

WELCOME TO THE GRAND TRUNK.

Within the following pages is the result of many hours spent developing, researching, and crafting a list of cocktails that our bar team is proud to present to you, our guest.

Our cocktails contain infusions and syrups made in-house by our bar team using locally sourced, seasonal ingredients whenever possible to maximize the control we need to offer a memorable and exciting experience with us. We explore flavours both familiar and novel, give attention to detail in not only taste and aroma, but also mouthfeel, viscosity, and texture.

As you look through our curated list of cocktails, we hope you discover new favourites and appreciate the thought and care that we put into each one.

We are happy to share our craft with you.
Cheers!

Cocktail menu made in collaboration by:

Sam Prout

Matt Hewson

Aldi Halilagic



FRESH & LIVELY

2OZ/6OZ



SUN IN AN EMPTY ROOM¹

*Peach Bourbon,
Amaro Nonino, Stone
Fruit & Honey Syrup, Almond,
Lemon, Absinthe [18/44*]*



LUCKY NOW²

*Bombay Sapphire Gin,
Yuzu, St-Germain,
Ginger, Egg White, Pink
Peppercorn, Thyme [19]*



THE MAY QUEEN³

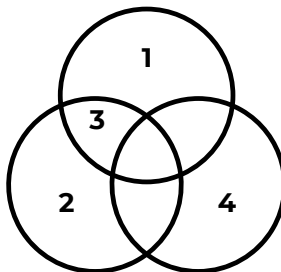
*Strawberry Akvavit,
Gin, Grapefruit,
Orange Bitters,
Egg White [19]*



EASY AS BREATHING⁴

*Pisco, Bianco Vermouth,
Cucumber, Angelica Root
& Clover Honey, Lemon,
Prosecco, Soda [16]*

FRUITY



SOUR

EFFERVESCENT

**Available as a shareable bowl*

OFFBEAT & PLAYFUL

20Z/16OZ



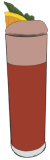
GOOD FRIEND¹

*Bacardi White Rum,
Amaro, Amarena Cherry,
Lime [16/38*]*



IF & ONLY²

*Cazadores Tequila Reposado,
Mezcal, Strega, Bitter
Aperitivo Blend, Lime [20]*



SUCKER PUNCH³

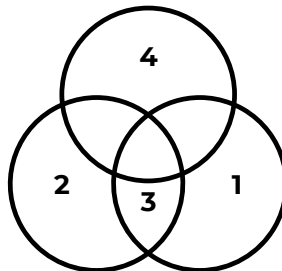
*Campari, Cynar, Amaro
Nonino, Acid Adjusted
Orange Juice [16]*



2 + 2 = 5⁴

*Chilies & Dark
Chocolate Mezcal, Lime,
Grenadine, Angostura [19]*

SPICY



BITTER

TART

**Available as a shareable bowl*

BOOZY & HONEST ^{20Z}



COFFEE & CIGARETTES¹

*Bourbon, Amaro,
Coffee Vermouth,
Tobacco Bitters, Smoke [17]*



PARDON MY FRENCH²

*Cognac, Bourbon,
St-Germain,
Angostura, Peat [18]*



INNERBLOOM³

*American Rye,
White Wine Aperitif,
House Violet
Liqueur [18]*

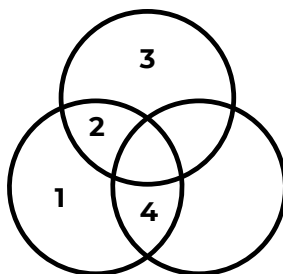


SWEET TOUCH⁴

*Strawberry Amaro,
Mezcal, Carpano
Antica Vermouth,
Orange Bitters [20]*

FLORAL

BITING



JAMMY

CLASSICS

20Z



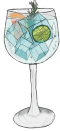
PORN STAR MARTINI¹

*Vodka ,
Passionfruit,
Vanilla, Lime,
Prosecco [20]*



GT NITRO ESPRESSO MARTINI²

*Grey Goose Vodka,
Amaro, Espresso,
Kozel Dark Syrup,
Cacao & Vanilla [18]*



GT G&T³

*Bombay Sapphire Gin,
Elderflower, House Tonic,
Lemongrass, Cucumber,
Herbs & Citrus [16]*

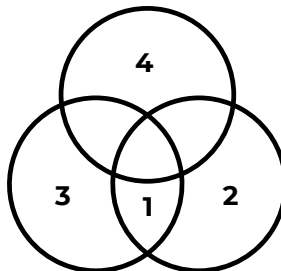


ROBBY RARE AF⁴

*Aberour A'Bunadh Scotch,
Carpano Sweet Vermouth,
Angostura Bitters,
Amarena Cherry [40]*

SPICY

BOTANICAL



ENERGIZING



BEER LIST

BOTTLES & CANS

Peroni Capri

Mediterranean Inspired Lager
4.2% / 330ml / 8

Blood Brother's Mighty Eagle

American Style Lager
4.5% / 473ml / 9

Burdock Cherry B

Fruited Dry-Hopped Sour
5.2% / 355ml / 9

Fairweather Dream Pop

American Style Sour Ale
6.1% / 473ml / 9.50

Kozel

Czech Dark Lager
4.7% / 500ml / 9

Wellington Imperial Stout

Imperial Stout
8% / 473ml / 9.25

Pommies

Farm House Dry Cider
6% / 473ml / 9

DRAFT

Peroni Nastro Azzuro

Italian Pilsner
5% / 18oz / 10

Pilsner Urquell

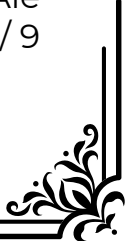

Czech Lager
4.4% / 18oz / 10

Fairweather High Grade IPA

Hazy India Pale Ale
6.2% / 16oz / 9.50

Trunk SPA

Special Pale Ale
4.5% / 16oz / 9





WINE LIST



WHITE

6OZ/9OZ/BOTTLE

Cloudsley Cellars Chardonnay <i>Niagara Peninsula</i>	16/21/60
Domaine Wachau Grüner Veltliner <i>Austria</i>	15/20/58
Cantina Pinot Grigio <i>Rauscedo</i>	13/17/50
Hunters Sauvignon Blanc <i>Marlborough</i>	16/21/60

ROSÉ

Jules Rosé <i>Southern France</i>	15/20/58
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RED

Angeline Cabernet Sauvignon <i>California</i>	15/19/57
Horseshoes & Handgrenades Syrah, Cabernet, Merlot <i>Oregon/Washington</i>	18/24/70
Estiba 1 Malbec <i>Mendoza</i>	13/18/52
Cloudsley Cellars Pinot Noir <i>Niagara Peninsula</i>	16/21/60
Yarran Shiraz <i>Australia</i>	13/17/50

SPARKLING

Pere Ventura Cava <i>Spain</i>	17/70
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SPIRIT-FREE

MOCKTAILS

DECAF C&C

*Free Spirits "Bourbon", Cherry Bounce, Coffee
"Vermouth", Tobacco & Peat [17]*

NOGRONI

*Ceder's "Gin", Novara Bitter Aperitivo, Burnt
Orange [14]*

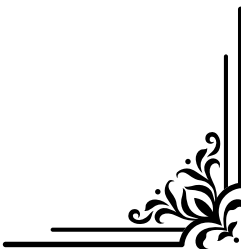
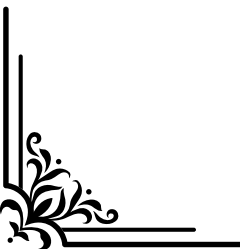
I USUALLY DO

*Ceder's "Gin", Novara Bitter Aperitivo, House 5-
Alive, Cinnamon [14]*

NON-ALCOHOLIC BEERS

Peroni 0.0% [7]

Collective Arts Hazy Pale Ale 0.4% [7]



ABSINTHE SERVICE

Absinthe is a potent and aromatic spirit commonly characterized by its liquorice flavour, derived from botanicals and herbs like anise and fennel.

The traditional method for enjoying absinthe involves a few specific steps, often referred to as the "absinthe ritual."

The absinthe ritual begins by placing a sugar cube on a slotted spoon over a glass containing absinthe. Ice-cold water is then slowly dripped over the sugar cube, causing a louche to develop—the absinthe turns cloudy as a result of essential oils being released from the herbs in absinthe. Once the desired dilution is achieved, you can sip on your absinthe and enjoy.

Lucid, France [27]

