

BEER

DOMESTIC & IMPORT

6.99

*Budweiser | Bud Light | Coors Banquet | Coors Light
Heineken | Stella Artois | Alexander Keiths | Corona
Ask Your Server for ANY Off the Menu Bottles*

DRAFT

Single 7.99 | Pitcher 23.99

*Jerry's Lager (\$4.75) | TransCanada Blueberry Ale
1919 Belgian Pale Ale | Low Life Rotating IPA*

CRAFT

7.99

*1919 Belgian Pale Ale | Kilter Juicii | Torque Hazy Whaler
Nonsuch Peach & Passionfruit Raddler | Somersby Apple Cider
LOTW Sultana Gold Blonde Ale | Guinness
Ask Your Server for ANY Off the Menu Crafts*

NON-ALCOHOLIC BREWS

6.99

Corona Sunbrew 0% | Heineken 0% | Bud 0%

WINE

RED WINES

6 oz. / 9 oz. / Bottle

House – **Peller Estates** 6.99 | 7.99 | 1/2 Litre 14.99
Blend – **Cote Mas Syrah Grenache** 7.99 | 9.99 | 24.99
Merlot – **Boschkloof Reserva** 8.99 | 11.99 | 34.99
Cab Sav – **Reserva** 9.99 | 12.99 | 39.99

WHITE WINES

6 oz. / 9 oz. / Bottle

House – **Peller Estates** 6.99 | 7.99 | 1/2 Litre 14.99
Pinot Grigio – **Vignette Del Sol** 7.99 | 9.99 | 24.99
Sab Blanc – **Orchard Lane** 8.99 | 11.99 | 34.99
Blend – **Loraxel Cora** 9.99 | 12.99 | 39.99

Rosé – **Astica Malbec Rose** 6.99 | 8.99 | 24.99
Champagne - **Freixenet** - 13.5

SPIRITS

BASEMENT SHOT 6.49

RUM

*Appleton's Estate 6.99 | Bacardi White 6.99
Captains Private 7.99
Captains Spiced, Dark, & White 6.99
Malibu 6.99*

GIN

*Aviation 7.99 | Bombay Sapphire 6.99
Patent 5 7.99 | Tanqueray London Dry 6.99*

VODKA

*Ciroc 7.99 | Grey Goose 8.99
Sky Vodka 6.99 | Tito's 6.99
Absolut 6.99*

TEQUILA

*Jose Cuervo 6.99 | El Jimador Tequila 6.99
Patron 11.99 | Casamigos Blanco 11.99*

WHISKEY

*Crown Royal 6.99 | Gibsons Finest 6.99
Jack Daniels 6.99 | Jameson 6.99
JP Wisers 18 11.99 | Sazerac Rye 7.99
Knob Creek 7.99 | Hennessy 11.99*

SCOTCH

*Glenlivet 18yr 14.99 | Glenmorangie 18yr 15.99
Johnnie Walker Red 6.99 | Johnnie Walker Blue 22.99
Lagavulin 16yr 12.99 | Macallan 12yr 11.99*

Featured

COCKTAILS

15.99 ea.

Classic

COCKTAILS

12.99 ea.



THE MARION
a delicate combination of basil, ginger syrup, lemon juice, vodka, elderflower liqueur, dry vermouth, and orange bitters designed to offer a unique experience of flavours! (notes: floral, herbal, light & refreshing)



SWINGERS DELIGHT
a uniquely designed cocktail devised by our very own staff. this drink includes egg whites, grapefruit juice, lemon juice, bison vodka, aperol liqueur, and elderflower liqueur. a classic twist on the beloved sour. (notes: tangy, citrusy, floral)



THE PINSTRIPE
with a bold and liquor forward flavour profile, the pinstripe is the perfect next-door neighbour to the old fashioned. crafted with honey syrup, amaro montenegro, old forester bourbon, orange and angostura bitters. (notes: alcohol forward, whiskey based, herbal)



THE PEAKY BLINDER
our most refreshing and light cocktail, this unique twist on the classic fizz combines a new-modern mixture of cucumber, lime juice, ginger syrup, aviation gin, and triple sec. (notes: refreshing, citrusy, light bodied)



PROHIBITION PUNCH
the prohibition punch cocktail offers a variety of sweet and exotic flavours that work in accordance with one another to provide a unique flavour experience. this masterfully crafted cocktail includes muddled blackberries, vanilla vodka, rosemary, blue curaco, and grenadine.



SMOKED OLD FASHIONED
a smoky twist on the classic old-fashioned cocktail, made with old forester bourbon, simple syrup, & angostura bitters.



SINATRA SOUR
a twist on the classic whiskey sour, a creamy, whiskey-based, lemon centric cocktail topped with a red wine float adding a light touch of sweetness.



THE BASEMENT FRENCH 75
a light, champagne based cocktail combining lemon juice, patent 5 gin, and simple syrup, topped with a light and bubbly brut.



THE ARMSTRONG
a classic cocktail based with bourbon, enhanced by a house made honey syrup and freshly squeezed lemon juice.



THE BOOTLEGGER
a rum based cocktail that is both light and refreshing but keeps the bite of a classic cocktail, using grand marnier, mint, pineapple juice, and lime juice.



THE GATSBY
a creamy sweet and sour cocktail made with patent 5 gin, aperol, lemon juice, and simple syrup. a twist on the classic gin sour.



CLASSIC SOUR
a traditional sour cocktail made with your choice of whiskey, gin, or tequila. sweet and sour never went so good together in this combination of lemon juice, simple syrup, bitters, and egg white.



AMARETTO SOUR
a modern twist on the classic, the amaretto sour adds a hint of honey-nutty based flavour to the concept of a whiskey sour.



THE BASEMENT CAESAR
our caesar stand out against all others for its secret recipe mix, making it unlike any caesar before it. garnished with a pickle, pepperoni, peperoncini and bocconcini cheese



MARTINI
done classic or dirty, our martini's can take on either an olive base or lemon twist to satisfy the james bond in us all.



LIME MARGARITA
a classic lime margarita made with el jimador tequila, lime juice, triple sec, and simple syrup.



COSMOPOLITAN
vodka, triple sec, lemon juice, cranberry juice, and simple syrup. a sharp and refreshing blend. It does not get better than that.



CLASSIC NEGRONI
known for it's bitter, alcohol forward flavour, the negroni is a classic that holds no competition. an equal partnership between gin, campari, and sweet vermont.



TEQUILA SUNRISE
a light, tequila-based cocktail made with orange juice, grenadine, and a hint of club soda. tropical flavours.



BOULEVARDIER
a twist on the negroni made using a bourbon base, campari, and sweet vermouth adding a bit of a density to the traditional cocktail.



MOJITO
a refreshing and light white rum based cocktail combining mint, simple syrup, fresh lime juice, and topped with club soda.



SIDECAR MARTINI
a classic in its own right, the sidecar martini blends together bourbon, triple sec, lemon juice, and simple syrup to creat an light alcohol forward cocktail with a touch of sweetness.



ESPRESSO MARTINI
a new staple in the cocktail scene, the espresso martini combines the bold espresso and vodka flavours with the sweetness of khalua and simple syrup.

MOCKTAILS

7.99 ea.

THE BASEMENT FOJITO
a light and refreshing blend of 0% alcohol gin, lime juice, simple syrup, mint, and soda water. the perfect choice for mojito enthusiasts looking to sip and enjoy without the presence of alcohol.

THE CARRAWAY
a non-alcoholic twist on the classic gin sour! introducing a combination of lemon juice, egg whites, simple syrup, and grenadine to perfectly balance the sweet to sour ratio of this house made mocktail.

CRANBERRY SPRITZ
our twist on the classic 'spritz' formula. combining muddled orange slices, cranberry juice, and a hint of honey, this mocktail is sure to leave you with that delightfully warm and fuzzy feeling.

IZZY EINSTEIN
a juice-based blend designed to transport you to a tropical island with one sip. this mocktail uses orange juice, pineapple juice, lemon juice, and grenadine to create both a light and refreshing tasting experience.

THE 72 CLASSIC
a reimagined, non-alcoholic version of the new-modern french 75. blending ginger syrup, lemon juice, and 0% alcohol gin, this blast from the past will transport you to the glory days of swing

ASK ABOUT OUR FEATURED COCKTAIL

ask your server for details.

FOOD MENU

CHICKEN WINGS

Our famous chicken wings cooked to perfection and paired with your choice of sauce or seasoning. Served with a side of veggies or cactus chips, and a dollop of ranch for dipping. Naked, Breaded, or Boneless. 10 pieces. 18.99

TRI COLOUR NACHOS

*Prepare to salivate at the sight of our sizzling nachos, layered with gooey cheese, crunchy green peppers, jalapeños, & onions. Top it off with freshly diced tomatoes, green onions, and a side of salsa & sour cream. 17.99
+add Chicken or Taco Beef 4.99*

CHICKEN FINGERS

Homemade chicken tenders marinated in our secret recipe and served with our house-made honey dill sauce. 18.99

SPINACH DIP

Our homestyle, slow cooked spinach dip made to perfection with artichoke and a medley of cheese. Served with flat bread or nacho chips 15.99

CARIBBEAN STEAK BITES

Melt-in-your-mouth angus steak bites marinated in all the flavour-packed goodness of our caribbean jerk sauce. Served with a dollop of horseradish mayo or steak sauce to top it off 18.99

CHICKEN AVOCADO CAPRESE SALAD

A true Italian favourite with a twist! Fresh arugula, pesto, cherry tomato, mozzarella bocconcini cheese, avocado, red onion, drizzled in balsamic dressing and topped with grilled chicken. 19.99

KOREAN BBQ BEEF WRAP

Juicy, thinly sliced beef cooked in Korean BBQ sauce with cucumber, shredded carrot, red onions and mixed cheese wrapped up in a soft flour tortilla and grilled to perfection. Served with a side of your choice 18.99

STEAK SANDWICH

A mouth-watering 8 oz AAA steak, paired with sautéed garlic mushrooms & served on garlic toast. As if that wasn't enough, we've added our gourmet onion rings to the mix! Comes with your choice of side. 24.99

CREAMY PESTO RAVIOLI

*Cheese stuffed ravioli made with a traditional pesto sauce and tossed with sautéed red onions. 16.99
Add Chicken or Shrimp +4.99*

SIZZLING CHICKEN FAJITAS

Four mouth-watering fajitas served in a sizzling skillet with seasoned chicken. Includes sautéed red pepper, onions, our green pepper marinade and topped with fresh cilantro. Comes with a side of salsa and sour cream. 18.99

SALMON RICE BOWL

Jasmine rice mixed in our garlic flavoured oil, topped with seared salmon, broccoli, toasted sesame seeds. teriyaki sauce, and fresh green onions to garnish. 19.99

CAKE OF THE DAY

Our sensational cake of the day is served with a scoop of vanilla ice cream & a drizzle of chocolate sauce. Ask your server for more details. 11.99



 *the*
BASEMENT
speakeasy