

wines by the glass



whites

Listed from driest to sweetest

| | 6 oz. glass | 9 oz. glass | half litre | bottle |
|---|-------------|-------------|------------|--------|
| Painted Turtle Chardonnay, BC | 7.00 | 10.00 | 18.75 | 28 |
| Santa Rita 120 Sauvignon Blanc, CHILE | 8.75 | 12.75 | 23.75 | 35 |
| Jackson-Triggs's Proprietor's Selection Pinot Grigio, BC | 7.00 | 10.00 | 18.75 | 28 |
| Woodbridge by Robert Mondavi White Zinfandel, CALIFORNIA | 8.25 | 12.00 | 22.50 | 33 |
| Inniskillin Okanagan Reserve Riesling VQA, BC | 10.25 | 15.00 | 28.00 | 41 |
| Henkell Trocken Piccolo 200 ml, GERMANY | 9.75 | | | |

reds

Listed from full body to light body

| | 6 oz. glass | 9 oz. glass | half litre | bottle |
|---|-------------|-------------|------------|--------|
| Jackson-Triggs Proprietor's Selection Shiraz, BC | 7.00 | 10.00 | 18.75 | 28 |
| Painted Turtle Cabernet Sauvignon, BC | 7.00 | 10.00 | 18.75 | 28 |
| Santa Rita 120 Cabernet Sauvignon, CHILE | 8.75 | 12.75 | 23.75 | 35 |
| Terra Andina Malbec, ARGENTINA | 11.25 | 16.50 | 31.00 | 46 |
| Woodbridge by Robert Mondavi Merlot, CALIFORNIA | 9.50 | 13.50 | 25.50 | 38 |
| Cono Sur Pinot Noir, CHILE | 8.25 | 12.00 | 22.50 | 33 |

ice wine

| | 50 mL |
|---------------------------------|-------|
| Inniskillin Ice Wine, BC | 11.95 |



wines by the bottle

whites

chardonnay

- Painted Turtle Chardonnay, **BC** 28
- Woodbridge by Robert Mondavi, **CALIFORNIA** 32
- Hunter Valley Bin 222 Chardonnay, **AUSTRALIA** 37
- Louis Latour Bourgogne Chardonnay, **FRANCE** 62

sauvignon blanc

- Santa Rita 120 Sauvignon Blanc, **CHILE** 35
- Mission Hill Five Vineyards Sauvignon Blanc, **BC** 39
- Oyster Bay Sauvignon Blanc, **NEW ZEALAND** 55

pinot grigio

- Jackson-Triggs's Proprietor's Selection Pinot Grigio, **BC** 28
- Santa Cristina Pinot, **ITALY** 42
- Kim Crawford, **NEW ZEALAND** 49

reds

cabernet sauvignon

- Painted Turtle, **BC** 28
- Santa Rita 120, **CHILE** 35
- Dona Paula Estate, **ARGENTINA** 49
- The Show, **CALIFORNIA** 49
- Sunrock VQA, **BC** 57
- Rodney Strong Sonoma, **CALIFORNIA** 54
- Mission Hill Reserve, **BC** 58

shiraz / syrah

- Jackson-Triggs Proprietor's Selection, **BC** 28
- Wyndham 555 Hunter Valley, **AUSTRALIA** 41
- Ravenswood, **CALIFORNIA** 47
- Langmeil, **AUSTRALIA** 65

merlot

- Woodbridge by Robert Mondavi, **CALIFORNIA** 38
- Inniskillin Okanagan Reserve VQA, **BC** 42
- Oyster Bay, **NEW ZEALAND** 55
- Charles Smith The Velvet Devil, **WASHINGTON** 54

pinot noir

- Cono Sur, **CHILE** 33
- Mission Hill Five Vineyards, **BC** 49
- Oyster Bay, **NEW ZEALAND** 59

worldly whites

- Cono Sur Viognier, **CHILE** 29
- Woodbridge by Robert Mondavi
White Zinfandel, **CALIFORNIA** 33
- Deinhard 1794 Moscato Riesling, **GERMANY** 38
- Inniskillin Okanagan Reserve Riesling VQA, **BC** 41
- See Ya Later Ranch Gewürztraminer VQA, **BC** 47

sparkling wine & champagne

- Henkell Trocken Sekt, **GERMANY** 39
- Mionetto Prosecco Superiore DOCG, **ITALY** 67
- Lanson Chanoine Brut Champagne, **FRANCE** 97
- Moët & Chandon Dom Perignon, **FRANCE** 250

zinfandel

- 7 Deadly Zins, **CALIFORNIA** 58
- Ravenswood, **CALIFORNIA** 47
- Rodney Strong Knotty Vines, **CALIFORNIA** 54


blends

- Sumac Ridge Private Reserve
Cabernet Merlot VQA, **BC** 42
- Menage a Trois Zin/Mer/Cab, **CALIFORNIA** 44
- Saint and Sinner Shiraz Cabernet, **BC** 32
- St Hallett Gamekeeper Shiraz Grenache, **AUSTRALIA** 44
- Penfolds Koonunga Shiraz Cabernet, **AUSTRALIA** 47
- 19 Crimes Shiraz Grenache Mataro, **AUSTRALIA** 54

worldly reds


- Antinori Peppoli Chianti Riserva, **ITALY** 63
- Santa Christina Sangiovese, **ITALY** 42
- Ruffino Chianti, **ITALY** 39
- Bodegas Cantena Malbec, **ARGENTINA** 59
- Cantina Negrar Valpolicella, **ITALY** 49
- Terra Andina Malbec, **ARGENTINA** 46
- Dona Paula Estate Malbec, **ARGENTINA** 49
- Piqueras Castillo de Almansa Reserva, **SPAIN** 34
- La Gardine Chateauneuf Du Pape, **FRANCE** 89

appetizers

SAWMILL'S ESCARGOT Garlic, diced tomatoes, button mushrooms and onions. Baked with marble cheddar.  **11.95**

LEMON THAI CHICKEN Crispy chicken breast strips in a honey chili sauce. **10.95**

MARYLAND CRAB CAKE Pan seared sweet lump crab, whole grain mustard and lemon chili aioli. **13.95**

BACON-WRAPPED SCALLOPS Sautéed in whiskey butter with a splash of brandy and, cocktail sauce.  **13.95**

CRAB STUFFED MUSHROOM CAPS Sweet crab, herb cream cheese, baked with jalapeño havarti.  **12.95**

MEDITERRANEAN FLAT BREAD Feta, tomatoes, basil, olive oil, topped with arugula and balsamic glaze. **10.95**

Add garlic prawns or cajun chicken **4.95**

CALAMARI Crispy jalapeño peppers served with house tzatziki **12.95**

CHICKEN POTSTICKERS Pan fried gyoza with chili soya garlic dip **11.95**

PRIME RIB SLIDERS Shaved AAA prime rib, crisp fried onion straws and horseradish cream. **19.95**

AVAILABLE AFTER 3:00 PM

DRY RIBS Boneless pork ribs served with honey mustard and garlic toast. **10.95**

LOUISIANA CHICKEN WINGS One pound of chicken wings served with ranch dressing, fresh celery and carrot sticks for dipping. Choose from: traditional, sriracha, salt & pepper, honey garlic, sweet chili, dill pickle, BBQ, teriyaki, or maple bacon. **13.95**

NACHO PLATTER Tri color chips, cheddar, black beans, bell peppers, black olives, green onions, cilantro, avocado, pico de gallo and drizzled with house ranch dressing. Served with sour cream and salsa. **20.95**

Add extra cheese **3.95** | add beef **3.95**

HORS D'OEUVRE PLATTER Hot wings, dry ribs, potato skins, vegetables and fruit with dipping sauces. **25.95**

salads


Add cajun chicken, cajun steak, or garlic prawns **4.95**

HOUSE Sundried cranberries, almonds, cucumber, cherry tomato, feta, with house cranberry vinaigrette. 

APPETIZER 6.95 • ENTRÉE 11.95

TOMMY'S CAESAR Personalized from none other than our founder himself. **APPETIZER 7.95 • ENTRÉE 13.95**

SPINACH Spiced pecans, feta, crisp onion straws, with mandarin vinaigrette.  **APPETIZER 7.95 • ENTRÉE 12.95**

SAWMILL COBB Romaine, baby spinach, grilled chicken breast, marble cheese, sundried cranberries, bacon, avocado, chopped egg and tomatoes with house ranch dressing.  **16.95**

TACO (Choice of cajun chicken  or chili beef) romaine lettuce in a chipotle dressing, black beans, bell peppers, cilantro, avocado, marble cheddar, topped with pico de gallo and corn tortilla strings. **16.95**

SALMON & BEET Pan seared salmon, pickled beets, garden greens, almonds, Boursin with honey balsamic dressing.  **16.95**

BLACK & BLUE CAESAR Blackened CAB® sirloin, romaine hearts, blue cheese with balsamic reduction.  **17.95**

soups

NEW ENGLAND CLAM CHOWDER Our home-style hearty chowder, prepared thick with clams and fresh vegetables.
CUP 4.95 • BOWL 6.95

FRENCH ONION SOUP GRATINÉE Baked with Swiss and shaved parmesan. **8.95**

CHEF'S SOUP DU JOUR House-made fresh daily. **CUP 3.95 • BOWL 5.95**

sandwiches

Burgers and sandwiches are served with your choice of french fries, house salad or roasted garlic red skin mashed potatoes.
Substitute sweet potato fries **1.95**

SAWMILL BURGER Charbroiled house made beef patty stacked with bacon, cheddar, sautéed mushrooms, lettuce, tomatoes, grilled onions, pickles and roasted garlic aioli. **15.50**

BUFFALO BURGER Charbroiled topped with bacon, smoked gouda, sautéed mushrooms, lettuce, tomato, onion, pickle and roasted garlic aioli. **16.50**

THE KOBE BURGER Charbroiled American style Kobe beef patty, topped with bacon, chipotle aioli, horseradish cheddar, onion straws, lettuce, tomato, pickle. **19.95**

BBQ CHICKEN CLUB Chicken breast lightly seasoned with house made rub grilled, topped with bacon and BBQ sauce with roasted garlic aioli, lettuce tomatoes, onions and pickles. **15.95**

SRIRACHA FRIED CHICKEN & WAFFLE SANDWICH Buttermilk fried chicken with Thai kale slaw, onion straws and bacon. **16.50**

SAWMILL'S BEEF BRISKET BURGER Charbroiled beef patty with BBQ sauce, smoked meat, Swiss, onion straws and chipotle mayo **18.95**

PHILLY CHEESESTEAK Shaved AAA Alberta roast beef, caramelized peppers, onions, mushrooms, and provolone cream. **16.95**

CLASSIC REUBEN SANDWICH Shaved smoked brisket, sauerkraut, Swiss and pickled mayonnaise. **14.95**

BEEF DIP Shaved AAA Alberta roast beef and horseradish cream. **14.95**

CHICKEN WRAP Crispy chicken strips, shredded lettuce, avocado, marinated cucumber salad in a sundried tomato tortilla with chipotle cream cheese. **14.95**

classics

CRISPY LEMON CHICKEN Assorted vegetables, Jasmine rice, with a spicy lemon garlic sauce. **16.95**

SAWMILL PRIME RIB POT ROAST Strips of prime rib, asparagus, onions, mushrooms, sautéed in au jus over roasted garlic red skin mached potatoes. **16.95**

FISH & CHIPS Tender cod fillets in English beer batter, served with fries and tartar sauce. **15.95**

SAWMILL FETTUCCINE ALFREDO Sautéed wild mushrooms finished with parmesan cream sauce. **16.95**

Add garlic shrimp or grilled chicken **4.95**

AVAILABLE AFTER 3:00 PM

HALF RACK OF LAMB*

Dijon drizzle and crusted garlic panko finished with mint demi. **26.95**

LOBSTER TAIL DINNER*

ONE TAIL **29.95** • TWO TAILS **44.95**

CHICKEN NEPTUNE*

Marinated chicken breast top with a seafood medley and Hollandaise. **25.95**

PUTTANESCA SHRIMP & MUSSEL BOWL

Classic Italian tomato sauce with spicy, sharp flavours, anchovies, kalamata olives, and capers tossed in fettuccini pasta then topped with shaved parmesan **25.95**

Substitute gluten free pasta **1.00**

CHICKEN CORDON BLEU*

Stuffed with smoked ham and gruyere in a panko crust with a wild mushroom marsala. **25.95**

BABY BACK RIBS*

Braised with savoury spices finished with a bold whiskey sauce. **26.95**

BBQ RIB & CHICKEN PLATTER*

Half rotisserie chicken and savoury baby back ribs. **29.95**

TERIYAKI SALMON BOWL

Salmon, baby bok choy, edamame, avocado, jasmine rice, savory teriyaki sauce. Finished with sesame and nori. **26.95**

FOR THE UNDECIDED*

7 oz. CAB® sirloin steak, baby back ribs and a skewer of garlic tiger prawns. **39.95**

*Listed entrées are served with seasonal vegetables and choice of roasted garlic red skin mached potatoes or baked potato.

Substitute fettuccini alfredo **2.95** or roasted garlic and horseradish, bacon stuffed potato **1.95**

steak & prime rib

Served on garlic toast topped with sautéed mushrooms with fries, house salad or roasted garlic red skin mashed potatoes.
Substitute sweet potato fries **1.95**

CAB® NEW YORK SANDWICH

For those looking for a blend of firm texture and marbling with exceptional flavour and tenderness. **12 oz. 37.95**

CAB® CENTRE CUT TOP SIRLOIN SANDWICH

The perfect griller, this hearty textured steak is lean and loaded with bold beef taste. **7 oz. 19.95 • 10 oz. 24.95**

PRIME RIB SANDWICH

AAA Alberta prime rib served with traditional beef au jus and garlic toast with choice of french fries or house salad. **8 oz. 25.95 • 12 oz. 31.95**

STEAK & PRIME RIB ENTREÉS AVAILABLE AFTER 3:00 PM

Steaks and prime rib entrees served with seasonal vegetables and choice of roasted garlic red skin mashed potatoes or baked potato.
Substitute fettuccini alfredo **2.95** or roasted garlic and horseradish, bacon stuffed potato **1.95**

CAB® NEW YORK STRIPLOIN

Often referred to as The King of Steaks, this succulent cut with a small strip of fat delivers what many steak lovers call the most satisfying flavour in the steak world. **12 oz. 39.95**

CAB® CENTRE CUT TOP SIRLOIN

A lean cut steak moderately tender with bold beef flavour. **7 oz. 23.95 • 10 oz. 28.95 • 14 oz. 34.95**

AAA RIB EYE

Savour the flavour of the juiciest steak on the market. This steak is carved from the prime rib, containing a modest amount of marbling and fat to provide an eating sensation that will have you in beef bliss. **14 oz. 44.95**

AAA FILET MIGNON

Our leanest steak, this hand cut from the centre of the beef tenderloin is an elegant melt in your mouth experience that is sure to impress every guest. **6 oz. 36.95 • 8 oz. 46.95**

PRIME RIB

Slow roasted, not grilled, tender slice of "AAA" Alberta prime rib served with traditional yorkshire pudding and natural beef au jus. **8 oz. 26.95 • 12 oz. 33.95 • 16 oz. 41.95**

— ENHANCE YOUR STEAK —

SEAFOOD NEPTUNE CROWN Crown any entrée with a blend of seafood, crab and shrimp, Hollandaise sauce. **5.95**

GARLIC PRAWNS A skewer of prawns sautéed with garlic and butter.  **ONE SKEWER 4.95 • TWO SKEWERS 8.95**

LOBSTER TAIL Add to any steak entrée  **FULL TAIL 17.95**

FRESH ASPARAGUS Topped with Hollandaise sauce.  **5.95**

STEAKHOUSE ONION RINGS **6.95**

SEAFOOD OSCAR Shrimp and scallops sautéed in garlic butter, asparagus, béarnaise. **6.95**

CAJUN STYLE Blacken your entrée with our special house blend of seasonings.  **1.95**

FROM THE SAUCIÉR Hollandaise, bernaise, Madagascar peppercorn, or teriyaki sauce. **2.95**

WILD MUSHROOM SAUTÉ Portabella, oyster and shiitake mushrooms, sautéed fresh garlic, dijon mustard and cracked pepper, beef au jus. **6.95**

SAUTÉED MUSHROOMS Button mushrooms sautéed in garlic and finished in a rosemary au jus. **5.95**

DRINKS

martinis

TRADITIONAL - 2 oz. 9 | TOMMY - 3 oz. 12.50

- VESPER** Bombay Sapphire Gin, Absolut Vodka and a splash of Lillet.
- ABSOLUT RASPBERRI THREESOME** Absolut Raspberri, cranberry juice, Creme de Cassis.
- COSMOPOLITAN** Absolut Citron, cranberry juice, Triple Sec and lime juice.
- COCONUT KISS** Absolut Vanilia Vodka, Malibu Rum, splash of orange juice, pineapple juice.
- ESPRESSO MARTINI** Van Gogh Double Espresso Vodka, Frangelico and a hint of cream.
- MATILDA** Absolut Mandarin, orange juice, Triple Sec and Champagne.
- 8** Inniskillin Vidal Ice Wine and Grey Goose Vodka garnished with a frozen grape.
- ICE WINE MARTINI** Inniskillin Vidal Ice Wine, apple juice and a splash of Chardonnay.
- ABSOLUT DELIGHT** Absolut Vanilia and White Creme de Cacao.
- ANOUCHKA** Absolut Vodka and Creme de Cassis.
- MANHATTAN** Sweet Vermouth, Jim Beam, cherry, and an orange twist.

cocktails

SINGLE - 1 oz. 6.50 | TOMMY - 2 oz. 9.25

- PALOMA** Sauza Silver, lime juice, pinch of sea salt, and grapefruit soda.
- WHIPPED CREAM SODA** Pinnacle Whipped Vodka, ginger ale.
- SAWMILL LEMONADE** Banff Ice Vodka, Peach Schnapps, Sprite, cranberry juice, orange juice, lime juice.
- MOJITO** Bacardi Rum, lime juice, simple syrup and mint.
- TOMMY COLLINS** Bombay Sapphire Gin, lemon juice, simple syrup, and soda water.
- CHINOOK ICED TEA** Bols Blue Curacao, Long Island iced tea mix, lemon juice, Sprite.
- PEACH ON THE BEACH** Banff Ice Vodka, Peach Schnapps, cranberry juice, pineapple juice.

ALL COCKTAILS BELOW ARE SERVED AS THEY ARE MEANT TO BE - 2 oz

- RUSTY NAIL** Three parts Glenfiddich, one part Drambuie.
- SAWMILL'S OLD FASHIONED** Red Stag Cherry Bourbon, cherry and orange slice
- WHISKEY SMASH** Jim Beam, simple syrup, and muddled lemon.

liqueurs

| | SINGLE TOMMY | | | SINGLE TOMMY | |
|----------------------------|----------------|-------|---------------------------------|----------------|-------|
| | 1 oz. | 2 oz. | | 1 oz. | 2 oz. |
| BAILEYS IRISH CREAM | 6.50 | 10 | GRAND MARNIER | 6.75 | 10.25 |
| COINTREAU | 5.50 | 8.25 | JAGERMEISTER | 5.50 | 8.25 |
| DRAMBUIE | 5.50 | 8.25 | KAHLUA | 5.50 | 8.25 |
| FRANGELICO | 5.50 | 8.25 | SAMBUCCA (White / Black) | 5.50 | 8.25 |
| GLAYVA | 5.50 | 8.25 | SOUTHERN COMFORT | 5.50 | 8.25 |
| GOLDSCHLAGER | 5.50 | 8.25 | TIA MARIA | 5.50 | 8.25 |

blended

DRINKS

SINGLE - 1 oz. 6.50 | TOMMY - 2 oz. 9.25

traditional

MARVELOUS MARGARITAS Original lime-lemon, strawberry, peach, and strawberry-peach.

DELICIOUS DAIQUIRIS Classic strawberry, peach, strawberry-peach, strawberry-lime.

COLOSSAL COLADAS Original piña, strawberry, and peach.

BLASTED BELLINIS Original lime, lemon, strawberry, peach, and piña colada.

our favourites

WHIPPED-UP COCO-LADA Pinnacle Whipped Vodka, Malibu Coconut Rum, hint of cream, pineapple juice.

TEXAS TWISTER Sauza Gold, Grand Marnier, Island Oasis Margarita & Lemonade, a splash of Red Wine.

STRAWBERRY LEMONADE Banff Ice Vodka, Island Originals Lemonade & Strawberry.

KAHLUA COLADA Lamb's White Rum, Kahlua, Island Originals Piña Colada.

beer & coolers

draught beer

| | STANDARD | TOMMY |
|---------|----------|--------|
| premium | 14 oz. | 22 oz. |

| | | |
|--------------------|------|------|
| CANADIAN | 6.25 | 9.25 |
| COORS LIGHT | 6.25 | 9.25 |

domestic

| | | |
|----------------------|------|------|
| RICKARD'S RED | 6.50 | 9.75 |
| BELGIAN MOON | 6.50 | 9.75 |

craft

| | | |
|------------------------------|------|------|
| GRANVILLE HONEY LAGER | 6.50 | 9.75 |
| GRANVILLE IPA | 6.50 | 9.75 |
| GRANVILLE SEASONAL | 6.50 | 9.75 |

import

| | | |
|----------------------|------|-------|
| HEINEKEN | 7.50 | 11.25 |
| COORS BANQUET | 6.75 | 10 |

bottled beer

domestic

| | |
|-----------------------------|---|
| ALEXANDER KEITH'S | 6 |
| BIG ROCK GRASSHOPPER | 6 |
| BIG ROCK TRADITIONAL | 6 |
| BUD LIGHT | 6 |
| BUDWEISER | 6 |
| BLUE | 6 |
| CANADIAN | 6 |
| CANADIAN 67 | 6 |
| COORS LIGHT | 6 |
| KOKANEE | 6 |
| MGD | 6 |
| PILSNER | 6 |

0.5% alcohol

| | |
|-----------------|------|
| O'DOUL'S | 3.95 |
|-----------------|------|

import

| | |
|----------------------------------|------|
| SOL (Mexico) | 6.75 |
| GUINNESS (Ireland) 500mL | 8.25 |
| PILSNER URQUELL (Czech) | 6.75 |
| STRONGBOW (England) 500mL | 8.25 |
| DOS EQUIS (Mexico) | 6.75 |

coolers

| | |
|------------------------------|------|
| MIKE'S HARD CRANBERRY | 6.50 |
| MIKE'S HARD LEMONADE | 6.50 |

liquor

cognac

| | SINGLE | TOMMY |
|-------------------------------|--------|-------|
| | 1 oz. | 2 oz. |
| REMY MARTIN - V.S.O.P. | 8 | 13 |
| REMY MARTIN - X.O. | 13 | 21 |

premium gin

| | | |
|--------------------------|------|-------|
| BOMBAY SAPPHIRE | 6.25 | 9 |
| HENDRICKS | 7 | 11.50 |
| TANQUERAY SPECIAL | 6.25 | 9 |

scotch

blended

| | | |
|-----------------------------|------|-------|
| CHIVAS REGAL | 6.75 | 10.25 |
| JOHNNIE WALKER RED | 6.50 | 10 |
| JOHNNIE WALKER BLACK | 6.75 | 10.25 |
| THE FAMOUS GROUSE | 6.25 | 9 |

single malt

| | | |
|------------------------------|------|-------|
| DALWHINNIE (15 year) | 8 | 13 |
| GLENFIDDICH (12 year) | 6.75 | 10.25 |
| GLENMORANGIE | 7.50 | 12 |
| LAGAVULIN | 10 | 18 |
| MACALLAN 1824 GOLD | 7.50 | 12 |
| MACALLAN 1824 AMBER | 8 | 13 |
| MACALLAN 1824 SIENNA | 13 | 21 |
| TALISKER | 8 | 13 |

port

| | SINGLE |
|-----------------------------------|--------|
| | 2 oz. |
| TAYLOR OLD TAWNY (10 year) | 10.25 |
| TAYLOR OLD TAWNY (20 year) | 12 |

whiskey

american

| | SINGLE | TOMMY |
|--------------------------------------|--------|-------|
| | 1 oz. | 2 oz. |
| JACK DANIEL'S OLD NO. 7 | 6.50 | 10 |
| JIM BEAM KENTUCKY BOURBON | 6.25 | 9 |
| KNOB CREEK (9 year) | 6.25 | 9 |
| RED STAG BLACK CHERRY BOURBON | 6.25 | 9 |

canadian

| | | |
|--------------------------------|------|----|
| CANADIAN CLUB | 6.25 | 9 |
| CROWN ROYAL | 6.50 | 10 |
| GIBSON FINEST (12 year) | 6.50 | 10 |
| WISERS DELUXE | 6.50 | 10 |

irish

| | | |
|---------------------------|------|---|
| BUSHMILLS ORIGINAL | 6.25 | 9 |
|---------------------------|------|---|

vodka

| | | |
|---------------------------------|------|-------|
| ABSOLUT | 6.25 | 9 |
| ABSOLUT CITRON | 6.25 | 9 |
| ABSOLUT MANDRIN | 6.25 | 9 |
| ABSOLUT RASPBERRI | 6.25 | 9 |
| ABSOLUT VANILIA | 6.25 | 9 |
| PINNACLE WHIPPED | 6.25 | 9 |
| VAN GOGH DOUBLE ESPRESSO | 6.50 | 10 |
| GREY GOOSE | 7 | 11.50 |

rum

| | | |
|------------------------------|------|----|
| APPLETON ESTATE V/X | 6.25 | 9 |
| BACARDI WHITE | 6.25 | 9 |
| BACARDI 8 | 6.50 | 10 |
| KRAKEN SPICED | 6.50 | 10 |
| CAPTAIN MORGAN SPICED | 6.25 | 9 |
| LEMON HART | 6.25 | 9 |
| MALIBU | 6.25 | 9 |

tequila

| | | |
|---------------------|------|----|
| PATRON | 8 | 13 |
| SAUZA SILVER | 6.50 | 10 |
| SAUZA GOLD | 6.50 | 10 |