

LOUNGE CORP. O

BAR/LOUNGE MENU



Sparkling wines

G / B

HUNGARIA GRANDE CUVÉE BRUT <i>(Hungary)</i>	8 / 38
FIOL PROSECCO <i>(Italy)</i>	9 / 40
CASTELLO DEL POGGIO MOSCATO D'ASTI <i>(Italy)</i>	9 / 42
CHANDON ROSÉ MINI <i>(California – 187ml)</i>	25
ZONIN PROSECCO CUVÉE 1821 <i>(Italy – 200 ml)</i>	15
*MOËT & CHANDON BABY MOËT PICCOLO <i>(France – 200 ml)</i>	50
BERNARD MASSARD CHARDONNAY BRUT <i>(Luxembourg)</i>	12 / 60
MOËT & CHANDON IMPÉRIAL <i>(France)</i>	160
MOËT & CHANDON MOËT ICE ROSÉ <i>(France)</i>	175
*RUINART BRUT <i>(France – 1/2 bottle)</i>	125

*Privately imported. **Currently not available

White wines

G / B

ADEGA DE PENALVA, DAO, 2017 (<i>Portugal</i>) (ENCRUZADO, CERCIAL, MALVASIA FINA)	7 / 35
*RAYMOND, R COLLECTION, (<i>United States</i>) (CHARDONNAY)	10 / 49
DOMAINE CAUHAPÉ, “CHANT DES VIGNES”, 2017 (<i>France</i>) (GROS MASENG, CAMARALET)	10 / 50
LUC PÉLAQUIÉ, LIRAC, 2016 (<i>France</i>) (GRENACHE BLANC, CLAIRETTE, VIOGNIER, MARSANNE)	60
AKARUA RUA, PINOT GRIS, 2017 (<i>New Zealand</i>)	65
VALLEY OF THE MOON, CHARDONNAY, 2015 (<i>United States</i>)	65
DOMAINE DE RIAUX, POUILLY FUMÉ, 2017 (<i>France</i>) (SAUVIGNON)	70
LE BLANC SEC DE SUDUIRAUT, BORDEAUX, 2016 (<i>France</i>) (SEMILLON, SAUVIGNON)	75
CASTELLO DI POMINO, BENEFIZIO RISERVA, 2016 (<i>Italy</i>) (CHARDONNAY)	96

*Privately imported. **Currently not available

Red wines

G / B

FONTANARIO DE PAGOES, PELMELA, 2016 (Portugal) (CASTELAO)	7 / 35
DOUDET NAUDIN, PINOT NOIR, 2017 (France)	9 / 45
LA MASCOTA, CABERNET SAUVIGNON (Argentina)	9 / 45
DOMAINE DE LA CHARMOISE, TOURAINE, 2017 (France) (GAMAY)	10 / 50
DE LOACH, HERITAGE RESERVE, 2015 (United States) (ZINFANDEL)	11 / 55
CAPITEL SAN ROCCO, RIPASSO, 2016 (Italy) (CORVINA, CORVINONE, RONDINELLA, ROSSIGNOLA)	12 / 60
DOMAINE RENÉ BOUVIER, CHAPITRE SUIVANT, 2017 (France) (PINOT NOIR)	65
LAPOSTOLLE, CUVÉE ALEXANDRE, SYRAH, 2014 (Chile)	65
DOMAINE JEAN-PAUL DUBOST, CUVÉE NATURE, 2016 (France) (GAMAY)	70
RAUL PEREZ, LA CLAVE, BIERZO, 2015 (Spain) (MANCIA)	72
AKARUA RUA, PINOT NOIR, 2017 (Nouvelle-Zélande)	75
BRUNO GIACOSA, CASA VINICOLA, 2017 (Italy) (DOLCETTO D'ALBA)	90
BENI DI BATASIOLO, RISERVA, BAROLO, 2008 (Italy) (NEBBIOLO)	110

Cocktails

GRAN CRAN MARIE	12
SAINTE-MARIE RUM, GRAND MARNIER, CRANBERRY JUICE, LIME SYRUP, PEYCHAUD'S BITTER	
PÊCHER PAR LA POIRE	14
HENNESSY COGNAC, PEACH CÎROC VODKA, PEAR NECTAR, LEMON SYRUP, PEACH BITTERS	
OSÉ ROSÉ	12
ROSÉ WINE, CHAMBORD, AMERMELADE, GRAPEFRUIT SYRUP, GRAPEFRUIT BITTERS	
BLOODY BUFFALO	10
BUFFALO TRACE BOURBON, BLOODY MIX, BBQ SAUCE, CLAMATO JUICE, OLIVE JUICE	
PUNCH VODOO	10
WHITE RUM, DARK RUM, PINEAPPLE JUICE, LOCAL GRENADINE, GINGER BEER, CHERRY BITTERS	
TINKER BELL TINI	14
GREY GOOSE VODKA, BALZAC ABSINTHE, SWEET PICKLE JUICE	
MIYAGI SAN SOUR	24
NIKKA WHISKY, MATCHA GREEN TEA SYRUP, EGG WHITE, LEMON JUICE, GINGER SYRUP	
LE MONARQUE	12
ROMEO'S GIN, ST-GERMAIN, CUCUMBER SYRUP, LEMON SYRUP, SPARKLING WINE	

Cocktails (continued)

DARK LOVE	11
LOVE TONIC SYRUP, GRAPEFRUIT BITTERS, ORANGE SYRUP, SPARKLING WINE, CLUB SODA	
GINGER RYE DRY	11
RYE WHISKEY, GINGER SYRUP, LEM-MARRAKECH BITTERS	
LE C.A.	15
CITADELLE GIN, COINTREAU, LIME SYRUP, CHANDON BRUT	
LE BONUS	9
PLANTATION RUM, AMARO, ORANGE SYRUP, BIRCH SYRUP, PINEAPPLE BITTERS, ANGOSTURA BITTERS	
SANS CRAVATE	21
BUFFALO TRACE BOURBON, AMARO, GRAPEFRUIT SYRUP, ABSINTHE, CLUB SODA, ROSEMARY	
LOUIS LOUIS	14
TEQUILA, COGNAC, GINGER SYRUP, PEYCHAUD'S BITTERS	
L'OSCAR	13
CALVADOS, GRENADINE, ANGOSTURA BITTERS, LEMON ZEST	
LE DÉSIGNÉ (ALCOHOL-FREE)	6
ORANGE JUICE, PEYCHAUD'S BITTERS, BLUEBERRY KOMBUCHA, ROSEMARY	



MENU
APERITIFS
AND
OTHER
ALCOHOL

Signatures

COGNAC

HENNESSY VS	10
CAMUS VSOP ELEGANCE	12
MONTIFAUD XO	19
HENNESSY XO	35
GRAND MARNIER CUVÉE L-ALEXANDRE	14
GRAND MARNIER CUVÉE 1880	47

WHISKY AND SCOTCH

AUCHENTOSHAN <i>12 ANS</i>	9
BLANTON'S BOURBON (<i>Kentucky</i>)	11
WHISKY NIKKA (<i>Japon</i>)	12
GLENMORANGIE (<i>The Quinta Ruban</i>) <i>12 ANS</i>	13
GLENMORANGIE (<i>Nectar Or</i>)	17

LIQUEUR

TRIPLE SEC, LIMONCELLO, FRANGELICO, SAMBUCA	8
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PREMIUM LIQUEUR

COINTREAU, AMARETTO AVRIL (<i>Québec</i>), CRÈME DE MENTHE TROIS SOEURS (<i>Québec</i>), GRAND MARNIER, GRAPPA	12
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SEASONAL BEER 8

WHITE, LAGER, AMBER, STOUT, PILSNER (500 ML)

PINEAU DES CHARENTES ET PORTO 11

CH. DE MONTIFAUD 7 YEARS AND GRAHAM'S PORT 10 YEARS

GRAHAM'S PORT 20 YEARS 18

VERMOUTHS 8

ROUGE GORGE WHITE AND RED, CARIBOU

LILLET, KIR AND SPARKLING KIR 8

BITTERS 8

AMERMELADE, AMERNOIR, AMARO,
CAMPARI, APEROL

HERBAL LIQUEUR 12

ABSINTHE, CHARTREUSE

INTERNATIONAL 9

BACARDI, BEEFEATER, CANADIAN CLUB, BOMBAY,
ABSOLUT, ICEBERG, BOLD, JOSE CUERVO TEQUILA,
SORTILÈGE, JAMESON

ARTISANAL 10

GIN : UNGAVA, ROMEO'S GIN, CITADELLE, CANOPÉE
RHUM : CHIC CHOC, STE-MARIE, MORBLEU, PLANTATION
TEQUILA : 1800 SILVER
VODKA : AZIMUT

PREMIUMS 12

GIN : ST-LAURENT, VIOLETTE, HENDRICK'S,
TEQUILA : PATRON SILVER, PATRON CAFÉ
VODKA : GREY GOOSE, BELVEDERE, WHITE KEYS, CÎROC
WHISKY : BOURBON 1792, BUFFALO TRACE, SIVO LE RYE, TINCUP,
VIRGINIA BLACK



MENU
ENJOY A BITE!

ON PLANCHE! PLATTER OF ITALIAN CHARCUTERIE, OLIVES, AND NUTS	16
LARGE SHRIMP TRADITIONAL SHRIMP COCKTAIL	14
SMOKED SALMON CROSTINI	14
LA FEUILLE ROUGE BEEF CARPACCIO	14
 <i>A sweet end</i>	
HOMEMADE CANNOLI	6
LAST CALL GELATO WITH AN OUNCE OF ESPRESSO	6

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