# Beer

## Bottled Selections

**Domestic (341ml)**
- Coors, Canadian, Blue, Bud Light, Export, Budweiser
  - $5.75

**Premium (355ml)**
- Muskoka Cream Ale, MGD, Alexander Keith’s, Steam Whistle, Mill St. Tankhouse, Rickards Red & White
  - $6.5

**Imported (330ml)**
- Tsing Tao, Corona, Heineken, Stella Artois, Kronenburg 1664, Kronenburg Blanc
  - $7

## Draught Selections

<table>
<thead>
<tr>
<th>12oz.</th>
<th>20oz.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creemore</td>
<td>$5.75</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>$6.75</td>
</tr>
<tr>
<td>Coors Light</td>
<td>$5.25</td>
</tr>
<tr>
<td>Guinness* (500ml Draught Can)</td>
<td>N/A</td>
</tr>
</tbody>
</table>

## Liquors 1 oz serving

**From the Rail**
- Smirnoff® Vodka, Gordons Dry Gin, Gilbey’s Gin, Seagrams® VO Whiskey, Captain Morgan® White Rum
  - $6

**Premium**
- Tanqueray®, Absolute, Stolichnaya, Beefeater, Bacardi, Canadian Club, Jack Daniels, Silver Sauza
  - $6.5

**Deluxe**
- Ketel One®, Crown Royal®, Tanqueray 10®, Bombay Sapphire, Grey Goose, Appleton’s, Jose Cuervo Gold
  - $7.5

*Taxes & Gratuities Not Included*
Beef Chili Cheese Nachos $12.95
Stone Ground Tortilla Chips, Blended Cheese, Homemade Beef & Bean Chili Salsa, Sour Cream, Green Onion & Jalapenos

Traditional Caesar Salad $8.5
Fresh Romaine, Smoked Bacon, Parmesan Cheese, Toasted Croutons Tossed in a Classic Homemade Dressing - Add Grilled Chicken - $4

Shrimp Cocktail $11.95
Marinated Shrimp, Signature Cocktail Sauce

French Onion Soup $5.95
Sweet White Caramelized Onions with Red Wine, Mozzarella Cheese & Croutons

Buffalo Style Chicken Wings $11.5
Your Choice of Sauce: Mild, Medium, Hot or Honey Garlic Served with Carrot Celery Sticks & Blue Cheese Dip

Traditional British Style Fish & Chips $12.95
Crispy Beer Battered haddock, Homemade Tartar Sauce, Fries & Coleslaw

Clubhouse Panini $13.95
Smoked Bacon, Carved Roasted Turkey, Cheddar Cheese, lettuce, Tomato & Mayonnaise Served with Fries & Coleslaw

The Canadian Cheese Board $18
Selection of award winning Canadian cheese, Thunder Oak Gouda, Glengarry Celtic Blue, Riopelle de L’isle and Niagara Gold, Crusty French bread crackers & honey comb

Desserts (all desserts ~ $7.5)
Casino Rama Signature Cheesecake
Warm Apple Crumble with Ice Cream
Bread Pudding with Vanilla Sauce
Double Chocolate Brownie Sundae

*Please inform your server of any allergies and/or dietary restrictions.
Taxes & Gratuities Not Included

PLEASE DRINK RESPONSIBLY ® 2015 Diageo Canada Inc.
## RED WINES

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass 5 oz.</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gamay Cabernet, Reif Estates, Niagara, Canada</td>
<td>6.75</td>
<td>32</td>
</tr>
<tr>
<td>Pinot Noir, Cono Sur, Chili</td>
<td>7</td>
<td>34</td>
</tr>
<tr>
<td>Malbec, Canale Black River Patagonia, Argentina</td>
<td>9</td>
<td>42</td>
</tr>
<tr>
<td>Valpolicella, Masi Venetia, Italy</td>
<td>9</td>
<td>42</td>
</tr>
<tr>
<td>Merlot, Leaping Horse California, USA</td>
<td>9</td>
<td>42</td>
</tr>
<tr>
<td>Shiraz, “Earthworks” Langmeil Winery, Australia</td>
<td>11</td>
<td>50</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Lilly Pilly, Australia</td>
<td>12</td>
<td>55</td>
</tr>
<tr>
<td>Campofiorin, Ripasso, Masi Venetia, Italy</td>
<td>12</td>
<td>55</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Louis M. Martini, Sonoma County, USA</td>
<td>14</td>
<td>60</td>
</tr>
</tbody>
</table>

## WHITE WINES

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass 5 oz.</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling Vidal, White Sands Reif Estates, Niagara, Canada</td>
<td>6.75</td>
<td>32</td>
</tr>
<tr>
<td>White Zinfandel, EJ Gallo, California, USA</td>
<td>8</td>
<td>38</td>
</tr>
<tr>
<td>Chardonnay, Seven Peaks Winery, California, USA</td>
<td>10</td>
<td>45</td>
</tr>
<tr>
<td>Pinot Grigio, Masianco, Masi Friuli, Italy</td>
<td>11</td>
<td>50</td>
</tr>
<tr>
<td>Chardonnay, Grayson, California, USA</td>
<td>11</td>
<td>50</td>
</tr>
<tr>
<td>Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand</td>
<td>12</td>
<td>55</td>
</tr>
</tbody>
</table>

## SPARKLING WINES (By the bottle only)

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Henkell Trocken, Piccolo, Germany</td>
<td>11 (200ml)</td>
</tr>
<tr>
<td>Prosecco di Valdobbiadene Brut, Nino Venetia, Italy</td>
<td>35 (375ml)</td>
</tr>
</tbody>
</table>

Taxes & Gratuities Not Included

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**Spirits**

**Scotch (1oz.)**
- **Oban® 14 year single malt** $16
- **Dalwhinnie® 15 year single malt** $12.5
- **Glenlivet 12 year single malt** $9
- **Glenfiddich 12 year single malt** $9
- **Lagavulin® 16 year single malt** $16
- **Cragganmore® 12 year single malt** $11.5
- **Glenkinchie® 12 year single malt** $11.5
- **Johnnie Walker® Black 12 year blend** $9
- **Johnnie Walker® Blue rare blend** $32

**Cognac & Port (1oz.)**
- **Courvoisier VS** $10
- **Courvoisier VSOP** $14
- **Remy Martin VSOP** $14
- **Hennessy XO** $30
- **D’Eaubonne VSOP** $7.5
- **Harvey Bristol Cream** $6.5
- **Taylor Fladgate 10 year** $8
- **Taylor Fladgate 20 year** $15

**Specialty Coffees (1oz.)**
- **Monte Cristo** Grand Marnier®, Kahlua $8
- **Spanish Coffee** Galliano, Brandy, Triple Sec $8
- **Irish Coffee** Baileys®, Jameson, Whiskey $8
- **B-52 Coffee** Baileys®, Grand Marnier®, Kahula $8
- **Bailey’s® Coffee** $7.5
- **Blueberry Tea, Grand Marnier®, Amaretto** $8
- **East Coaster Coffee** Grand Marnier®, C.C., Drambuie $8.5
- **Sam’s Hot Schlager** Goldschlager®, Kahlua $7.5
- **Millionaires Coffee** Baileys®, Kahlua, Frangelico $7.5
- **Casino Coffee** Brandy, Amaretto Crème De Cacao $8

**Soft Beverages**
- **Soft Drinks** $2.25
- **Juice** $2.5
- **Perrier (330ml)** $3.15
- **Evian (330ml)** $3.15
- **San Benetto (1 liter)** $5.95
- **San Pellegrino (750ml)** $6
- **Coffee/Tea** $1.95
- **Espresso** $3
- **Cappuccino** $4
- **Mocktails** $2.95

Taxes & Gratuities Not Included

Please drink responsibly © 2015 Diageo Canada Inc.
MARTINIS 2oz serving

**Classic Martini** $11
Tanqueray® Gin or Absolut Vodka, Dry Vermouth, citrus twist or olives

**Deluxe Martini** $14
Ketel One® Vodka or Tanqueray® 10 Gin, Dry Vermouth, citrus twist or olives

**After Eight Martini** $10
Smirnoff® Vodka, Dark Crème de Cacao, Peppermint Schnapps

**Tropical Express Martini** $10
Smirnoff® Vodka, Melon liqueur, double dose pineapple, dash of grenadine & cherry

**The Muskokan Princess** $11
Equal parts Smirnoff® Vodka & Hpnotiq, splash of lemon citrus & cherry

**Candy Apple Martini** $10
Smirnoff® Vanilla Vodka, Sour Apple Schnapps, Butterscotch Ripple, splashed with cranberry & cherry

**Summer Fling** $10
Equal parts gin, Triple Sec & Peach Schnapps splashed with lemon/lime soda & cranberry

**The Blue Haze** $10
Smirnoff® Vodka, Blue Curacao, Triple Sec, a splash of Sweet Vermouth & citrus

**The “Man”tini** $10
Captain Morgan’s® Spiced Rum, Southern Comfort, Galliano shaken & poured over ice

**Tequila Mocking Bird** $11
Silver Tequila, Blue Curacao, Peach Schnapps, lemon bar mix & simple syrup

**Espresso Martini** $10
Baileys® & Kahlua shaken with a shot of espresso & poured into a chilled martini glass

**Casino Cookie Kiss** $10
Smirnoff® Vodka, Frangelico, White Crème de Cacao poured into a cinnamon & sugar rimmed martini glass & garnished with a biscotti

Taxes & Gratuities Not Included
Dr. Marks Revitalizing Tonic (2 oz.)  $10
Triple Sec, Crème de Menthe, Melon liqueur, Peach Schnapps shaken served over ice. Topped up with sprite, splashed with bar lime & garnished with a refreshing slice of cucumber.

The Hawaiian Ryan (2 oz.)  $11
Captain Morgan’s® Spiced Rum, Parrot Bay® Coconut Rum & cranberry juice splashed with grenadine & garnished with pineapple

Southern Hootenanny (1 oz.)  $8
Jim Beam bourbon & Peach Schnapps served over ice & topped with soda water & a splash of cranberry juice, garnished with an orange wheel

The Ferrero Rocher Martini (2 oz.)  $10
Smirnoff® Vodka, Dark Crème de Cacao & Frangelico shaken

The Orange Dreamsicle Martini (2 oz.)  $10
Smirnoff® Vodka & Triple Sec shaken with orange Juice, cream & garnished with an orange wheel

The Firestarter Caesar (1.5 oz.)  $8.5
Smirnoff® Vodka in a tall steak spice rimmed glass, traditional fixings but with a drop of HP sauce, a touch of horse radish, garnished with celery, lime & olives

The Candy (1 oz.)  $6.5
The new classic, Captain Morgan® Spiced Rum topped with ginger ale & a twist of lime

Purple Trance (1.5 oz.)  $8
Hpnotiq, Amaretto & cranberry juice garnished with an orange wheel

Cherry Blossom (1.5 oz.)  $8
Crème de cacao, Cherry Brandy, Frangelico shaken & garnished with a cherry

Sour Patch Kid (1.5 oz.)  $7.5
Smirnoff® Vodka, Raspberry Sour Puss, Melon Liqueur shaken & poured into a sugar rimmed martini glass & garnished with a lime

Cat’s Peaches (1 oz.)  $6.5
Melon Liqueur, Peach Schnapps, pineapple juice with a splash of lemon/lime soda shaken & poured over ice, garnished with a cherry

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