SNAKES & LATTES

College

DRINK MENU

Draught ♦ Cans ♦ Quintessential Cocktails
College Collection ♦ Classic Cocktails ♦ Wines
Non-Alcoholic ♦ Coffee & Tea

wifi: Snakes Guest   password: boardgames

Ready to Play? $8 per Guest - Game On!
DRAUGHT

Mill Street - Organic  |  7.75
Lager  |  4.2%  |  16oz

Brickworks - 1904  |  7.75
Cider  |  5%  |  16oz

Czechvar Original  |  6.75
Lager  |  5%  |  16oz

St Ambroise - Apricot Wheat Ale  |  7.75
Fruited Wheat Ale  |  5%  |  16oz

Ace Hill - Pilsner  |  7.75
Pilsner  |  4.9%  |  16oz

BrewDog - Elvis Juice  |  7.75
Grapefruit IPA  |  6.5%  |  16oz

BrewDog - Jet Black Heart Nitro  |  7.75
Nitro Oatmeal Milk Stout  |  6%  |  16oz

Collingwood - 1854 Anniversary Blanche  |  7.75
Belgian Style Witbier  |  4.9%  |  16oz

Royal Canadian Mead - Garden Party  |  6.75
Cucumber Lime Session Mead  |  3.5%  |  14oz
<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Type</th>
<th>ABV</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Czechvar Original</td>
<td>7.75</td>
<td>Lager</td>
<td>5%</td>
<td>16oz</td>
</tr>
<tr>
<td>St Ambroise - Oatmeal Stout</td>
<td>7.75</td>
<td>Stout</td>
<td>4.7%</td>
<td>16oz</td>
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<tr>
<td>Brickworks - Rosé Cider</td>
<td>7.75</td>
<td>Apple &amp; Berry Cider</td>
<td>6%</td>
<td>16oz</td>
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<tr>
<td>Mill Street - Hopped &amp; Confused</td>
<td>7.75</td>
<td>Session Ale</td>
<td>4.7%</td>
<td>16oz</td>
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<tr>
<td>Mill Street - Big Little Lager</td>
<td>6.75</td>
<td>Light Lager</td>
<td>3.5%</td>
<td>16oz</td>
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<tr>
<td>Mill Street - 100th Meridian</td>
<td>7.75</td>
<td>Amber Lager</td>
<td>5%</td>
<td>16oz</td>
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<tr>
<td>Ace Hill - Vienna Lager</td>
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<td>Lager</td>
<td>5%</td>
<td>16oz</td>
</tr>
<tr>
<td>Ace Hill - Grapefruit Radler</td>
<td>6</td>
<td>Radler</td>
<td>2.5%</td>
<td>12oz</td>
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<tr>
<td>Royal Canadian Mead - Feels Like Friday</td>
<td>6.75</td>
<td>Hopped Buckwheat Session Mead</td>
<td>5.6%</td>
<td>12oz</td>
</tr>
</tbody>
</table>
Hey Arnold Palmer  |  12.75
Your favourite football head, all grown up.
Absolut Vodka, Meaghers Triple Sec, lemon juice,
black tea, bitters, and a splash of ginger beer

Fineapple Frenzy  |  14
Like your tequila spicy and sweet, that’s cuz they’re
better combined, kinda like this drink, over ice.
Tequila, Ancho Reyes, Meaghers Triple Sec,
chipotle pineapple syrup, lime

Last Word  |  14
Sweet and sharp, just so you can get the final say.
Beefeater Gin, Green Chartreuse,
maraschino liqueur, lime

The Don  |  14
Dark, rich, slightly sweet with a hint of smoke. Let us
make you a drink you can’t refuse.
Wiser’s Deluxe Whisky, crème de cacao,
black walnut bitters, scotch mist

OG Amaretto Sour  |  12.75
Nutty, sour, with a touch of sweet and bitter.
Luxardo Amaretto, Tio Pepe, ginger syrup, lemon,
lime, and a spritz of Pernod
Mocha Storm | 14
Cold, strong, sophisticated with dark chocolate notes and a shot of electrifying espresso.
Absolut Vodka, crème de cacao, Baileys, demerara syrup, espresso

Gambit | 15
Tall, fresh, exotic, and exploding with citrus flavour.
Tequila, lime juice, house orange syrup, grapefruit juice, soda

The Professor | 14
Mature, sweet, and gets in your head. You’ll be thinking about this drink for days to come.
Wiser’s Deluxe Whisky, butter ripple schnapps, demerara syrup, pinch of salt

Angel Sour | 16
Classic, elevated. Sour lifted with hints of elderflower and raspberry.
Beefeater Gin, St-Germain, lemon juice, raspberry syrup, egg white

Gin Grey | 15
Floral, smooth, and cloyingly mysterious.
Beefeater Gin, St-Germain, earl grey tea, vanilla syrup

The Wolverine | 12
Whisky. Beer chaser. That’s it.
CLASSIC COCKTAILS

Classic Shaken Margarita  |  13.75
Tequila, Meaghers Triple Sec, simple syrup, lime
(Level Up +1 Strawberry, Passionfruit, Cherry, Peach)

Old Fashioned  |  13.75
Maker’s Mark Bourbon, bitters, sugar, orange zest
(Level Up +2 add espresso)

Negroni  |  13.75
Beefeater Gin, Campari, Cinzano Rosso, orange zest

Espresso Martini  |  13.75
Absolut Vodka, Kahúa, espresso, demerara syrup
(Level Up +1 Vanilla, Salted Caramel, Hazelnut, Peppermint)

Dark ‘n Stormy  |  13.75
Kraken Black Spiced Rum, ginger beer, bitters

Classic Caesar  |  12.75
Absolut Vodka, Walters Caesar Mix, lime,
hot sauce, worcestershire sauce

PARTY SHOTS

Shoot the Unicorn  |  1 for 6  |  2 for 10
Absolut Vodka, lemon, butterfly pea blossom extract, magic

DRAUGHT ♦ CANS ♦ QUINTESSENTIAL COCKTAILS
COLLEGE COLLECTION ♦ CLASSIC COCKTAILS ♦ WINES
NON-ALCOHOLIC ♦ COFFEE & TEA
Wines

Cabernet Sauvignon  |  12  |  17  |  49  
Gérard Bertrand - Narbonne, France

Baco Noir  |  10  |  14  |  40  
Henry of Pelham Family Estate - Ontario, Canada

Fumé Sauvignon Blanc  |  12  |  17  |  49  
Henry of Pelham Family Estate - Ontario, Canada

Chardonnay  |  10  |  14  |  40  
Spec Bros Family Tree - Niagara, Canada

Lazzara Bianco Secco  |  49 btl  
Sparkling - Niagara, Canada
**Boneless Cocktails (Non-Alcoholic)**

**Pair-o-Dice Lost | 8**  
Berries, lime, spiced honey syrup, ginger beer  
(Level Up +5 Spiced Rum)

**Simply the Zest | 8**  
Southbrook Berry Blend Tea, aromatic orange bitters, tonic, orange zest  
(Level Up +5 Gin)

**Citrus Chisel | 8**  
Chamomile lemongrass infusion, honey syrup, lemon  
(Level Up +5 Gin, Tequila Blanco, Vodka, Rum)

**Shake-nado | 8**  
Espresso, biggers, earl grey infused syrup

**Soft Drinks**

**Italian Soda | 4**  
Choice of Lime, Strawberry, Passion Fruit  
Pomegranate, Cherry  
(Level Up +5 Gin, Tequila Blanco, Vodka, Rum)

**Fountain Drinks | 3**  
Pepsi, Diet Pepsi, 7-up, Ginger Ale  
Root Beer, Brisk, Soda Water, Tonic
COFFEE & TEA

Proudly Serving Propeller Turbo Espresso

Latte | Cappuccino | Flat White
Hot Chocolate | 4.4

Chai Latte | Matcha Latte
Turmeric Latte | 5.5

Nutella Latte | 5.75

Mocha | 5.25

Americano | 3.25

Espresso | 2.25

Tea | 3
Earl Grey Cream | English Breakfast | Masala Chai
Flowering Jasmine Green | Harvest Mint
CTRL + ALT + DEL Herbal | Southbrook Berry Blend