPLE, SOFT SESAME, AND SUBTLE UMAMI NOTES.	\$17
	calvados, junmai ginjo, flor de caña 12yr, hazelnut, wasabi, shio koji ALLERGEN: NUTS	2 oz
	TOMATO & VANILLA BRIGHT AND BUBBLY. FRESH, LIGHTLY ACIDIC, AND LAYERED WITH AROMATIC DEPTH.	\$18
	grey goose, cointreau, passionfruit, earl grey kombucha, verjus, tomato, honey, makrut, co ₂	1.5 oz
	MUHAMMARA & PATRÓN A SPICY MARGARITA INSPIRED BY MUHAMMARA, BUILT AROUND ROASTED, NUTTY, AND FRUITY FLAVOURS.	\$19
	patrón reposado, aleppo, sumac, roasted bell pepper, lime, walnut, muhammara tajin ALLERGEN: GLUTEN, NUTS	2.5 oz
	UBE & COCONUT A TAKE ON A PIÑA COLADA, HIGHLIGHTING UBE AND COCONUT FOR A RICH, CREAMY, AND TROPICAL BALANCE.	\$19
	flor de caña 4yr, bacardi spiced rum, licor 43, ube, pineapple, coconut, lime	2 oz
	CARROT & VIOLETTE AN ODE TO THE CARROT, VIBRANT AND RICH, WITH NUTTY UNDERTONES AND AN INVIGORATING ESSENCE.	\$18
	mezcal, shiso shochu, amaro, hazelnut, coriander, carrot, lemon, violette ALLERGEN: NUTS	2 oz



BOOZY

	STRAWBERRY & MUSHROOM EARTHY AND AROMATIC, WITH GENTLE BITTERNESS AND DEPTH. AN UNEXPECTED PAIRING INSPIRED BY THE CLASSIC NEGRONI.	\$17
	dillon’s dry gin 7, campari, sweet vermouth, strawberry, shiitake, sage, aged balsamic, lavender	2 oz
	TOBACCO & TOFFEE A MANHATTAN-STYLE COCKTAIL LAYERED WITH BALANCED SWEETNESS AND BITTERNESS. NOTES OF DRIED FRUIT AND WARM SPICE.	\$19
	el dorado 15 yr, mount gay eclipse rum, cynar, px sherry, tobacco bitters	2.25 oz
	PECAN & AGAVE SPIRIT-FORWARD AND RICHLY CARAMELIZED. EVOKING THE NOSTALGIA OF GLORIAS CANDIES FROM MONTERREY, MEXICO.	\$21
	patrón reposado, bacardi spiced rum, chica chida, vanilla, pecan, darjeeling tea, goat milk, mole bitters ALLERGEN: LACTOSE, NUTS, EGG	2 oz
	ORANGE & SESAME A SAVOURY, EFFERVESCENT SERVE BUILT AROUND 12 YEAR SCOTCH. LIFTED BY SESAME, WARM SPICE, AND BRIGHT CITRUS BALANCE.	\$17
	johnnie walker black, sesame, black cardamom, orange, co ₂	2 oz
	CHERRY & ROOT BEER A DELICATE TWIST ON A BOULEVARDIER WHERE NOTES OF CHERRY & ROOTBEER ARE PRESENT. SIMPLE BUT COMPLEX.	\$24
	jura 18yr, buffalo trace, averna, campari, sweet vermouth	2 oz

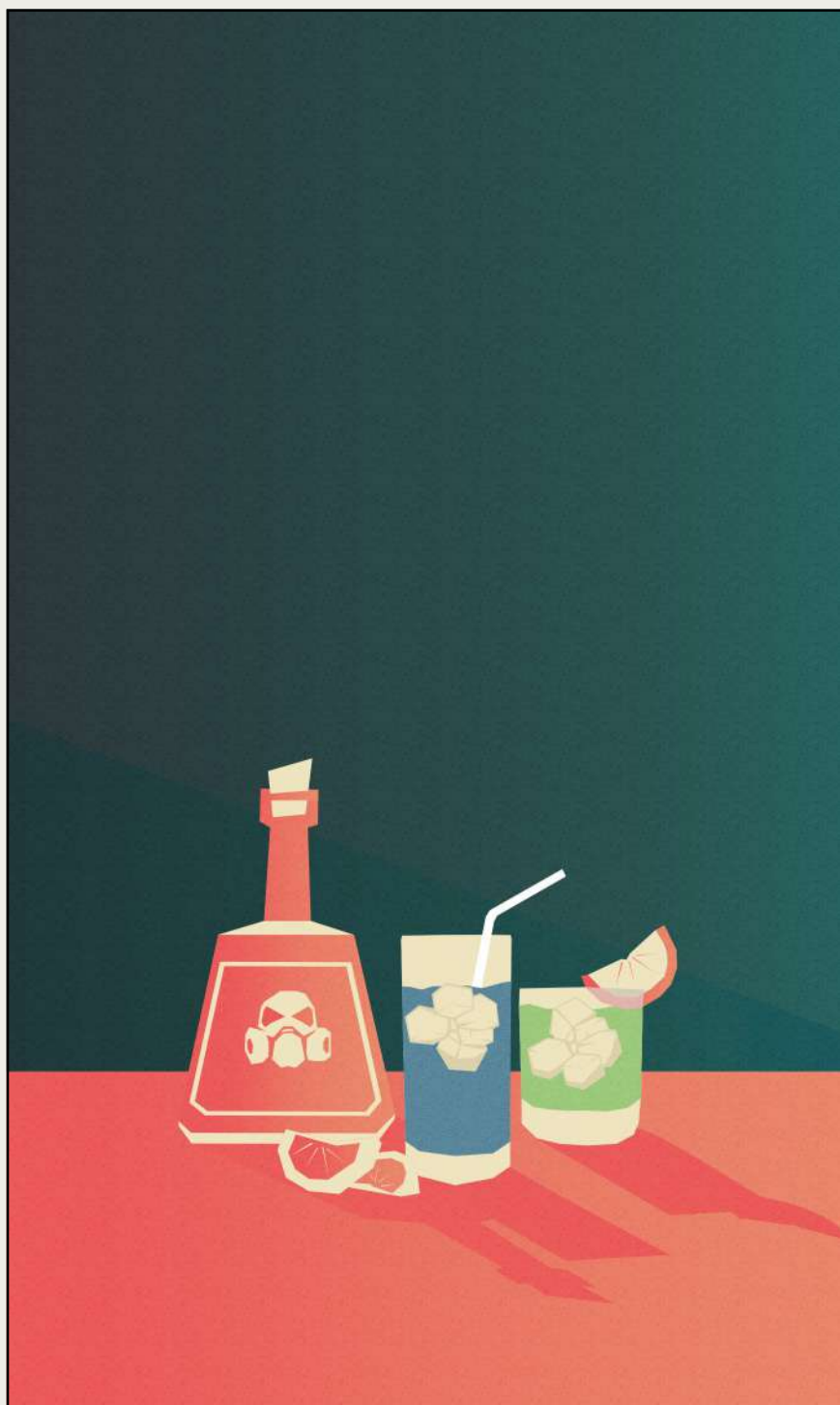


CELLAR MIX

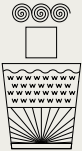
a custom cocktail, choose your spirit and flavour profile for a unique creation	\$18
	2 oz

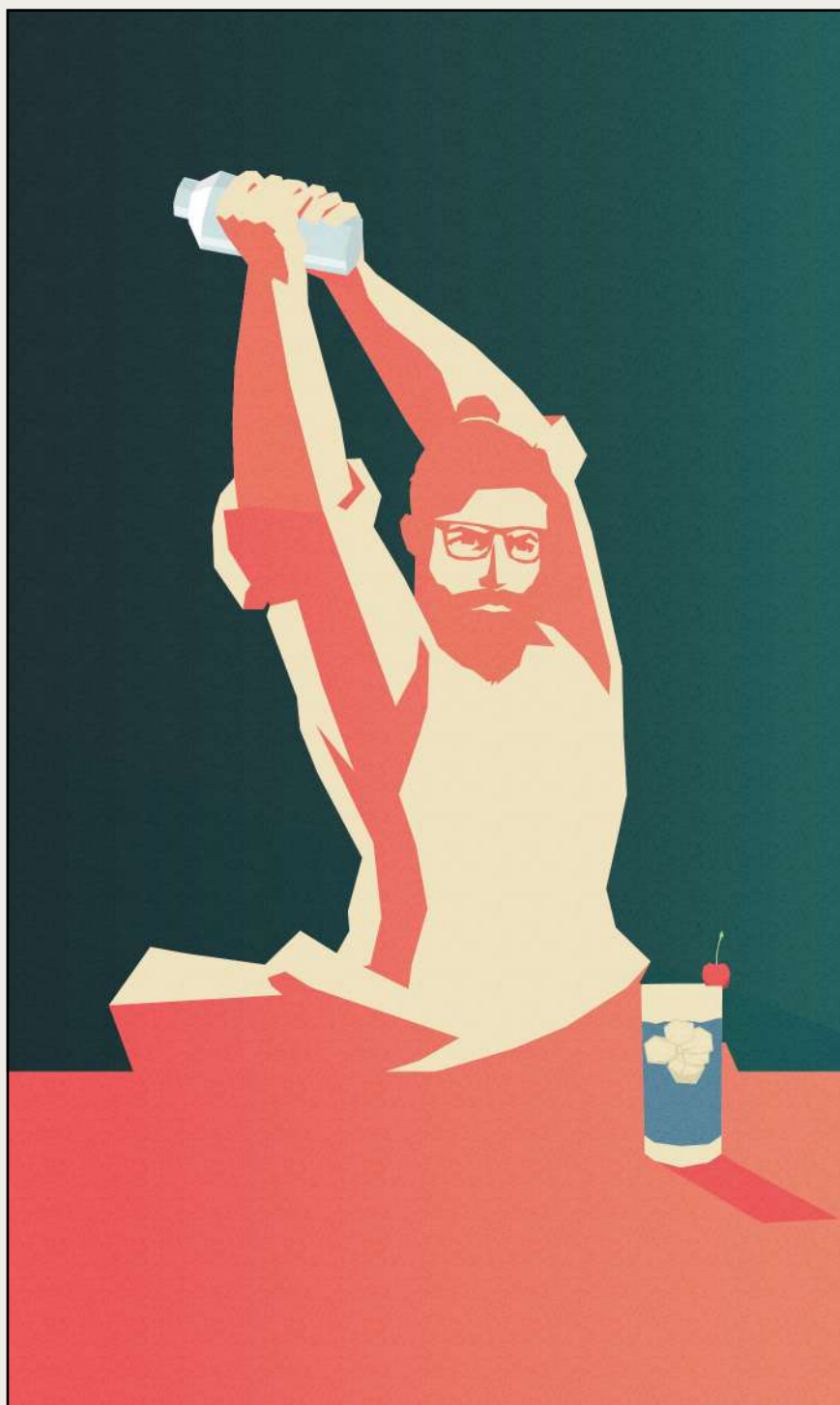
SHELTER CLASSICS

	WHO THE FUCK IS POLINA TART, FRUITY AND SWEET. THE CULT FAVOURITE THAT STARTED IT ALL. WHO IS SHE??	\$17
	bumbu rum, pineapple rum, banana, cherry, house falernum, lime, grapefruit, tiki bitters	2 oz
	TEPACHE MADRE AROMATIC AND SPICED, BALANCED BY A SOFT, LINGERING BITTERNESS.	\$17
	botanist gin, tepache carpano, licor 43, grapefruit	2.25 oz
	NIGHTMARE ON 1ST STREET BOLD AND SPIRIT-FORWARD, LAYERED WITH SMOKE, HEAT, AND DARK CACAO DEPTH.	\$19
	deacon ardbeg wee beastie, rye, cacao, vanilla, habanero tincture, mole bitters	2.25 oz
	SHELTER 75 OUR BELOVED RIFF ON THE CLASSIC FRENCH 75. DELICIOUS, SIMPLE AND FLORAL.	\$16
	dillon's dry gin 7, blue delta, lemon, fiol prosecco	1.5 oz



SHELTER CLASSICS

	BLUE OAKS OF SONORA SMOKY FLAVOURS DOMINATE OAK AND DEEP WOODY AROMAS.	\$19
	buffalo trace, bacanora, agave, saline, chocolate	2 oz
	SPRING FLING A DELICIOUSLY JUICY AND ADDICTIVE BLEND WITH VIBRANT VEGETAL NOTES.	\$16
	ketel one, montenegro, orange bell pepper, jasmine, lychee, lemon, bell pepper oil	2 oz
	MEZCALTINI A SMOKY, SAVOURY TWIST ON A DIRTY MARTINI, BUILT FOR LOVERS OF HEAT AND BRINE.	\$19
	mezcal, dry vermouth, habanero and chile tincture, olive brine, seasoned olives	2.5 oz
	BANANA BREAD A RICH, NUTTY INDULGENCE WITH SUBTLE HINTS OF FRUIT.	\$20
	brown butter infused toki, banana, pineapple rum, dry vermouth, black walnut and tiki bitters ALLERGEN: NUTS	2.25 oz
	HARVEST HILLS ELEGANT AND AROMATIC, WITH FLORAL NOTES, BRIGHT CITRUS, AND GENTLE TEA DEPTH.	\$19
	el gobernador, tanqueray no. ten, select, sherry, violette, st-germain, lemon, orange, black tea, milk clarified ALLERGEN: LACTOSE	2 oz



NON-TOXIC

	GINGER & GRAPEFRUIT noa jamaican spiced rum, lime, grapefruit, ginger, soda	\$13
		NSD
	COCONUT & MANGO noa dry gin, mango, blue delta tea, lemon, coconut milk, egg white ALLERGEN: EGG	\$14
		NSD
	GENTIAN & ORANGE noa italian aperitivo, fermented orange, lemon, gochugaru sesame	\$14
		NSD
	LYCHEE & LEMON noa orange & dry gin, lychee, lemon, lime, jasmine, lapsang, saline, co ₂	\$14
		NSD
	SNAP PEA & LIME noa garden gin, lime, lacto honey, celery, snap pea & parsley oil	\$14
		NSD
	TEMPL GOLDEN LAGER NA	\$9
		355 ML

BUBBLES

FEATURE BUBBLES	ROTATING	\$14	\$70
		5oz	btl
BRUNO PAILLARD PREMIÈRE CUVÉE	EXTRA BRUT Reims, Champagne		\$170
			btl
LOUIS ROEDERER COLLECTION 242	VINTAGE Reims, Champagne		\$250
			btl

WINES

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

BEER & CIDER

KRONENBOURG BLANC 1664	473ml	\$12
OL' BEAUTIFUL MELODY WEST COAST IPA	355ml	\$9
BRONC DOMESTIC LAGER	355ml	\$6
SHAFT BY HENDO	355ml	\$9
BULWARK CIDER	473ml	\$12

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@shelterryyc.com
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CONTACT

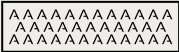
ADDRESS	1210 1st Street S.W.
PHONE	403.233.7730
WEBSITE	shelterryyc.com

GLOSSARY

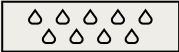
ACID SOLUTION	A blend of food-grade acids such as citric, malic, or tartaric dissolved in water. Used to add brightness and balance without fresh citrus.
BACANORA	A traditional agave spirit from Sonora, Mexico, made primarily from Pacifica agave. Distinct from both tequila and mezcal.
BLUE DELTA TEA	A herbal tea made from butterfly pea flowers. Used for colour, clarity, and interaction with acidity rather than flavour.
CHICA CHIDA	An allergen-and peanut-free agave spirit from Mexico with a smooth, nutty profile inspired by peanut butter.
GENMAICHA	A Japanese green tea blended with roasted brown rice, giving a warm, nutty, toasted flavour.
HOUSE FALERNUM	A house-made interpretation of the Caribbean liqueur flavoured with ginger, and pumpkin seed in place of almond.
LAPSANG	A smoked black tea from China, dried over pinewood fires for a pronounced smoky aroma.
MAKRUT	Also known as kaffir lime leaf. An aromatic citrus leaf with bright, floral, green, and peppery notes.
MILK CLARIFICATION	A process where milk proteins bind with impurities, resulting in a clear, smooth liquid.
MUHAMMARA	A Middle Eastern spread made from roasted red peppers and walnuts with savoury sweetness and gentle heat.
NOA	A Canadian non-alcoholic spirits brand based in Quebec City, focused on alcohol-free products designed for cocktails.

SELECT	A Venetian bitter aperitif created in 1920. Bright, herbaceous, and lightly bitter with restrained sweetness.
SHIITAKE	An edible mushroom known for its deep umami flavour.
SHIO KOJI	A Japanese fermented seasoning made from koji rice, salt, and water. Adds umami and subtle sweetness.
SHISO	A fragrant herb from the mint family with flavours of basil, mint, and citrus.
SHOCHU	A Japanese distilled spirit made from barley, sweet potato, or rice. Clean, smooth, and lower in alcohol.
SOURSOP	A tropical fruit with sweet, tangy flavours reminiscent of strawberry, pineapple, and citrus.
STREGA	An Italian herbal liqueur made with saffron and a blend of botanicals. Aromatic and vividly yellow.
TEPACHE CARPANO	A house-made liqueur combining fermented pineapple and Carpano for balanced sweet, sour, and bitter notes.
TUILE	A thin, crisp cookie used as a light, crunchy garnish.
UBE	A purple yam used for its vibrant colour and mild vanilla-like sweetness.
VERJUS	The pressed juice of unripe grapes. Used as a soft, wine-like acid.
XILA	A traditional Mexican spirit made from maguey with smoky, earthy agave character.

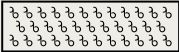
COCKTAIL LEGEND



AMARO



BITTERS



BRANDY & COGNAC



CITRUS



CORDIAL



DAIRY



EAU DE VIE



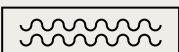
EGG



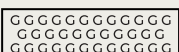
FAT



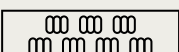
FRUIT



GARNISH



GIN



HERBS & SPICES



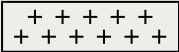
HONEY



LARGE CUBE



LIQUEUR



MAGIC



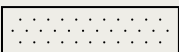
MEZCAL & TEQUILA



RUM



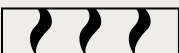
SHAKEN



SHERRY



SMALL CUBES



SMOKE



SPARKLING WATER



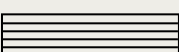
SPARKLING WINE



STIRRED



SODA



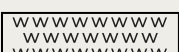
VEGETABLE



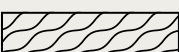
VERMOUTH



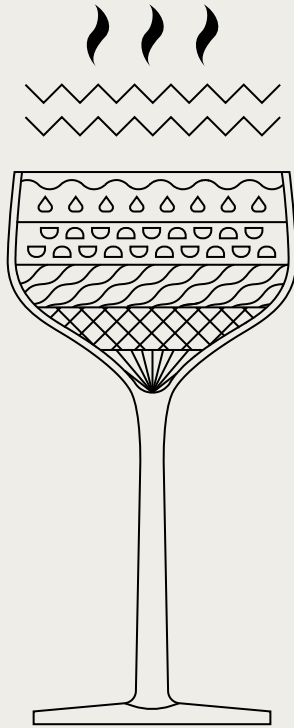
VODKA



WHISKEY



WINE



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