

# feature cocktails

- TEQUILA BASIL SMASH** olmeca gold tequila, cassis, blackberry, lime, ginger beer, basil (2oz) 16.
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- SPICED WORD** beefeater gin, luxardo maraschino, green chartreuse, jalapeño (2oz) 15.
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- THE GRANDSTAND** tito's handmade vodka, lillet blanc, lime, rhubarb bitters (2oz) 14.
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- RHUBARB ROSE SPRITZER** dillon's rose gin, rhubarb, fever-tree tonic, basil (1oz) 14.
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- SUMMER STORM** laphroaig quarter cask scotch whisky, havana club rum, ginger beer, jasmine tea, bitters, lime (1oz) 14.

# martinis

**CLASSIC MARTINI**    absolut vodka or beefeater gin, dolin dry vermouth, olive or twist (2oz)    12.

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**BOTTOMLESS HAVANA**    beefeater gin, pineapple, chamomile, cinnamon (1.5oz)    12.

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**DUFFERIN GROVE**    absolut vodka, dolin dry vermouth, tonic, raspberry, thyme (1.5oz)    11.

## MAGIC HOUR

from 4-9pm in the luma bar

**\$6 DRINK FEATURES**

martinis, manhattans, grolsch lager (16oz), sangria (3.5oz)

# manhattans

- THE ANNEX**    gooderham & worts whisky, crème de cassis, amaro averna (2oz)    14.
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- LESLIEVILLE**    j.p. wiser's double still rye, cointreau, amaro lucano (2oz)    14.
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- EXHIBITION PLACE**    lot no. 40 rye, crème de cacao blanc,  
luxardo maraschino, orange bitters (2oz)    14.
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- HIGH PARK**    pike creek double barrel rye, dolin sweet vermouth,  
black walnut bitters, maple, hickory (2oz)    14.

# bites

available after 3pm

**EDAMAME** lime salt, chili oil 8.

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**WARM MARINATED OLIVES** garlic, rosemary, orange 5.

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**LUMA MIXED NUTS** salty, sweet, smoky, spicy 5.

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**CHIPS + DIP** root vegetable chips, caramelized onion yoghurt 5.

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**SELECTION OF CHEESE** o&b artisan bread, honey 16.

*please inform us of any allergies. we will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.*

<b>TRUFFLE PARMESAN FRIES</b>		<b>9.</b>
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<b>DEEP-FRIED MAC + CHEESE</b>	sriracha ketchup	<b>9.</b>
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<b>VEGETABLE SAMOSAS</b>	green chutney, lemon yoghurt	<b>9.</b>
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<b>BEEF SLIDER</b>	tomato chutney, house pickles	<b>4.</b>
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<b>MEATBALL SLIDER</b>	roasted tomato sauce, mozzarella	<b>4.</b>

# by the glass

## BUBBLES

	6oz	750ml
'Spark' Sparkling Riesling, Tawse, Niagara, ON	15.	65.
Brut Rosé, Bisol, Veneto, IT	15.	65.

## WHITE

	6oz	9oz	750ml
'Jump' Chardonnay, Cave Spring, Niagara, ON	12.	18.	48.
Pinot Grigio, Casa Lunardi, Veneto, IT	13.	19.	55.
Old Vine Riesling, Kew Vineyards, Niagara, ON	13.	19.	55.
Pecorino, Vinicola Tombacco, Abruzzo, IT	13.	19.	55.
Chardonnay, Cedar Rock Winery, CA	14.	21.	58.
Sauvignon Blanc, Stoneleigh, Marlborough, NZ	14.	21.	58.
'Otto' Soave, Prà, Veneto, IT	15.	22.	60.
Pinot Gris, Pearce Predhomme, Willamette Valley, OR	16.	24.	64.

## PINK

Vivant, Malivoire, Niagara, ON

6oz	9oz	750ml
13.	19.	55.

## RED

'Biff's Juicy Red', Cave Spring, Niagara, ON

Tempranillo, Campo Viejo, Rioja, ES

'Vendanges Nocturnes' Syrah, Laurent Miquel, Pays d'Oc, FR

'Esquinas' Malbec, Bodega Argentio, AR

Petite Sirah, McManis, CA

Pinot Noir, DeLoach Vineyards, CA

Pinot Noir, Louis Jadot, Burgundy, FR

Cabernet Sauvignon, Lyeth Estate, Sonoma, CA

12.	18.	48.
13.	19.	55.
13.	19.	55.
14.	21.	58.
15.	22.	60.
16.	24.	64.
17.	25.	70.
19.	27.	72.

# sommelier's selection

## WHITE

Pecorino, Vinicola Tombacco, Abruzzo, IT

6oz	9oz	750ml
13.	19.	55.

## RED

'Benchbreak' Pinot Noir, Cambria Wines, CA

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## ROSÉ

Vivant, Malivoire, Niagara, ON

13.	19.	55.
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Sommelier: Nabilah Rawji



# beers

## DRAUGHT

Steam Whistle Pilsner

11oz

5.5

16oz

7.5

Mill St. Seasonal Tap

5.95

7.95

Muskoka Seasonal Selection

5.95

7.95

Grolsch Lager

6.25

8.25

## LOCAL (341ml)

6.5

Mill St. Organic Lager

Creemore Springs Premium Lager

Big Rock Traditional Ale

Flying Monkey Antigravity Lager

Big Rock Citradelic Single Hop IPA (can 473ml)

## IMPORTED (330ml)

7.75

Stella Artois

Stiegl Grapefruit Radler

Grolsch Lager

Guinness (can 440ml)

## CIDER

7.75

Brickworks Batch: 1904 (can 473ml)

# apéritifs + bitters

## APÉRITIFS

	2oz
Dubonnet	6.
Dolin Dry Vermouth	6.5
Dolin Rouge Vermouth	6.5
Lillet Blanc	9.
Cocchi Americano Rosa	14.

## BITTERS

	1oz
Aperol	6.
Campari	6.5
Pimm's	6.5
Amaro Lucano	6.
Amaro Averna	6.5
Amaro Montenegro	6.5

# digestifs

## PORT + SHERRY

Graham's, Late Bottled Vintage 2008  
Graham's, 10 Year Old Tawny Port  
Graham's, 20 Year Old Tawny Port  
Tio Pepe, Palomino, Fino Extra Dry

2oz  
7.  
9.  
12.  
7.

## COGNAC ETC.

Rémy Martin, VSOP  
Rémy Martin, XO  
Hennessy, XO  
Armagnac de Montal, VSOP

1oz  
13.  
23.  
23.  
10.

# whiskys

## SINGLE MALT

Dalwhinnie 15 Year Old, Highland	1oz	15.
The Glenlivet 12 Year Old, Speyside	10.	
The Glenlivet 15 Year Old French Oak Reserve, Speyside	15.	
The Glenlivet 18 Year Old, Speyside	19.	
Lagavulin 16 Year Old, Islay	19.	

## CANADIAN

J.P. Wiser's Deluxe	1oz	6.95
Crown Royal	7.95	
Collingwood	7.95	
J.P. Wiser's Small Batch	7.95	
Lot No. 40	8.	

## BOURBON

Jim Beam White	1oz	6.95
Jim Beam Devil's Cut	7.95	
Buffalo Trace	8.	
Maker's Mark	9.	
Woodford Reserve	10.	

# beverages

<b>OLD TYME JAMAICAN GINGER BEER</b>	naturally flavoured	3.95
<b>FEATURE FRESH JUICES</b>	ask for details	6.
<b>WALTER CAESAR MIX</b>	made in canada, 100% all-natural ingredients	5.
<b>GINGER'S ISLAND</b>	luma iced tea, ginger, lemon, mint	7.
<b>DANTE'S DETOX</b>	pineapple juice, jalapeño, ginger beer	7.
<b>JUNIPER + TONIC</b>	juniper, grapefruit, fever-tree tonic	7.

# coffee + tea

**LOOSE LEAF TEAS**    earl grey, english breakfast, imperial jasmine, rooibos indian summer, herbal relaxer, green kombucha lime **3.95**

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**COFFEE** **3.95**

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**LUMA ICED COFFEE**    double espresso, milk, vanilla **5.5**

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**ESPRESSO** **4.95**

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**DOUBLE ESPRESSO / CAPPUCCINO / LATTE** **5.5**

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**CAFÉ NANAIMO**    cappuccino, sailor jerry spiced rum, godiva white chocolate liqueur (1oz) **10.**

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**BRANDY ALEXANDER**    steamed d'eaubonne vsop brandy, dark crème de cacao, cream (1.5oz) **10.**

# sweets

<b>LUMA CHOCOLATE BAR</b>	soft dark chocolate, banana, peanut butter ice cream	10.
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<b>CARDAMOM CHEESECAKE</b>	butternut squash crèmeux, walnut sponge cake, plum compote, gingerbread ice cream	9.
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<b>LEMON TART</b>	pistachio, sour cream ice cream	9.
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<b>SWEET TREATS</b>	plate of mini cookies, biscotti and sweets	6.
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<b>HOUSEMADE ICE CREAM + SORBET</b>		9.
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<b>CHEF'S CHEESE SELECTION</b>	o&b artisan bread, honey	16.