
Cocktails

T.D. BURNS	20
<i>Harbour Gin, Pisco, Salted Noilly Prat, Oloroso Sherry, Pimento oil</i>	
Jose Castillo	
ABADDON	22
<i>Mezcal, Amaro Montenegro, Brucato Chaparral, Crème de Moka, bitters</i>	
Jose Castillo	
CELTIC VASA	18
<i>Ten to One Rum, Swedish Punsch, lemon, Velvet Falernum, yuzu, egg white</i>	
Jose Castillo	
ALABASTER	20
<i>Scotch, Mezcal, lemon, chai, sherry, plum</i>	
Derek Jacobi	
<i>*contains dairy</i>	
HASEKURA SPRITZ	20
<i>Shiso and hibiscus shrub, Martini Rossi Fiero, plum wine, Damiana Liqueur, sparkling wine</i>	
Andrew Grenville	
EL PAVÓN	22
<i>Oloroso Sherry, Scotch, banana liqueur, Campari, Punt e Mes</i>	
Alexandra Lanoue	

Draft Beer

ST. BERNARDUS QUADRUPEL 13

St. Bernardus, Watou , BELG

Dry fruit, toasted malt, caramel

WHITE RASCAL 11

Avery brewing , Boulder CO

White Ale, citrus, coriander

Free-Spirited

DER PAPIERINE 12

grapefruit, rosemary, amaro soda

CEYLON BLACK TEA PUNCH 10

black tea, orange, lemon, pineapple, raspberry syrup

CASONI 15

Wilderton Bittersweet, purple corn, Alta Amaro Soda

NV MURI "PASSING CLOUDS" 15

Dry sparkling, made with gooseberries and geranium

Food

WAGYU NIGIRI 20

Tsuyahime rice and ramp vinaigrette

TEMPURA COD* 14

With a hint of seaweed salt

SCALLOP TOAST 18

Takimiso and scallion

FRENCH FRIES 10

Sea salt and truffle oil

POTATO CROQUETTES 12

Breaded twice-baked potato with cheese and bacon

BLOOMIN' ONION 125 *per ounce of caviar*

Fried Walla Walla onion with caviar

DUCK LUMPIA 18

Liberty Duck confit, duck jus, plum and pepper sauce

CANLIS SALAD 18

The classic, with bacon, mint, and lemon

STEAK FRITES* 55

Six ounces of American Wagyu with french fries

FILET-O-FISH SANDWICH 26

Crispy, lean cod topped with Canlis salad on our milk and

honey roll. Served with fries

McSHORT RIB SANDWICH 27

A steamed bun piled with short rib, pickled onions,

and plum sauce. Served with fries

ICE CREAM SUNDAE 22

Chocolate and pistachio with whisky caramel

Wine by the Glass

BUBBLY

2021	Naveran, Perles d'Or, Brut <i>Cava, ESP</i>	15
NV	Cruse Wine Co., Tradition, Brut <i>CA</i>	22
NV	A. Bergère, Origine, Brut <i>Champagne, FRA</i>	30

WHITE WINE

2020	Schlossgut Diel, Riesling Kabinett, Nahesteiner <i>Nahe, DEU</i>	14
2020	Domaine Ogereau, Bonnes Blanches, Chenin Blanc <i>Anjou, FRA</i>	22
2021	COS, Inzolia & Grecanico, Rami <i>Sicilia, ITA</i>	22
2022	Itä, Semillon, 2 of 2 <i>Walla Walla Valley, WA</i>	19
2022	Evening Land, Chardonnay, Seven Springs Vineyard <i>Eola-Amity Hills, OR</i>	25

RED WINE

2021	Failla, Pinot Noir, Olivet Ranch Vineyard <i>Russian River Valley, CA</i>	30
2022	Jean-Paul Brun, Gamay, l'Ancien, Vieilles Vignes <i>Beaujolais, FRA</i>	15
2013	Ronchi di Cialla, Refosco <i>Friuli Colli Orientali, ITA</i>	24
2020	Stella Crinita, Petit Verdot <i>Uco Valley, ARG</i>	18
2021	Maison Arretxea, Tannat & Friends <i>Irouléguy, FRA</i>	20

CORAVIN WHITE

2021	Patrick Sullivan, Chardonnay, Ada River Vineyard <i>Gippsland, AUS (5oz)</i>	42
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CORAVIN RED

2019	Tablas Creek, Mourvèdre & Friends, Espirit du Tablas <i>Paso Robles, CA (5oz)</i>	42
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Interested in our bottle selections? Ask for a wine list.

Spirits

BOURBON

Elijah Craig 18 year Single Barrel	40
Knob Creek Canlis Single Barrel	12
Heaven Hill 7 year	16
Michter's	18
Old Pepper Kentucky Oak	25
Woodford Reserve	14
Old Fitzgerald 10 year	80

RYE

Booker's	145
Michter's U.S. 1 Single Barrel	18
Michter's 10 Year	50
Rittenhouse	12
Templeton 4 year	14
Elijah Craig	14
Old Pepper Kentucky Oak	25

SINGLE MALT SCOTCH

Highlands and Islands

A.D. Rattray Clynelish 17 Year	75
Alexander Murray Dalmore 15 Year	30
Ardnamurchan Small Batch	25
Highland Park 18 Year	50
Highland Park The Light	65
Samaroli Ledaig 1997 19 Year	120
Talisker 10 Year	16

Islay

Ardbeg 10 Year	18
Ardbeg 22 Year	150
Ardbeg Dark Cove	50
Lagavulin 16 year	34
Lagavulin 25 Year	260
Laphroaig 10 Year	16
Laphroaig Cairdeas	38
Port Charlotte PC 7	54

Speyside

Alexander Murray Mortlach 19 Year	40
Balvenie 14 Year Rum Cask	20
Balvenie 21 Year	65
First Editions Inchgower 24 Year	58
First Editions Longmorn 21 Year	50
Glenfiddich Grand Cru 23 Year	88
Macallan Edition #6	30
Macallan 18 Year	75
Macallan 25 Year	350
Macallan Rare Cask	70
Signatory Glenburgie 26 Year	66
Signatory Glenlivet 1981 34 Year	130

Campbeltown

Hazelburn 10 Year	40
Springbank 21 Year	120

JAPANESE WHISKEY

Suntory Toki	14
Suntory Yamazaki 12 Year	38
Suntory Yamazaki 18 Year	75
Suntory Yamazaki 21 Year	240
Oishi Port Cask	50

IRISH, BLENDED, AND OTHER WHISKEY

Booker's Little Book	30
Chivas Regal 18 Year	24
Naked Grouse	12
Westland Garryana	25
Gentleman Jack	14
Johnnie Walker Black	12
Johnnie Walker Blue	75
Red Breast 12 Year	16
Teeling Small Batch	16

RUM

AD Rattray Caroni	24
Blackadder Panama	20
Clairin Communal	20
Hamilton St. Lucia	34
Plantation Triple Aged	12
Ron Navazoz-Palazzi	32
Transcontinental Rum Line 13 Year	38

VODKA

Monopolowa	12
Reyka	12
Tito's	12

GIN

Astraea Meadow	14
Bombay Sapphire	12
Citadel	14
Gilbey's Vintage 1950	50
Harbour	14
Nolet's	14
Sipsmith	12
Sipsmith VJOP	14
Tanqueray 10	14

TEQUILA & MEZCAL

Olmea Altos Plata	14
Chamucos Reposado	20
Fortaleza Anejo	36
El Jolgorio Barril	40
Hijos de Aquilino Garcia Vago Elote	14

BRANDY

Macchu Pisco	14
Eric Artiguelongue XO Armagnac	20
Hennessy 250	150
Maison Surrenne 1946	190
Menorval XO Calvados	14
Pierre Ferrand 1840	14
Nonino Grappa	15
Laurent Cazottes Tomates	32

APERTIF

Americano Cocchi	14
Aperol	14
Campari	14
Punt e Mas	14
Kina L'aero D'or	14
Rucolino	14

DIGESTIF

Amaro CioCiara	14
Amaro Del Etna	14
Amaro Montenegro	14
Drambuie	14
Grand Marnier 1880	100
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curaçao	14

After dinner cellar tour & whiskey
tasting available upon request.

\$500 per person, limited availability

** Eating raw or undercooked ingredients can increase your risk of foodborne illness. It may also increase your chances of having a great time.*

A 20% service charge will be added to your final bill and is retained by Canlis. No additional gratuity is expected.