

FEATURED COCKTAILS

THE GREEN GODDESS

tito's vodka, green chartreuse, lime juice, muddle cucumber, jalapeno syrup (1.5oz)

15

CHOCOLATE NEGRONI

campari, martell v.s fine cognac, crème de cacao, sweet vermouth, chocolate bitters, shaved chocolate (2oz)

15.5

CAFÉ BOULEVARDIER

collingwood, aperol, sweet vermouth, kahlua, espresso orange (2.5oz)

16.5

WHAT THE FIG

tromba blanco tequila, fig juice, lime, syrup, egg whites, peychaud's bitters (1.5oz)

17

LUMA RED SANGRIA

O&B red wine, triple sec, cherry brandy, orange and pineapple juice, fresh fruit (6oz / 25oz)

15 / 40

MARTINIS + MANHATTANS

BOTTOMLESS HAVANA 12

beefeater gin, pineapple, chamomile, cinnamon (1.5oz)

KENSINGTON 12

tanqueray gin, strawberry, mint syrup, lime (1.5oz)

YTZ-JFK 14

ketel one vodka, lychee cactus pear juice, orange syrup, lime, soda (1.5oz)

NORTH YORK 14

canadian club rye, muskoka chai syrup, mole bitters, star anise (1.5oz)

SOUTH CORE 14

forty creek rye, fernet-branca, bitters, brown sugar (2oz)

HIGH PARK 14

canadian club rye, dolin sweet vermouth, black walnut bitters,
maple syrup, hickory (2oz)

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 feature martinis / manhattans + grolsch • **\$8** classic martinis / manhattans • **\$10** specialty

BITES available after 3pm

| | |
|---|----|
| TRUFFLE FRIES parmigiano-reggiano | 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 |
| CHARRED SHELL-ON SHRIMP horseradish, catsup, lime, shiso | 18 |
| EDAMAME lime salt, chili oil | 8 |
| 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.

| | |
|--|------|
| ENDIVE SALAD | 15 |
| whipped chickpea purée, sunflower seeds, sour cherries | |
| CRISPY FRIED GREEN BEANS | 10 |
| spiced sesame yoghurt | |
| THE BEST TATER TOTS | 9 |
| with XO mayo | |
| SAFFRON ARANCINI | 10 |
| huancaína sauce, scallion | |
| BIG-EYE TUNA SASHIMI | 18 |
| + SMASHED AVOCADO SALAD | |
| roasted jalapeño, lime, miso, taro chips | |
| COCONUT KAMPACHI CEVICHE 🍷 | 17 |
| pineapple, chilli pepper, lime | |
| 1/2 DOZEN OYSTERS 🍷 | 16 |
| oyster boy's best | |
| BEEF SLIDERS | 14 |
| tomato chutney, house pickles (3pcs) | |
| 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 |

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

| | 6oz | 9oz | 750ml |
|---|-----|-----|-------|
| 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

750ml

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

58

RED

750ml

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

58

BEER

DRAUGHT

| | 11oz | 16oz |
|-----------------------------|------|------|
| Steam Whistle Pilsner, 5% | 6 | 8 |
| Mill St. Seasonal Tap, 6.6% | 6 | 8 |
| Muskoka Cream Ale, 5% | 6 | 8 |
| Grolsch Lager, 5% | 7 | 9 |

BOTTLES

| |
|---------------------------------------|
| Mill St. Organic Lager, 4.2% |
| Creemore Springs Premium Lager, 5% |
| Steam Whistle Pilsner, 5% |
| Stella Artois, 5%, Belgium (330ml) |
| Grolsch Lager, 5% Netherlands (330ml) |

341ml

7
7
7
10
10

CANS

| |
|-------------------------------------|
| Collective Arts Lunch Money, 4.8% |
| Brickworks Batch Cider: 1904, 5% |
| Collective Arts State of Mind, 4.4% |
| Guinness, 4.2% (440ml) |
| Side Launch Wheat, 5.3% |
| Lost Craft Crimzen Red Ale, 4.7% |

473ml

7.5
8
8
9
9.5
10

APÉRITIFS + DIGESTIFS

APÉRITIFS

| | 2oz |
|----------------------|-----|
| Dubonnet | 6 |
| Dolin Dry Vermouth | 6 |
| Dolin Rouge Vermouth | 6 |
| Lillet Blanc | 9 |
| Aperol | 10 |
| Campari | 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 |

BRANDY

| | |
|--------------------------|-----|
| | 1oz |
| Armagnac de Montal, VSOP | 10 |
| Martell, VS | 10 |
| Rémy Martin, VSOP | 13 |
| Mery Melrose, VSOP | 15 |
| Rémy Martin, XO | 23 |
| Hennessy, XO | 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

| | 1oz |
|-------------------|------|
| Canadian Club | 6.95 |
| Crown Royal | 8 |
| Collingwood | 8 |
| Pike Creek | 9 |
| Lot No. 40 | 9 |
| Gooderham & Worts | 9 |

BOURBON

| | |
|-------------------------|----|
| Jim Beam White | 7 |
| Buffalo Trace | 8 |
| Maker's Mark | 10 |
| Four Rose Single Barrel | 11 |
| Woodford Reserve | 12 |

BEVERAGES

OLD TYME JAMAICAN GINGER BEER

naturally flavoured

4

FEATURE FRESH JUICES

ask for details

6

GINGER'S ISLAND

luma iced tea, ginger, lemon, mint

7

DANTE'S DETOX

pineapple juice, jalapeño, ginger beer

7

COFFEE + TEA

LOOSE LEAF TEAS

4

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

COFFEE

4

ESPRESSO

5

LUMA ICED COFFEE

6

double espresso, milk, vanilla

DOUBLE ESPRESSO / CAPPUCCINO / LATTE

6

BRANDY ALEXANDER

15

steamed d'eaubonne vsop brandy, crème de cacao, cream (1.5oz)

DESPIERTA MARTIN

13

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

SWEETS

LUMA CHOCOLATE BAR

soft dark chocolate, banana, peanut butter ice cream

11

LEMON TART

pistachios, sour cream ice cream

10

SWEET TREATS

plate of mini cookies, biscotti and sweets

6

HOUSEMADE ICE CREAM + SORBET

9

CHEF'S CHEESE SELECTION

super seeds cracker, honey

16