

feature cocktails

GARDEN + ORCHARD ketel one vodka, limoncello, celery, cucumber, pear bitters, soda (1.5oz) 16.

RED HOT WATERMELON MARGARITA olmeca tequila, cointreau, agave syrup, watermelon chili juice, salty paloma rim (2oz) 17.

WAITING FOR THE SUN bulleit bourbon, cherry brandy, orange, pineapple and lemon juice, egg whites (1.5oz) 15.

THE LAST NEGRONI dillon's dry gin 7, aperol, yzaguirre rojo reserva vermouth, dillon's orange bitters, tawse sparkling riesling (4oz) 19.

LUMA RED SANGRIA O&B red wine, triple sec, cherry brandy, orange and pineapple juice, fresh fruit (6oz / 25oz) 15. / 40.

BLANC LIMÉ bordeaux white wine, citrus, bubbles (6oz / 750ml) 17. / 65.

martinis + manhattans

BOTTOMLESS HAVANA	beefeater gin, pineapple, chamomile, cinnamon (1.5oz)	12.
KENSINGTON	tanqueray gin, strawberry, mint syrup, lime (1.5oz)	12.
YTZ-JFK	ketel one vodka, lychee cactus pear juice, orange syrup, lime, soda (1.5oz)	14.
NORTH YORK	canadian club rye, muskoka chai syrup, mole bitters (1.5oz)	14.
SOUTH CORE	forty creek rye, fernet-branca, bitters, brown sugar (2oz)	14.
HIGH PARK	canadian club rye, dolin sweet vermouth, black walnut bitters, maple syrup, hickory (2oz)	14.

classics

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

MANHATTAN jim beam bourbon, dolin sweet vermouth, angostura bitters, amarena cherry (2oz) 12.

specialty

QUEEN CITY malivoire 'vivant' rosé, canti prosecco, rose hip syrup (6oz) 16.

MAGIC HOUR

from 4-9pm in the luma bar

\$6 martinis, manhattans and grolsch

\$8 classics · \$10 specialty

bites

available after 3pm

TRUFFLE PARMESAN FRIES 9.

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

WARM MARINATED OLIVES garlic, rosemary, orange 5.

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

CRISPY BRUSSELS SPROUTS bacon XO sauce 8.

EDAMAME lime salt, chili oil 8.

SELECTION OF CHEESE super seeds cracker, 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.
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.
MARINATED TUNA	charred jalapeño, radish, cilantro, pineapple, lime, crispy tapioca	18.
TROUT GRAVLAX CROSTINI	apple, celery, horseradish, sweet pea purée, lemon, puffed wild rice	17.
HOT SMOKED MACKEREL	fingerling potato, mustard horseradish dressing, pickle, charred onion, roe	16.
BEEF SLIDERS	tomato chutney, house pickles (3pcs)	14.
add slider		+4.5

by the glass

BUBBLES

	6oz	750ml
Tawse 'Spark' Sparkling Riesling, Niagara, ON	15.	65.
Desiderio 'Jeio' Brut Rosé, Veneto, IT NV	15.	65
Ducourt Blanc Limé, Bordeaux, FR	15.	65.

WHITE

	6oz	9oz	750ml
Reif Estate Unoaked Chardonnay, Niagara, ON	10.	14.	—
Cave Spring 'Canoe' Riesling, Niagara, ON	12.	18.	48.
Fontamara Pinot Grigio, Abruzzo, IT	13.	19.	55.
Château Pesquié 'La Paradou' Viognier, Rhône Valley, FR	14.	21.	58.
Malivoire 'Small Lot' Chardonnay, Niagara, ON	15.	22.	60.
Kenwood Sauvignon Blanc, Sonoma Coast, CA	16.	23.	62.
Prà 'Otto' Soave, Veneto, IT	17.	25.	64.
Santa Barbara Chardonnay, CA	19.	28.	76.

ROSÉ

	6oz	9oz	750ml
Malivoire 'Vivant', Niagara, ON	13.	19.	55.

RED

Reif Estate Cabernet-Merlot, Niagara, ON	10.	14.	—
Cave Spring 'Biff's Juicy Red', Niagara, ON	12.	18.	48.
Domaine Tinedo 'Ja!' Tempranillo, La Mancha, ES	13.	19.	55.
Château Pesquié 'La Paradou' Grenache, Rhône Valley, FR	14.	21.	58.
La Piuma Chianti, Tuscany, IT	15.	22.	60.
Ironstone Zinfandel, Lodi, CA	15.	22.	60.
Bodega Vistalba 'Tomero Clásico' Malbec, Uco Valley, AR	16.	23.	62.
McManis, Petite Sirah, CA	18.	26.	70.
Malivoire 'Small Lot' Pinot Noir, Niagara, ON	18.	26.	70.
Kenwood Cabernet Sauvignon, Sonoma County, CA	19.	28.	72.

sommelier's selection

WHITE

Château Pesquié 'La Paradou' Viognier, Rhône, FR 2017

750ml

58.

RED

Château Pesquié 'La Paradou' Grenache, Rhône, FR 2016

58.

beer

DRAUGHT

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

11oz

6.
6.
6.
7.

16oz

8.
8.
8.
9.

ONTARIO CRAFT

Mill St. Organic Lager, 4.2% (341ml)
Creemore Springs Premium Lager, 5% (341ml)
Lake of Bays 'Paddle On' Session Ale, 4.5%
Big Rock Citradelic IPA, 6%
Sleeping Giant Northern Logger
Golden Ale, 4.9%
Lost Craft Crimzen Red Ale, 4.7%
Junction Conductor's Ale, 5.3%

473ml

7.
7.
10.
10.
10.
10.
10.
10.

IMPORTED (330ml)

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

10.

CIDER

Brickworks Batch: 1904 (473ml)

8.

apéritifs + digestifs

APÉRITIFS

	2oz
Dubonnet	6.
Dolin Dry Vermouth	6.
Dolin Rouge Vermouth	6.
Lillet Blanc	9.
Aperol	10.
Campari	10.
Yzaguirre Rojo Reserva Vermouth	14.

AMARO

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

PORT + SHERRY

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

2oz
7.
8.
10.
12.

BRANDY

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

1oz
10.
10.
13.
23.
23.

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
Pike Creek
Lot No. 40
Gooderham & Worts

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

BOURBON

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

7.
8.
10.
11.
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, 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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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	super seeds cracker, honey	16.