

# LOCAL PUBLIC EATERY

## OFFSALES

### COCKTAILS TO GO

Made with fresh ingredients. Just shake, serve chilled over ice and get to sippin'

<b>Aperol Crush</b>	<b>12</b>
Aperol, citrus, bubbles and peach [almond] [2 portions]	
<b>Start Me Up</b>	<b>13.50</b>
Baileys, Kahlua, vodka and cold coffee [2 portions]	
<b>Old Fashioned</b>	<b>35</b>
Bulleit bourbon, cane syrup, aromatic bitters [4 portions]	

### B.Y.O.D.K. [BRING YOUR OWN DRINK KIT]

For when you want to bartend, but only a little bit because less time spent shaking and stirring, means more time for drinking

<b>El Caesar Kit</b>	<b>40</b>
375ml bottle of Polar Ice Vodka, El Caesar Mix with clamato, lime and spice, pepperoni sticks, pickle spears, horseradish and rimming celery salt [6 portions] [375ml Absolut Vodka instead +2]	
<b>Moscow Mule Kit</b>	<b>38</b>
375ml bottle of Absolut Vodka, 4 bottles of Fever Tree Ginger Beer, lime [6 portions]	
<b>Sassy Sangria Kit</b>	<b>49</b>
250ml cans of robust red and crisp white wine [each], guava and cranberry juices, Fever Tree Ginger Beer, the unexpected fun of Fireball [375ml] and a cucumber [6 portions]	
<b>Margarita Kit</b>	<b>59</b>
375ml bottles of El Jimador Reposado Tequila & Triple Sec, cane syrup, lime juice, lime and salt [6 portions]	
<b>Aperol Spritz Kit</b>	<b>60</b>
750ml bottles of Aperol and sparkling wine, two 355ml cans of club soda and an orange, accompanied by a buttered ranch popcorn kit and two Aperol branded glasses while supplies last [12 portions]	

### BEER, ETC. - CANS & BOTTLES

<b>Pabst Blue Ribbon</b> • 6 x 355ml	<b>11.50</b>
<b>Coors Light</b> • 6 x 355ml	<b>17</b>
<b>Bud Light</b> • 6 x 355ml   24 x 355ml	<b>17   64</b>
<b>Corona</b> • 6 x 330ml	<b>19</b>
<b>Pilsner Urquell</b> • 4 x 500ml	<b>15</b>
<b>Stella Artois</b> • 6 x 355ml	<b>19</b>
<b>Sapporo</b> • 6 x 500ml	<b>22</b>
<b>Steam Whistle</b> • 6 x 355ml	<b>19.50</b>
<b>Blanche de Chambly</b> • 6 x 473ml	<b>22</b>
<b>Collective Arts 'Life in the Clouds' IPA</b> • 4 x 473ml	<b>17</b>
<b>Muskoka Craft Lager</b> • 6 x 473ml	<b>22</b>
<b>Glutenberg Pale Ale [GF]</b> • 4 x 473ml	<b>15</b>
<b>Guinness</b> • 4 x 440ml	<b>15</b>
<b>Brickworks Cider</b> • 4 x 473ml	<b>19.50</b>
<b>Bud Light Seltzer</b> • Mango / Strawberry, 4 x 473ml	<b>17</b>
<b>White Claw</b> • Black Cherry / Mango, 4 x 473ml	<b>17</b>
<b>Hey Y'ALL Iced Tea</b> • 4 x 458ml	<b>17</b>

### SPIRITS

<b>VODKA</b>	<b>Absolut</b> • 375ml	<b>29</b>
	<b>Polar Ice</b> • 1140ml	<b>89</b>
	<b>Tito's</b> • 750ml   1140ml	<b>62   77</b>
	<b>Grey Goose</b> • 750ml	<b>72</b>
<b>GIN</b>	<b>Gordon's</b> • 375ml   750ml   1140ml	<b>29   58   89</b>
	<b>Bombay Sapphire</b> • 750ml	<b>58</b>
	<b>Tanqueray Rangpur</b> • 750ml	<b>58</b>
<b>TEQUILA</b>	<b>Patron Silver</b> • 50ml	<b>15</b>
	<b>Jose Cuervo Tradicional Plata</b> • 750ml	<b>55</b>
	<b>Casamigos Blanco</b> • 750ml	<b>80.75</b>
	<b>Casamigos Reposado</b> • 750ml	<b>93.25</b>
	<b>Don Julio 1942 Anejo</b> • 750ml	<b>350</b>
<b>RUM</b>	<b>Captain Morgan White Rum</b> • 750ml   1140ml	<b>58   89</b>
<b>WHISK(EY)</b>	<b>Fireball</b> • 375ml	<b>29</b>
	<b>Seagram's V.O.</b> • 750ml	<b>62</b>
	<b>Crown Royal</b> • 750ml	<b>58</b>
	<b>Lot No.40</b> • 750ml	<b>88</b>
	<b>Jameson</b> • 375ml	<b>29</b>
	<b>Jack Daniel's</b> • 375ml   1140ml	<b>29   93.25</b>
	<b>Bulleit Bourbon</b> • 375ml	<b>29</b>
	<b>Woodford Reserve Bourbon</b> • 750ml	<b>66.25</b>
<b>ETC.</b>	<b>Aperol</b> • 750ml	<b>58</b>
	<b>Campari</b> • 750ml	<b>58</b>
	<b>Cinzano Rosso</b> • 1000ml	<b>15.50</b>
	<b>Bailey's</b> • 750ml	<b>58</b>
	<b>Meagher's Triple Sec</b> • 750ml	<b>51.75</b>

### WINE

#### GREAT WINES UNDER \$20

Our current obsessions under \$20 — drink these for value, taste and to toast with...

<b>Cuvée Jean-Paul Blanc White Blend</b> FR	<b>18</b>
<b>Malivoire Ladybug Rosé</b> FR	<b>19</b>
<b>Cuvée Jean-Paul Rouge Red Blend</b> FR	<b>18</b>

### ROSÉ & BUBBLES

<b>JOIY Sparkling Rosé</b> AU	250ml Can	<b>7.25</b>
	4-Pack	<b>27</b>
<b>Bottega Vino dei Poeti Brut Rosé</b> IT		<b>22</b>
<b>Casalotta Brut</b> IT		<b>17.75</b>
<b>Freixenet Cava</b> SP	200ml Bottle	<b>6.50</b>
<b>Gerard Bertrand 'Cote des Roses' Rosé</b> FR		<b>25.50</b>
<b>Tenuta Santome Prosecco</b> IT		<b>23</b>
<b>Chandon California Brut</b> CAL		<b>36</b>
<b>Moët &amp; Chandon Brut Champagne</b> FR		<b>88</b>

### WHITE

<b>JOIY Sauvignon Blanc</b> NZ	250ml Can	<b>7.25</b>
	4-Pack	<b>27</b>
<b>Aveleda Vinho Verde</b> PT		<b>17</b>
<b>Toro Bravo Verdejo Sauvignon Blanc</b> SP		<b>15</b>
<b>Yealands Sauvignon Blanc</b> NZ		<b>23.50</b>
<b>Tawse Chardonnay</b> ON		<b>23.50</b>
<b>Bertiolo Pinot Grigio</b> IT		<b>23.50</b>
<b>Wente 'Morning Fog' Chardonnay</b> CAL		<b>26.50</b>
<b>La Chablisienne Chablis</b> FR		<b>30.50</b>
<b>Dog Point Sauvignon Blanc</b> NZ		<b>32.50</b>
<b>Mer Soleil Chardonnay</b> CAL		<b>37.50</b>

### RED

<b>Cigar Box Pinot Noir</b> CH		<b>20</b>
<b>JJ McWilliams Cabernet/Merlot</b> AU		<b>17</b>
<b>Borsao Garnacha</b> SP		<b>18</b>
<b>Ironstone Cabernet Sauvignon</b> CAL		<b>28</b>
<b>Gabbiano Chianti Classico</b> IT		<b>25.50</b>
<b>Bodega Catena Malbec</b> ARG		<b>26</b>
<b>Rodney Strong Pinot Noir</b> CAL		<b>34</b>
<b>Tedeschi Amarone della Valpolicella</b> IT		<b>45.50</b>
<b>Beringer 'Knights Valley' Cabernet Sauvignon</b> CAL		<b>49</b>

### FRESH FRUITS

<b>Lemon</b> • each	<b>1.25</b>
<b>Lime</b> • each	<b>1</b>
<b>Orange</b> • each	<b>1</b>