

# Cafe S Bar

## CAFE\_BAR

### SHARE PLATES

*For Two or More*

S P A T E *Pate Grand-mere with Cumberland sauce and gherkins* .....17

C H A R C U T E R I E *Assorted cured meats, terrines and pickled vegetables with Dijon mustard* ..... 23

F R I T E S *Herbed with Dijon aioli*..... 5

O Y S T E R S *Half-dozen with mignonette, fresh horseradish, cocktail sauce & lemon* .....21

S E A F O O D *Marinated seafood salad on boston lettuce*.....15

B E E F B R O C H E T T E S *grilled beef brochettes with chives and peppercorn sauce* ..... 14

### INTERNATIONAL ARTISAN CHEESE

BUILD YOUR OWN PLATTER  
\$5 each for 4oz portions

STILTON: (England) rich, pasteurized cow's milk blue cheese with a piquant aftertaste.

BRIE DE MEAUX: (France) raw cow's milk cheese with a fine nutty flavor.

CHAOURCE: (France) thermalized cow's milk triple creme cheese, rich and buttery.

PARMIGIANO REGGIANO: (Italy) unpasteurized, hard cow's milk Aged 28 months

ISLE OF MULL CHEDDAR: (Scotland) Unpasteurized, farm house hard cow's milk cheese. Hints of garlic and onion.

CHABICHOU: (France) unpasteurized whole goat's milk, firm and creamy texture.

FROMAGE DES CHAUMES: (France) mild, pasteurized cow's milk soft cheese.

*Bon Appetit*

### To Start

S O U P E D U J O U R ..... 9

S P I N A C H S A L A D *Baby spinach with Roquefort dressing, sliced pears & pecans*..... 11

B E E F T A R T A R E *with cognac aioli and toast points* ..... 15

G A Z P A C H O *chilled tomato and vegetable soup with avocado mousse*..... 9

### Main Attractions

F I S H F E A T U R E ..... Market Price

S A L A D E N I Ç O I S E *Yellowfin tuna seared rare with baby tomatoes, olives and artichoke vinaigrette* ..... 22

M A C & C H E E S E *Four cheese gratin with tubetti pasta and grilled beefsteak tomato* ..... 18

B L T *Lobster with smoked bacon on organic white bread vine tomatoes and frites* ..... 18

S T E A K F R I T E S *10oz NY Striploin or 6oz tenderloin with frites* ..... 28

S B A R B U R G E R *8oz prime beef, 5 year aged cheddar, tomato bacon relish & carrot slaw. Served with frites or salad*..... 19

S A L A D E M A I S O N *grilled 8oz New York striploin prepared medium rare with mixed greens salad, peppers and Dijon vinaigrette* 26

C R E P E *Mushroom, spinach and brie filled crepes with bouquet of salad, red wine vinaigrette* .....15

C R O Q U E P R O V E N Ç A L E *Parisienne ham, sliced tomato and Sauce Mornay on toasted pain au lait with salad* ..... 19

### Sweets

\$10

Crème Brulée with berries  
Chocolate Truffle Torte

Lemon Tart with blueberry compote  
Chocolate sundae with house made vanilla ice cream

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### SIGNATURE COCKTAILS

2 OZ

MOJITO	Havana Club Añejo Reserva rum, muddled lime & mint, lime juice .....	14
BADASS MOJITO	Bacardi '151' rum, muddled raspberries, mint & lime, apple juice .....	15
RASPBERRY MARGARITA	Olmecca gold tequila, raspberry liqueur, muddled raspberries & fresh lime juice .....	14
BELLAIR COLLINS	Beefeater gin, muddled raspberries and blueberries, soda water & fresh lemonade.....	14
LADY MARMALADE	Polar Ice vodka, orange marmalade, fresh grapefruit & fresh pear juice .....	15

\$5 from each drink is donated to support the Multiple Sclerosis Society of Canada in the fight to end MS

## Concilio

### COCKTAILS

2 OZ.....\$14

THE PEARL	Absolut Berri Acai, Elderflower cordial, lime juice, blue curacao pearls
SASSY SIDECAR	Martell VSOP cognac, Cointreau, fresh lemon juice
SUMMER DAZE	Absolut mandarin, Melon liqueur, Banana liqueur, cream
OLD SCHOOL	Wiser's 'De Luxe' rye whisky, soda, brandied cherries, fresh orange
FRUIT TEA CUP	Beefeater 24, lillet blanc, chilled Earl Grey tea, a medley of fresh fruit
MIGHTY CEASAR	Polar Ice Vodka, Clamato, horseradish, cracked pepper, pickled green bean



### MARTINIS

3 OZ.....\$16

FRENCH MARTINI	Wyborowa 'Exquisite' vodka, Chambord raspberry liqueur, fresh pineapple juice, raspberries
THE S COSMO	Absolut 'Mandrin' vodka, Grand Marnier, cranberry & lime juices
COCO ESPRESSO	Absolut Vodka, Kahlua, chilled espresso, dash of chocolate bitters
VESPER	Beefeater gin, Polar Ice vodka, Lillet Blanc
CHOCOLATE ORANGE	Polar Ice vodka, Cointreau. White Crème de Cacao

### SPECIALTY

BELLAIR BELLINI	Prosecco, Chambord raspberry liqueur & fresh peach juice.....	16
RED SANGRIA	Cattail Creek Gamay Noir, pomegranate liqueur, fresh fruits & fresh orange juice .....	12
WHITE SANGRIA	Italian Pinot Grigio, apricot brandy, fresh fruits & fresh lemonade .....	12
S CAFÉ ICE COFFEE	Grand Marnier, Crème de Cacao, fresh espresso, biscotti crumble.....	12
VIRGIN ICE COFFEE	.....	6

### DRAFT BEER

12 OZ/20 OZ

MILL ST. BREWERY	
TANKHOUSE.....	6.25/9.25
MILL ST. CERTIFIED	
ORGANIC LAGER	6.25/9.25
BLANCHE DE CHAMBLY	
WHITE ALE.....	6.75/9.75
STELLA ARTOIS .....	6.75/9.75

### COFFEES & TEAS

ESPRESSO .....	3.75
LATTE.....	4.75
ESPRESSO MACCHIATO .....	3.75
HOT CHOCOLATE.....	5.50
CAPPUCCINO.....	4.75
LOOSE LEAF TEAS .....	5.50