



COCKTAILS

Upgrade to Premium \$3, Ultra Premium \$6

{★PARKSIDE FAVOURITES }

★ **Kentucky Buck** \$13

2 oz Canadian Club 12-Year, lemon, strawberry, bitters, ginger beer, sugar.

Upgrade to Alberta Premium 9-Year \$3, Alberta Premium Cask Strength \$6.

★ **Tequila Layte** \$16

2 oz Sauza Silver, orange, mint, lime, cucumber, blood orange soda, sugar.

★ **The Messy Nessy** \$13

2 oz raspberry vodka, pineapple juice, lemon juice, cranberry juice, grenadine, garnished and topped with 7Up.

Mojito \$12

2 oz Brugal Añejo, fresh mint, sugar, and lime topped with soda. Choose strawberries or pineapple \$1.

Spicy Pomegranate Margarita \$13

2 oz Sauza Silver, pomegranate, lime, jalapeño, chili powder rim.

Espresso Martini \$15

1 oz Alberta Pure vodka, 1 oz Kamora, espresso, sugar, cocoa.

BEER

Import Bottled Beer \$7.50

Blue Moon, Bud Light, Coors Original, Corona, Cracked Canoe, Creemore, Heineken, MGD, Moosehead, and OV.

Domestic Bottled Beer \$6.50

Labatt Bleu, Budweiser, Canadian, Coors Light, Landshark, and Miller Lite.

Domestic Draught

Landshark, OV, Steam Whistle, Triple Bogey Amber, Triple Bogey Lager, Walkerville Honest Lager, and Walkerville Local Light.

16 oz \$7.75

20 oz \$8.75

Pitcher \$24

Import Draught

Bud Light, Cracked Canoe, Creemore, and Moosehead.

16 oz \$8.25

20 oz \$9.25

Pitcher \$26

Rosemary Blueberry Gin Smash \$14

2 oz of Niagara Craft Distillers Gin, blueberries, rosemary, lemon, honey, soda.

Rochester Place Whiskey Sour \$15

2 oz Canadian Club 12-Year, egg white, lemon, sugar, amarena cherry.

Parkside Martini \$15

2 oz Alberta Pure vodka, vanilla, simple syrup, passion fruit purée, 1 oz passion fruit liqueur, lime. Served with a Prosecco sidecar

Frosé \$16

1 oz Alberta Pure vodka, lemonade, strawberry, lime, rosé.

Peach Cosmopolitan \$12

1.5 oz Alberta Pure vodka, cranberry, peach schnapps, peach purée.

Jeanne Spritz \$13

Grapefruit, thyme, 2 oz. Aperol, 3 oz Prosecco, topped with soda.

Moscow Mule \$12

2 oz Alberta Pure vodka, squeeze of lime, topped with ginger beer.

Smoked Brown Butter

Reifel Rye Old Fashioned \$16

2 oz Reifel rye, sugar, bitters, orange, brown butter, amarena cherry.

SPIRITS & COOLERS

Wells (1 oz) \$7

Alberta Pure vodka, Aperol, Bacardi White Rum, Baileys, Brugal Añejo, Campari, Canadian Club Whisky, Captain Morgan Spiced Rum, Fireball, Frangelico, J&B, Limoncello, Malibu Rum, McGuinness Liqueurs (various flavours), NCD Gin, Peach Schnapps, Sauza Silver Tequila, Skrewball, Smirnoff Raspberry, and St-Rémy.

Premium (1 oz) \$8

Alberta Premium Whisky, Canadian Club 12-Year, Chambord, Courvoisier VS, Crown Royal, Crown Royal Apple, Cynar, Disaronno, Drambuie, Fernet-Branca, Grand Marnier, Hornitos Reposado, Jägermeister, Jameson, Reifel Rye, Sambuca, Sipsmith Gin, Southern Comfort, and Tanqueray.

Ultra Premium (1 oz) \$10

Auchentoshan 12-Year, Bowmore 12-Year, Glendronach 12-Year, Glenlivet 12-Year, Grey Goose, Hendrick's, Hennessy VS, Hibiki, Highland Park 12-Year, Macallan 12-Year, Mezcal Verde, Roku Gin, and Suntory Toki.

Daily COCKTAILS \$7.50

Monday MARGARITA

Bright tequila, fresh lime, and a touch of sweetness with a salted rim. Zesty, refreshing, and always a classic.

Tuesday SANGRIA

A vibrant blend of wine, citrus, and fruit. Light, juicy, and made for easy patio sipping.

Wednesday WEST COAST LEMONADE

A crisp, citrus-forward refresher with a smooth spirit kick. Sweet, tart, and dangerously easy to drink.

Thursday LONG ISLAND ICED TEA

Five spirits, a splash of lemon, and a cola finish. Bold, balanced, and not for the faint of heart.

Friday COSMOPOLITAN

Vodka, cranberry, and citrus come together for a sophisticated, tart classic that never goes out of style.

Saturday GIMLET

A clean, timeless cocktail of gin and lime. Crisp, citrusy, and effortlessly refined.

Sunday CAESAR

Canada's iconic savoury cocktail with vodka, caesar mix, spice, and a celery salt rim. Bold, briny, and unmistakably Canadian.

WINE

WHITE SELECTION

	6 oz	9 oz	Bottle
Giulio Straccali Pinot Grigio, Italy, Lombardy.	\$12.....	\$15.....	\$43
Red Tree White Sauvignon Blanc, Local.	\$9.....	\$11.....	\$31
Paglione Riesling, Erie Shores.	\$9.....	\$11.....	\$33
Wakefield Chardonnay, Clare Valley, Australia.	\$13.....	\$16.....	\$47
Janare del Sannio Falanghina, Italy.	\$11.....	\$14.....	\$44
Contessa Pecorino, Abruzzo, Italy.			\$52
Map Maker Sauvignon Blanc, New Zealand.			\$54

SPARKLING & ROSÉ SELECTION

Paglione Estate Cabernet Sauvignon Rosé, Erie Shores.	\$9.....	\$11.....	\$32
Blanc de Blancs Glera, Pinot Bianco, Chardonnay, Italy	\$11.....	\$13.....	\$42
Giró Ribot Cava Brut Reserva Macabeo, Penedes, Catalonia, Spain.			\$50
NV Quid Brut Aglianico, Campania, Italy.			\$52

ZERO PROOF

Prosecco \$10 Bella Glamour. <i>lemon & Mandarin available for +\$2</i>
Aperitif Spritz \$10 Bella Prosecco, Bella Aperitif, Fever-Tree Soda. <i>lemon & Mandarin available for +\$2</i>
Negroni \$10 Bella Campari, Bella Gin, Bella Vermouth
Gin & Tonic \$10 Bella Gin, Fever-Tree Tonic, lime
Piña Colada \$10 Piña Colada mix, ice, pineapple juice, lime
Strawberry Daiquiri \$10 Strawberry, ice, simple syrup, lime
Caesar \$10 Caesar mix, Tabasco, Worcestershire, lemon, pickle, salt & pepper
Cranberry Mule \$10 Ginger beer, cranberry juice, 7UP
Vermouth & Soda \$10 Bella Vermouth, Fever-Tree Soda, lemon

RED SELECTION

	6 oz	9 oz	Bottle
Cantina Del Garda Pinot Noir, Veneto, Italy.	\$12.....	\$15.....	\$43
Red Tree Red Baco Noir, Local.	\$9.....	\$11.....	\$31
Luca Menicucci Primitivo Tuscany, Italy.	\$12.....	\$15.....	\$43
Terra Vallona Merlot/Cabernet Sauvignon. Bordeaux, France	\$11.....	\$14.....	\$42
Finca Decero Cabernet Sauvignon, Mendoza, Argentina	\$14.....	\$17.....	\$50
5 Senses Bordeaux Blend, France.			\$49
ClaroScuro, Bodega Malbec, Mendoza, Argentina.			\$55
Viña Carmen, Maria's Legacy Cabernet Sauvignon, Maipo, Chile.			\$68
Tenuta de Arceno Chianti, Italy.			\$76
Lirica Primitivo di Manduria DOC			\$78

Questions about wine? Ask us!

Enjoy our Daily Specials

Monday \$1 off all Molson products
Tuesday 25% off bottles of wine. \$1 off all Labatt products
Wednesday \$1 off all Triple Bogey products
Thursday \$1 off Landshark
Friday \$1 off Steam Whistle, and Beau's products
Saturday \$1 off all Moosehead, Cracked Canoe, and Sandbagger products
Sunday \$1 off all wine by the glass, and Walkerville products

Host it

AT PARKSIDE GRILLE

From corporate events to the wedding of the year, our team handles the details so you can enjoy the party.

THE VENUES:

Sip by the fire on our Parkside Patio (up to 120 guests), take over our indoor reception room (175 guests), or go big in our modern-rustic Rendezvous space (up to 250 guests).

THE MENU:

Fully customizable, locally sourced catering with professional bar service.

THE VIBE:

Breathtaking golf course views and effortless execution.

Contact us at info@rochesterplace.com
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