

barchef™

AUTUMN / WINTER 2022

The following pages are a presentation of our belief in providing the ultimate means to imbibe. All liquor infusions, syrups and bitters are made in house using spices such as star anise, caraway, cardamom, fennel, cumin, black pepper, licorice root and wormwood. Our original recipes utilize only fresh ingredients.

Our extensive modernist program will challenge all conventional notions of what a cocktail can be. Our goal: to engage you, our guest, into an immersive, memorable, nostalgic and emotional drinking experience.

We put as much care into these drinks as a chef would a dish, so please be patient.

All cocktails contain at least 2 ounces of alcohol.

Cocktail menu by Frankie Solarik in collaboration with Bar Manager, Gianluca Passuello, and Executive Chef, Lionel Duke.



**WE BOTTLE OUR
EXCEPTIONAL,
PROFESSIONALLY
CRAFTED
COCKTAILS SO YOU
CAN ENJOY THEM
ANYWHERE.**

We have always believed that to achieve a truly unique cocktail, everything must be made from scratch, using only the finest ingredients. With this in mind, we meticulously sought out the highest quality ingredients with the audacious goal of redefining what a bottled cocktail can be.

Please enjoy
**THE TOASTED OLD
FASHIONED**
&
LATE HARVEST VESPER
made to order here or
take a bottle to go. See
your server for details.
Also available at your local
LCBO store.



OVERTURE SERIES





Longer style cocktails incorporating fresh herbs, bitters and syrups for complexity and length.

CLARIFIED COCONUT PUNCH – 22

Dark rum, Lillet, amaretto, toasted chamomile and saffron bitters, toasted coconut, coconut milk, citric acid, piña colada shard

—
3 day clarification process, silky, and delicious, creamed tones of toasted coconut, balanced citrus and spice.

STRAWBERRIES & LAVENDER – 20

Strawberry infused gin, fresh lemon, strawberry and elderberry bitters, lavender infused Grand Marnier, balsamic and lavender reduction, lavender sugar

—
Baked strawberry with vibrant fresh lemon and confectionary candied orange; balanced yet complex.

SPARKLING ELDERFLOWER – 19

Vodka, St-Germain, dry sherry, elderflower and fennel shrub, celery bitters, absinthe, cava

—
Fresh aromatics of elderflower and tropical fruit. Bright, balanced and refreshing.

PALOMA QUEMADA – 19

Islay Scotch, strawberry and elderberry bitters, bay leaf and lavender bitters, balsam fir bitters, apricot infused brandy, fresh clarified grapefruit juice, rosemary

—
Citrus driven peated tones of charred grapefruit and Islay scotch with undertones of braising herbs and white stone fruit. Bright, herbaceous, and complex.

SPRUCE & BARLEY – 21

Spruce tip infused gin, shiitake cordial, saffron infused brandy, plum wine, tonka bean infused vodka, maple bitters, asahi

—
Intense notes of toasted grain, vibrant plum and Canadian evergreen. Crisp and dry, with a refreshing finish of barley.

GARDEN OF EDEN – 19

Dark rum, aperitivo, pandan infused Campari, fresh lemon, pineapple, toasted coconut, elderflower shrub

—
Vibrant aromatics of lemongrass lead the bouquet to wheated, confectionary tones and tropical fruit, carried by intense flavours of demerara, candied orange and toasted coconut. Balanced, bittersweet and fruity.

VAN GOGH'S DOWNFALL – 20

Absinthe, fresh lemon, almond orgeat, lemon rind, clove and star anise, orange zest

—
The highly anticipated return of a true BarChef classic. Candied notes of fennel seed and orange blossom with top notes of white pepper and Florida citrus.

FOUR SEVEN TWO – 18

Bourbon, cola bitters, fresh lime, muddled mint, mint

—
A BarChef staple. We all love our whisky, so we named this cocktail after our address, 472 Queen Street West. A bourbon and coke meets mojito meets mint julep.

COCONUT & ABSINTHE SOUR – 21

Absinthe, coconut rum, fresh lemon, egg white, vanilla, pineapple, edible flower petals, grapefruit zest

—
Piña colada meets the green fairy. Dangerous duo, deceptively approachable with a healthy measure of thujone for wild nights. Creamed confectionary citrus; floral and bright.



OVERTURE SERIES



A contemporary style; booze heavy, complex and composed to savour.

TOASTED OLD FASHIONED – 20

Canadian whisky, toasted chamomile and saffron bitters, muddled orange zest, maple

An adaptation of the iconic classic. Amber tones, toasted grain, florals and Canadian maple on the palate with fresh citrus aromatics.

Also available bottled to go! Ask your server for details!

PALO SANTO – 23

Cedar infused rye, balsam fir bitters, caraway infused Maraschino, Madeira, rosemary, palo santo smoked ice sphere

Aroma of Peruvian forest, toasted rye, caramel, pinot noir grape and Canadian evergreen; transformative flavours with aromatic complexity increasing over time.

FRIDA KAHLO – 23

Coconut tequila, ginger liqueur, lime leaf infused Lillet, balsam fir bitters, oregano, gentian infused St-Germain

Flavours of crisp white wine and mild honey complimented by orange, spring flowers, and golden raisins. Subtle bitterness is balanced by rich green apple and agave.

LATE HARVEST VESPER – 20

Spruce tip infused gin, thyme, late harvest vidal, bay leaf and lavender bitters, grapefruit zest

Chantilly lavender and Ontario spruce with bright botanicals of juniper and thyme. Beautiful weight of candied white grape and bay leaf with vibrancy of Florida citrus.

Also available bottled to go! Ask your server for details!

DIPLOMATIC IMMUNITY – 20

Reposado tequila, mezcal, toasted chamomile and saffron bitters, saffron infused brandy, caraway infused Maraschino, port, star anise, Amaro Montenegro

Aromatics of ripe blackberry, bitter chocolate, and buttery caramel balanced by the flavours of vanilla and clove.

CHARRED STRAWBERRY – 20

Strawberry infused gin, roasted chicory infused Maraschino, Islay Scotch, strawberry and elderberry bitters, toasted chamomile and saffron bitters, star anise, caraway infused Maraschino, charred caramelized strawberry

Roasted strawberry jam with notes of baked peat, charred sugar and caramelized Moroccan baking spice.

FORAGER'S BOULEVARDIER – 21

Backwoods infused Bourbon, shiitake cordial, port, Campari, balsam fir bitters, tonka bean infused vodka

Vibrant notes of confectionary evergreen, smoked earth, and bright green spice. Lingering depth and character with balanced dryness. Notes of ripe, orange peel, cherry, clove, cinnamon and finishes with slight notes of umami.

LA PÂTISSERIE – 22

Amaro Montenegro, brown butter calvados, cinnamon, lime leaf infused Lillet, Bénédictine

An aroma of fresh fruit supported by flavour notes of baked apple and roasted vanilla. The velvety finish and creamy nuance lead you to the cocktail form of a freshly baked French pastry.

OLD WORLD – 20

Vanilla infused brandy, cacao bitters, patchouli, caraway infused Maraschino, Madeira, Islay Scotch

A Parisian parfumerie in liquid form. Exceptional aromatics of antique wood, herbaceous Davana, soft smoke and untouched attic. The flavour offers beautiful depth with lingering oak and roasted vanilla.



PARFUMERIE SERIES



PARFUMERIE SERIES



Vicaria + Almond + Orange Blossom
 elderflower cream
 Birk + apples
 violet
 lemon cells
 absinth extract gel
 basil spouts
 orange blossom cream
 Birk + apples
 orange blossom custard ice cream
 absinth
 Hyon syrup
 osant milk
 micro basil
 honeydew (yellow)
 icing sugar
 elderflower
 Birk + apples
 green card
 Chantrelle
 "Absinthe and Spring 202"

MODERNIST SERIES

violet
 pastis + orange blossom cream
 elderflower pearls + Hyon ice gel
 lemoncello f.g.
 ylang ylang ice
 cryo orange blossom chantilly
 lemon zest
 micro basil
 terragon
 less bark
 orange blossom cream
 - lemoncello
 - green...?
 page snow
 "sand"
 orange
 orange blossoms, pastis, chantilly cream
 basil, juniper, fenugreek, which...
 orange blossom cream
 absinth

A progressive culinary approach to the craft, incorporating aromatics and ingredients which create an immersive and multi-sensory experience. The following cocktails are prepared in the kitchen by our team of chefs.

ESSENCE OF FALL – 39

Brandy, maple and Fernet Branca spherified granita, balsam fir bitters, rosemary, in-house sweet vermouth, orange blossom and fresh mint, cedar, moss and soil

—
The embodiment of our approach: a transportive and immersive journey into an Ontario forest on an early Autumn morning. Earthy greens and sweet maple.

COFFEE & SESAME KAISEKI – 42

Japanese whisky, Madeira, caraway infused Maraschino, coffee liqueur, maple syrup, balsam fir bitters, sake, white miso cream, coffee broken gel, mocha cream

—
An intimate dining journey woven around the delicate and rich flavours of an espresso martini. Understated Japanese elegance recalibrated in the form of an immersive cocktail experience.

SAILOR’S MOJITO – 35

Spiced rum, fresh lime, muddled mint, lime and vanilla air, cryo poached mojito pearls, coconut gel, beach essence

—
Pronounced acidity rounded with sweet vanilla. One of our most popular and a great introduction to Modernist cocktails

STRAWBERRY & BASIL SPRITZ – 39

Sparkling rosé, rose infused Aperol, toasted chamomile and saffron bitters, mint, cryo poached wafer, strawberry cream, strawberry and Aperol granita, basil granita, basil, grapefruit

—
The stark juxtaposition of a classic Aperol Spritz by incorporating a utopian pairing of strawberry and basil. Garden-fresh mint floral representation with a sparkling red radiance, reminiscent of a summer’s day.

VANILLA & HICKORY SMOKED MANHATTAN – 55

Crown Royal Special Reserve, vanilla infused brandy, cherry and vanilla bitters, hickory smoke, smoked hickory and vanilla

—
The cocktail that started it all, our signature since 2008. Cherry and black licorice with a pleasing burnt hickory flavour infused à la minute.

BLACK TRUFFLE – 32

Black truffle snow, smoked salt, coconut foam, lime zest, gin, coconut liqueur, dill, St-Germain

—
An embodiment of the BarChef culinary approach, capturing the essence of textural complexity with the surprising flavour pairing of coconut and black truffle; sweet and savoury.

ELDERFLOWERS & FOUGÈRE – 39

Mezcal, cucumber ice, spruce and Chartreuse espuma, juniper, mint, basil, fresh dill, effervescence, carbonic elderflower and freshly cut green grass snow

—
A celebration of “Fougère”; the olfactive descriptor in the perfume world to define green tones. Bright and fresh with undertones of smoked agave, freshly cut grass and summer cucumber; colours transformed to flavour.

PIÑA COLADA – 39

Clarified piña colada, coconut disk, pineapple and cedar sherbet, roasted pineapple paper, pineapple and ginger ice gel drops, micro coriander, Maraschino and rose, lime cells and zest

—
Abstract textures with bright, deconstructed flavours of the classic. Composed to challenge and enjoy.

MODERNIST SERIES

ABSINTHE

The "Green Fairy" is traditionally served with water and a cube of sugar. The sugar cube is placed on an absinthe spoon, and the water is slowly dripped over the sugar into the glass until the sugar is dissolved and the desired dilution is obtained (approx. 1 part absinthe to 4 parts water). The sugar helps take the bitter edge away from the absinthe, and when mixed with water, the liquor turns a milky white (louche). Please enjoy our curated selection in the traditional manner or in a cocktail.

DILLON'S, CANADA – 23

A truly remarkable absinthe. Beautiful floral notes of orange blossom and chamomile with a wonderful mouth feel and viscosity. Notes of honey and cream.

L'ABSINTHE SORDIDE, CANADA – 20

Green banana and creamed green grass; undertones of star anise, bright citrus and spearmint. Excellent introductory absinthe with residual sweetness and balance.

HILL'S GENUINE, CZECH REPUBLIC – 24

Light, very pale turquoise blue colour; aromas and flavours of licorice, cardamom, coriander and herbs. Sweet and rich with a long spicy finish.

LA MUSE VERTE, FRANCE – 30

Aromas of sweet white flowers and green herbs. Smooth and warm, its layered flavour is full of apples, herbs, and a touch of peppermint. The finish is spicy, mouth-watering and full.

FRANÇOIS GUY, FRANCE – 34

Produced in the the traditional method since 1890 in the hills of Pontarlier. Delicate and floral with predominant tones of orange blossom, green banana and creamed fennel seed.

LUCID, FRANCE – 27

A perfect balance of wormwood, anise and fennel makes for a strong representation of the category. A gentle, spicy and vegetal finish.





AMERICAN WHISKEY

1792, Small Batch, Bourbon, KY	12	Legent, Bourbon, KY	14
1792, Single Barrel, Bourbon, KY	15	Little Book Chapter 3, Bourbon, KY	35
Baker's, 7 yr, Bourbon, KY	15	Maker's Mark, Bourbon, KY	12
Basil Hayden's, Bourbon, KY	14	Maker's Mark, Private Select, Bourbon, KY	20
Basil Hayden's, Two by Two, Rye, KY	14	Michter's, Small Batch, Bourbon, KY	21
Basil Hayden's, Caribbean Reserve, Rye, KY	14	Michter's, Rye, KY	21
Bernheim, Small Batch, Bourbon, KY	17	Michter's, Small Batch, Unblended, KY	21
Bib & Tucker, Small Batch, 6yr, Bourbon, KY	22	Michter's, Sour Mash, KY	21
Buffalo Trace, Bourbon, KY	14	Old Forester, 86 Proof, Bourbon, KY	11
Breckenridge, Bourbon, CO	13	Orphan Barrel, Rhetoric, Bourbon, KY	39
Bulleit, Bourbon, KY	12	Parker's Heritage, 11th Edition, Bourbon, KY	83
Bulleit, Rye, KY	13	Parker's Heritage, 12th Edition Barrel Finished, KY	83
Cedar Ridge, Bourbon, IA	19	Pikesville, Straight Rye, KY	19
Colonel E.H. Taylor, Small Batch, Bourbon, KY	22	Prichard's, Single Malt, TN	18
Elijah Craig, Small Batch, Bourbon, KY	12	Redwood Empire, CA	12
Elmer T Lee, Single Barrel, Bourbon, KY	13	Rittenhouse 100, Rye, KY	12
Evan Williams, Extra Aged, Bourbon, KY	10	Sazerac, Rye, KY	12
Evan Williams, 1783 Small Batch, Bourbon, KY	11	Stranahan's, CO	17
Evan Williams, Single Barrel, Bourbon, KY	14	Stranahan's, Diamond Peak, CO	19
Ezra Brooks, Old Ezra 7yr, 101 Proof, Bourbon, KY	17	Tincup, CO	14
Ezra Brooks, 80 Proof, Bourbon, KY	12	Valentine, Woodward, Bourbon, MI	13
Four Roses, Small Batch, Bourbon, KY	11	Wild Turkey, Long Branch, Bourbon, KY	13
Four Roses, Single Barrel, Bourbon, KY	12	Wild Turkey, Rare Breed, Bourbon, KY	14
George Dickel, No. 12, TN	11	Woodford Reserve, Distiller's Select, Bourbon, KY	18
George Dickel, Rye, TN	12	Woodford Reserve, Double Oaked, Bourbon, KY	18
Jack Daniel's, TN	11	Yellow Rose, Double Barrel, Bourbon, TX	17
Jack Daniel's, Gentleman Jack, TN	12	Yellow Rose, Rye, TX	16
Jack Daniel's, Single Barrel, TN	14		
Jack Daniel's, Rye, TN	14		
Jack Daniel's, Single Barrel Rye, TN	14		
Jefferson's, Very Small Batch, Bourbon, KY	17		
Jefferson's Reserve, Very Small Batch, Bourbon, KY	17		
Jim Beam, Black Label, Bourbon, KY	11		
Knob Creek, Small Batch 9yr, Bourbon, KY	12		
Knob Creek, Single Barrel, Bourbon, KY	14		
Knob Creek, Rye, KY	13		
Koval, Single Barrel, Bourbon, IA	21		
Larceny, Bourbon, KY	12		

We often have rare and limited selections that may not be listed.
Please ask your server for details.

CANADIAN WHISKY

Crown Royal, Manitoba	11
Crown Royal, Northern Harvest, Manitoba	11
Crown Royal, Special Reserve, Manitoba	16
Gooderham & Worts, Four Grain, Ontario	11
J.P. Wiser's, 18yr, Ontario	14
Lot 40, Ontario	11

JAPANESE WHISKY

Ichiro's Malt & Grain , Chichibu	27
Iwai, Tradition Whisky, Nagano	22
Kamiki, Maltage Blended Whisky, Nara	26
Kura, Pure Malt, Okinawa	26
Nikka, Days, Hokkaido, Miyagi	17
Nikka, From the Barrel, Yoichi, Miyagi	27
Nikka, Yoichi Single Malt, Yoichi	22
Sundays, Fukushima	21
Suntory, Toki, Yamanashi, Osaka, Aichi	14
Tenjaku, Yamanashi	19

IRISH WHISKEY

Blackbush, Bushmills, Northern Ireland	12
Bushmills, Bushmills, Northern Ireland	10
Glendalough, 13yr, Dublin	22
Green Spot, Cork	17
Jameson, Cork	11
Kilbeggan Irish Whiskey, County Westmeath	10
Tyrconnell, Madeira Cask, County Louth	19

SCOTCH

Ardbeg, 10yr, Islay	20
Auchentoshan, American Oak, Lowlands	13
Auchentoshan, 12yr, Lowlands	14
Bowmore, 12yr, Islay	14
Bowmore, 15yr, Islay	18
Bowmore, 23yr, Port Matured 1989, Islay	140
Bowmore, 25yr, Islay	55
Dun Bheagan, Islay, 2003	14
Glendronach, 12yr, Highland	17
Glenfarclas, 21yr, Highland	33
Glenfarclas, 25yr, Highland	39
Glenfiddich, 12yr, Speyside	15
Glenfiddich, IPA Experiment, Speyside	19
Glenfiddich, Fire & Cane, Speyside	20
Glenfiddich, Project XX, Speyside	22
Glenfiddich, Small Batch Reserve, 18yr, Speyside	35
Glenfiddich, Reserva Rum Cask Finish, 21yr, Speyside	66
Glenfiddich, Winter Storm, Speyside	72
Glenfiddich, 26yr, Speyside	175
Highland Park, 12yr, Orkney	19
Highland Park, 18yr, Orkney	33
Johnnie Walker, Red Label	11
Johnnie Walker, Black Label	13
Johnnie Walker, Gold Label	18
Johnnie Walker, Blue Label	50
Jura, Origin, 10yr, Isle of Jura	15
Jura, 12yr, Isle of Jura	14
Jura, 16yr, Isle of Jura	24
Lagavulin, 16yr, Islay	24
Lagavulin, 8yr, Islay	20
Laphroaig, Select, Islay	15
Laphroaig, 10yr, Islay	19
McClelland's, Islay	10
Oban, 14yr, Highland	22
Singleton of Glendullan, Speyside	14
Strathisla, 12yr, Highland	11
The Balvenie, Double Wood, 12yr, Speyside	19
The Glenrothes, Select Reserve, Speyside	14
The Macallan, 12yr, Speyside	22

GIN

Aviation, USA	12
Bombay Sapphire, England	10
Citadelle, France	12
Hendrick's, Scotland	14
Hendrick's Orbium, Scotland	17
Isle of Harris, Scotland	20
No. 3, Netherlands	12
Plymouth, England	12
Roku, Japan	12
Sipsmith, England	12
Tanqueray, England	10
Tanqueray, No. Ten, England	14
The Botanist, Scotland	12
Valentine, Liberator, USA	14

RUM

Appleton Estate, VX, Jamaica	10
Bacardi, 8yr, Puerto Rico	13
Diplomatico, Reserva Extra Añejo, Venezuela	14
El Dorado, 12yr, Guyana	11
El Dorado, 15yr, Guyana	14
El Dorado, 21yr, Guyana	22
El Dorado, 25yr, Guyana	55
Flor de Caña, 5yr, Nicaragua	11
Flor de Caña, 7yr, Nicaragua	13
Flor de Caña, 12yr, Nicaragua	15
Havana Club, 3yr, Cuba	10
Havana Club, 7yr, Cuba	13
La Hechicera, Colombia	18
Matusalem, Dominican Republic	12
Mount Gay, XO, Barbados	14
Plantation, 3 Star, Barbados	11
Premise Foursquare Distillery Barbados Rum	15
Pyrat, XO Reserve, Guyana	12
Ron Zacapa, Solera 23, Guatemala	19

VODKA

Belvedere, Poland	15
Crystal Head, Canada	14
Haku, Japan	14
Ketel One, Netherlands	13
Stolichnaya, Elit, Latvia	13
Tito's Handmade, USA	12
Żubrówka, Poland	11

TEQUILA

Adictivo, Extra Añejo, El Valle	50
Casamigos, Blanco, Los Altos	19
Casamigos, Reposado, Los Altos	25
Casamigos, Añejo, Los Altos	28
Casa Maestri, Blanco, El Valle	29
Casa Maestri, Reposado, El Valle	34
Casa Maestri, Añejo, El Valle	42
Cazadores, Reposado, Los Altos	11
Clase Azul, Blanco, Los Altos	34
Clase Azul, Reposado, Los Altos	42
Dobel, Multi-Aged, El Valle	19
Don Julio, 1942, Los Altos	38
Don Julio, Blanco, Los Altos	19
Don Julio, Reposado, Los Altos	21
Herradura, Reposado, El Valle	19
Hornitos, Black Barrel, Añejo, El Valle	11
Jose Cuervo, Reserva de la Familia, Extra Añejo, El Valle	49
Patron, Añejo, Los Altos	29
Patron, Blanco, Los Altos	24
Patron, Reposado, Los Altos	27
Siempre, Añejo, El Valle	28
Tromba, Reposado, Los Altos	15

MEZCAL

Casamigos, Oaxaca	23
Del Maguey Vida, Oaxaca	15
Los Siete Misterios, Joven	15
Sombra, Joven	15

COGNAC

Courvoisier, VSOP, Jarnac	18
Courvoisier, XO, Jarnac	44
Courvoisier, 21yr, Jarnac	51
Hennessy, VS, Cognac	16
Louis XIII de Rémy Martin, Cognac	300
Meukow, VSOP, Cognac	19
Rémy Martin, VSOP, Cognac	19
Rémy Martin, XO, Cognac	44

SPARKLING

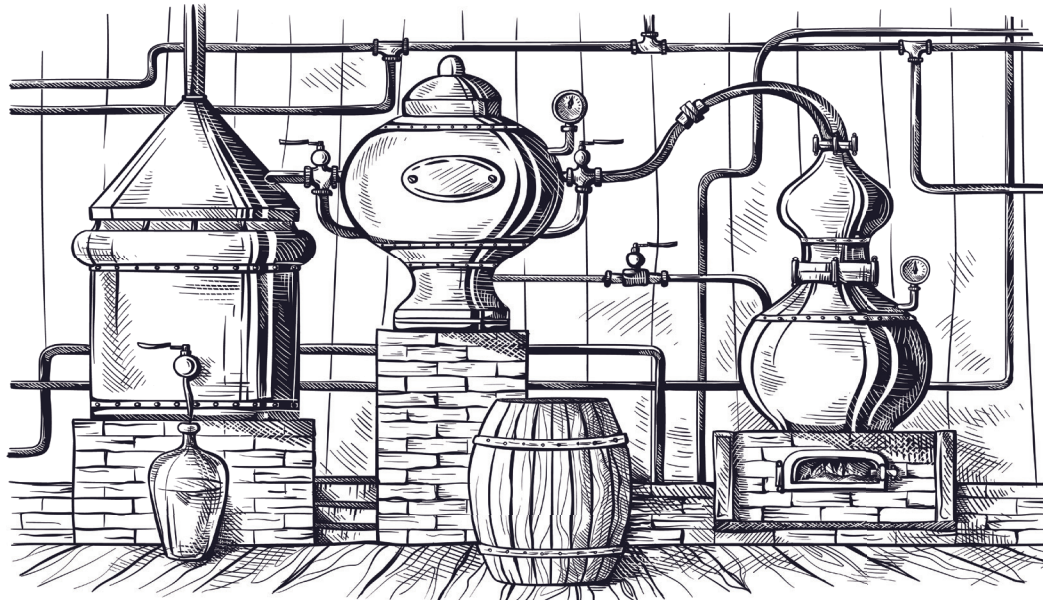
Cordoniu Clasico, Brut, Spain, NV	13/51
Prosecco, Juliet Rosé, Veneto	15/60
Champagne, Veuve Clicquot, Reims, NV	198
Champagne, Moët et Chandon, Imperial, Epernay, NV	176
Champagne, Moët et Chandon, Nectar Imperial, Epernay, NV	198
Champagne, Dom Perignon, Epernay, 2006	440

BEER

Beau's, Lug-Tread (600 mL), Canada	17
Delirium Tremens, Belgium	14
Goose Island IPA, USA	9
Pilsner Urquell, Czech Republic	10
Asahi, Super Dry, Japan	10

WINE

Cabernet Sauvignon, Tom Gore, California	19/80
Chardonnay, Calmel & Joseph, Villa Blanche, France	16/65



SMALL PLATES

Elevated dishes tastefully composed by our team of chefs to pair beautifully with our cocktails.

CHARCUTERIE AND CHEESE – 39

Chef's weekly selection of cured meats and cheese, pickled market vegetables, fresh and dried fruits, grilled sourdough, seasonal compote, condiments and spreads

FRIES – 8

Yukon gold, cajun seasoning, parsley, herb aioli
add truffle + parm — 4

SHISHITO PEPPERS – 7

Shishito peppers, olive oil, toasted sesame, lemon aioli

BEEF TARTARE – 19

Sirloin steak, capers, soy cured egg yolk, lotus root chips

ROASTED ROMANESCO – 16

Romesco sauce, pumpkin seeds, pickled pearl onions, rice flakes

SHRIMP TACOS – 16

Tequila butter, habanero salsa, corn tortilla, green goddess

FLOR DE MAYO DIP – 16

Warm baked bean dip, mozzarella, taro chips, salsa verde

GRILLED PORK RIBS – 17

Sweet and sour BBQ sauce, popcorn, pomme puree, sliced shallot

JAPANESE FRIED CHICKEN – 18

Sake marinade, soy and sesame glaze, yuzu ranch dip

BOTTLE SHOP

Enjoy the experience of BarChef quality cocktails at home. We've curated a selection of our most popular cocktails since 2008, so you can enjoy them anywhere.

BEST OF BARCHEF, VOL I - 55

3 x 4oz cocktails

BACKWOODS BOULEVARDIER

Backwoods infused Bourbon, in-house sweet vermouth, Campari

SYMPHONY No. 5

Gin, vanilla infused brandy, Green Chartreuse, rosemary, dill bitters, orange blossom water

OLD WORLD

Vanilla infused brandy, cacao bitters, patchouli, caraway infused Maraschino, Madeira, Islay Scotch

BEST OF BARCHEF, VOL II - 55

3 x 4oz cocktails

DARK NECESSITIES

Bourbon, violette liqueur, caraway infused Maraschino, rosemary, in-house sweet vermouth, cacao bitters

TOASTED ISLAY

Islay Scotch, star anise, toasted chamomile and saffron bitters, amaretto, in-house sweet vermouth

APRICOT SAZERAC

Apricot infused brandy, sugar, cherry and vanilla bitters, absinthe

BEST OF BARCHEF, VOL III - 55

3 x 4oz cocktails

THE KENSINGTON

Canadian rye, patchouli, violette liqueur, in-house sweet vermouth, rosemary and lavender bitters

STRAWBERRY AMBER

Strawberry infused gin, star anise, toasted chamomile & saffron bitters, Madeira, saffron infused brandy

ANTIQUÉ LIBRARY

Brandy, star anise, cacao infused Maraschino, Madeira, antiques bitters

ALL COCKTAILS AVAILABLE INDIVIDUALLY IN 8oz BOTTLES - 37

BEST OF BARCHEF COLLECTION - 135

**Includes Best of BarChef Vol I, Vol II and Vol III*

SEASONAL 2022 COLLECTION - 55

**3 x 4oz seasonal cocktails*

MERCH

BARCHEF HOODIE - 75

**High quality mid weight fleece sizes XS - XXL*

THE BAR CHEF: A MODERN APPROACH TO COCKTAILS - 35

**Signed by Frankie Solarik*

SPHERICAL ICE MOLDS - 14

**set of two*



APOTHECARY COLLECTION

Utilizing the same ingredients, recipes, and methods we use at BarChef to execute our world-renowned cocktail program. Use these bitters and infusions as a substitute in your favourite cocktail recipes, allowing you to produce beautiful and deliciously complex cocktails at home.

BITTERS

BALSAM FIR - 20

Vibrant notes of confectionary evergreen, smoked earth, bright green spice and cotton candy. Lingering depth and character with balanced dryness.

CELERY - 20

Aroma of crisp freshly cut celery stalk, fennel seed, white pepper corn, and juniper. Clean dryness with surprising texture and depth.

BAY LEAF & LAVENDER - 20

Beautiful aroma of Niagara lavender fields, dried grass, crisp green spice, smoked spice, juniper, and candied caraway.

MERCH

VANILLA & HICKORY SMOKED MANHATTAN CANDLE - 65

*Hand-poured / all natural soy candle
8oz / 48hrs

BARCHEF BARWARE ESSENTIALS SET - 60

*High quality bar tools

SWEET VERMOUTH - 20

Our proprietary in-house recipe featuring flavour notes of caramelized white grape, burnt sugar and spice.

PALO SANTO COCKTAIL SET - 95

Aroma of Peruvian forest, toasted rye, caramel, pinot noir grape and Canadian evergreen; transformative flavours with aromatic complexity increasing over time.

INFUSIONS

STRAWBERRY GIN - 30

SAFFRON COGNAC - 45

CEDAR RYE - 30

LAVENDER MARASCHINO - 30

