



*retrouve-moi parmi  
les palmiers*









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**FALL/WINTER 2023**



## signature cocktails

all cocktails 2oz

### Empress Club

Empress Gin, Raspberry, Lemon, Ginger,  
Egg White

17

### St.Tropez Margarita

Cazadores Reposado, Cointreau, Lime, Botanicals  
Make It Patron

18  
+3

### Pink Flamingo

Grey Goose, Cointreau, Creme de Cassis,  
Pineapple Juice, Lime, Soda

19

### Lavender Paloma

Cazadores Reposado, Lavender Syrup,  
Grapefruit, Soda  
Make It Patron

18  
+3

### Tea with Marie (for two)

Empress Gin, Earl Grey Tea, Demerara,  
Lavender, Lemon

35

### Mezcal Negroni

Mezcal, St.Germain, Campari

21

### It's Called Punch

Bacardi 4 Year, Grand Marnier, St.Remy VSOP,  
Passionfruit, Spices

18

### Poire Royale

Terra Vermouth, Pear Chamomile Syrup,  
topped with Champagne

25

### A.G.T (Alouette Gin & Tonic)

Botanist Gin, Thyme, Cucumber, Fever Tree Tonic

19

### French Tart

Grey Goose, St.Germain, Grapefruit, Lemon,  
Rosemary Syrup

19

### Tonka Old Fashioned

St.Remy Signature, Tonka Demerera Syrup,  
Angostura Bitters  
Make it Remy XO

21  
+39

### Vieux Carre

Sazerac Rye, St.Remy Signature, Sweet Vermouth,  
Benedictine, Angostura Bitters

21

### Sapphire Vesper

Bombay Sapphire, Tito's, Blue Curacao, Lillet

18

### Greenpoint

Rittenhouse Rye, Yellow Chartreuse, Sweet Vermouth,  
Angostura Bitters, Orange Bitters

21



*non alcoholic*

**Zero Proof Margarita**

Agave Spirit, Lime, Orange, Soda

18

**Spritz-Spritz**

Orange, Italian Bitter Spritz, Soda

18

*beer*

Bomber Seasonal 473ml

MP

Bomber Amber Ale 473ml

8.<sup>50</sup>

Bomber Pilsner 473ml

8.<sup>50</sup>

Leffe 330ml

9

Stella Artois Pilsner 330ml

9

Kronenbourg 330ml

9

Kronenbourg Blanc 330ml

9

Bordertown Dry Cider 473ml

10





# spirits

## VODKA

Iceberg	10/14
Ketel One	11/15
Tito's	11/15
Belvedere	12/18
Grey Goose	12/18
Van Gogh - Espresso	12/18

## GIN

Bombay Sapphire	10/14
Citadelle	11/15
Citadelle Jardin D'ete	11/15
Hendricks	11/15
The Botanist	11/15
Sheringham Seaside Gin	11/15
Nikka Coffey Gin	12/18
Tanqueray No. 10	12/18
Empress Gin	12/18
Elephant London Dry Gin	12/18
Elephant Sloe Gin	12/18
Elephant Navy Strength	12/18
Monkey 47	17/26

## TEQUILA/MEZCAL

Cazadores Blanco	10/14
Cazadores Reposado	11/15
Patron Silver	17/26
Casamigos Mezcal	18/27
Patron Reposado	18/27
Patron Anejo	21/32
Clase Azul Reposado	45/67

## RUM

Bacardi	10/14
Bacardi Spiced	10/14
Goslings Black Seal	10/14
Mount Gay Eclipse	10/14
Bacardi 4 yr	11/15
Bacardi 8 yr	12/16

## WHISKEY

Evan Williams	10/14
Jack Daniels	10/14
Jameson	10/14
Basil Hayden's	11/15
Buffalo Trace	11/15
Eagle Rare	11/15
Elijah Craig	11/15
Four Roses	11/15
Knob Creek	11/15
Woodford	12/18
Michters	18/27

## WHISKY

Revel Stoke Rye	10/14
Crown Royal	10/14
Rittenhouse Rye	12/18
Sazerac Rye	16/24



## SCOTCH WHISKY

### Highlands

Glenmorangie 10 yr 16/25

### Orkney Islands

Highland Park 12 yr 16/25

### Speyside

Johnnie Black 12/18

Glenfiddich 12 yr 16/25

Macallan 12 yr 16/25

Dalmore 12 yr 17/26

Dalmore Portwood 22/33

Dalmore 18 yr 35/53

### Islay

Laphroig 10 yr 16/25

Ardbeg 10 yr 18/27





## BRANDY, COGNAC

St. Remy VSOP	10/14
St. Remy Signature	11/15
Courvoisier VS	11/15
Courvoisier VSOP	16/25
Remy VSOP	17/26
Hennessy VS	18/27
D'Usse VSOP	19/29
Ferrand	24/36
Dalmain XO	40/60
Remy X.O.	40/60

## ARMAGNAC

Chateau de Lacquy 12yr	18/36
Chateau de Lacquy 21yr	21/36
Tesseron XO Lot 90	25/38
Chateau de Lacquy '96	30/45
Tesseron XO Lot 76	30/45
Tesseron XO Lot 53	60/90

## EAU DE VIE & CALVADOS

Pere Magloire Calvados	10/14
Hugel Framboise Eau de Vie	12/18
Marc de Bourgogne	18/32

## DESSERT WINES

	glass(2oz) / btl
Bila-Haut Banyuls 'Rimage'	12/80
Chateau Haut-Mouleyre 'Cadillac'	- / 60
Chateau Petit Vedrines 'Sauternes'	- / 60
Gonzales Byass Nutty Sherry	10 / -
Graham's Tawny Port 10yr	14 / -

## LIQUEURS, APERITIF, DIGESTIF

Absinthe	10/14
Amaro Montenegro	10/14
Aperol	10/14
Benedictine	10/14
Carolans Irish Cream	10/14
Creme de Cassis	10/14
Du Bonnet	10/14
Lillet Blanc	10/14
Pastis	10/14
Pernod	10/14
Belle de Brillet	10/14
Chartreuse Green	13/20
Chartreuse Yellow	13/20



## desserts

### Decadent Hot Chocolate

dark & milk chocolate blend, cocoa nibs, biscotti, macaron, tonka bean, chantilly

13

### Craquelin Profiterole

cream puff, vanilla ice cream, fresh fruit, chocolate sauce

16

### Crêpes Suzette

stone fruit, cocoa nibs, chantilly, brown butter ice cream

18

### Crème Brûlée

belle de brillet liqueur, pear, sablé cookie

14

### Fromage du Jour

premium selection of cheese, honeycomb, mostarda, crackers, toast

SM / LRG

18 / 28

### Lark Bar

Dark chocolate marquise, pecan chiffon, sorbet

16

## specialty coffees & teas

### Carolans Coffee

Carolans Cream, Coffee

15

### Irish Coffee

Jameson, Coffee, Whipping Cream

15

### Monte Cristo

Kahlua, Grand Marnier, Cointreau, Coffee

16

### Pick Me Up

Carolans, Kahlua, Espresso, over ice

18

### Blueberry Tea

Grand Marnier, Amaretto, Orange Pekoe Tea

18

### Chocolate Old Fashioned

St.Remy Signature, Creme de Cacao, Jalapeño Syrup, Shaved Chocolate

21

Make it Remy XO

+39





## happy hour

ALL ALOUETTE FAVOURITES ONLY \$12

### Moules et Frites

bc mussels, pastis, fennel, tomato, leeks, herbs

### Baked Brie

walnut, bacon, maple syrup, baguette

### Shrimp Provençal

tomato, confit garlic, white wine, butter

### Shrimp Cocktail

jumbo prawns, cocktail sauce, horseradish, lemon

### Duck Poutine

triple cooked fries, confit duck, duck gravy, cheese, herbs

### Escargot

garlic butter, toast

## or try

### Panisse

chickpea flour, rouille, house pickles

10

### Olives

house marinated blend, herbs

9

### \$6 Wine / Beer

Red, White, Rosé, or Sparkling Wine  
Featured Beer

### \$8 Rotating Happy Hour Cocktail

### \$12 Premium Wine

Red, White



### Fries

triple blanched fries, aioli

7