

# DRINKS



# REYNA'S LIBATIONS

## THAT ONE TIME, IN ITALY \$18 2.5oz

campari, vermouth di torino, strawberry rosemary syrup, rhubarb bitters, riesling

## SUMMER AT THE PALACE \$19 2.25oz

zacapa rum, montenegro, guava lemongrass syrup, coconut cream, pineapple star anise bitters, lemon

## PS. I LOVE ME \$19 2.25oz

tanqueray gin, drambuie, curtonic, thyme, homemade "queen's tea" syrup, mustard seed, ginger, honey, lemon, topped with prosecco

## FRENCH PORNSTAR \$20 2.25oz

ketel one vodka, passion fruit, vanilla, lime, topped with sparkling wine

## THE ORIGINAL SIN \$21 2.5oz

bulliet bourbon, blueberry syrup, lemon, egg white, absinthe-soaked rosemary

## MEZCAL SMOKESHOW \$21 2.5oz

altos tequila, mezcal, cointreau, lime, cayenne-pineapple syrup, orange-juniper bitters, hawaiian black salt rim

## MAID IN MANHATTAN \$24 2.25oz

woodford reserve bourbon, montenegro, coconut tonka syrup, angostura bitters, mole bitters, bourbon cherry, smoked and served tableside

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# ONE MUST NEVER RUSH A QUEEN

OUR COCKTAILS TAKE A LITTLE MORE TIME TO GET READY FOR THE ROYALS

@REYNATORONTO

# CLASSIC COCKTAILS

**REYNA'S SANGRIA \$16** 2.25oz | **\$60** 9oz

prosecco, fino sherry, cointreau, havana club 3yr rum, tropical passionfruit, fresh fruit

**PIMM'S CUP \$17** 2.5oz | **\$62** 10oz

basil infused tanqueray gin, pims, elderflower liqueur, lemon, orange bitters, cider

**MOSCOW MULE \$16** 1.5oz

ketel one vodka, ginger beer, fresh lime

**MOJITO \$16** 1.5oz

havana club 3yr rum, lime, sugar, fresh mint, soda

**FRENCH MARTINI \$17** 2oz

ketel one vodka, chambord, pineapple juice

**WHISKEY SOUR \$17** 2oz

bulliet bourbon, sugar, lemon juice, egg white

**DARK & STORMY \$17** 2oz

havana club 7yr rum, ginger beer, angostura bitters, lime

**OLD FASHIONED \$18** 2oz

bulliet bourbon, angostura bitters, sugar, orange

**MANHATTAN \$18** 2.5oz

bulliet bourbon, sweet vermouth, angostura bitters

**NEGRONI \$18** 3oz

tanqueray gin, campari, sweet vermouth

**RUM OLD FASHIONED \$18** 2oz

havana club 7yr rum, sugar, orange

**ESPRESSO MARTINI \$19** 2oz

ketel one vodka, kahlua, espresso, simple syrup

## MOCKTAILS \$14

**VIRGIN PINEAPPLE MULE**

pineapple juice, lime juice, ginger beer

**VIRGIN REYNA SANGRIA**

cranberry juice, pineapple juice, sprite, fresh berries

**VIRGIN MOJITO**

lime juice, simple syrup, mint, soda

**VIRGIN CAESAR**

worcestershire sauce, tabasco, lime juice, clamato juice, tajin

**BUTTERFLY PEA**

**FLOWER LEMONADE**

butterfly pea flower, lemon juice, simple syrup, soda

# WINE LIST

## CHAMPAGNE/SPARKLING

	REGION	6oz	BTL
VILLA SANDI PROSECCO	Italy	\$16	\$64
CAVA, PARES BALTA	Spain	\$18	\$72
CHAMPAGNE BRUT, PERRIER JOUET	France	\$35	\$180
CHAMPAGNE BRUT, MOET & CHANDON	France		\$210
CHAMPAGNE BRUT ROSE, MOET & CHANDON	France		\$220
CHAMPAGNE BRUT ROSE, LAURENT PERRIER ROSE	France		\$230

## WHITE WINE

CHARDONNAY, CAMAS	France	\$16	\$64
VERDICCHIO, VILLA BIANCHI UMANI RONCHI	Italy	\$17	\$68
PINOT GRIGIO, FIDORA <b>V B</b>	Italy	\$18	\$72
ORANGE, 20,000 LEGUAS	Spain	\$18	\$72
SAUVIGNON BLANC, JEAN-YVES BRETAUDEAU	France	\$19	\$75
VIOGNIER, LAGASCA <b>V B</b>	Spain		\$68
ENCUZADO AND BICAL, CASA DE SANTAR	Portugal		\$78
CHARDONNAY, PARDUCCI	USA		\$80
SAUVIGNON BLANC, ANT MOORE <b>O</b>	New Zealand		\$86
GRUNER, MEINKLANG VELTLINER <b>V B</b>	Austria		\$92
CHABLIS, LA PIERRELE	France		\$110
ETNA BIANCO, PLANETA	Italy		\$118
SANCERRE, JEAN-MAX ROGER CLOCHER D'AMELIE	France		\$120
D'ARGENT CLOS DE LUNES, DOMAINE DU CHEVALIER	France		\$122
CHARDONNAY, NICOLAS MAILLET MACON VERZE BLANC	France		\$135

**O** organic    **V** vegan    **B** biodynamic

# WINE LIST

## ROSÉ WINE

	REGION	6oz	BTL
ROSÉ, LES OLIVIERS	France	\$16	\$64
ROSÉ, FAULKNER JULES	France	\$20	\$80

## RED WINE

TEMPRANILLO, LOBIETA <b>O V</b>	Spain	\$16	\$64
APPASSIMENTO ROSSO, BOTTER	Italy	\$18	\$72
CABERNET SAUVIGNON, PABLO CLARO <b>V B</b>	Spain	\$19	\$76
PINOT NOIR, LES CARABENES <b>O</b>	France	\$21	\$82
GOLPE RED, FAMILIA CARVALHO MARTINS DOURO <b>O</b>	Portugal	\$22	\$88
MALBEC, AGOSTINO FINCA	Argentina		\$82
PUGLIA ROSSO IGT, ANTICA ENOTRIA <b>O V B</b>	Italy		\$84
PRIMITIVO, LEONE DE CASTRIS VILLA SANTER	Italy		\$85
NEBBIOLO, CHIESA LANGHE	Italy		\$88
RIOJA RESERVA, IZADI	Spain		\$92
CHIANTI CLASSICO, LA VIALLA DI GIANNI	Italy		\$94
BAGA, DINAMICA TINTO <b>O V B</b>	Portugal		\$96
PINOT NOIR, "OPP" MAISON NOIR	USA		\$99
MERLA MATARO, CELLAER DE LES AUS	Spain		\$118
ETNA ROSSO, PLANETA	Italy		\$120
BRUNELLO DI MONTALCINO, ARGIANO	Italy		\$175

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# PREMIUM LIQUOR

## TEQUILA & MEZCAL /2oz

TROMBA BLANCO  
TROMBA REPOSADO  
TROMBA ANEJO  
PATRON SILVER  
PATRON REPOSADO  
PATRON ANEJO  
PATRON CAFÉ  
818 BLANCO  
818 REPOSADO  
CASAMIGOS BLANCO  
CASAMIGOS REPOSADO  
CASAMIGOS ANEJO  
DON JULIO BLANCO  
DON JULIO 1942  
CLASE AZUL  
MEZCAL LEYENDA

## VODKA /2oz

GREY GOOSE  
BELVEDERE  
HOUNDS BLACK  
STOLI  
CHOPIN

## GIN /2oz

THE BOTANIST  
HENDRICKS  
EMPRESS  
MERMAID  
TANQUERAY 10  
UNGAVA  
DILLON'S DRY NO.7

## SCOTCH /2oz

BOWMORE SCOTCH  
BRUICHLADDICH  
CHIVAS REGAL 12 YEAR  
HIGHLAND PARK 12 YEAR  
LAGAVULIN 16 YEAR  
OBAN 14 YEAR  
JOHNNY WALKER RED  
JOHNNY WALKER BLACK  
JOHNNY WALKER BLUE  
GLENLIVET 15 YEAR  
GLENLIVET FOUNDERS RESERVE  
GLENFIDDICH 12 YEAR

## BOURBON & RYE /2oz

CROWN ROYAL  
GOODERHAM & WORTS  
KNOB CREEK  
JACK DANIELS  
LOT 40  
MAKER'S MARK  
PIKE CREEK  
WOODFORD RESERVE  
BASIL HAYDEN  
FOUR ROSES

## IRISH WHISKEY /2oz

JAMESON

## COGNAC /2oz

MARTELL VS  
REMY MARTIN VSOP  
REMY MARTIN 1738  
REMY MARTIN XO  
ST REMY VSOP

## DIGESTIFS / 30z

AMARO AVERNA  
AMARO MONTENEGRO  
AMARO NONINO  
AMARO LUCANO  
ARAK  
TAYLOR FLADGATE 2011  
YELLOW CHARTREUSE  
FERNET-BRANCA  
OUZO  
PERNOUD

## BEER

### DRAFT / 16oz

KROMBACHER PILSNER \$9  
MENABREA \$9

### BOTTLES

ESTRELLA DAMM \$8  
MILL STREET ORGANIC \$8  
GUINNESS \$8

## COFFEE

AMERICANO \$5  
LATTE \$5.5  
CAPPUCCINO \$5.5  
ESPRESSO \$4.5  
DOUBLE ESPRESSO \$6.5

## SPECIALTY COFFEE

MONTECRISTO \$12  
kahlua, grand marnier, milk foam  
SPANISH \$12  
brandy, cointreau, milk foam

## TEA

MINT \$4  
GREEN \$4  
CHAMOMILE \$4  
ENGLISH BREAKFAST \$4



### THE QUEEN'S TEA \$5.5

a blend created just for her majesty,  
with a hint of pear, vanilla, and rose  
creating a velvety and flavourful tea

