

CONSTANTINE

 THE
ANDORE
HOUSE
PART OF JDV BY HYATT

15 Charles St. East, Toronto, ON, Canada
416.924.1222 | dthcsales@silverhotelgroup.com
constantineto.com



CONSTANTINE

BREAKFAST MENU

Price Per Person

DF Dairy Free | GF Gluten Free

V Vegetarian | VG Vegan



BANQUET MENU

CONTINENTAL BREAKFAST

\$32

MINIMUM 15 GUESTS

- **Locally Roasted Coffee & Pluck Tea**
Served with Milk, Cream, Sugar
- **Decaffeinated Coffee** (Available Upon Request)
- **Freshly Baked Croissants & Danishes**
- **Whole Grain Muffins**
- **Sliced Bread & Bagels**
- **Butter & Preserves**
- **Smoked Salmon** GF
Shaved Red Onion, Capers, Cream Cheese
- **Yogurt Parfait Jars** GF V
- **Overnight Oats** GF V
- **Fresh Fruit Salad** VG GF

EXECUTIVE BREAKFAST

\$37

MINIMUM 15 GUESTS

- **Locally Roasted Coffee & Pluck Tea**
Served with Milk, Cream, Sugar
- **Decaffeinated Coffee** (Available Upon Request)
- **Freshly Baked Croissants & Danishes**
- **Sliced Bread & Bagels**
- **Butter & Preserves**
- **Free Run Egg Frittata** GF V
Asparagus, Goat Cheese
- **Thick Cut Bacon & Apple Sage Sausage**
- **Breakfast Potatoes** VG GF
Caramelized Onion & Chives
- **Fresh Sliced Fruit** VG GF

**Prices are subject to 13% HST + 20% service fees.*

CONSTANTINE

BREAKFAST MENU

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BANQUET MENU

CANADIAN BREAKFAST \$42

MINIMUM 15 GUESTS

- **Locally Roasted Coffee & Pluck Tea**
Served with Milk, Cream, Sugar
- **Decaffeinated Coffee** (Available Upon Request)
- **Freshly Baked Croissants & Danishes**
- **Sliced Bread & Bagels**
- **Butter & Preserves**
- **Soft Scrambled Eggs** GF
- **Grilled Peameal Bacon & Apple Sage Sausage**
- **Breakfast Potatoes** VG GF
Caramelized Onion & Chives
- **Yogurt Parfait Jars** GF V
- **Overnight Oats** GF V
- **Fresh Fruit Salad** VG GF

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CONSTANTINE

BUFFET MENU

Price Per Person

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BANQUET MENU

BUILD YOUR OWN POWER BOWL

MINIMUM 20 GUESTS

- **Grilled Chicken** DF GF
- **Roasted Salmon** GF
- **Quinoa** VG GF
- **Cherry Tomato** VG GF
- **English Cucumber** VG GF
- **Crispy Chickpea** VG GF
- **Roasted Sweet Potato** VG GF
- **Charred Broccoli** VG GF
- **Sherry Pomegranate Vinaigrette** VG GF
- **Artisan Greens** VG GF
- **Dessert Squares** V

\$40 SANDWICH BUFFET*

MINIMUM 20 GUESTS

*GF sandwiches available upon request.

- **Caesar Salad**
Focaccia Croutons, Bacon, Shaved
Parmesan Cheese
- **Quinoa Salad** VG GF
Dried Fruit, Chickpea, Herbs,
Apple Cider Vinaigrette
- **Grilled Chicken Panini**
Harissa, Aioli, Avocado, Cheddar
- **Salami, Capicola & Prosciutto**
Buffalo Mozzarella, Basil Pesto, Arugula
- **Tuna Salad**
Marble Rye, Apple, Celery, Aioli
- **Grilled Vegetable Panini** VG
Zucchini, Fire-Roasted Red Pepper,
Arugula, Tomato Pesto
- **Assorted Dessert Squares** V

\$45

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BUFFET MENU

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BANQUET MENU

HOT BUFFET

MINIMUM 20 GUESTS

- **Fattoush Salad** VG
Vine-Ripened Tomato, English Cucumber, Radish, Sumac Dressing, Crispy Pita
- **Chickpea Salad** VG GF
Roasted Squash, Mint, Sherry Vinaigrette
- **Chicken Tajin** GF
Olives, Sultana, Preserved Citrus, Saffron
- **Roasted Salmon** GF
Salmoriglio, Lemon Capers Sauce
- **Herb Roasted Fingerling Potatoes** VG GF
- **Glazed Seasonal Vegetables** VG GF
- **Mini Dessert Display** V
- **Sliced Fruit** VG GF

\$55 PREMIUM BUFFET

MINIMUM 20 GUESTS

- **Parsnip & Pear Salad** V GF
Autumn Vinaigrette, Manchego, Pumpkin Seeds
- **Italian Bean Salad** VG GF
Grilled Broccolini, Basil, Champagne Vinaigrette
- **Braised Short Rib** GF
Red Wine Jus, Cipollini Onions
- **Ricotta Agnolotti** V
Spring Peas, Mint, Pecorino
- **Garlic Mashed Potatoes** V
- **Roasted Root Vegetables** VG GF
- **Mini Dessert Display** V
- **Sliced Fruit** VG GF

\$70

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ENHANCE YOUR BREAKS

Price Per Person
Minimum 15 Guests

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SALUMI E FORMAGGI

\$16

- Assortment of Imported, Local Cured Meats & Cheeses GF
- Mustards & Jelly VG GF
- House-Pickled Seasonal Vegetables VG GF
- Assorted Breads & Flatbreads VG

WHOLE FRUIT VG GF

\$5

- Banana
- Apple
- Clementine
- Pear
- Plum
- Grapes

SEASONAL FRUIT BOARD VG GF \$10

- Pineapple
- Melon
- Citrus
- Berries
- Grapes

SWEET & SALTY SNACKS V

\$9

- Salted Chocolate
- Popcorn
- Constantine Trail Mix
- Salted & Chocolate Pretzels
- Dark Chocolate Nut Bark
- Spiced Candied Nuts

ASSORTED SQUARES V

\$6

- Brownies
- Blondies
- Lemon Squares
- Apple Crumble

COOKIES V

\$6

- Chocolate Chip
- Double Chocolate
- Lemon Pistachio
- Butter Shortbread

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ENHANCE YOUR BREAKS

Price Per Person
Minimum 15 Guests

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CANDY BAR VG GF

- **Assortment of Confectionary;
Sweets & Sours, Chocolate, Gummies**

COFFEE & TEA*

*Decaffeinated coffee available upon request.

- **Locally Roasted Coffee & Pluck Tea**
Served with Milk, Cream, Sugar

PEPSI® PRODUCTS

*Per bottle.

- **Pepsi**
- **Diet Pepsi**
- **Schweppes Ginger Ale**
- **Crush Orange**
- **7 UP**
- **Dr. Pepper**
- **Mug Root Beer**

DOLOMIA MINERAL SPARKLING \$9*

*Per bottle.

DOLOMIA MINERAL NATURAL \$9*

*Per bottle.

*Prices are subject to 13% HST + 20% service fees.

\$10 CUSTOM COCKTAIL/MP

Our talented bar team will work with you to create the perfect cocktail for your event. Just let us know your preferred spirit, flavour profile, and vibe, and we will handle the rest.

\$12 LARGE FORMAT COCKTAIL \$230*

*Approx. 1.5L

- **Negroni**
Dillon's Gin, Dillon's Vermouth, Campari, Orange
- **Classic Margarita**
Cazadores Blanco, Cointreau, Sugar, Lime, Salt
- **Old Fashioned**
Old forester Bourbon, Sugar, Angostura Bitters, Orange
- **Manhattan**
Bearface 7yr Rye, Red Vermouth, Angostura Bitters, Orange
- **Cosmopolitan**
Stolichaya Vodka, Cointreau, Lime, Cranberry, Orange Zest

\$6*

CONSTANTINE

CHEF'S MENU

4 COURSE FAMILY STYLE \$75

Price Per Person

Minimum 20 Guests

Offering may vary slightly based on season.

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BANQUET MENU

- **Tahini Caesar Salad** GF
Radicchio, Artisan Greens, Crispy Caper
- **Cacio e Za'atar Flatbread** V
Stracchino, Pecorino Lupa, Toasted Black Pepper
- **Burrata** V GF
Pickled Coronation Grape, Heirloom Tomato, Oregano
- **Ricotta Gnocchi** V
Wild Mushroom, Grana Padano
- **Wood-Fired Chicken** GF
Cous Cous, Saffron Jus, Preserved Citrus, Olive
- **Black Cod** DF GF
Ontario Asparagus, Sunflower Romesco, Mizuna
- **Crispy Brussels Sprouts** V GF
Sherry Gastrique, Sunflower Seed, Pecorino
- **Grilled Carrots** V GF
Za'atar Yogurt, Pickled Grape, Crispy Quinoa
- **Chocolate Espresso Tart** V
Cardamom Chantilly, Cocoa Nib Praline

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CONSTANTINE

CHEF'S MENU

4 COURSE FAMILY STYLE \$100

Price Per Person

Minimum 20 Guests

Offering may vary slightly based on season.

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BANQUET MENU

- **Tahini Caesar Salad** GF
Radicchio, Artisan Greens, Crispy Caper
- **Cacio e Za'atar Flatbread** V
Stracchino, Pecorino Lupa, Toasted Black Pepper
- **Burrata** V GF
Pickled Coronation Grape, Heirloom Tomato, Oregano
- **Ricotta Gnocchi** V
Wild Mushroom, Grana Padano
- **Canestri Arrabiatta**
'Nduja Sausage, Tomato, Mascarpone
- **8 oz Hanger Steak** DF GF
Pepperonata, Potato Rösti, Red Wine Jus
- **Wood-Fired Chicken** GF
Cous Cous, Saffron Jus, Preserved Citrus, Olive
- **Black Cod** DF GF
Ontario Asparagus, Sunflower Romesco, Mizuna
- **Crispy Brussels Sprouts** V GF
Sherry Gastrique, Sunflower Seed, Pecorino
- **Grilled Carrots** V GF
Za'atar Yogurt, Pickled Grape, Crispy Quinoa
- **Chocolate Espresso Tart** V
Cardamom Chantilly, Cocoa Nib Praline
- **Basque Cheesecake** V GF
Blueberry Compote, Crispy Meringue

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CONSTANTINE

PREMIUM CHEF'S MENU

4 COURSE FAMILY STYLE \$125

Price Per Person

Minimum 20 Guests

Offering may vary slightly based on season.

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BANQUET MENU

- **Scallop Crudo** DF GF
Blood Orange, Oregano, Celeriac
- **Treviso Salad** VG GF
Salt Roasted Beef, Chive, Champagne Vinaigrette
- **Burrata** V GF
Roasted Grape, Pine Nut, Rosemary
- **Cacio e Za'atar Pizza** V
Pecorino, Stracchino, Toasted Peppercorn
- **Truffle Ricotta Gnocchi** V
Wild & Cultivated Mushroom, Grana Padano
- **Grilled Prime Rib Eye** GF
Cipollini Onion, Red Wine Jus
- **Roasted Atlantic Salmon** DF GF
Heirloom Squash, Salmoriglio
- **Potato Rösti** V GF
Herbed Yogurt, Roasted Tomato Conserva
- **Roasted Carrots** V GF
Pistachio, Mint, Balsamic
- **Grilled Broccolini** VG GF
Crispy Chickpea, Chili Oil
- **Apple Baklava** V
Chantilly, Pistachio, Rose
- **Espresso Chocolate Tart** V
Cocoa Nib Praline, Cardamom cream

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CONSTANTINE

CHEF'S MENU

Price Per Person

Minimum 20 Guests

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BANQUET MENU

+ FOR THE TABLE \$12

- **Whipped Ricotta** V GF
- **Marinated Olives** VG GF
- **Grilled Vegetable Antipasti** VG GF
- **Focaccia** VG

+ Add Salumi Platter \$3
Soppressata, Prosciutto, Capicola

+ CUSTOM CAKE \$8

Minimum 10 people.

- **Custom Tiered Cake**
Made by our Pastry Team for any occasion.
(Birthday, Anniversary, Engagement, Wedding)
Chocolate, Vanilla, Chai Spiced & etc.
Buttercream Frosting
Choice of Filling

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CANAPES

Minimum 20 Guests

- DF Dairy Free | GF Gluten Free
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HANDHELDS

\$72*

*Per dozen. Minimum 2 dozen per selection.

- **Lamb Sliders**
Pomegranate BBQ Sauce, Aged Cheddar
- **Fried Chicken Sliders**
Harissa Aioli, Bread & Butter Pickles
- **Beef Sliders**
Honey Dijon Aioli, Aged Cheddar
- **Veggie Sliders** VG
Mushroom Quinoa Patty, Salsa Rossa

CROSTINI

Price listed per dozen. Minimum 2 dozen per selection.

- **Chicken Liver Mousse** \$50
Blueberry Compote, Maple Syrup
- **Beef Tartare** \$54
Grainy Mustard, Shallots, Pecorino
- **Mushroom Toast** V \$54
Wild Mushroom Conserva, Whipped Ricotta

SALAD

\$42*

*Per dozen. Minimum 2 dozen per selection.

- **Tahini Caesar Salad** GF
Radicchio, Grana Padano, Pickled Onion
- **Panzanella Salad** VG
Fresh Focaccia, Cucumber, Olive, Sumac

PASTA

\$60

Price listed per dozen. Minimum 2 dozen per selection.

- **Canestri Arrabbiata** \$60
'Nduja Sausage, Tomato, Mascarpone
- **Ricotta Gnocchi** V \$54
Oyster Mushroom, Snow Pea, Grana Padano
- **Potato Gnocchi** V GF \$54
Pomodoro, Pesto Genovese

FLATBREADS

\$20*

*Per flatbread.

- **Pomodoro** V
Bianco Di Napoli Tomato, Fior Di Latte, Basil
- **Cacio e Za'atar** V
Stracchino, Pecorino Luna, Toasted Black Pepper
- **Mushroom** V
Gorgonzola, Caramelized Onion, Rosemary
- **Calabrese**
Spicy Soppresata, Olive, Peperoncino
- **Duck Confit**
Ontario Bartlett Pear, Provolone, Hot Honey

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CANAPES

Minimum 20 Guests

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FRITTI

Price listed per dozen. Minimum 2 dozen per selection.

- **Saffron Arancini** V GF **\$48**
Pomodoro Sauce, Grana Padano
- **Vegetable Fritti** V GF **\$42**
Maple Sherry Gastrique
- **Fried Chicken** GF **\$60**
Harissa Aioli, Bread & Butter Pickles
- **Potato Rösti** V GF **\$60**
Roasted Tomato Jam

SKEWERS

Price listed per dozen. Minimum 2 dozen per selection.

- **AAA Beef Skewers** GF **\$60**
Chimichurri, Maldon Salt
- **Chicken Skewers** GF **\$54**
Toum, Charred Lemon
- **Grilled Shrimp Skewers** GF **\$72**
Salsa Rossa, Lemon
- **Mushroom Kebab** VG GF **\$48**
Cipollini Onion, Shishito Pepper

SEAFOOD

- **Seafood Bar** GF **\$30***
*Per Person.
Minimum 10 people. Presented on an ice block.
Live Oyster Shucker, Shrimp Cocktail, Salmon Crudo, Seafood Escabeche (Harissa Cocktail Sauce, Seasonal Mignonette, Charred Lemon)
- **Oysters Shucking Station** GF **\$4* + \$100****
*Per Oyster
**Shucking Fee
Minimum 5 dozen oyster.
Lemon, Harissa Cocktail Sauce, Seasonal Mignonette
- **Oysters by the Dozen** GF **\$48**
Lemon, Harissa Cocktail Sauce, Seasonal Mignonette
- **Shrimp Cocktail** GF **\$48**
Harissa Cocktail Ssauce, Charred Lemon
- **Salmon Crudo** GF **\$48**
Salmoriglio, Picked Fennel
- **Seared Scallops** GF **\$60**
Saffron Beurre Blanc

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BEVERAGES



RUM

- Flor De Cana 3 Year \$9
- Appleton Estates V/S \$10
- Havana 7 Year \$10
- Bacardi 8 Year \$10
- Wray & Nephews Overproof \$10
- Leblon Cachacha \$10
- El Dorado 12 Year \$11
- Bumbu \$13

GIN

- Tanqueray \$9
- Ungava \$9
- Plymouth \$10
- Sipsmith \$10
- Aviation \$11
- Hendrick's \$11
- Botanist \$12
- Empress 1908 \$12

AGAVE

- Tromba \$11 | \$13 | \$25
Blanco | Reposado | Cedano
- Patron \$20 | \$24
Silver | Anejo
- Casamigos \$18 | \$26
Blanco | Anejo
- Illegal Mezcal \$11
- Revolucion Anejo \$30
- Yuu Baal Mezcal \$30 | \$35 | \$40
Madrecuishe | Tobala | Tepeztate

VODKA

- Dillon's \$9
- Stolli \$9
- Grey Goose \$11
- Belvedere \$11

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BEVERAGES



SCOTCH

- Singleton of Dufftown 12 Year \$18
- Auchentoshan 10 Year \$18
- Glenmorangie 12 Year \$20
- Laphroaig 10 Year \$22
- Glenfiddich 12 Year \$22
- Dalmore 12 Year \$22
- Dalmore Port Wood \$24
- Dalmore Cigar Malt \$30
- Lagavulin 16 Year \$32
- Macallan Double Cask 12 Year \$30

IRISH WHISKEY

- Jameson \$10
- Glendalough Irish \$10

BRANDY

- St. Remy VSOP \$9
- Hennessy VSOP \$16
- Courvoisier VSOP \$22
- Remy Martin XO \$38

AMARO DIGESTIVO

- Cynar 2oz \$12
- Nonino Quintessentia 2oz \$20
- Rossi Istriano 2oz \$22
- Myrsine Amaro Amaro 2oz \$22
- Rossi Travarica 2oz \$24
- Vaca Mora 2oz \$22

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BEVERAGES



COCKTAILS: OUR CREATIONS

- **Lafleur Spritz** 4.5oz **\$18**
Creme de Cassis, Cocchi Torino Vermouth, Cava
- **Hugo Spritz** 4oz **\$19**
St-Germain Elderflower Liqueur, Lemon, Mint, Prosecco
- **Run Club Punch** 2.25oz **\$19**
Flor de Cana 3yr Rum, Berry Liqueur, Port, Pineapple, Lime Leaf
- **Into It** 2.25oz **\$19**
Dillon's No. 7 Gin, Amaro Nonino, St-Germaine, Sage, Grapefruit, Lime
- **Mad Hatter** 2.75oz **\$21**
House Spiced Bourbon, Punt e Mes Vermouth, Grand Marnier, Drambuie
- **Cucumber & Mint Gimlet** 2oz **\$20**
Plymouth London Dry Gin, Cucumber & Mint cordial, Lime

COCKTAILS: WALL OF FAME

- **Cosmopolitan** 2oz **\$18**
Vodka, Cointreau, Lime, Cranberry
- **Aviation** 2.25oz **\$19**
Gin, Luxardo Maraschino, Creme de Violette, Lime
- **Corpse Reviver #2** 2.25oz **\$19**
Gin, Cointreau, Lillet Blanc, Lemon
- **Vesper Martini** 3oz **\$18**
Gin, Vodka, Lillet Blanc
- **Dark 'n' Stormy** 2oz **\$19**
Goslings Bermudan Dark Rum, Angostura, Lime, Goslings Ginger Beer
- **The Last Word** 2.25oz **\$19**
Gin, Luxardo Maraschino, Green Chartreuse, Lime
- **Paper Plane** 2.25oz **\$18**
Bearface Triple Oak Rye, Aperol, Amaro, Lemon
- **El Diablo** 2oz **\$22**
Tromba Tequila, Lime, Ginger Beer, Cassis
- **Oacacan Old Fashioned** 2oz **\$24**
Tequila Reposado, Fandango Mezcal, Agave, Xocolatl Mole Bitters

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BEVERAGES



BEER

- **Steam Whistle Premium Pilsner** 341mL **\$9**
- **Nickel Brook Party Dad Crushin' IPA** 473mL **\$11**
- **Nickel Brook Easy Going Lager** 473mL **\$10**
- **Lost Craft Divercity Helles Lager** 473mL **\$12**
- **Lost Craft Old School Pilsner** 473mL **\$12**
- **Bellwoods Roman Candle IPA** 473mL **\$12**

COFFEE & TEA

- **Espresso** Single Shot **\$3.75**
Extra Shot +1.75
- **Latte** Single Shot **\$5.75**
Extra Shot +1.75
- **Cappuccino** Single Shot **\$5.25**
Extra Shot +1.75
- **Americano** Single Shot **\$4.50**
Extra Shot +1.75
- **Tea Selection** **\$5**
Assam Breakfast, Earl Grey Cream, Chai Spice, Premium Jasmine, Sencha Green, Moringa Mint, Lemon & Ginger Rooibos

NON-ALCOHOLIC

- **Nickel Brook Cause and No Effect** **\$8**
0.4% Ale, 341mL
- **Verde Zero** **\$12**
Home-made Cucumber & Mint Cordial, Lime, Soda
- **Il Santo** **\$14**
Martini Vibrante, Sparkling Non-alcoholic Riesling, Ontario Strawberry, Soda
- **Mi Amaro** **\$14**
Lucano Amaro Analcolico, Cranberry, Lime, Mint
- **Piccioncini** **\$14**
Lucano Amaro Analcolico, Pineapple, Lime
- **Limonata Rubino** **\$12**
Ontario Strawberry, Lemon Juice, Soda

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BEVERAGES



WHITE WINE BY THE GLASS

- | | 5 OZ | BTL |
|------------------------------------------------------------------|------|------|
| • Riesling, 2021
Tawse, Niagara, Canada | \$15 | \$70 |
| • Pinot Grigio, 2024
La Casa, Veneto, Italy | \$15 | \$70 |
| • Trebbiano, 2022
Est! Est! Est!, Montefiascone, Italy | \$16 | \$75 |
| • Sauvignon Blanc, 2020
Pitars Esedra, Friuli, Italy | \$17 | \$80 |
| • Chardonnay, 2021
Bachelder, Ontario, Canada | \$18 | \$85 |

RED WINE BY THE GLASS

- | | 5 OZ | BTL |
|------------------------------------------------------------------|------|------|
| • Chianti, 2023
Il Fantino, Tuscany, Italy | \$15 | \$70 |
| • Montepulciano, 2021
San Lorenzo, Abruzzo, Italy | \$17 | \$80 |
| • Gamay, 2022
Bachelder, Ontario, Canada | \$18 | \$85 |
| • Bordeaux, 2022
Chateau la Tuilerie, Bordeaux, France | \$20 | \$95 |

SPARKLING WINE BY THE GLASS

- | | 5 OZ | BTL |
|------------------------------------------------------------------------|------|------|
| • Prosecco, 2022
Casa Piazza, Veneto, Italy | \$15 | \$70 |
| • Cava, 2022
Parés Baltà, Penedès, Spain | \$16 | \$75 |
| • Riesling (0% ABV), 2022
Eins Zwei Drei, Rudesheim, Germany | \$15 | \$70 |

ROSÉ WINE BY THE GLASS

- | | 5 OZ | BTL |
|---------------------------------------------------------------|------|------|
| • Syrah, 2023
Settesoli, Sicily, Italy | \$15 | \$70 |
| • Endless Rose, 2024
Therianthropy, Ontario, Canada | \$20 | \$95 |

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BEVERAGES



WHITE WINE BOTTLES

- **Soave, 2022** **\$75**
Settesoli, Sicily, Italy
- **Grillo, 2022** **\$75**
Tessari, Sicily, Italy
- **Force Celeste Semillon, 2022** **\$85**
Mother Rock, Swartland, South Africa
- **Viognier et Al, 2022** **\$85**
Mil Historias, Castilla-La-Mancha, Spain
- **Siria Superior, 2021** **\$90**
Quinta Do Cardo, Biera Interior, Portugal
- **Sauvignon Blanc, 2023** **\$90**
Ant Moore, Marlborough, New Zealand
- **Wild Rock Sauvignon Blanc, 2022** **\$95**
Benjamin Bridge, Nova Scotia, Canada
- **Pinot Grigio, 2023** **\$95**
Wilhelm Walch, Alto-Adige, Italy
- **Golem Gruner Veltliner, 2022** **\$95**
Uibel, Weinviertel, Austria
- **Etna Bianco, 2022** **\$95**
Tornatore, Mt. Etna, Italy
- **Esoterica Gewurtztraminer, 2022** **\$95**
Unico Zelo, Clare Valley, Australia
- **Mobius Gruner Veltliner, 2019** **\$115**
Uibel, Weinviertel, Austria
- **Petit Courbu, 2015** **\$120**
Chateau Montus, Pacherenc Du Vic-Bilh Sec, France
- **Petit Chablis, 2021** **\$120**
Domaine Oudin, Burgundy, France
- **Sauvignon Blanc Et Al, 2021** **\$130**
Poggio Alle Gazze Dell'ornellaia, Tuscany, Italy
- **Pouilly-Fuissé, 2021** **\$145**
Château de Beauregard, Bourgogne, France
- **Chablis, 2021** **\$150**
Domaine Oudin, Burgundy, France

SPARKLING WINE BOTTLES

- **Petillant-Naturel, 2022** **\$95**
Therianthropy, Ontario, Canada
- **Champagne Premier Cru, 2022** **\$170**
Bruno Paillard, Reims, France

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BEVERAGES



RED WINE BOTTLES

- | | | | |
|-----------------------------------------------------------------------------------|-------------|-----------------------------------------------------------------------|--------------|
| • Valpolicella, 2023
Dolce Vera, Veneto, Italy | \$85 | • Etna Rosso, 2021
Tornatore, Mt. Etna, Italy | \$100 |
| • Vendanges Nocturne Rouge
Laurent Miquel, Languedoc, France | \$85 | • Grenache, 2021
Basso, Adelaide Hills, Australia | \$110 |
| • Pinot Noir, 2022
Therianthropy, Ontario, Canada | \$90 | • Pinot Noir, 2021
Roche De Bellene, Burgundy, France | \$120 |
| • Malbec, 2022
Zapata, Mendoza, Argentina | \$95 | • Cabernet Franc, 2019
Stratus, Niagara-On-The-Lake, Canada | \$120 |
| • Barbera, 2020
Cascina Corte, Langhe, Piedmont, Italy | \$95 | • Malbec, 2017
Versado, Mendoza, Argentina | \$120 |
| • Côtes-du-Rhône Villages, 2023
Les Coteaux, Vallée Du Rhône, France | \$95 | • Aglianico, 2017
Radici, Taurasi, Italy | \$150 |
| • Shiraz, 2022
Domaine Bibich, Plastovo, Croatia | \$95 | • Barolo, 2019
Reva, Piedmont, Italy | \$150 |
| • Cabernet Sauvignon, 2022
Lux Fortis, Famille Fabre, Languedoc, France | \$95 | • Sangiovese et AI, 2019
Villa di Capezzana, Tuscany, Italy | \$150 |
| • Primitivo, 2021
Masseria Cuturi, Puglia, Italy | \$95 | • Rioja, 2018
Muga, Selección Especial, Rioja, Spain | \$150 |
| • Syrah, 2023
Nobis, Domaine de l'Ecu, Vallée du Rhône, France | \$95 | • Barbera Riserva, 2016
Ago, La Gironde, Piemonte, Italy | \$160 |

ROSÉ WINE BOTTLES

- | | |
|-------------------------------------------------------------------------------------|-------------|
| • Côtes de Provence, 2023
Famille Fabre, Grand Courtade, Provence, France | \$90 |
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**Prices are subject to 13% HST + 20% service fees.*

CONSTANTINE



THE
ANNDORE
HOUSE

PART OF JDV BY HYATT