



José Castillo, *Head Barman*
Andrew Grenville, *Bartender*
Ashleigh Bridenstine, *Bartender*

Cocktails

We classify our cocktails based on the strength of their alcoholic content.

We believe the true strength of a proper cocktail has less to do with proof and much more to do with balance, creativity, beauty and refreshment. To this end, we have endeavored to create each of the drinks below with equal merit.

FULL SPIRITED

22

T.D. BURNS

salty & strong

Harbour Gin, Pisco, Salted Noilly Prat, Oloroso Sherry, pimento oil

SINA PUNCH

coconut & dry spices

Planteray Cut and Dry, Creme de Noyaux, coconut horchata, cream sherry

CELTIC VASA

light & refreshing

Ten to One Rum, Swedish Punsch, lemon, Velvet Falernum, yuzu

NORD EXPRESS

rich & warming

Sazerac Rye, Dubonnet, Tawny Port, Meletti Amaro, Fernet Branca, cinnamon, absinthe

LIGHT SPIRITED**20****HABOKU SOUR***stone fruit & smoky*

Sake, apricot, lime, sage, mezcal, egg white

ZEFIRA'S DELIGHT*aromatic & botanical*

Saigon Baigur Gin, bergamont, calamansi, pandan, sparkling wine

SOL AMARGO*bitter & cacao*

Amontillado sherry, Tempus Creme de Cacao, Campari, Dopo Teatro Cocchi

SOLSKINN*bright & herbacious*

Aquavit, pink chai, grapefruit, lime, cardamom

FREE SPIRITED**16****GILI MENO***tropical & floral*

Jasmine, Orgeat, lemon, caramelized pineapple, orange

CASONI*bitter & bold*

Wilderton Bittersweet, purple corn, Alta Amaro soda

SATSUMA SHRUB*ginger & cinnamon*

Satsuma imo shrub, Moroccan mint tea, ginger beer

DER PAPIERINE*refreshing & aromatic*

grapefruit, rosemary, elderflower, amaro soda

Wine

BUBBLY

2022	Johan Vineyards, Rosé <i>Van Duzer Corridor, Oregon</i>	19
2022	La Grange Tiphaine, Nouveau Nez <i>Montlouis-sur-Loire, France</i>	19
NV	Bertrand-Delespierre, 1er Cru, Brut <i>Champagne, France</i>	25

WHITE

2022	Borgogno, Timorasso, Derthona <i>Colli Tortonesi, Italy</i>	27
2022	Martin Woods, Riesling, Hyland Vineyard <i>Willamette Valley, Oregon</i>	29
2023	Nicola del Negro, Petite Arvine <i>Valle d'Aosta, Italy</i>	23
2023	Craven, Chenin, Karibib Vineyard <i>Stellenbosch, South Africa</i>	22
2021	Remoissenet Père et Fils, Chardonnay <i>Bourgogne, France</i>	24
2014	Failla, Chardonnay, Keefer Ranch Vineyard <i>Russian River Valley, California</i>	42

RED

2022	Walter Scott, Pinot Noir, Sojeau Vineyard <i>Eola-Amity Hills, Oregon</i>	25
2022	Paul Achs, Zweigelt <i>Burgenland, Austria</i>	15
2020	Luigi Einaudi <i>Barbaresco, Italy</i>	35
2022	Matthiasson, Village, Cabernet Sauvignon <i>Napa Valley, California</i>	27
2021	Domaine Equis, Syrah <i>Crozes-Hermitage, France</i>	20
2021	Domaine Tempier, Mourvèdre & friends <i>Bandol, France</i>	40

SAKE

NV	Miyakobijin Shuzō, Yuzushu, Yoigokochi <i>Hyogo-ken, Japan</i>	7
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Draft Beer

Rosé Gold Gose Stillwater Brewery, WA <i>floral, crisp, hibiscus</i> 4.4% ABV	13
Barrel Aged Belgian Quad Alesmith Brewing, CA <i>woody spice, plum, fig</i> 12% ABV	14

Spirits

BOURBON

Eagle Rare 10 year	25
Knob Creek Canlis Single Barrel	16
Heaven Hill 7 year	16
Michter's	18
George T. Staggs	80
Woodford Reserve	14
Old Fitzgerald 10 year	80
Booker's	45
Weller Antique 107	40

RYE

Booker's	145
Michter's U.S. 1 Single Barrel	18
Michter's 10 Year	50
Sazerac	12
Elijah Craig	14
Old Pepper Kentucky Oak	25
Knob Creek Canlis Single Barrel	16

SINGLE MALT SCOTCH

Highlands and Islands

A.D. Rattray Clynelish 17 Year	75
Ardnamurchan Small Batch	25
Highland Park 12 Year	16
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 Grooves	50
Bruichladdich 18 year	40
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
Glenrothes 12 Year	35
Glenfiddich Grand Cru 23 Year	88
Macallan Edition #2	80
Macallan 18 Year	75
Macallan 25 Year	350
Signatory Glenlivet 1981 34 Year	130

Campbeltown

Hazelburn 10 Year	40
Springbank 21 Year	120

JAPANESE WHISKEY

Suntory Toki	14
Suntory Hibiki Harmony	35
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
Crown Royal Reserve	16
Red Breast 12 Year	16
Teeling Small Batch	16

RUM

AD Rattray Caroni	24
Clairin Communal	20
Hamilton St. Lucia	34
Planteray Triple Aged	12
Planteray Peru Devil's Reef	25
Transcontinental Rum Line 13 Year	38
Worthy Park 109	15
Planteray Cut & Dry	15

VODKA

Monopolowa	12
Reyka	12
Tito's	12

GIN

Bombay Sapphire	12
Citadelle	14
Gilbey's Vintage 1950	50
Harbour	14
Hayman's Old Tom	14
Nolet's	14
Saigon Baigur	15
Sipsmith	12
Sipsmith VJOP	14
Tanqueray 10	14

TEQUILA & MEZCAL

Dulce Vida Blanco	14
Los Valores Blanco	17
Chamucos Reposado	18
Los Valores Reposado Cristalino	25
Fortaleza Anejo	36
El Jolgorio Barril	40
Hijos de Aquilino Garcia Vago Elote	14
Cuish Espadin Angustifolia	25

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 Elderflower	32
Roger Groult 18 Year Calvados	38

APERTIF

Americano Cocchi	14
Aperol	14
Aquavit The Hardware Distillery co.	14
Campari	14
Punt e Mas	14
Kina L'aero D'or	14
Rucolino	14

DIGESTIF

Amaro CioCiaro	14
Amaro Noveis	14
Amaro Meletti	14
Drambuie	14
Grand Marnier 1880	100
Green Chartreuse VEP	44
Pierre Ferrand Barrel Aged Curaçao	14

CELLAR TOUR & WHISKEY TASTING

available upon request

\$500 per person, limited availability

*A 20% service charge will be added to your final bill.
100% of this service charge is retained by Canlis.*

Food

SAVORY

TEMPURA COD* 14
With a hint of seaweed salt

FRENCH FRIES 10
Fine herbs and truffle oil

SHIGOKU OYSTER* *half dozen* 32
Sudachi granita and sea water gel

CANLIS SALAD 18
The classic, with bacon, mint, and lemon

STEAK FRITES* 55
Six ounces of American Wagyu

FILET-O-FISH SANDWICH* (*Caviar tartar sauce +95*) 26
Crispy cod topped with Canlis salad on our milk and honey roll

SWEET

ICE CREAM SUNDAE 22
Chocolate and pistachio with whisky caramel

COCONUT CAKE 17

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may contain raw or uncooked ingredients.*