

BAR MENU

OLIVES

Garlic, chili, orange zest
\$7.50

MIXED PICKLES

Cauliflower, celery, carrot, pepper,
pearl onion
\$6.50

MARINATED CHEESE

Sirene, garlic, parsley
\$9

BREAD

Whipped brown butter, JAX sourdough
\$6

SNACK MENU

MARINATED MUSSELS

Herbs, garlic, sherry vinegar
\$15

BEEF SALAD & PRAWN CRACKERS

Nuoc cham, thai basil, cashews, cilantro,
mint, chillis
\$25

DEVILED EGG

Togarashi nanami, chives
\$3.50 FOR 1

SMOKED HAM & COMTÉ

Caper berries, olive oil
\$21

TOMATO TOAST

Anchovy, garlic
\$16

ENDIVE CAESAR

Rosemary crouton, lardon, parmesan
\$17 (ADD ANCHOVY +\$5)

ROMESCO BROCCOLINI

Pepitas, almonds, parsley, scallion sauce
\$22

TARTE TATIN

Shallots, honey, thyme, arugula, parmesan
\$20

JUMBO SHRIMP COCKTAIL

Big, beautiful, spicy!
\$23

DESSERT

FUNFETTI CAKE BY BOHÈME BUTTER

Bergamot, cereal milk custard
\$8

FONO

COCKTAILS

THE ROTTERS CLUB

Our take on a classic Negroni. The usual suspects — gin, vermouth, and Campari — finished with an orange peel and olive.

\$16

PARADISE ROOM

Clean, bright, and endlessly drinkable. A classic daiquiri with rum, lime juice, and simple syrup.

\$17

ZAPHOD

Bold and briny. An extra-dirty gin martini with all the olives — brine, toppings, and all. Savoury lovers, this one's for you.

\$19

ONE STEP BEYOND

Small but mighty. Junmai sake, triple sec, lemon juice, and club soda.

\$15

CINQHOLE

Some things come and go, but a gin fizz is eternal. Gin, fresh lemon juice, simple syrup, edible flower, and soda water.

\$19

BLACK SWAN

Dark and a little mysterious. Black rum, amaro, Cocchi Americano, and bitters.

\$21

BEER

→ ON TAP

DOMINION CITY SUNSPLIT

IPA / 6.5% / 473mL

\$9

→ CANS

PABST BLUE RIBBON

Lager / 4.9% / 355mL

\$6

TOOTH AND NAIL VALOUR

Classic Saison / 6% / 355mL

\$9

SPARK BEER VOICES CARRY ROCKABERRY

Sour Ale / 5% / 355mL

\$13

GUINNESS

Stout / 4.2% / 440mL

\$9

COLLECTIVE ARTS LOCAL PRESS CIDER

Apple Cider / 5.6% / 473mL

\$10

BAR RAIL

GIN / VODKA / WHITE RUM / RYE

\$8

NON ALCOHOLIC

DOMINION CITY WORKING LUNCH

Non-Alc Lager / 0.5% / 355mL

\$8

COLLECTIVE ARTS NA IPA

Non-Alc Lager / 0.4% / 355mL

\$8

COLLECTIVE ARTS BOTANY SODA

\$6

GOOSE! BY CHECKERS!

Non-Alc Ginger Beer

\$6

COKE / DIET COKE / GINGER ALE

Canned Soda

\$4

ALL COCKTAILS ARE LOVINGLY NAMED
AFTER OTTAWA MUSIC VENUES OF THE
PAST — GONE BUT NEVER FORGOTTEN.
AND IN MEMORY OF OUR FRIEND
STEVE, A TRUE OTTAWA MUSIC LOVER.

WINES BY THE GLASS

→ BUBBLES

AZIMUT CAVA BRUT NATURE

Penedes, Spain / 11.5% / 177mL

\$16

→ ROSÉ & ORANGE

AVERILL CREEK JOUE ROSÉ

Cowichan Valley, BC / 12.5% / 177mL

\$17

→ WHITE

SCHÖNHALS UNITY WHITE

Rheinhessen, Germany / 11.5% / 177mL

\$16

PARADISE GRAPEVINE GOLDEN HOUR

Niagara, Ontario / 12.6% / 177mL

\$17

→ RED

SCHÖNHALS UNITY RED

Rheinhessen, Germany / 11.5% / 177mL

\$16

WINES BY THE BOTTLE

→ BUBBLES

AZIMUT CAVA BRUT NATURE

Penedes, Spain / 11.5% / 750mL

\$75

BON SANG SCHATZI

Vineland, Ontario / 9% / 750mL

\$70

→ ROSÉ & ORANGE

AVERILL CREEK JOUE ROSÉ

Cowichan Valley, BC / 12.5% / 750mL

\$85

→ WHITE

SCHÖNHALS UNITY WHITE

Rheinhessen, Germany / 11.5% / 1000mL

\$110

PARADISE GRAPEVINE GOLDEN HOUR

Niagara, Ontario / 12.6% / 750mL

\$85

→ RED

SCHÖNHALS UNITY RED

Rheinhessen, Germany / 11.5% / 1000mL

\$110

PARADISE GRAPEVINE TOO MUCH HEAVEN

Four Mile Creek, Ontario / 14.5% / 750mL

\$75

SAKE

HONJOZO / EIKO FUJI BAN RYU

Yamagata, Japan / 15% / 720mL

\$14 BY THE GLASS

\$70 BY THE BOTTLE

FRUIT SAKE / ICHINOKURA HIMEZEN YUZU SAKE

Matsuyama, Japan / 7.9% / 300mL

\$40 BY THE BOTTLE

FONO

FOLIO