

proof

the cinnamon stick

proof whisky shaken with lemon and house-made cinnamon syrup, garnished with a lemon twist.

In a cocktail shaker filled with ice, add 1 oz **proof whisky**, 1 oz lemon juice and 1 oz cinnamon syrup*. Shake hard and strain into a rocks glass with ice. Garnish with lemon twist.

*To a pitcher, add 1 cup sugar, 1 cup boiling water and 4 cinnamon sticks. Stir to dissolve. Cover & cool at room temperature for 24 hours. Pour into containers, sealed and keep in fridge for 1-2 weeks.

the mistletoe

proof vodka shaken with fresh raspberries, lemon and simple syrup, garnished with a rosemary sprig.

In a cocktail shaker filled with ice, add 1 ½ oz **proof vodka**, 10 fresh or frozen raspberries, ½ oz lemon, ½ oz simple syrup and 2 oz Ocean Spray white cranberry juice. Shake hard and strain into a martini glass. Garnish with a rosemary sprig.

the island holiday

proof rum with passionfruit, pomegranate and lime, sprinkled with pomegranate seeds.

Fill a highball glass with ice. Add 1 ½ oz **proof rum**, 3 oz passionfruit juice, 1 oz pomegranate juice. Garnish with pomegranate seeds.

Contact: Michael Riley 416.461.3353
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Introducing proof spirits, in a hip new 500 ml bottle.

Our luxury spirits are distilled with pristine spring water from the Canadian Rockies and bottled at 42% alc./vol., to give them that extra 2% kick. Enjoy them on the rocks or in our swanky signature cocktails. **The proof is in the bottle.**



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