

CANTINA

SALADS

thai bowl : mango + bok choy + peanut + nam jim	16
power bowl : kale + goat cheese + quinoa + seeds + nuts + apple	17
gringo bowl : avocado + tortilla + cabbage + lime & ancho chili	16
arctic char + chickpeas + green beans + olive + sherry vinaigrette	21
mixed leaves + lemon vinaigrette	12
add choice of chicken steak daily fish lamb kebab	9

GRILLED

sandwiches served with kettle chips

OG beef burger + american cheese + OG sauce	15
chorizo bun + sofritto + goat cheese	14
chicken parm sandwich + pesto + mozzarella	15
vegetable sandwich + pesto + goat cheese	15
corn on the cob + crema + latino spice	6

SWEETS

maple & milk + granola	8
chocolate & hazelnut crunch bar + guava gelato	9
creamed-corn ice cream + dulce de leche + caramel corn	9

COCKTAILS

The Copetin Patio has Canada's only customized 'Botanist Bar'. With a built-in herb garden, patrons handpick their seasoning to liven bespoke cocktails composed of Claudio Aprile's original sous-vide fruit infusions and THE BOTANIST dry gin distilled in Islay with 22 foraged island botanicals.

COLD TEA	2¼oz	13
botanist gin + orange curacao + lime juice + kashmiri tea + lemonade ice cube		
CHURCH & STATE	4oz	16
botanist gin + pinot grigio + rosemary syrup + lemon juice + soda		
FEEDBACK	3½oz	14
botanist gin + shochu infusion + lime juice + simple syrup + cucumber + tonic		
BOTANIST LAGER	4½oz	15
botanist gin + lager beer + ginger syrup + grapefruit juice		
SNEAKY LEMON	2¼oz	16
remy martin VSOP + cointreau + marashino + lemon juice + orange bitters		
HACIENDA	2oz	14
titos vodka + lime juice + blueberry syrup + blueberries + mint		
THE SHAKES	3oz	16
botanist gin + grey goose + lemon juice + dill syrup + fever-tree tonic		

THE BOTANIST

ISLAY DRY GIN