

“ I ONLY SIP IN RHYTHMS

@THESEQUEL.CA
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SEASONAL COCKTAILS

3PM-4:45PM
9:30PM TO CLOSE

Fresh Oysters of the Moment MIGNONETTE, FRESH HORSERADISH, LEMON WEDGE. MINIMUM 6. THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOOD BORNE ILLNESS. A COOKING STEP IS NEEDED TO ELIMINATE POTENTIAL BACTERIAL OR VIRAL CONTAMINATION.	3
Charcuterie to Share SELECTION OF IMPORTED CHEESE AND MEATS, FRUITS, HOUSE PICKLES AND CROSTINI.	20
Honey Mussels BEST SELLER GARLIC WHITE WINE SAUCE, GRAPE TOMATOES, GARLIC BREAD.	25
Steak Bites DEEP FRIED AND HOUSE MARINATED AAA BEEF ON A BED OF MIX GREENS AND HONEY MUSTARD SAUCE.	19
Outback Ribeye Flatbread BEST SELLER MARINATED AAA BEEF, SMOKED TOMATO CHUTNEY, PICKLED RED ONION, MOZZARELLA, HORSERADISH, AIOLI, NAAN BREAD.	18
Spring Flatbread ARUGULA, GRAPE TOMATOES, PICKLED RED ONION, SMOKED TOMATO CHUTNEY, MOZZARELLA, NAAN BREAD.	13
Pork Belly Tacos BEST SELLER HOUSE SPICED PORK BELLY, CABBAGE, PICKLED RED ONION, CHIPOTLE AIOLI, CHIMICHURRI.	16
Gone With The Wings BEST SELLER CHOICE OF LEMON PEPPER, HOT, MALA SEASONING.	16
Bacon Jam FEATURED BAKED HOUSE MADE BACON JAM TOP WITH TRIPLE BRIE, CROSTINI	15
Calamari Gaga POPULAR FRESH SLICED SQUID DIPPED IN FLOUR THEN FRIED, SERVED WITH CUCUMBER DIP.	16
Prawn Cocktail SIX TIGER PRAWNS WITH COCKTAIL SAUCE.	14
Diamond Rings CRISPY ONION RINGS SERVED WITH RANCH DRESSING.	10
Truffle Fries CRISPY FRIES WITH TRUFFLE OIL, FRESH PARMESAN AND PARSLEY.	13
Plant Based Chicken Tenders BREADED SOY BEAN CURD TENDERS, RANCH OR HONEY MUSTARD SAUCE.	13
Creamy Truffle Mushroom Gemelli SAUTEED CREMINI AND SHIMEJI MUSHROOMS WITH TRUFFLE MUSHROOM CREAM SAUCE AND PARMIGIANO REGGIANO.	24
Housemade Lasagna HOUSEMADE MEAT SAUCE AND FRESH HERBS, MOZZARELLA AND PARMIGIANO REGGIANO.	26
Signature Mushroom Burger HAND-PRESSED 7OZ 100% CERTIFIED ANGUS BEEF PATTY MADE IN HOUSE, MUSHROOM, CARAMELIZED ONION, JALAPEÑO AIOLI, MOZZARELLA CHEESE, SERVED WITH FRENCH FRIES.	22
Signature Clam Chowder (Daily limited) BABY CLAMS, YUKON GOLD POTATOES , BACON AND TARRAGON.	12

ALL HOUSEMADE DESSERT IS AVAILABLE



H A P P Y

F O O D

H O U R

THE SILK ROAD TO SARONO 18

*Amaretto, House Chai,
Lemon, Milk Clarification
Ginger & Cardamom Foam*

A clarified chai-amaretto sour inspired by the exchange of flavours between East and West. Italian amaretto meets the warmth of Indian chai in a refined expression of cultural blending.

ORCHARD'S END 18

*Pear-Infused Gin, Calvados,
Rosemary & Thyme Shrub,
Mineral Water, Lemon*

A meeting of orchard fruit and autumn herbs. Pear-infused gin and Calvados bring layers of ripe fruit, lifted by rosemary, thyme and bright citrus. A final harvest captured in the glass.

RAGNAR'S TALE 19

*Bacon Fat-Washed Rye,
Salty Maple, Sherry,
Vanilla & Fig Bitters
Chestnut*

A savoury twist on the Manhattan inspired by the rugged spirit of the Viking Age. Bacon-washed rye, maple and sherry create a bold expression with a lingering touch of smoke.

OBSIDIAN ECLIPSE 19

*Chocolate Appleton Rum,
Black Sesame-Washed Whiskey,
Oat Milk*

Dark, rich and deceptively smooth. Chocolate, black sesame and whiskey come together in a velvety after-dinner cocktail inspired by the city's late-night indulgences.

S i g n a t u r e

FAWLTY SOUR 17

Bearface Triple Oak Whiskey, Nocino,
Fee black Walnut, Simple,
Lemon, Basil

INSPIRED BY THE LEGENDARY HOTELIER HIMSELF, BASIL FAWLTY, THIS DRINK MIGHT NOT BE PERFECT, BUT IT'S DEFINITELY MEMORABLE—MUCH LIKE HIS ATTEMPTS AT MAKING A WALDORF SALAD. NO WALNUTS HERE, JUST A BLEND OF FLAVORS THAT MIGHT LEAVE YOU QUESTIONING EVERYTHING, IN THE BEST WAY POSSIBLE. CHEERS TO CHAOS AND CLASSIC COMEDY!

CABANAGRONI 18

Toasted Coconut & Cherry Infused Dillon's
Gin, Campari, Sweet Vermouth blend

INSPIRED BY THE CLASSIC 1980S CANDY BAR, THIS COCKTAIL COMBINES THE SWEET, TROPICAL FLAVORS OF COCONUT WITH A CHERRY TWIST—A RETRO TREAT IN A GLASS.

‘CUCUMBER CASTLE’ OLD FASHIONED 19

Bearface Triple Oak Whiskey,
Montenegro Amaro, Dry Vermouth, Homemade
Black Pepper Tincture, Cucumber

INSPIRED BY THE 1970 ALBUM AND THEIR UNFORGETTABLE PERFORMANCE IN ‘SGT. PEPPER'S LONELY HEARTS CLUB BAND’, THIS DRINK BRINGS A GROOVY MIX OF SMOOTH AND VIBRANT FLAVORS, GUARANTEED TO KEEP YOU DANCING ALL NIGHT LONG. LIKE THE BEE GEES' MUSIC, IT'S TIMELESS AND A LITTLE BIT OF DISCO MAGIC IN EVERY SIP.

‘515’ ESPRESSO MARTINI 19

Dillon's Rye Vodka, Cloud House Cold Brew
infused Rum liqueur, Homemade Orange
Coffee Oleo, Espresso, Scrappy's Lavender

INSPIRED BY THE JOURNEY FROM MARSEILLE TO MILAN, THIS COCKTAIL BLENDS THE BRIGHT NOTES OF ORANGE, THE FLORAL ESSENCE OF LAVENDER, AND THE RICH WARMTH OF COFFEE—CAPTURING THE ESSENCE OF A CROSS-COUNTRY ADVENTURE IN EVERY SIP.

BEER ON TAP

Feature Rotating Beer	6
Parkside ‘DUSK’ PALE ALE, ABV 5.3%	6
Driftwood ‘FAT TUG’ IPA, ABV 7%	7

COCKTAILS

Cabanagroni	9
TOASTED COCONUT & CHERRY INFUSED DILLON'S GIN, CAMPARI, SWEET VERMOUTH BLEND	
‘Cucumber Castle’ Old Fashioned	9
BEARFACE TRIPLE OAK WHISKEY, MONTENEGRO AMARO, DRY VERMOUTH, HOMEMADE BLACK PEPPER TINCTURE, CUCUMBER	
‘515’ Espresso Martini	8
DILLON'S RYE VODKA, CLOUD HOUSE COLD BREW INFUSED RUM LIQUEUR, HOMEMADE ORANGE COFFEE OLEO, ESPRESSO, SCRAPPY'S LAVENDER	
Larusso	9
STRAWBERRY INFUSED TROMBA BLANCO TEQUILA, ORANGE LIQUEUR, HOMEMADE WHITE CHOCOLATE AGAVE, LIME	
Laddie's Ember Reverie	18
BRUICHLADDICH - THE LADDIE CLASSIC, CAMPARI, PATRÓN SILVER, ORANGE BITTERS, CHOOSE YOUR FAVORITE PLANK	

WINE	5oz	BTL
Sparkling		
Freixenet Cordon Negro Cava	BRUT SPAIN NV	12 53
Rosé		
Ogier Côtes du Ventoux	ROSÉ RHÔNE FRANCE 2023	13 54
White		
Colterenzio Pinot Grigio ‘Lumo’	ALTO ADIGE ITALY 2023	13 54
Red		
Doña Paula Estate Malbec	MENDOZA ARGENTINA 2023	15 54

Cocktails

HAPPY

DRINKS

YOUR

LARUSSO 18

Strawberry Infused Tromba Blanco Tequila,
Orange Liqueur, Homemade White Chocolate
Agave, Lime

NAMED AFTER THE CHEF WHO SUPPOSEDLY INVENTED
CHOCOLATE-COVERED STRAWBERRIES, LORRAINE LARUSSO, THIS
COCKTAIL BLENDS INDULGENCE WITH A LITTLE BIT OF SWEET
KICK. BONUS: IT'S ALSO THE NAME OF THE LEGENDARY KARATE
KID HIMSELF. SO, SIP WISELY... AND MAYBE, JUST MAYBE, YOU'LL
BE READY TO SWEEP THE LEG OF YOUR TASTE BUDS.

BOSAWÁS BIRD 18

Flor De Caña 5yr Rum, Select Aperitivo,
Scrappy's Firewater, Pineapple,
Simple, Lime

INSPIRED BY NICARAGUA'S BOSAWÁS BIOSPHERE, THE
SECOND-LARGEST JUNGLE IN THE WESTERN HEMISPHERE, THIS
COCKTAIL CAPTURES THE WILD BEAUTY OF NATURE WITH
VIBRANT, UNTAMED FLAVORS. BOLD AND REFRESHING, IT'S A
JOURNEY INTO THE HEART OF THE JUNGLE WITH EVERY SIP.

'CAPTAIN HOOKE' COSMO 17

Dillon's Rye Vodka, Orange Liqueur,
Pomegranate, Grenadine, Lime

INSPIRED BY ROBERT HOOKE, WHO FIRST OBSERVED THE BIG RED
SPOT ON JUPITER, AND CAPTAIN HOOK, WHO SAILS THE SKIES OF
NEVERLAND, THIS DRINK TAKES YOU ON A COSMIC ADVENTURE.
WITH FLAVORS THAT ARE AS BOLD AND MYSTERIOUS AS THE
STARS, IT'S YOUR TICKET TO A UNIVERSE WHERE THE ONLY WAY
TO FIND NEVERLAND IS BY FOLLOWING THE RIGHT STAR
(AND THE RIGHT DRINK).

LADDIE'S EMBER REVERIE 22

Bruichladdich, Smoked Patrón Silver,
Fernet-Branca, Punt-e-Mes, Cynar
Choose your favorite plank

A NOD TO THE WINDSWEPT SHORES OF ISLAY, WHERE
WHISKY-MAKING HAS BEEN SHAPED BY THE ISLAND'S RUGGED
LANDSCAPE FOR CENTURIES. BRUICHLADDICH MEETS SMOKY
AGAVE AND BITTERSWEET ITALIAN AMARI, CREATING A DARK,
HERBACEOUS COCKTAIL WITH LAYERS OF SMOKE AND
COMPLEXITY.



B r a n d y / C o g n a c

COGNAC

COURVOISIER VS	13
HENNESSY VS	16
HENNESSY VSOP	26
REMY MARTIN VSOP 'FINE CHAMPAGNE'	22
REMY MARTIN XO 'FINE CHAMPAGNE EXCELLENCE'	58
HENNESSY XO	59

O t h e r B r a n d y &
L i q u e u r s

LIQUEURS

LIMONCELLO	10
AMARETTO DISARONNO	10
MONTENEGRO AMARO	12
SAMBUCA	12
FERNET BRANCA	12
GRAPPA NONINO OPTIMA	14
ALVEAR SOLERA 1927	14
PEDRO XIMÉNEZ SHERRY	

S w e e t D e s s e r t

Graham's Late Bottled Vintage Port	10
DOURO VALLEY PORTUGAL 2018	
Graham's Tawny 10 yr Old Port	16
DOURO VALLEY PORTUGAL 2022	
Whistler Riesling Icewine	20
OKANAGAN VALLEY BC 2020	
Castello Della Sala 'Muffato'	22
UMBRIA ITALY 2013	

I r i s h W h i s k e y

JAMESON	11
TEELING SMALL BATCH	12
WRITERS TEARS COPPER POT STILL	17
REDBREAST 12 YEAR SINGLE POT STILL	18
BUSHMILLS 'BLACK BUSH'	11

A m e r i c a n W h i s k e y

BOURBON

BULLEIT FRONTIER	11
FOUR ROSES	12
MAKER'S MARK	14
BUFFALO TRACE	13
KNOB CREEK 9 YEAR SMALL BATCH	15
WOODFORD RESERVE	14
BULLEIT BARREL STRENGTH	16
ELIJAH CRAIG SMALL BATCH	14

RYE

RITTENHOUSE	13
DILLON'S THREE OAKS	14

C a n a d i a n W h i s k e y

BEARFACE TRIPLE OAK	13
CROWN ROYAL	11
LOT 40 SINGLE COPPER POT STILL	15

J a p a n e s e W h i s k e y

SUNTORY, TOKI	16
NIKKA 'COFFEY GRAIN'	19
NIKKA 'FROM THE BARREL'	20
NIKKA SINGLE MALT 'YOICHI'	22

DIABLO BLANCO 18

Mezcal, Peach, Cynar, Ginger, Lime

INSPIRED BY OUR VERY POPULAR WINTER FEATURE DIABLO NOIR. THIS EL DIABLO VARIATION LEANS INTO THE SMOKE INTENSELY, UNIRONICALLY IT'S QUITE HEAVENLY. THE PEACH IS SUBTLE AS IT PLAYS AS BACKSEAT TO THE MEZCAL AND GINGER EXPLODING BOLDLY WITH FLAVOR.

MEDITERRANEAN GIMLET 16

Gin, Rosemary, Olive, Apple,
Pistachio, lime

INSPIRED BY CLASSIC MEDITERRANEAN GIN THAT LEANS INTO BOTANICALS SUCH AS ROSEMARY AND OLIVE. THIS GIMLET VARIATION VEERS ON THE SOUR SIDE. SUBTLE SAVORY NOTES THAT HARMONIZES NICELY WITH CRISP GREEN APPLE.

C
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MADEIRA BEACH SMASH 18

Late Vintage Port, Burnt Peach &
Strawberry Liqueur, Lime, Smoked Plum,
Smoked Bitters

INSPIRED BY THE SUN-DRENCHED SHORES OF MADEIRA, WHERE DRAMATIC CLIFFS MEET THE ATLANTIC. RIPE PEACH AND STRAWBERRY MEET PORT, TART CITRUS AND SUBTLE SMOKE—A REFRESHING TASTE OF PORTUGAL WITH A SEASIDE SOUL.

DAISY LAVENDER SOUR 18

Cilantro-Infused Tequila, Lychee
Liqueur, Lavender Syrup, Lemon, Egg
White

INSPIRED BY THE WILDFLOWER FIELDS OF THE MEXICAN COUNTRYSIDE AND THE LIFE THAT FLOURISHES AMONG THEM. A FLORAL, HERBACEOUS TWIST ON THE MARGARITA, WHERE AROMATIC CILANTRO, DELICATE LAVENDER AND LYCHEE MEET

MOCKTAILS

Rotating Mocktail 9

We like to keep things interesting. Our bartenders craft a new non-alcoholic masterpiece each week using the freshest ingredients and a touch of inspiration. Ask your server what's currently stealing the spotlight.

Lovely Line Sour 12

0-Proof Rose Gin, Non-Alcoholic Amaretto, Lemon, Orgeat, Egg White

Inspired by the timeless Amaretto Sour, reimagined without the spirits. Delicate rose, bright citrus and almond come together in a soft, silky expression with all the character of the classic.

Espresso Nut-Tyni 13

Espresso, Non-Alcoholic Amaretto, NOA 0-Proof Espresso Liqueur, Oat Milk, Sesame

Inspired by the ritual of an after-dinner espresso, with a playful, nutty twist. Deep roasted coffee, almond and sesame come together in a rich, silky finish, indulgent without the alcohol.

The Golden Ember 11

Passion Fruit, Jalapeño, Non-Alcoholic Cava, Ginger Ale, Lemon

Tropical passion fruit meets a slow jalapeño heat, lifted with sparkling non-alcoholic cava, ginger ale and fresh lemon. Bright, fiery and refreshing.

No alcohol, all attitude.

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HIGHLANDS

JURA 12 YEAR	16
FETTERCAIRN 12 YEAR	19
DALMORE 12 YEAR SHERRY CASK	28
DALMORE PORTWOOD	26
DEWAR'S 12 YEAR DOUBLE AGED	14
OBAN 14 YEAR	30
BALVENIE 12 YEAR DOUBLEWOOD	21

SPEYSIDE

GLENLIVET FOUNDER'S RESERVE	15
GLENLIVET 12 YEAR	15
GLENLIVET 15 YEAR FRENCH OAK RESERVE	20
GLENLIVET 18 YEAR	25
GLENFIDDICH SPECIAL RESERVE 12 YEAR	16
GLENFIDDICH BOURBON BARREL RESERVE 14 YEAR	19
GLENFIDDICH SOLERA RESERVE 15 YEAR	22
JOHNNIE WALKER 'RED LABEL'	12
JOHNNIE WALKER 'BLACK LABEL'	17
JOHNNIE WALKER 'GREEN LABEL'	19
JOHNNIE WALKER 'BLUE LABEL'	60
MACALLAN DOUBLE CASK 12 YEAR	27
MACALLAN SHERRY OAK 12 YEAR	34
MACALLAN DOUBLE CASK 15 YEAR	55

ISLANDS

BRUICHLADDICH SCOTTISH BARLEY	16
THE LADDIE CLASSIC	

ISLAY

LAPHROAIG 10 YEAR	16
ARBEG 10 YEAR	21
LAGAVULIN 8 YEAR	20
LAGAVULIN 16 YEAR	32
ARBEG 19 YEAR	75
BOWMORE 18 YEAR	35

Beers

Life is too short for basic beer.

ON TAP

17.5OZ

FEATURED ROTATING BEER 10.5

PARKSIDE 10.5

'DUSK' PALE ALE, ABV 5.3%

A dry-hopped West Coast pale ale with a focus on hop flavour over bitterness. Expect bright hop aromatics, light citrus and floral notes, and a subtle malt backbone that keeps it balanced and easy-drinking. Finishes crisp, smooth, and refreshing.

DRIFTWOOD 11.5

'FAT TUG' IPA, ABV 7%

Brewed with the hop aficionado in mind, Fat Tug is a Northwest-style India Pale Ale with an intense hop profile featuring notes of grapefruit, mango, melon and passionfruit.

BOTTLES & CANS

Yellow Dog 'Rascal' Japanese Lager ABV 4.6% 10

33 Acres of Sunshine 'French Blanche' ABV 5% 9

Yellow Dog 'Chase My Tale' Pale Ale ABV 5.2% 10

Stella Artois ABV 5% 9

Corona ABV 4.6% 9

Heineken ABV 5% 9

Asahi 'Super Dry' ABV 5% 9

Guinness ABV 4.2% 10

NON-ALCOHOLIC BEER

Asahi 'Super Dry' 0.0% 300ML 7

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D u C a f é

Espresso 4.5

Americano 5.5

Café Latté 6.5

Cappuccino 6.5

Flat White 6.5

Macchiato 5.5

Café Mocha 6.5

Drip Coffee 5.5

Chai Latté 6.5

London Fog 6.5

Hot Chocolate 6.5

Organic Teas 7.5

Sodas 5

Fresh Juice 8

Bottled Juice 5.5

Milk 4.5