

# Ce Soir

BRASSERIE + BAR

## Cocktails

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### CE SOIR SAZERAC (BARREL AGED)

lemon & thyme infused rye, brown sugar, absinthe wash

18

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### CE SOIR BOULEVARDIER (BARREL AGED)

coffee infused dofin vermouth, makers mark bourbon, campari

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### VOULEZ VOUS

beet infused bevedere vodka, pomegranate juice, azumi yuzu sake, fresh lemon, thyme syrup, egg whites

18

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### LA VIE EN ROSE

fornitos tequila blanco, briottet grapefruit liqueur, honey-lavender syrup, fresh lime, sumac

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### GREEN OASIS SPRITZ

green chartreuse, sipsmith gin, thyme syrup, fresh lemon, prosecco

18

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### CHARLEMAGNE (LA POMME ÉPICÉE)

cañados, supasawa, fresh apple, orange-cinnamon syrup, soda

18

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### FRIENDS IN PARIS

courvoisier vsop, mezcal, fresh grapefruit, fresh lime, honey syrup, salt, chili powder

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### MADemoiselle

meyers rum, mint briottet, cacao blanc briottet, fresh espresso

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## Draught

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### FOLLY LAGER

lager, Ontario - 5%

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### FOLLY DOVERCOURT

american pale ale, Ontario - 5.3%

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### FOLLY GATEKEEPER

india pale ale, Ontario - 6.5%

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### GUINNESS

stout, Ireland - 4.2%

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### CHIMAY

blond, Belgium - 4.8%

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### KRONENBOURG BLANC

wheat, France - 5%

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