

Happy Hour

Come and join us for happy hour Tuesday-Saturday from 4-6pm.

½ PRICE SMALL PLATES

\$5 HOUSE WINE 5OZ

\$5 DRAUGHT BEER 16OZ

\$5 CLASSIC COCKTAILS 1.5OZ

Martini, Old Fashioned, Manhattan, Negroni, Margarita, Moscow Mule

****Please note that Happy Hour is only available inside Raw Bar****

Friday Features

Celebrate, it's Friday! Enjoy \$1 oysters* from 4-7pm and ½ price bottles of wine all night long.

Every Friday

*Maximum 1 dozen oysters per guest

Some restrictions on reserve wines apply. Wine special not available for parties of 7 or more guests.

Here at Raw Bar we pride ourselves in making great seasonal cocktails, please enjoy.

This Is The Remix

Switching Up The Classics



THE McCULLAGH 2.0 2.5OZ

An Irishman travelled to YYC to work at an Asian bar. Our own 'Boulevardier' with some new flavours. Jameson Black Barrel, Amaro Nonino, Cynar DOM Benedictine, Peychaud bitters,

13



LA BAMBA 2OZ

A 'Moscow Mule' with kick. Meteoro Mezcal, Cinzano Sweet Vermouth, Jalapeno Coriander, Peychauds, Ginger Beer

12



MIA 2.25OZ

Our 'Paper Plane' because " All I wanna do 🍸,🍸,🍸,🍸 and take ya 🇨🇦".

Maker's Mark, Fernet Branca, Crème de Cassis, Lemon

12



GONE IN 60 SECONDS 2OZ

Flor de Cana 7yr, Ancho Reyes, Ume Plum Sake, Strawberry Rhubarb Syrup, Lemon, Token Chai bitters, Salt

13



GIN & TIMBER 2OZ

A 'Mojito' throws down with a 'Gin & Tonic'. Park 'Alpine Dry' Gin, Sage, Lime, Fee Brother's Old-Fashioned Bitters, Honey, Tonic Water

12



#JUST RELAX 2OZ

Russian Standard, Yellow Chartreuse, Chamomile syrup Lemon, Dandelion Bitters, Egg White

14

Fresh Beats

No covers, just original content.



DERELICT 20Z

A Raw Bar classic since '06.

Spiced Plum and Clove Jelly, Skyy Vodka, Soho Lychee Liqueur, Lemon and Pineapple Juice

12



TRIPLE CROWN 20Z

Woodford Reserve, Kahlua, Chocolate walnut cream Banana, Bittermans Hopped Grapefruit bitters

15



1897 20Z

Bombay Sapphire, Amaro Nonino, Pimento dram Raw Bar Bitters

12



GRANNIES COOKIES 20Z

A hot drink to finish off the night.

Jameson Black Barrel, Gingersnap compound butter Bittercube Bolivar bitters

12



FROM PARIS W/ LOVE 20Z

Remy Martin VSOP, Sake, Apple cider syrup, Lemon Angostura Bitters, Lavender tincture

14



EL MEZCLADO 20Z

Peleton de la Muerte Mezcal, Calvados, Ume plum wine Ancho Reyes

12



BIG TROUBLE IN LITTLE TOKYO 20Z

Toki Japanese Whisky, Cointreau, Falernum, Lime Bittercube Marvel Bitters

13

Beer

DRAUGHT BEER (20 OZ)

Trolley 5 'High Five' – IPA –	8½
Sapporo – Japanese Lager –	8½
Tool Shed – Red Rage – Amber -	8½
Legend 7 'Serpens' – Pilsner –	8½
Common Crown – Rotating Tap –	8½
Citizen Brewing – Session Ale –	8½

BOTTLED BEER

Cass Fresh – Lager – Seoul, Korea	7
Tiger – Lager – Singapore	7
San Miguel – Pale Pilsen – Philippines	7
Wild Rose Brewery – India Pale Ale – Alberta, Canada	6½
Wild Rose Brewery – Wraspberry Wheat Ale – Alberta, Canada	6½
Wild Rose Brewery – Velvet Fog –Wheat Ale – Alberta, Canada	6½
Big Rock Brewery – Traditional Ale – Alberta, Canada	6½
Legend 7– 'Serpens Pilsner' – Alberta, Canada	7
Corona – Lager – Mexico	7
Modelo Especial – Lager – Mexico	7
Heineken – Pilsner – Holland	7
Innis & Gunn – Rum Cask – Edinburgh, Scotland	9
Guinness Draught – Stout – Dublin, Ireland (440ml can)	9
Brasseries Kronenbourg 1664 – Blanc, Wheat Beer – France	7
Estrella 'Damm Daura' Gluten Free – Barcelona, Spain	7
Hitachino Nest – Red Rice Ale – Ibaraki prefecture, Japan	12
Hitachino Nest – White Ale – Ibaraki prefecture, Japan	12
Brewsters – Hawaiian Coconut Porter – Alberta, Canada	7
Hey Y'all – Hard Iced Tea (341 ml can) – Alberta, Canada	7
Big Rock – Rock Creek Peach Cider – Alberta, Canada	6½
Lone Tree – Authentic Dry Cider – British Columbia, Canada	7

Glass Pours

PINK

Chateau Souverain, California, USA

10 5oz 50 750ml

Whispering Angel, Provence, France

14 5oz 70 750ml

Road 13 'Honest John' , Oliver, BC

11 5oz 55 750ml

WHITE

Manos Negras, [Chardonnay](#), Mendoza, Argentina

9 5oz 45 750ml

St. Supéry, [Sauvignon Blanc](#), Napa Valley, USA

12 5oz 60 750ml

Mandarossa 'Jummare', [Pinot Grigio](#), Sicily, Italy

10 5oz 50 750ml

Charles Smith "Kung Fu Girl" [Riesling](#), Washington, US

10 5oz 50 750ml

Domaine Sacha Lichine, [White Blend](#),

Languedoc, France

11 5oz 55 750ml

RED

Mission Hill, [Pinot Noir](#), Okanagan, Canada

10 5oz 50 750ml

Silver Palm, [Cabernet Sauvignon](#), California, USA

12 5oz 60 750ml

Donna Laura "Ali", [Sangiovese](#), Tuscany, Italy

9 5oz 45 750ml

Manos Negras Stone Soil, [Malbec](#), Mendoza, Argentina

11 5oz 55 750ml

Liquidity "Dividend", [Meritage](#), Okanagan, Canada

12 5oz 60 750ml

Bubbles

CHAMPAGNE

Veuve Clicquot NV, France

19 5oz **120** 750ml

Veuve Clicquot 'Rich' NV, France

19 5oz **120** 750ml

Nicolas Feuillatte 'Brut Reserve' NV, France

105 750ml

Dom Perignon, France

350 750ml

SPARKLING

Jeio Prosecco, Veneto, Italy

9 5oz **45** 750ml

'Sofia' Blanc de Blancs Mini Can, California, USA

12 187ml

Villa Conchi Brut Selleccion Cava, Catalunya, Spain

45 750ml

Sieur d'Arques 'Premiere Bulle', Blanquette de Limoux,
France

60 750ml

Scotch

1oz / 2oz

Single Malt

Glenfiddich 12	\$10 / \$18
Glenfiddich 15	\$12 / \$22
Lagavulin 16	\$16 / \$30
Oban 14	\$18 / \$34
Bruichladdich Octomore	\$18 / \$34

Blended Scotch

Johnnie Walker Red	\$7 / \$12
Johnnie Walker Black	\$11 / \$20

Cognac

1oz / 2oz

St Remy VSOP	\$7 / \$12
Hennessy VS	\$9 / \$16
Hennessy Black	\$10 / \$18
Remy Martin VSOP	\$12 / \$22
Camus VSOP	\$12 / \$22
Remy Martin XO	\$38 / \$74

Port

2oz

Taylor Fladgate 10yr	\$7
Taylor Fladgate 20yr	\$11
Taylor Fladgate 30yr	\$26
Taylor Fladgate 40yr	\$36