

PROOF 
THE VODKA BAR

Plato Principal ~ Main Courses

Proof Burger ^{1,2,4,7,12,14}	24
Black Angus Patty, Braised Beef, Pickled Pears, Baby Spinach, Borchetto, Truffle Mayo	
Steak and Frites ^{1,2,7,14}	30
8oz C.A.B. Striploin, Fries, House Mayo	
Organic Salmon ^{5,7}	26
Sweet Pea Risotto	
Wiener Schnitzel ^{2,4,10,14}	24
Grandma's Potato Salad, Pepperdews, Sauerkraut	
Proof Pasta ^{2,7,14}	22
Ricotta Ravioli, Seasonal Vegetables, Lemon Confit	

Pintxo ~ Charcuterie

Spanish Charcuterie, Olive Oil & Tomato Baguette	
With your choice of:	
Serrano Ham ¹⁴	8
Saucisson ^{2,14}	6
Smoked Duck Prosciutto ¹⁴	8
Chorizo ^{2,14}	6

Allergens: 1-Celery, 2-Gluten, 3-Crustacean, 4-Eggs, 5-Fish, 6-Lupin, 7-Milk, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Sesame Seed, 13-Soya, 14-Sulphur Dioxide

All prices are subject to 13% HST

White Wines

	Gls	Btl
Peller Estates, Family Select, Chardonnay, Canada	10	40
Jacob's Creek, Chardonnay, Australia	13	52
Cave Spring, Riesling, VQA, Canada	14	58
La Lot, Lois Aldinger, Pinot Grigio, Italy	15	60
Beringer, Founders Estate, Chardonnay, USA	16	64
Oyster Bay, Sauvignon Blanc, New Zealand	16	68

Champagne & Sparkling

	Gls	Btl
Principe Di Porcia Prosecco, Italy	14	60
Trius Brut Sparkling, Niagara, Canada	15	66
Moet & Chandon Brut, France		160
Veuve Clicquot, France		180
Dom Pérignon, France		375

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Red Wines

	Gls	Btl
Peller Estates, Family Select, Cabernet/Merlot, Canada	10	40
Trius, Cabernet Sauvignon, Canada	12	48
Cesari Lidi, Merlot, Italy	12	48
Jacob's Creek, Shiraz, Australia	13	52
Casillero del Diablo, Malbec, Chile	13	52
Campo Viejo Reserva, Rioja, Spain	15	60
Beringer, Founders Estate, Cabernet Sauvignon, USA	16	64
Cesari Mara Valpolicella Ripasso, Italy	16	64
Kim Crawford, Pinot Noir, New Zealand	18	72

Rosé Wines

	Gls	Btl
Beringer White Zinfandel, USA	11	40

Pintxo ~ Cheese

Served with Fig, Honeycomb and Toasted Baguette	
Drunken Manchego ⁷	9
12 month old, 'drowned' in organic Spanish olive oil, paprika, bay leaves, rosemary & garlic	
Running of the Bulls ⁷	9
Raw sheep's milk from Pamplona, olive oil & rosemary	
Cabrales ⁷	8
Spanish blue - unpasteurized sheep, goat & cow's milk., rolled in chestnut leaves, dipped in brandy	
Mahon ⁷	7
Cow's milk, pastured in the Maquis, on the Island of Minorca	
Monte Enebro ⁷	10
Goat's milk - semi soft, smooth with a creamy, tangy, lingering complex flavor	
Valdeon ⁷	8
Spanish blue from León, rich and creamy, full-flavoured cow and goat's milk	
Zamorano ⁷	9
Hard cheese, made from the milk of the Castilian sheep, in the Province of Zamora	

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Pintxo ~ Vegetarian

Marinated Olives ^{2,5,14}	7
Marinated Cerignola Olives, Crispy Anchovies, Rye Crackers	
Bread Basket ^{2,13,14}	6
Mixed Local Breads, Olive Oil	
Flatbread ^{2,7,14}	9
Rosemary Flatbread, Mushroom, Artichokes, Baby Arugula, Roasted Red Peppers	
Paella ^{7,14}	8
Saffron Rice, Mixed Vegetables	
Patatas Bravas ^{2,4,14}	6
Smoked Paprika, Salsa Rosa	
Fennel Salad ¹⁴	6
Fennel, Orange, Pickled Onions, Mint	
Radish Salad ^{7,14}	6
Mixed Radishes, Heirloom Carrots, Crème Fraiche	
Risotto Balls ^{2,4,7}	8
Mushroom Risotto Balls, Truffle Mayo	
Baby Kale Salad ^{2,10,14}	8
Baby Kale, Apple, Roasted Carrots, Citrus Vinaigrette	
Fritters ^{2,4,7,14}	7
Sriracha Fritters, Bang Bang Sauce	

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Martinis-16

Lychee Gimlet
Bombay Sapphire Gin, Triple Sec, Simple Syrup Lychee Juice, Fresh Lime Juice
Cucumber Cosmopolitan
Hendricks Gin, Cointreau, Fresh Cucumber Water White Cranberry Juice
Watermelon Splash
Watermelon Vodka, Vanilla Vodka, Melon Liqueur Cranberry Juice
Chocolate Berry
Vanilla Vodka, Crème de Cacao, Chambord Liqueur
Grapefruit-Tini
Prairie Organic Vodka, Elderflower Liqueur, Simple Syrup, Fresh Grapefruit Juice

Vodka

Standard Brand Martini	16
Premium Brand Martini	18
Deluxe Brand Martini	22

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Cocktails-14

Peach Lemonade

Ciroc Peach Vodka, Cointreau, Simple Syrup,
Lemon Juice, Mint Leaves

Strawberry Mojito

Rum, Simple Syrup, Lime Juice, Muddled Fresh Strawberries and Mint

Bourbon Sour

Maker's Mark Bourbon Whisky, Grand Marnier, Simple Syrup,
Egg Whites, Lime Juice

Sangria Blanco

Green Apple Vodka, Hibiscus Vodka, Riesling, White Cranberry Juice,
Sprite, Seasonal Berries

Sangria Rojo

Mandarin Vodka, Peach Vodka, Red Wine, Orange Juice,
Sprite, Seasonal Berries

Ice Sphere Cocktails-18

Berry Blast

Red Berry Giroc Vodka, Chambord Liqueur
Simple Syrup, Lemon Juice

Blue Tonic

Peach Giroc Vodka, Hpnotiq Liqueur
White Cranberry Juice, Lemon Juice

White Cosmopolitan

Pravda Vodka, Elderflower Liqueur,
White Cranberry Juice, Fresh Lime

Mango-A-Go-Go

Belvedere Vodka, Malibu, Pineapple Juice, Mango Puree

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Pintxo ~ Fish and Seafood

Crab and Avocado ^{3,14}

Jumbo Lump Crab Salad, Avocado

12

Citrus Mussels ^{2,7,8,14}

Leeks, Tomato, Steam Whistle, Grilled Baguette

8

Calamari La Plancha ^{7,8,9,14}

Calamari, Onion Jam

8

Garlic Shrimp ^{2,3,7}

Shrimp, Garlic, White Wine Butter, French Bread

8

Fried Calamari ^{2,4,8,14}

Fried Calamari, Ssam Sauce, Lemon

10

Pintxo ~ Meat

Chorizo and Potato ^{2,7,14}

Chorizo, Baby Potato, Smoked Paprika, Goat Cheese

8

Beef Short Rib ^{1,7,14}

Short Rib, Veal Jus, Honey Turnip Puree

11

Duck Confit Poutine ^{1,2,7,14}

Duck Confit, Fries, Veal Jus, Cheese Curds

12

Lamb Skewers ^{7,14}

2 Grilled Lamb Skewers, Cucumber Yogurt

14

General Puneet's Spicy Chicken Bites ^{2,12,13,14}

Spicy Soya Marinade, Crispy Chicken Thigh

12

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