

Starters

A selection of modest plates featuring cuisines from around the British Empire

Pub Sliders \$8.95

Four mini Pub burgers, a pickle, Guinness onions, and chips or crisps.

Slider of the Day \$8.95

Ask your server for details.

Pub Wings \$8.95

Fried crisp, tossed in your choice of Pub BBQ, buffalo, spicy red curry, yellow curry or Hong Kong BBQ.

Fried Pickles \$7.25

A must try. You'll be hooked.

Tavern Crisps \$8.50

House-made crisps loaded with English farmhouse cheddar, bacon, scallions and Pub BBQ sauce.

Curry Chips \$4.50

A huge portion of our steak fries with yellow and red curry for the dipping. Ask your server about the "legend".

Battered Mushrooms

& Onions \$8.50
Beer battered with creamy dill dressing and creamy horseradish.

Crab Stuffed

Mushrooms \$9.25

A mixture of crab, cream cheese and fresh herbs inside mushroom caps topped with parmesan bread crumbs and broiled with mozzarella cheese.

Spinach

& Artichoke Dip \$9.25

Blended with Guinness, mozzarella and parmesan cheeses, served with grilled pita wedges.

Goat Cheese Dip \$9.95

A warm blend of goat cheese and marinara, topped with toasted almonds and served with grilled pita wedges.

Crab Dip \$9.95

Creamy crab fondue topped with cheddar cheese, scallions and served with grilled pita wedges.

Flash Fried Calamari \$9.95

Thin, lightly dusted slices of calamari steak, with sweet chili and yellow curry.

Seared Ahi Satay \$10.25

Chilled strips of seared and marinated ahi, served over an Asian noodle salad with ponzu sauce, wasabi and toasted peanuts.

Spicy Jamaican Jerk

Shrimp \$11.95

Sauteed plump shrimp, tomatoes and scallions, with toasted baguette slices.

Scottish Egg \$7.95

Boiled egg wrapped in sausage and bread crumbs with spring greens. Served with spicy Pub Mustard.

Classic Pub Fare

Fish & Chips \$12.95

A Pub classic, served with house-made tartar sauce and lemon.

Bangers & Mash \$11.50

Two authentic British sausages, char-grilled and served over chive whipped potatoes, ale-onion gravy, peas and carrots and balsamic tossed greens.

Shepherd's Pie \$11.50

Ground beef and lamb, bordelaise, chive whipped potatoes, peas and carrots, mozzarella, parmesan bread crumbs, with balsamic tossed greens.

Chicken & Chips \$9.95

Fried crisp, tossed in your choice of Pub BBQ, buffalo, spicy red curry, yellow curry or Hong Kong BBQ.

The Full Monty \$9.95

Scrambled eggs, baked beans, sauteed tomatoes and mushrooms, wheat toast and your choice of a sage banger, American or Canadian bacon.

English Pot Roast \$10.95

Topped with bordelaise sauce, chive whipped potatoes, peas and carrots. Add Balsamic tossed greens for an additional \$1.00.

London Broil \$16.50

Tender grilled beef, sauteed mushrooms, bordelaise, chive whipped potatoes, peas and carrots. Add Balsamic tossed greens for an additional \$1.00.

Grilled Salmon \$17.95

Grilled salmon, red skin potatoes, sauteed green beans and a dill-caper beurre blanc. Add Balsamic tossed greens for an additional \$1.00.

Signature Pub Burgers

*Classic Pub Burger** \$8.95

8 oz. Angus beef burger, onion bun, lettuce, tomato, onion, chips and a fried pickle. ****Big Ben* add another 8 oz. patty for just \$2.75

*Young's Double Chocolate Stout BBQ Burger** \$9.75

The Classic, cheddar, Guinness onions, Chocolate Stout BBQ sauce.

*Portobello and Pepper Jack Cheese Burger** \$9.75

The Classic, marinated portobello, pepper jack cheese, red pepper ring.

*Goat Cheese and Red Pepper Burger** \$9.25

The Classic topped with our red pepper infused goat cheese.

*Over Easy Burger** \$9.75

The Classic topped with a rasher, pepper jack cheese and an over easy egg.

You may substitute an english muffin or pretzel bun on any Pub Burger.

Sandwiches

Toastie of the Day \$7.95

Ask your server for details.

Ham and Swiss Pub Pretzel \$9.95

Served hot with Guinness onions and spicy Pub Mustard.

Cotswold Chicken Sandwich \$9.95

Worcestershire-marinated chicken, rashers of bacon, Guinness onions and Swiss on an onion bun, chipped potatoes and a fried pickle.

Battered Fish Sandwich \$9.75

Ale-battered fish on thick rye, house-made tartar sauce, chipped potatoes and a fried pickle.

Grilled Salmon Flatbread \$10.95

Grilled salmon on herb roasted flatbread, wasabi ginger mayo and served with a signature cucumber tomato salad.

Welsh Dip \$10.95

French baguette loaded with sliced Prime Rib, green peppers, onions, melted mozzarella and provolone cheeses, with au jus and crisps.

Portobello and Goat Cheese \$8.95

Lettuce, tomato, onion and roasted red peppers on toasted focaccia, chipped potatoes and a fried pickle.

Desserts

Jamaican Cheesecake \$6.50

Cheesecake, fresh bananas, Banana Liqueur, chocolate Oreo crust, caramel sauce, whipped cream and macadamias.

Whisky Bread Pudding \$6.50

Our custard-based bread pudding, whisky sauce, raisins and vanilla ice cream.

Brit Berry Crepes \$6.50

Two crepes with Bailey's cream cheese, tipsy berries and whipped cream.

Tipsy Laird \$6.50

Tipsy berries, brandy, fried pound cake and authentic English custard.

Nick's Wee Dram \$6.50

Chocolate cheesecake infused with Glenmorangie Port Wood scotch. Port, chocolate and scotch - an incredible combination of flavours!

Shareables

Pub Pizza

12-inch thin crust pizza of the day, ask server for price.

Seafood Combo Platter \$17.95

A combination of crab stuffed mushrooms, Jamaican Jerk shrimp and ahi satay.

British Dip Platter \$15.95

A combination of spinach & artichoke dip, crab dip and goat cheese dip.

The Pub Combo \$16.95

A combination of flash fried calamari, fried chicken tenders and fried pickles.

Soups & Salads

Soup of the Day cup \$2.95 bowl \$3.95

Pub Salad \$4.75

Mixed field greens topped with a blend of vegetables, balsamic vinaigrette and served with a toasted baguette.

Caesar Salad \$7.95

Grilled chicken add \$3.95 Steak add \$6.95

Grilled salmon add \$5.95 Flash fried calamari add \$5.95

Chicken Cranberry Pecan Salad \$11.95

Chopped romaine, dried cranberries, bleu cheese crumbles, red onions, pecans, mandarin oranges, orange-cranberry splash, grilled chicken.

Ahi Niçoise Salad \$12.95

Blackened ahi tuna on mixed field greens, chilled green beans, diced red onions, red skin potatoes, tomatoes, hard boiled egg, balsamic vinaigrette.

Toasted Paninis

Turkey Reuben \$10.95

Oven-roasted turkey, Sauerkraut, Thousand Island and Swiss on rye.

Roast Beef & Cheddar \$10.95

Thinly sliced Smoked Roast Beef, Guinness onions, mature Cheddar and bistro sauce, served on a French baguette.

All panini sandwiches are pressed and served with balsamic tossed greens and chipped potatoes.

Pub Cuban \$10.95

Pulled pork, Canadian bacon, mustard, pickles and Swiss on a French baguette.

Chicken Club Panini \$10.95

Grilled chicken breast, bacon, tomato, cheddar cheese and creamy dill dressing on sourdough bread.

** The Pub proudly fries with trans fat free oils.

*Consuming raw or undercooked meat, seafood, shellfish or eggs may pose an increased risk of foodborne illness.



Happy Hour

MONDAY-THURSDAY

3-7 PM

Quiz Night

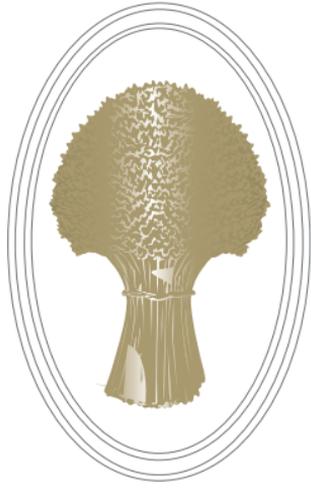
7:30 PM

1/2 PRICE FISH & CHIPS

ASK YOUR SERVER FOR DETAILS.

Visit

www.luvthepub.com



Our Pub concept was born out of my love of the classic British Pub. It combines the finest aspects of traditional pub style with the casual flair of the modern colonial influence.

The centerpiece of The Pub is our handcrafted bar. From here our guests can sample a wide range of English draught and cask conditioned beers, as well as Scottish, Irish and domestic selections. A comprehensive selection of the finest spirits available and a wide variety of wines by the glass provide an unparalleled pub atmosphere. Enhancing your pub experience is a unique menu offering both traditional English Pub fare as well as samples of cuisines from around the British Empire.

British Pubs at their best lie at the heart of a community, whether in remote hamlets or in the rush and bustle of their great cities. They provide the touchstone for local people and visitors alike. Where else could you find a friendly, relaxing place to meet friends or strike up a conversation with complete strangers in interesting, often highly individualistic surroundings?

It is my hope to bring that warm British hospitality to our Pub. We invite you to experience a taste of that centuries old tradition which has so inspired us.

*Cheers!
Nick Sanders,
Proprietor*

A Pub...

**It is the busy man's recreation,
the idle man's business,
the melancholy man's sanctuary,
the stranger's welcome,
the Inns of Court man's entertainment,
the scholar's kindness,
and the citizen's courtesy.**

-John Earle, 1628



Beer

Definitions

HOPS - The seasoning and the preservative. Its bitter flavour balances the sweetness of the malt, while its aromatic oil gives flavour and aroma. Helps prevent the beer from spoiling and improves its foam stability.

MALT - The source of fermentable sugars. Grain which has been steeped in water and allowed to germinate; it's then kilned (roasted) to stop growing.

YEAST - The essential assistant. Converts sugars into alcohol and carbon dioxide. Brewer's yeast consists of two main types; ales and lagers.

LAGER - Bottom fermented at cooler temperatures. This style of brewing was developed in the cold, mountainous areas of Germany.

BOCK (German for goat) - Aged longer. Dark, either sweet or dry, more potent. Often displays toasted chocolate or nutty flavours. Does not come from the dregs at the bottom of the tanks. All Bock styles are lagers.

PILSNER - Gold to light amber colour, malty with a noticeable caramel accent; medium, crisp bitterness. Medium hop flavour and aroma; medium to full-bodied.

ALE - Top fermented at higher temperatures. Most ale styles originate with the brewing traditions of England, Ireland and Scotland.

BRITISH PUB WISDOM

"WORK IS THE CURSE OF THE DRINKING GLASS."

-Oscar Wilde

"AMERICAN BEER IS A LOT LIKE MAKING LOVE IN A ROW BOAT - IT'S #@*%!*@ CLOSE TO WATER."

-Eric Idle

"THE PROBLEM WITH SOME PEOPLE IS THAT WHEN THEY AREN'T DRUNK, THEY'RE SOBER."

-William Butler Yeats

*Okay, okay, so Yeats is Irish... but he did live in London for 20 years...

"THE FIRST DRAUGHT SERVETH FOR HEALTH, THE SECOND FOR PLEASURE, THE THIRD FOR SHAME, THE FOURTH FOR MADNESS."

-Sir Walter Raleigh

“Beer glasses are by far the most common weapon of assault in Britain”

— Jonathan Shepherd, surgeon at University of Wales College of Medicine and an expert on alcohol related assault.

BROWN ALE - Sweet and dark. Brewed in Northern England.

PALE ALE - Malt is dried, rather than roasted, resulting in a lighter bronze or copper colour, and a lighter, less hearty flavour. Pale generally refers to the colour of the malt used in the brewing process.

SCOTCH ALE - Heavily dominated by malt flavour. Brewed in Scotland (but then you've probably already figured that part out).

BITTER - British ales, usually bronze to deep copper in colour, heavily hopped, giving them a high degree of hop's bitterness.

PORTER - A blend of pale ale and brown or stout. Highly roasted malt, less pronounced hops, slightly sweet. This style was developed in London in the early 1700's. At one time it was extinct, but it has been revived in recent years.

STOUT - Rich, malty flavour usually combined with a strong, bitter hops taste. Dark, almost black in colour due to the highly roasted malt.

REAL ALE / CASK CONDITIONED BEER

Much lower in carbon dioxide than “keg” conditioned beer. The smooth effect of the lower amount of fizz heightens the mouth feel and draws your attention to the layer of other flavours. It is served at cellar temperature of 45-50°F, which is about 10-15° above the normal serving temperature of American beers. This allows the drinker to appreciate the many nuances in the malt and hop profiles (cold tends to anesthetize the sense of smell and taste).

AMERICAN PUB WIT

“TO ALCOHOL! THE CAUSE OF - AND THE SOLUTION TO - ALL OF LIFE'S PROBLEMS.”

-Homer Simpson

“A WOMAN DROVE ME TO DRINK AND I NEVER EVEN HAD THE COURTESY TO THANK HER.”

-W.C. Fields

“A DRINK A DAY KEEPS THE SHRINK AWAY.”

-Edward Abbey

“YOU CAN'T BE A REAL COUNTRY UNLESS YOU HAVE A BEER AND AN AIRLINE - IT HELPS IF YOU HAVE SOME KIND OF A FOOTBALL TEAM, OR SOME NUCLEAR WEAPONS, BUT AT THE VERY LEAST YOU NEED A BEER.”

-Frank Zappa

Draught Beers

"GENTLEMEN, START YOUR TAPS..." - NORM (CHEERS)
SERVED IN YOUR CHOICE OF 10OZ, OR THE 20OZ IMPERIAL PINT

ENGLAND

BASS ALE

Dark amber hue, with faint aromas of red apple skin, cinnamon, and nutmeg, with a pleasant crisp, malty, medium-bodied, semi-sweet finish

BODDINGTON'S PUB ALE

Rustic golden tone with aromas of vanilla and toffee, followed by a creamy, full-flavoured, brown sugar finish

FULLER'S EXTRA SPECIAL BITTER (ESB)

Roasted amber colour with intense hop aromas of tulip and pine, with a fruity, refreshingly crisp, bitter-sweet finish

FULLER'S LONDON PRIDE ALE

Red-amber hue, with delicate aromas of grapefruit and ginger, developing into subtle flavours of cherry, blackberry and roasted malt, with a clean, medium-bodied finish

OLD SPECKLED HEN ALE

Golden copper tone, with a subtle bouquet of lightly toasted malt and caramel popcorn, with a butterscotch cream, semi-sweet finish

NEWCASTLE BROWN ALE

Beautiful burnt amber colour with aromas of black walnut and charcoal, and delicious flavours of maple, toffee and candied apricot, with a semi-sweet, roasted malt finish

YOUNG'S DOUBLE CHOCOLATE STOUT

Highly roasted malt showcases a dark mocha colour, with rich aromas of coffee and chocolate on the nose, moving into a creamy, semi-dry finish

STRONGBOW CIDER

Light golden hue, with aromas of lilies and freshly cut apples, developing into a light, crisp, semi-dry finish

TETLEY'S ENGLISH ALE

English pale ale with amber hue, light and creamy with notes of vanilla, honey, and caramel, finishing with a slight hoppy, sharp bitterness

BELGIUM

STELLA ARTOIS

Pale gold in colour, with subtle aromas of smoke, lemon zest and herbs, evolving into a nice balance of malt and hops, and finishing light, dry, and full of flavour

HOEGAARDEN WHITE

Pale blonde overtone, highly aromatic, ranging from lavender, cloves and curacao orange peel, with a soft, smooth, toasted wheat finish

LEFFE BLONDE

Pale Abbey beer with sunny golden colour, smooth and full-bodied taste with a rich, creamy finish (10 oz. snifter only)

CASK CONDITIONED

ROTATING CASK

Ask about our latest offering on the beer engine

REMEMBER, GENTLEMAN, DRINK PINTS... ORDERING ANYTHING OTHER THAN A PINT AS YOUR FIRST FEW DRINKS WILL HAVE YOU LABELED AS A BIG GIRLY POOF WITH LIMP WRISTS. FROM: THE GUIDE TO BRITISH PUB ETIQUETTE

SCOTLAND

BELHAVEN SCOTTISH ALE

Golden brown hue, with subtle hop aromas, yet intense aromas of smoke and butterscotch, developing into full flavours of toasted malt with a creamy, full-bodied, semi-sweet finish

BELHAVEN TWISTED THISTLE

Amber orange in colour and heavily aromatic, ranging from heather and jasmine to lemon zest and nectarine, finishing lively, crisp and refreshing

TENNENT'S LAGER

Golden straw tone, with aromas of toasted almonds and honey, with flavours of hazelnut and asian pears; medium-bodied, semi-dry finish

IRELAND

SMITHWICK'S

Dark amber in colour, with aromas of roasted malt and herbs, with a subtle dried raspberry flavour, and a hint of smoke on the finish

HARP LAGER

Pale gold in colour, with aromas of dried peach and fennel with subtle flavours of orange peel and allspice with a refreshing, medium-bodied, flavourful finish

GUINNESS STOUT

Black and dark brown highlights, with aromas of toasted barley and coffee beans, with flavours of toffee, toasted bread and mocha, evolving into a creamy medium-bodied, full-flavoured finish

SPECIALTY BEERS

BRECKENRIDGE VANILLA PORTER

Smooth, roasted chocolate with a caramel, vanilla finish

DOGFISH HEAD 60 MIN

A session India Pale Ale brewed with Warrior, Amarillo and "Mystery Hop X", with a lot of citrusy hop character

MONTY PYTHON HOLY GRAIL ALE

An effervescent, copper-colored ale with a floral nose and a wonderful fruit, hop finish

KENTUCKY BOURBON BARREL ALE

Roasted amber hue, with subtle fruit and dill aromas, moving into intense vanilla bean and roasted malt flavours, with a velvety, medium-bodied, semi-sweet finish (10 oz. snifter only)

CARLSBERG LAGER

A superior, well-balanced lager with a distinctive, refreshing taste

HALF AND HALF - Guinness layered over Harp

BLACK AND TAN - Guinness layered over Bass

BLACK HAVEN - Guinness layered over Belhaven

BLACKSMITH - Guinness layered over Smithwick's

BUMBLEBEE - Guinness layered over Boddington's

BLACK GARDEN - Guinness layered over Hoegaarden

BRAVE LIVER - Half cider, half draft of your choice

BLACK VELVET - Guinness layered over Cider

BLACK BARREL - Guinness layered over KY Bourbon Barrel Ale

SNAKE BITE - Harp layered over Cider

BEER SAMPLER - SAMPLE ANY FOUR
4 - 5 oz. samplers

Bottled Beers



ENGLAND

- Sam Smith Taddy Porter, \$5.50
- Sam Smith Oatmeal Stout, \$5.50
- Sam Smith Nut Brown Ale, \$5.50
- Sam Smith ORGANIC Tadcaster Ale, \$5.50
- Theakston's Old Peculier, \$5.00
- Black Sheep English Ale, \$5.50

WALES

- Welsh E.S.B. - 16.9 oz., \$6.50

GERMANY

- Schneider-Weisse, 16.9 oz., \$6.50

SCOTLAND

- Belhaven St. Andrews, \$4.75
- Harviestoun's Bitter & Twisted, 16.9 oz., \$6.50

IRELAND

- Murphy's Irish Red, \$5.00

BELGIUM

- Chimay Red Label, \$8.50
- Lindeman's Lambics
- Variety of flavours, \$8.95

CZECH REPUBLIC

- Pilsner Urquell, \$4.50
- Czechvar, \$4.50

AUSTRALIA

- Foster's Lager - 25.4 oz. (cans), \$6.50

NETHERLANDS

- Amstel Light, \$4.00
- Grolsch, \$6.50
- Heineken Light, \$4.00

FRANCE

- Kronenberg 1664, \$4.50

JAMAICA

- Red Stripe, \$4.00

MEXICO

- Corona, \$4.00

CANADA

- Molson's Canadian, \$4.00

Whether you are male or female, and whatever the sex or social background of your native companions, the words, “it’s my round – what are you having?” will always be appreciated as a friendly gesture. This line is one the most useful sentences in the English language.

From: The Guide to British Pub Etiquette

HAND CRAFTED

- Anchor Steam, \$4.00
- Dogfish Head 90 Min. I.P.A., \$5.75
- Edmund Fitzgerald Porter, \$4.00
- Sam Adams Lager, \$4.00
- Sierra Nevada Pale Ale, \$4.00
- Seasonal Selection (*See server/barkeep for details*)

DOMESTIC

- Budweiser, \$3.50
- Bud Light, \$3.50
- Coors Light, \$3.50
- Killian’s Red, \$4.00
- Michelob Ultra, \$3.50
- Shiner Bock, \$4.00

NON-ALCOHOL BEER

- Kaliber, \$3.50
- Buckler, \$3.50

ALTERNATIVES

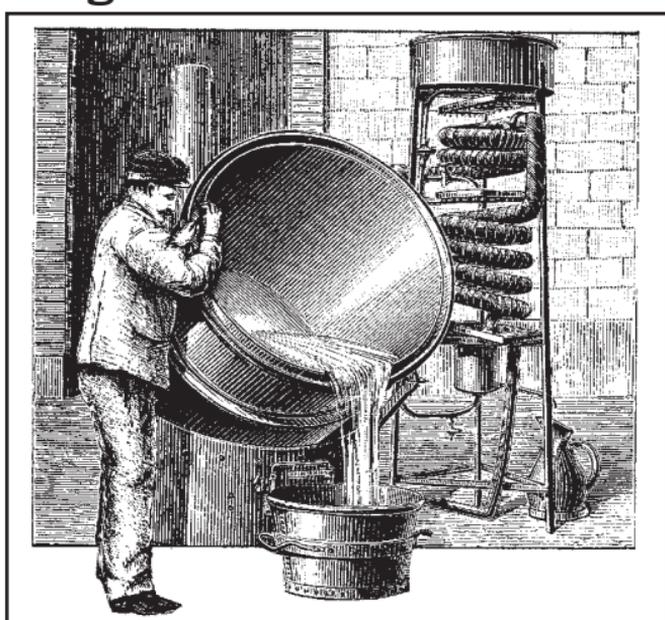
- Smirnoff Ice, \$4.00

The Union Jack

The flag of the United Kingdom, the Union Jack is a superposition of the flags of Saint George (for England), Saint Andrew (for Scotland) and Saint David (for Wales).

Single Malt Scotch

“Uisgebeatha - Water of Life”



**Noo, we’l a hae a wee Dram
just to make us Happie!**

In order for a whisky to earn the title of single malt scotch, it must have been: produced from barley malt rather than grain; distilled from only one brewery, rather than “blended” with others; and it must be distilled and matured in Scotland. (Single malt whiskies are brewed in Ireland and elsewhere in the world, but they are not scotches.)

It is the land in Scotland, and above all the water, that runs off the mountains in rivers and burns to the lochs and sea, together with the peat (a type of moss over which the water flows), that gives whisky its distinctive quality. Add that to the wind, the climate, the casks used for aging, even the people. No attempt to manufacture the uisgebeatha anywhere else in the world - even using the same processes and ingredients - has been successful.

To make a single malt scotch, take some pure natural water, some malted barley, peated to your specification, add yeast for a foaming ferment, let the alchemy of the copper pot-still distill its magic, and then make an oak cask home. During maturation, the casks are marked and stored in a warehouse, where by law they are left undisturbed for a minimum of three years. Single malts, however, are rarely, if ever marketed at this age. They gain their unique roundness, depth and length of finish through maturity.

While each single malt has its own cycle of maturity, most begin to mature from five years on; some are at their best in anywhere from eight to twelve years. Many will reach full character at fifteen years, while others continue to mature at 25 years and more. Once removed from its aging cask and bottled, a whisky will no longer improve.

Not to be taken as gospel, some general guidelines concerning the scotch producing regions are as follows:

Lowland malts tend to be softer and lighter in both flavour and colour; shaped by the gentle landscapes and the temperate climate of the region. They make a good starting point for anyone keen on exploring single malts.

Highland malts owe their diversity to the vast size of the region and to the wildly contrasting landscapes of its east and west coasts. The western area produces scotches of dry, firm character, with some peatiness, while those from the north take on a heathery, spicy character. The more sheltered eastern area, and inlands, have several fruitier varieties. Speyside, long regarded as the premium single malt producing area, is in the Highlands.

Islay malts (pronounced “eye-luh”) have a distinctive character all their own; deeply infused with peat, and an undertone of sea air and iodine.

As you select a malt, let it carry you in spirit to its place of origin. Whether you like the solace of Morayshire, or the vigour of the Western Isles, or the fire of Orkney, you can travel around Scotland without leaving the comfort of the Pub.



Tasting notes and information sources: “Malt Advocate”, Michael Jackson’s “Complete Guide to Single Malt Scotch”, and Roddy Martine’s “Scotland - The Land and the Whisky”.

Single Malt Scotches

Lowland Malts

GLENKINCHIE 10YR - \$7.50

Subtle aromas of earth and smoke, with flavours of lemon grass and citrus, followed by a light and zesty finish

Highland/Speyside Malts

BALVENIE DOUBLEWOOD 12YR - \$8.50

A graceful bouquet of cedar and clove, with delicious hints of cocoa and black walnut, ending with a slightly smoky finish

CRAGGANMORE 12YR - \$10

Subtle herbal aromas of dill, rosemary and basil, with pear and apple flavours on the palate, and a warm clean finish

DALMORE CIGAR MALT - \$11

A subtle bouquet of cranberry and strawberry, balanced by flavours of honeycomb and sweet tobacco, along with a nice weighty finish

DALWHINNIE 15YR - \$10

An essence of violet and rose on the nose, with subtle flavours of nutmeg and spice, followed by a delicate smoky, peaty finish

GLENFIDDICH 12YR - \$8.50

Aromas of golden apples and pears, with flavours of toasted walnut accompanied by a subtle smoky finish

GLENLIVET 12YR - \$8.50

Intense aromas of vanilla, with fruity flavours of peach and nectarine, balanced with a light lavender and smoke finish

GLENMORANGIE THE ORIGINAL (AGED 10YRS) - \$8.50

Light floral aromas of lily and heather, with concentrated fruit flavours of apple and pear, with an elegant butterscotch finish

GLENMORANGIE LASANTA (AGED IN SHERRY WOOD) - \$12

A subtle bouquet of apricot and tangerine, followed by toasted walnut and honey flavours, finished with a light, smoky overtone

GLENMORANGIE QUINTA RUBAN (AGED IN PORT WOOD) - \$12

Pleasant aromas of dried rose petals and light smoke, with a flavourful palate of figs and blackberries; followed by a spicy, cedar finish

GLENMORANGIE 18YR - \$15

Deep aromas of vanilla bean and peat, with concentrated flavours of caramel and sweet tobacco, balanced by a velvety toasted oak finish

MACALLAN 12YR - \$9

A subtle essence of peat and honey on the nose, with rich flavours of sweet maple and coconut, and a robust tannic finish

MACALLAN 18YR - \$18

Concentrated aromas of smoked peat and spice, followed by an array of flavours ranging from citrus and melon to caramelized sugar and oak, all balanced by a pronounced full-bodied flavourful finish

OBAN 14YR - \$9

Hints of herbs and red seaweed, with a lingering smoked tobacco flavour and citric fruit flavour, developing into a warm, creamy, light earthy finish

Islay Malts

LAGAVULIN 16YR - \$12

Highly aromatic with aromas of smoked game and charcoal, with a pleasant dried fruit flavour, complemented by a bold, continuous finish

LAPHROAIG 10YR - \$8.50

Interesting aromas of wet straw and ash, complemented by a light salt and pineapple brine flavour, followed by an intense, crisp finish

Isle of Skye Malts

TALISKER 10YR - \$8.50

Intense aromas of highly smoked peat and iodine, married with an abundance of citric fruit flavours, developing into a lasting flavourful finish

Regional Favourites - \$ Market

Ask your server/barkeep for details

SCOTCH SAMPLER

Your choice of three different 1 oz. shots
(Includes 12 yr. olds and under) - \$14.
(Excluding Market)

ALL SINGLE MALT SCOTCHES ARE 2OZ SHOTS OR ROCK POURS
SERVED WITH FRESH SCOTTISH SPRING WATER

*SCOTCH SELECTIONS BASED ON REGIONAL AVAILABILITY

Small Batch & Single Barrel Bourbons

BASIL HAYDEN'S SMALL BATCH - \$7

Subtle aromas of lavender and dill, with flavours of sweet vanilla and caramel, balanced by a light, lingering finish

BOOKER'S SMALL BATCH - \$9.50

Mild aromas of charcoal and smoke, followed by a robust flavour of toffee, with a spicy, fruity finish

BAKER'S SMALL BATCH - \$9

A delicate presence of lily and black pepper on the nose, mellowed out by a hint of butterscotch with a round creamy finish

BULLEIT'S SMALL BATCH - \$7

A concentrated herbal and grassy bouquet, married with flavours of dates and figs, followed by a dry, crisp finish

RUSSELL'S RESERVE SMALL BATCH - \$7.50

Reminiscent components of cinnamon and clove, with abundant flavours of black walnuts and cedar, with a touch of hazelnut sweetness on the finish

KNOB CREEK 9 YR SMALL BATCH 100 PROOF - \$7

Hints of dandelion and clover on the nose, balanced by flavours of maple and toasted almonds, ending with a spicy, warm finish

WOODFORD RESERVE SMALL BATCH - \$7.50

Mild aromas of cedar and tobacco, with an essence of citrus and spice on the palate, followed by a lingering caramel finish

BLANTON'S SINGLE BARREL - \$9.50

An interesting bouquet of salt and pepper, with a spicy rye and brown sugar flavour, followed by a charming fruit and floral finish

ROCK HILL FARMS SINGLE BARREL - \$11

An intense fragrance of vanilla bean and coconut, followed by a spicy, creamy, luscious finish

REGIONAL FAVOURITES - \$ MARKET

Ask your server/barkeep for details

ALL SMALL BATCH & SINGLE BARREL BOURBONS FROM THE ABOVE LIST ARE 2 OZ SHOTS OR ROCK POURS

*BOURBON SELECTIONS BASED ON REGIONAL AVAILABILITY

BOURBON SAMPLER

Your choice of three different 1 oz. shots \$10.00
(Excluding Market)

Manhattans

deSha's MANHATTAN

Proprietors reserve bourbon,
sweet vermouth with a flaming 151 garnish

SPANISH MANHATTAN

Blanton's single barrel bourbon, splash of Liqueur 43,
and a dash of bitters

Cognac

HENNESSEY V.S. \$6

HENNESSEY V.S.O.P. \$8

COURVOISIER V.S. \$6

COURVOISIER V.S.O.P. \$8

REMY MARTIN X.O. \$18

The Pub's Favourites

NICHOLSON'S BLOODY MARY

The Pub's signature bloody mary mix with Stoli Vodka, Guinness stout and a 5 oz. lager or ale of your choice

-Tavern Restaurant Group Signature Drink.

LUCY IN THE SKY (WITH DIAMONDS)

Stoli Vanil, Malibu Rum, Blue Curacao and pineapple juice on the rocks garnished with a sugar rim

007

Shaken not stirred. A blend of Bacardi 0, orange juice and Sprite; it's a drink you can "Bond" with

LOVELY RITA

Our Pub Style Margarita.

Cuervo Gold blended with Blue Curacao, Midori melon, fresh lemon and lime juice garnished with a half salt and sugar rim

TICKET TO RIDE

Delicious Stoli Peachik blended with cranberry, pineapple and orange juice, served on the rocks

YELLOW SUBMARINE

Bacardi 0, Bacardi Limon and Malibu Rum with tropical flavours of banana, pineapple and orange juice, garnished with a Pussers rum floater

TWIST & SHOUT

Malibu Rum with melon and Banana Liqueur, blended with sour mix and pineapple juice

PENNY LANE HURRICANE

Stoli Vanil, Malibu Rum, Banana Liqueur, orange and pineapple juice with a splash of grenadine, garnished with an orange and cherry

PIMM'S CUP

Pimm's No. 1, Sprite, fresh mint, garnished with a cucumber spear - A British Classic!

Martinis



“One martini is all right,
two are too many,
and three are not
enough.”

- James Thurber

HENDRICKS GIN-TINI

Hendricks Single Barrel Gin served chilled
and up, garnished with a cucumber slice

WHITE COSMOPOLITAN

Stoli Cran with Cointreau and lemonade, served
with a fresh squeeze of lime and a lemon twist

STRAWBERRY FIELDS MARTINI

Stoli Strasberi and Raspberry Liqueur, shaken
with a splash of pineapple juice, served
in a chilled martini glass

WHITE CHOCOLATE MARTINI

Stoli Vanil and Irish Cream, with white crème de cocoa,
blended with french vanilla cream and garnished
with Hershey's chocolate syrup

FRENCH-TINI

Stoli Citros blended with Raspberry Liqueur and
pineapple juice, garnished with a sugar rim

PINEAPPLE UPSIDE-DOWN CAKE

Stoli Vanil blended with pineapple juice and
garnished with a grenadine sinker

LEMON DROP

Stoli Citros with fresh lemon and lime juice,
shaken and served with a sugar rim

SEX AND THE CITY

Stoli Vodka, Peach Schnapps and a
splash of cranberry juice

White Wines

LISTED FROM LIGHT TO FULL-BODIED

- | | glass | bottle |
|--|--------|---------|
| J. Lohr Estates Bay Mist White Riesling | \$6.00 | \$22.00 |
| Monterey | | |
| Very youthful, pale brassy yellow colour with enticing fruit aromas of green apple, apricot, rose and wet stones | | |
| Beringer White Zinfandel | \$5.00 | \$18.00 |
| California | | |
| Medium-bodied blush wine with subtle aromas of rose and violet, with soft flavours of strawberry and melon with a semi-sweet finish | | |
| Beringer Pinot Grigio | \$5.00 | \$18.00 |
| California | | |
| Medium-bodied with refreshing aromas of citrus, melon and tropical fruits and subtle flavours of pear and banana, with a crisp semi-dry finish | | |
| MacMurray Ranch Pinot Gris | \$7.50 | \$28.00 |
| Russian River | | |
| Medium-bodied, with great acidity and bright flavours of honeydew melon and peach, with a semi-dry, crisp refreshing finish | | |
| Biltmore Estates Sauvignon Blanc | \$7.50 | \$28.00 |
| East Coast | | |
| Heavily aromatic, with intense aromas of tropical fruits and citrus zest with concentrated flavours of grapefruit and a crisp refreshing, dry finish | | |
| Stone Cellar Chardonnay | \$5.50 | \$20.00 |
| California | | |
| Medium-bodied style with aromas of Asian pear and melon, vibrant apple hints of citrus and tropical fruits leading to a luscious, smooth, semi-dry finish | | |
| Biltmore Estate Chardonnay | \$7.00 | \$26.00 |
| East Coast | | |
| Medium-bodied style with subtle aromas of vanilla and pear, with prominent flavours of golden apples and peach with a semi-dry finish | | |
| Chateau St. Jean Chardonnay | \$7.50 | \$28.00 |
| Sonoma | | |
| Medium-bodied style with intense aromas of toasted oak and spice, with vibrant flavours of mango and papaya developing into a velvety finish with just a touch of butterscotch | | |
| Martin Codax Albarino | \$7.25 | \$26.00 |
| Spain | | |
| Full-bodied with flavours of ripe apples, peach, apricot, melon, grapefruit and lemon zest. Rich and elegant, with a dry finish | | |

“Wine is bottled poetry.”
-Robert Louis Stevenson

Red Wines

LISTED FROM LIGHT TO FULL-BODIED

- | | glass | bottle |
|---|---------------|----------------|
| Biltmore Estate Pinot Noir | \$8.00 | \$30.00 |
| East Coast
Light-bodied velvety pinot with flavours of dark cherries and wild strawberries with spicy nuances and a semi-dry finish | | |
| Coppola Sofia Rose | \$7.50 | \$28.00 |
| California Sonoma Coast
Refreshing and stylish, with a fragrant perfume of fresh strawberries and rose petals preceded by ripe juicy flavours of cherry, raspberry and citrus zest. | | |
| McWilliams Merlot | \$6.00 | \$22.00 |
| Australia
A pleasant, light to medium-bodied style with a great bouquet of spicy ripe plums and blackberries, highlighted by cinnamon and mocha with a moderately tannic finish | | |
| Black Opal Cabernet/Merlot | \$6.50 | \$24.00 |
| Southeastern Australia
Medium-bodied, with a floral dark berry bouquet with hints of cassis and mint on the palate with a well structured tannic finish | | |
| Louis M. Martini Cabernet Sauvignon | \$7.25 | \$26.00 |
| California
Medium-bodied, with aromas of cherry and blackberry, highlighted by a round, sweet mouth feel with just enough structure to lead it into a full-flavour finish | | |
| Coppola Diamond Series Claret | \$8.00 | \$30.00 |
| California
As its British-derived name implies, is a cabernet sauvignon based wine created in the same style as classic bordeaux. This claret is supple and rich with smooth tannins, ripe berry flavours and seductive aromas. | | |
| Mad Dog & Englishman Cabernet Blend | \$7.50 | \$28.00 |
| Spain
Medium to full-bodied with aromas of black cherry and bay leaf, with dried mulberry, tobacco and rhubarb flavour with subtle hints of vanilla on a semi-dry finish | | |
| Bridlewood Syrah | \$7.50 | \$28.00 |
| Full-bodied, showcasing intense fruit aromas of blueberry and black cherry flavours in concert with herbal spices with a round, juicy, fruit forward finish | | |

“Too Much of anything is bad,
but too much champagne is just right” - MARK TWAIN

WINE FLIGHT

Your choice of three different 2 oz. pours - \$7.50

Sparkling

- | | |
|-----------------------------------|----------------|
| Domaine Chandon Brut Cuvee | \$8.00 |
| Napa Valley | |
| Moet White Star | \$75.00 |
| France | |

Well Done Toasts

The old world drinking tradition of toasting is alive and well when each person raises their glass, and with nods and eye contact pays their respects. Europeans are a bit more formal with their toasting, reserving it for formal dinners often with a Toast List. In Britain, the first toast is to The Queen after which a series of speeches are recited. Clinking glasses appears to be an American custom. Some overseas hosts may look with apprehension as the 18th century crystal is subject to exuberant collision. It is good policy to have a suitable toast or two in mind, it will come in very handy and is a great impression maker. However, in case you suffer from a case of toasters block, allow us to assist you with some ideas:

Meet you under the table.

-Traditional toast

To our best friends, who know the worst about us but refuse to believe it.

-Traditional toast

Let us have wine and women,
mirth and laughter.
Sermons and soda water the day after.

-Lord Byron (1788-1824)

Then trust me,
there's nothing like drinking
So pleasant this side of the grave;
It keeps the unhappy from thinking,
And makes even the valiant more brave

-Chertes Dibdin

(1745-1814), British actor & dramatist

May what goes down
not come back up again.

-Traditional toast

The Philosopher's Drinking Song

by Monty Python

Immanuel Kant was a real pissant
Who was very rarely stable.
Heidegger, Heidegger was a boozy beggar
Who could think you under the table.
David Hume could out consume
Wilhelm Friedrich Hegel,
And Wittgenstein was a beery swine
Who was just as sloshed as Schlegel.
There's nothing Nietzsche couldn't teach ya
'Bout the raising of the wrist.
Socrates himself was permanently pissed.
John Stewart Mill of his own free will,
After half a pint of shandy was particularly ill.
Plato, they say, could stick it away,
Half a crate of whiskey every day.
Aristotle, Aristotle was a
bugger for the bottle,
And Hobbes was fond of his dram.
And Rene Descartes was a drunken fart,
"I drink therefore I am!"
Yes Socrates himself is particularly missed;
A lovely little thinker, but a
bugger when he's pissed.



British Words



American Equivalent

SLANG (MISCELLANEOUS)

Football	Soccer
Queue	Waiting Line
Fortnight	Two Weeks
Kip/Doze	Nap
Postcode	Zip Code
Snogging/Getting Off	Kissing
Shagging	Having Sex
Fags/Ciggies/Rollies	Cigarettes
A4 Paper	Legal Pad
Having A Row/Barney	Argument
Knackered/Shagged	Tired
Cheeky	Flippant
Cheerio	Goodbye
Cock Up/Bugger Up	Mistake
Daft/Thick	Stupid
Dear	Expensive
Duff	Useless
Fanny Around/Dither	Procrastinate
Hash	# (Pound Sign)
"Horses for Courses"	"To each his own"
Nick/Lift	Steal
Off Your Trolley/Barney	Crazy
Pissed/Ratted/Wankered	Drunk
"Sod/Bugger Off"	"Get Lost"
Spend a Penny/Use the loo	Go to the bathroom
Swot Up/Revise	Study Hard
Taking the Piss/Mickey	Making fun of someone
Waffle on/Ramble On	Talk on and on
Throw a Wobbly	Temper Tantrum
Cack-handed/A clot/Oaf	Clumsy
Jammy beggar	Lucky
Up the duff	Pregnant
Doing Porridge	Serving Prison Time
Big Dipper	Roller Coaster
Casualty Department	Emergency Room
Surgery/Clinic	Doctor's Office
Chemist	Drug Store
Dosh	Money
Hole in the Wall	ATM
Johnny	Condom

AROUND THE HOUSE

Loo/Toilet/Bog	Bathroom/Restroom
Dust bin/Rubbish bin	Trash Can
Cooker	Oven
White Goods	Electrical Appliances
Back Garden	Back Yard
Living Room/Sitting Room	Lounge
Loft	Attic
Flat	Apartment
Flat Mate	Roommate
Bedsit/Box Flat	Efficiency Apartment
Lift	Elevator
Flannel	Washcloth
Torch	Flashlight
Serviette	Napkin
Blower	Telephone
Plug Socket	Electric Socket
Mobile	Cell Phone
Pram	Stroller

FOOD & DRINK

Chips	French Fries
Crisps	Chips
Sweets	Candy
Biscuit	Cookie
Take-Away	Carry Out
Fillet Steak	Filet Mignon
Tomato Sauce	Ketchup
Banger/Chippolata	Sausage
Beer Mat	Card coaster advertising
Bevy/Grog	Beer/Beverage
Gherkin	Pickle
Nosh/Grub	Food
Pancake Roll	Egg Roll
Soldiers	Toast (Bread)
Stone	Fruit Pit
White, with (Coffee)	Cream and sugar
White, without (Coffee)	Cream only
Local	Your favorite Pub/Closest

PEOPLE

Mate	Friend/Buddy
Ginger Head	Red Head
Bobby/Copper/The Fuzz	Policeman
Bloke	Guy
Barrister/Solicitor	Lawyer
Big Girl's Blouse/Wuss	Wimp/Pathetic Person
Lollipop Man/Lady	Crossing Guard
Yank	American
Slapper	Major Flirt
Spotty Youth	Teenagers
Sprog	Baby
Tart	Person of loose morals
Weed/Boffin	Nerd
Wanker/Git	Jerk
Cake Hole/Gob	Mouth
Bollocks	Testicles
Arse/Bum	Butt/Backside
Mug	Guillible Person

CLOTHING

Trainers	Gym Shoes
Vest	Undershirt
Waist Coat	Vest
Trousers	Pants
Pants	Men's Underwear
Knickers	Women's Underwear
Jumper	Sweater
Nappy	Diaper
Balaclava	Ski Mask
Cardie	Cardigan Sweater

MOTORING

Pavement	Sidewalk
Motorway	Highway/Interstate
Dual Carriageway	Divided Highway
Bonnet	Hood
Boot	Trunk (Car)
Petrol	Gas
Garage	Gas Station/Conv. Store
Lorry	Truck
Car Park	Parking Lot
Cattle/Economy Class	Coach Class
Hooter	Car Horn
Tube/Underground	Subway
Verge	Grassy edge of a road

Free Spirits

By the Bottle

JONES SODA

Green Apple or Bubble Gum
\$2.75

IMPORTED COCA-COLA

Made with real sugar cane
\$2.75

ABITA ROOT BEER

\$2.75

*Abita Root Beer is sweetened with pure Louisiana cane sugar and is also caffeine-free.

SPEYSIDE GLENLIVET WATER

Ultra premium imported Scottish water
Sodium and nitrate free
Still and Sparkling
\$2.75

Brit Sprits

MONIN SYRUPS

Blended with Sparkling Soda Water
*Creates a fresh, lively Pub alternative
Available in Vanilla, Peach and Blackberry
\$2.75

Add any Monin syrup to your beverage of choice for just \$.75 extra.
Includes one free refill.

Specialties

NICK'S 3-WAY

A Tavern Restaurant Group Favourite
A delicious blend of orange, grapefruit and cranberry
juices
\$2.95

HONEY PINEAPPLE UPSIDE-DOWN CAKE

A blend of pineapple juice and Monin vanilla syrup
served on the rocks with a grenadine sinker
\$2.95

THE CLASSIC FLOAT

2 Scoops of vanilla ice cream and Abita Root Beer,
enough to share!
\$3.95



VISIT OUR WEBSITE

www.luvthepub.com

FOR OTHER LOCATIONS

Beverage Bible

