

feature cocktails

- SPIKED CHAI** bacardi 'oakheart' spiced rum, cointreau, chai latte, whipped cream, maple saffron – served hot (1.5oz) 12.
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- PINK PEPPERCORN PALOMA** cazadores blanco tequila, grapefruit, pink peppercorn syrup (1.5oz) 13.
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- PUMPKIN SPICE FOR LIFE** maker's mark bourbon, pumpkin spice syrup, black walnut bitters, pumpkin ribbon (2oz) 14.
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- BLAME IT ON THE APEROL** beefeater gin, aperol, cocchi americano rosa, orange (2.5oz) 15.
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- PERFECTLY PEAR** calvados, yellow chartreuse, spiced pear syrup, egg white, bitters (1.5oz) 16.
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- WINTER IN PARIS** crémant, martell vs cognac, rosemary, bitters, cranberries (5oz) 20.

martinis + manhattans

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

SNOW DRIFT ungava gin, crème de cacao, lavender-scented cream (2oz) 12.

CHERRY BEACH absolut vodka, rose hip syrup, pomegranate blueberry juice, lemon twist (1.75oz) 14.

NORTH YORK gooderham & worts whisky, chai syrup, mole bitters, cherry (1.75oz) 14.

SOUTH CORE lot no. 40 rye, fernet-branca, brown sugar, bitters, orange (2oz) 14.

HIGH PARK pike creek double barrel rye, dolin sweet vermouth,
black walnut bitters, maple, hickory (2oz) 14.

classic martini

VODKA OR GIN smirnoff vodka or beefeater gin, dolin dry vermouth, olive or twist (2oz) 12.

specialties

CRANBERRY CIDER SPARKLER malivoire 'vivant' rosé, brickworks dry cider, cranberry syrup, rosemary (5oz) 13.

CHOCOLATE ORANGE chic choc spiced rum, cacao nibs, dolin sweet vermouth, bitters, orange (2.25oz) 14.

MAGIC HOUR

from 4-9pm in the luma bar

\$6 martinis, manhattans and grolsch

\$8 classic martini · \$10 specialties

bites

available after 3pm

TRUFFLE PARMESAN FRIES	9.
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CHIPS + DIP root vegetable chips, caramelized onion yoghurt	5.
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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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CRISPY BRUSSELS SPROUTS bacon XO sauce	8.
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EDAMAME lime salt, chili oil	8.
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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.

CHICKEN LIVER HUMMUS	crispy bits, pretzel crostini	9.
HOT SMOKED MACKEREL CROSTINI	sweet onion purée, pickled shallots	9.
VEGETABLE SAMOSAS	green chutney, lemon yoghurt	9.
FRIED CAULIFLOWER	capers, lemon, brown butter mayo	8.
DEEP-FRIED MAC + CHEESE	sriracha ketchup	9.
CRISPY DUCK NUGGETS	sherry plum sauce	9.
ESCARGOT + ROASTED BONE MARROW	gremolata, gruyère, sourdough bread	21.
SPICY STEAK TARTARE	housemade hot sauce, horseradish, pickled shallots, smoked oyster	17.
BEEF SLIDERS	tomato chutney, house pickles (3pcs)	14.
add slider		+4.5

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
Unoaked Chardonnay, Reif Estate, Niagara, ON	10.	14.	—
'Canoe' Riesling, Cave Spring, Niagara, ON	12.	18.	48.
Pinot Grigio, Casa Lunardi, Veneto, IT	13.	19.	55.
'Anthilia' Catarratto, Campania, IT	14.	21.	58.
'Small Lot' Chardonnay, Malivoire, Niagara, ON	14.	21.	58.
Sauvignon Blanc, Kenwood, Sonoma Coast, CA	15.5	23.	62.
'Otto' Soave, Prà, Veneto, IT	16.	24.	64.
Chardonnay, Santa Barbara Winery, CA	19.	28.	76.

PINK

Vivant, Malivoire, Niagara, ON

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

RED

Cabernet-Merlot, Reif Estate, Niagara, ON

10.	14.	—
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‘Biff’s Juicy Red’, Cave Spring, Niagara, ON

12.	18.	48.
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Tempranillo, Campo Viejo, Rioja, ES

13.	19.	55.
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‘Small Lot’ Gamay, Malivoire, Niagara, ON

14.	21.	58.
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Chianti, La Piuma, Tuscany, IT

15.	22.	60.
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Zinfandel, Ironstone Vineyards, Lodi, CA

15.	22.	60.
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‘Tomero Clásico’ Malbec, Bodega Vistalba, AR

15.5	23.	62.
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Petite Sirah, McManis, CA

16.	24.	64.
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Cabernet Sauvignon, Avalon, CA

19.	28.	76.
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sommelier's selection

WHITE

2015 'Annabel' Sauvignon Blanc, Staete Landt Vineyards, Marlborough, NZ

750ml
78.

RED

2015 'Heritage' Cabernet Sauvignon, Browne Family Vineyards, Walla Walla Valley, WA

100.

CELEBRATORY

2008 'Belle Époque', Perrier-Jouët, Champagne, FR

478.

Sommelier: Cale Graydon

beer

DRAUGHT

Steam Whistle Pilsner, 5%
Mill St. Seasonal Tap, 6.6%
Muskoka Cream Ale, 5%
Grolsch Lager, 5%

11oz

5.5
6.
6.
7.

16oz

8.
8.
8.
9.

ONTARIO CRAFT

Mill St. Organic Lager, 4.2% (341ml) 7.
Creemore Springs Premium Lager, 5% (341ml) 7.
Big Rock Citradelic IPA, 6% (473ml) 9.
Sleeping Giant Northern Logger 9.
Golden Ale, 4.9% (473ml)
Lost Craft Crimzen Red Ale, 4.7% (473ml) 9.
Junction Conductor's Ale, 5.3% (473ml) 9.
Blood Brother Back Hand Stout, 7% (500ml) 12.

IMPORTED (330ml)

Stella Artois, 5%, Belgium
Grolsch Lager, 5%, Netherlands

9.

CIDER

Brickworks Batch: 1904 (473ml)

8.

apéritifs + digestifs

APÉRITIFS

	2oz
Dubonnet	6.
Dolin Dry Vermouth	6.
Dolin Rouge Vermouth	6.
Lillet Blanc	9.
Cocchi Americano Rosa	14.
Aperol	10.
Campari	10.
Pimm's	10.

AMARO

Amaro Lucano	8.
Amaro Averna	8.
Amaro Montenegro	8.

PORT + SHERRY

	2oz
Graham's, Late Bottled Vintage 2008	8.
Graham's, 10 Year Old Tawny Port	10.
Graham's, 20 Year Old Tawny Port	12.
Tío Pepe, Palomino, Fino Extra Dry	7.

BRANDY

	1oz
Martell VS	10.
Rémy Martin, VSOP	13.
Rémy Martin, XO	23.
Hennessy, XO	23.
Armagnac de Montal, VSOP	10.

from the barrel

SINGLE MALT SCOTCH

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

BLENDED MALT

Johnnie Walker Red Label	12.
Johnnie Walker Black Label	15.
Monkey's Shoulder	17.

CANADIAN

Canadian Club
Crown Royal
Collingwood
J.P. Wiser's Small Batch
Lot No. 40
Gooderham & Worts

1oz
6.75
8.
8.
8.
8.
9.

BOURBON

Jim Beam White
Jim Beam Devil's Cut
Buffalo Trace
Maker's Mark
Four Rose Single Barrel
Woodford Reserve

7.
8.
8.
10.
10.
12.

beverages

OLD TYME JAMAICAN GINGER BEER	naturally flavoured	4.
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FEATURE FRESH JUICES	ask for details	6.
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GINGER'S ISLAND	luma iced tea, ginger, lemon, mint	7.
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DANTE'S DETOX	pineapple juice, jalapeño, ginger beer	7.

coffee + tea

LOOSE LEAF TEAS luma signature black, jasmine, sunset in niagara, fields of green, chamomile, muskoka chai, earl grey cream, after dinner mint 4.

COFFEE 4.

ESPRESSO 5.

LUMA ICED COFFEE double espresso, milk, vanilla 6.

DOUBLE ESPRESSO / CAPPUCCINO / LATTE 6.

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

DESPIERTA MARTINI espresso, absolut vodka, kahlúa, vanilla, cream, hazelnut shavings – served chilled (1.5oz) 13.

sweets

LUMA CHOCOLATE BAR	soft dark chocolate, banana, peanut butter ice cream	11.
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LEMON TART	pistachio, sour cream ice cream	10.
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APPLE CRUMBLE	cranberry compote, vanilla ice cream, sweet, smoky and spicy pecans	10.
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SWEET TREATS	plate of mini cookies, biscotti and sweets	6.
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HOUSEMADE ICE CREAM + SORBET		9.
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CHEF'S CHEESE SELECTION	o&b artisan bread, honey	16.