



Headquarters
RESTAURANT

Wines by Glass

White

Australia

Jacob's Creek Moscato
6oz 7 | 9oz 10

Wolf Blass Yellow Label Chardonnay
6oz 10 | 9oz 14

Canada

Jackson Triggs Proprietor's Selection
Riesling Gewurztraminer
6oz 7 | 9oz 10

Vineland Estates Unoaked Chardonnay VQA
6oz 11 | 9oz 16

France

Alsace Willm Pinot Blanc
6oz 9 | 9oz 13

New Zealand

Kim Crawford Sauvignon Blanc
6oz 12 | 9oz 17

USA

Beringer Founders Estate Pinot Grigio
6oz 11 | 9oz 15

Red

Argentina

El Esteco Don David Malbec
6oz 10 | 9oz 14

Australia

19 Crimes Shiraz Durif
6oz 10 | 9oz 14

Wolf Blass Cabernet Sauvignon
6oz 10 | 9oz 15

Canada

Jackson Triggs Proprietor's
Selection Shiraz
6oz 7 | 9oz 10

France

Drouhin Beaujolais Villages
6oz 11 | 9oz 16

Spain

Bodegas La Magdalena Sueno Tempranillo
6oz 11 | 9oz 16

USA

Concannon "Selected Vinyards" Pinot Noir
6oz 7 | 9oz 10

Champagne & Sparklers

Canada

Henry Pelham Cuvée Catharine Rosé Brut 80

Pale salmon colour with fine beads; enticing aromas of brioche, wild strawberry and lemon curd; extra dry, medium bodied, with flavours of biscuits, strawberry rhubarb pie, fresh apples and a creamy texture

France

Blanc De Blancs Grand Cru Reserve, Michel Turgay 97

This Grand Cru bubbly is comprised of toasted brioche with creamy butter, crunchy toffee and bunches of wild blossoms—this persistent 100% Chardonnay pulsates with great energy and freshness

Veuve Clicquot Brut Champagne 113

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas

Billecart Brut Rosé Champagne 150

A lovely rosé in an almost vinous style, with mouthwatering acidity and a fine, lacy mousse carrying appealing flavours of ripe raspberry, white cherry fruit, star anise, mandarin orange peel and honeysuckle

Dom Perignon Champagne 250

There's a subtle power to this graceful Champagne, which boasts a firm, crystalline frame of acidity married to the fine, satinlike mousse and notes of white raspberry, brioche and Earl Grey tea

Italy

Giusti Prosecco Rosalia DOC 42

Intense, fruity, with hints of golden apple and lemon; prevailing floral notes of wisteria and acacia

USA

Gloria Ferrer Blanc De Blanc 71

Highlights on the nose and palate include a nuttiness of hazelnut and almond, green apple and orange, with a lilt of lemon zest

Rosé

Canada

Cave Spring Rosé
6oz 12 | 9oz 18

USA

Robert Mondavi "Woodbridge"
White Zinfandel
6oz 7 | 9oz 10

White Wines

Australia

Jacob's Creek Moscato 29

Sweet and easy-drinking, with citrus, peach and tropical fruit flavours. Pour with fruit salad or light desserts

Wolf Blass Yellow Label Chardonnay 38

Bright yellow gold; tropical fruit and citrus with toasty, buttery oak aromas; full-bodied with intense flavours; smooth, warm spice and a long finish

Harcourt Valley Vineyards Riesling 58

Minerally acidity wrapped around citrus fruit

Canada

Jackson Triggs Proprietor's Selection

Riesling Gewurztraminer 25

White has bright and fresh notes of citrus and tropical fruits with a crisp and clean finish. Enjoy with fruit-filled summer salads, or classic fish and chips

Vineland Estates Unoaked Chardonnay VQA 44

Bright yellow colour; aromas citrus and green apple and a mineral note; dry, medium to full bodied, with crisp balanced acidity and a long fresh finish

Quails Gate Chasselas Blanc Pinot Gris 47

Pinot Gris characteristics of fresh citrus, white pear and hints of lychee and spice. The palate is textured and mouth filling finish with an excellent richness

Canada

Oak Bay Gewurztraminer 50

Pale yellow colour; floral/spicy aromas; soft semi-sweet fruit flavor; persistent finish

Quails Gate Chenin Blanc 51

This 100% Chenin Blanc is intense and fragrant, with juicy lime and pear. Delicious. Try it with crab or grilled shrimp

Mission Hill Terrior Sauvignon Blanc 56

Mountain tea herbal, especially on the palate, plus zip and a piquant bite that folds back in for a complex-spiced, orchard fruit barrel melt

LFNG Pinot Gris 58

Darling varietals of the Okanagan Valley. It ripens easily and consistently produces an enjoyable, fruit forward yet food friendly wine

Clos Du Soleil Fume Blanc 54

Sauvignon Blanc, Semillon. Crisp and refreshing, this is a wine that is easy to enjoy by itself, but pairs wonderfully with roast poultry, soft cheeses, and is a knock-out with all kinds of seafood

Cave Spring CSV Riesling 70

Fresh grapefruit and pineapple with floral notes, dry, citrus flavours with fresh acidity and a crisp sense of sweetness at the finish

Italy

Franz Haaz Pinot Grigio 70

Boasts an intense straw-yellow colour, with a fragrant floral bouquet, recalling acacia flowers, sage, hay, almonds and sandalwood. Paired with pasta or grains, grilled white meat or vegetables

New Zealand

Kim Crawford Sauvignon Blanc 70

Think gooseberry, pea pods and passion fruit. Vivid and refreshing, it pairs well with steamed clams or mussels with asparagus risotto, or grilled chicken

France

Alsace Willm Pinot Blanc 70

Light gold colour. Astonishing nose suggestive of fresh mushroom; same flavor on the palate which also develops a mineral edge. A somewhat unusual style yet excellent expression

Hugel Riesling Estate 56

Lively, fresh, open, nicely aromatic bouquet of fruit. Enjoy it with fish, grilled or in sauce, or a fish terrine. Also with lobster, crab, scallops, lightly spiced dishes with curcuma or curry, and with white meat in a cream sauce

Bourgogne Chardonnay Vieilles Vidnes 57

An excellent dry wine showing good balance between freshness and fruit. Perfect for aperitif, with unctuous hors d'oeuvres (meats and fish)

Bonhomme Touraine Sauvignon Blanc 57

Medium-bodied and rich, lush and tropical, with a bit of a cidery undertone and spice on the finish

France

Chablis Premier Cru Beauroy 67

Crisp and nicely defined mouthfeel. Medium-bodied and showing the juicy. Perfect wine to enjoy with turkey dinner, roast chicken, or even garlic mussels

Alsace Gewurztraminer-Hugel Estate 90

Filled with the taste of the Alsace region. Best with game terrines, foie gras, strong cheeses with strong flavoured, lightly spiced dishes; with desserts such as fruit cake

South Africa

A.A. Badenhorst Sacateurs Chenin Blanc 53

Seven months or less aging to bring out honey, flint and a supple core of orange blossoms. Enjoy as an aperitif, next to an arugula and goat cheese salad or with a well zested filet of white, flaky fish

USA

Beringer Founders Estate Pinto Grigio 43

Fresh, with flavours of lemon zest, pear, and a slight nuttiness on the finish

Spottswoode Sauvignon Blanc 88

Mouth coating and viscous, with a balancing acid tension and great mouth-watering juiciness. The beauty is there aromatically, with an initial impression of lime zest, lemon pith, and citrus blossom

Heitz Cellar Chardonnay 90

Fennel, white peach and lemon rind highlight the toasty oak, making for a complex balanced whole

Rosé Wines

Canada

Cave Spring Rosé 50

Quite full bodied; round and berry-like flavor profile but very dry. A bit spicy with good acidity. Pair this with pork with fruit compote

Canada

Tinhorn Creek Rosé 59

The palate has a soft fruity approach with some red berries, white peach and a refreshing watermelon flavor, cleansing out the finish

USA

Robert Mondavi "Woodbridge" White Zinfandel 29

Bright and crisp, making it an ideal wine to enjoy on a warm afternoon. With hints of cherry and juicy red fruits from a proprietary blend of grape varieties

Red Wines

Argentina

El Esteco Don David Malbec 40

Vivacious red in color, this wine offers aromas of plum jam and raisin combined with pipe tobacco, vanilla and toasted notes. It is well-balanced and fruity with sweet and soft tannins, as well as plumb and chocolate notes

Aguaribay Malbec Rothschild 44

Enjoy with beef, spicy food, mature and hard cheese, poultry. Intense aromas resemble ripe cherries and raspberries

Old Vines Malbec 73

Smoky, hickory, caramel. Enjoy with beef, lamb or poultry

Altos Las Hormigas Malbec Vista Flores 100

Supple Malbec with pronounced dark fruits and mineral undertones

Australia

Jacob's Creek Shiraz 29

Enjoy with beef, lamb, game (deer, venison), or poultry. Medium bodied, extremely well balanced with a silky fruity/peppery mouthfeel

Wolf Blass Cabernet Sauvignon 38

Dry and full bodied; mulberry/cassis fruit aromas with pronounced eucalyptus, spice and oak; balanced with soft tannins and a long, fruity finish.

19 Crimes Shiraz Durif 40

Flavours of blackberry, black cherry and juicy plum match the nose notes plus tobacco. Medium acidity and slightly fuzzy tannins

Alkoomi Frankland River Shiraz Viognier 53

Aromatic and perfectly well balanced, with wonderful depth and power. Beef, lamb, game (deer, venison), poultry

Mr. Riggs Pierbald Shiraz 60

Hazy fume of all the darker fruits of the forest combined with the fresh turned earth from which they have grown; lusty, intense and fine

Australia

Angove Warboys Shiraz 85

Mellow fragrance of raspberry compote, warm mocha, warm slate, fennel, black olive and a trace of sandalwood oak

Canada

Jackson Triggs Proprietor's Selection Shiraz 28

Bold fruit flavours dominate this full-bodied wine while firm tannins complete the finish

Henry Pellham SFR Baco Noir VQA 59

Dry and full-bodied with pronounced black cherry flavours lingering on a smoky finish. Incredibly versatile. Aged cheddar, game meats, beef with horseradish or mustard, spicy food

Dirty Laundry Cabernet Sauvignon 61

Aromas of raspberry, blueberry and chocolate, with smooth tannins giving way to a round and juicy finish. A fantastic match for lamb and wild game

50th Parallel Estate Pinot Noir 64

Aromas of violets, strawberry, blackberry and a hint of chocolate. On the palate, it has flavours of strawberry, cherry, truffles and spice. Smooth tannins and a silky finish

Gray Monk Odyssey Cabernet Sauvignon 65

Peppery, roasted bell pepper, spicy, coffee, smoky, cassis, black olive, cranberry aromas. Dry, elegant, fresh palate with some light tannins

Kettle Valley Merlot 70

Enjoy with beef, lamb, veal. Loads of blackberry, kirsch, vanilla, savory herbs, olive, and subtle tea notes. Ages well

Tawse Growers Pinot Noir 73

Earthy hematic and ferric notes still persist but they are already relegated to the background, with polished cherry

Canada

Mission Hill Terrior Syrah 84

Thick layers of blackberries, black currants, and black plums mixed with espresso, sage, and tobacco. Dusty tannins on the finish

Mission Hill Compendium 115

Red fruits, cherry, spices, pepper, hint of green bell pepper, wood, cedar, hint of underwood. Balanced acidity, molten tannins. Complex, balanced, full bodied

Mission Hill Oculus 160

Rich notes of plum, blackberry, boysenberry, leather and spice notes are supported by a dense structure that adds depth. The harmony between fruit, tannins and acidity should allow this to age beautifully

Italy

Conca Tre Pile Barbera D'Alba Poderi Aldo Conterno 88

Full-bodied, with the classic Barbera acidity lifting and accentuating the red fruit characters. Blackberries, savory spice and nutmeg blend with ripe plums and supple tannins

Altesino Brunello Di Montalcino 96

Enjoy with meat, roasts, noble game and medium aged cheese. Reminiscent of sweet violet, tobacco, chocolate and pleasant hints of wild berries and vanilla

Adalia Amarone Della Valpolicella 99

Best enjoyed with simple fare, such as a plate of cheese and nuts drizzled with truffle honey, at the end of a meal. Considered a vino da meditazione – a wine for meditation

Damilano Barolo Lecinquevigne 106

Lovely core of ripe fruit, velvety tannins and a rich, fruity, spicy finish. Savory and delicious. Yet shows grip with tannin structure at the finish

France

Drouhin Beaujolais Villages 44

Plenty of bright red fruit and spice. Expect a textured, refined wine

France

G.Gelin Beaujolais Villages Rouge 50

Fresh grape aromas and mouth of red fruit flavours, go excellently with cold meats and roast poultry

Bourgogne Hautes Cotes De Beaune 64

Elegant nose with red cherries and herbs. Quite light, but rich. An elegant palate with cherries, earth notes, flowers, herbs, and mushrooms

Quentin Jeannot Maranges Vieilles Vignes 69

This strawberry-flavored wine offers attractive light fruits and acidity. Forward and fruity, it's a simple Pinot Noir with an easygoing character

Xavier Gigondas 82

Dark purple, ripe blackberry and mulberry aromas are complemented by smoky herb, anise and fresh violet

Ferme Du Mont Gigondas' Cotes Jugunda 86

Aromas of black fruit, cedar brush and smoke with a long finish. Classic. Roasted pork loin, roast turkey, roasted and braised lamb

Les Combes D' Arnevel Chateaneuf Du Pape 90

Mature black cherry with a liqueur-like generosity. There is warmth backed by an elevated acid spine and resolving tannins

Cuilleron St. Joseph Les Pierres Seches 91

Enjoy with poultry or tender meat. Subtle and taut on the palate, and bursting with lovely fruit. Mild, subtle tannins. Syrah

Paul Jaboulet Aine Chateaneuf Du Pape Les Cedres 92

Enjoy with meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed dishes, sausage, barbecue and cassoulet. Pairs well with spices.

Chateau Smith Haut LaFitte Grand Cru Classe 170

Beautiful aged Bordeaux. Full of leather, earth, graphite, and dark fruit flavours. Bright acidity and a long finish.

Red Wines

Spain

Bodegas La Magdalena Sueno Tempranillo 45
100% Tempranillo. Intense blueberry colour. On nose smoked aroma, spices and matured fruit

Navarrsotillo Tempranillo Crianza 50
Its ripe red fruity aromas combine perfectly with hints of vanilla, cinnamon and sweet spices

USA

Concannon "Selected Vineyards" Pinot Noir 27
Smoky nose and good levels of raspberry, tobacco and a light cherry flavour that is barely noticeable

Benziger Cabernet Sauvignon 56
Berry cobbler, cinnamon and vanilla flavours. Mocha and wood spices form a rich finish with seamless tannins

Camomi Merlot, Napa Valley 56
Modern Merlot with accents of burnt wood, cocoa, currant and plum

Clos Du Val Merlot, Napa Valley 69
Rich and intense, displaying flavours of black fruit and herbs. This is a full bodied, complex Merlot, yet it is approachable, with a soft, silky finish

Willakenzie Estate Gisele Pinot Noir 72
Complex layers of red and Bing cherries mixed with exotic spices are enough to keep me coming back for more

J Vineyards Russian River Pinot Noir 77
Opens with generous aromas of red cherry, raspberry, wild strawberry, and spice

J.Lohr Petite Syrah "Tower Road" 83
Full bodied blackberry jam, plum, black cherry with medium acidity and lots of tannin

USA

Anthill Farms Sonoma Coast Pinot Noir 97
Tart wild plum, rhubarb and cranberry fruit tones mingle in this juicy, vibrant Pinot Noir that displays crisply refreshing acidity and supple tannin

Duckhorn Merlot, Napa Valley 105
Intense aromas of ripe cherry, followed by more nuanced elements of cedar, sweet spices, orange peel and cigar box

Fuse Napa Valley Cabernet Sauvignon 107
Deep burgundy hued; intense nose of French oak and dark fruit

Heitz Cabernet Sauvignon 120
Aromas of fresh-picked blackberry and cassis abound from this lively wine

Duckhorn Cabernet Sauvignon, Napa Valley 130
Lovely black currant and licorice elements supported by firm, impeccably balanced, tannins and an excellent structure. Good acidity helps to carry the juicy dark fruit notes through to a long, satisfying finish

Groth Estate Cabernet Sauvignon 130
Soft and supple texture. The sweet vanilla character derived from 22 months in the barrels blends well with the black cherry and blackberry flavours and aromas of the wine

Merryvale Profile 270
Sweet crème de cassis, blueberry, forest floor and spice box, the wine is full-bodied and opulent, with a voluptuous texture, sweet tannin, and a long finish of close

Joseph Phelps Insignia, Napa Valley 400
Inky bluish purple colour, a big, sweet kiss of crème de cassis, blackberry, blueberry, and hints of graphite and charcoal. It is floral, full-bodied, with tremendous opulence and richness

Dessert Wines

Canada

Whistler Chardonnay Late Harvest 44
With bright lemon zest, creamy flan and honey notes, this wine is fabulous paired with savory pate and aged cheeses and equally well with tart desserts like key lime pie and lemon tart
69 g/L

Henry Pelham Late Harvest Vidal VQA 58
Bright yellow gold; aromas of honey, ripe peach, fig and apricot; sweet with ripe fruit flavour; well-balanced by crisp lemon acidity; rich and luscious without being too cloying
125 g/L

Mission Hill Reserve Vidal Icewine 84
This is a very ripe, golden and luscious icewine – chock full of apricot/melon fruit swaddled in caramel
318 g/L

Cave Spring Riesling Icewine 97
An intense and very pure, rich and sweet but well-balanced Riesling icewine
225 g/L

France

Lucien Lurton & Fils Sauternes Barsac 62
As Botrytis develops in the late fall, teams of pickers hand-select the "noble-rotted" fruit – where the sugars and flavours have been concentrated
45 g/L

Hungary

Tokaji Aszu 5 Putt 70
Vivid gold colour with honeyed apricot and orange peel flavours which are uplifted with dramatic acidity
98 g/L

Spirits

1 oz

Vodka

Absolut 9
Belvedere 11
Grey Goose 11

Rum/Cachaca

Bacardi White 8
Bacardi Dark 8
Pitu 8
Angustra 7YO 10
Flour De Cana 18YO 15

Tequila

Jose Cuervo Gold 9
Patron 14
Los Danzantes Reposado 14
Gran Patron 36

Liquor/Liqueur

Disaronno Amaretto 8
Grand Marnier 8
Bailey's Irish Cream 8
Kahlua 8

Cognac

Hennessy VSOP 10
Hennessy XO 20
Delamain Reserve 60YO 38
Remy Martin Louis XIII 170

Blended Scotch

Chivas Regal 9
JW Blue Label 25

Port/Sherry

Harvey's Bristol Cream 7
Taylor Fladgate 10YO 10
Taylor Fladgate 40YO 25

Gin

Bombay Sapphire 9
Beefeater 9
Tanqueray 9
Hendricks 10

Whisky/Bourbon

Gibson's 12YO 9
Canadian Club 9
Jameson Irish Whisky 9
Jack Daniel's 9
Chivas Regal 9
Gentleman Jack 10
Pike Creek 10
Gooderham & Worts 10

Malts

Highland

Glenmorangie 10YO 11
Talisker 10YO 11
Oban 14YO 13

Islay

Laphroaig 10YO 11
Bunnahabhain 12YO 11
Lagavulin 16YO 13

Speyside

Balvenie 12YO 11
Macallan 12YO 11
Aberlour 16YO 13
Glenlivet 18YO 13
Glenlivet 18YO 15

Aperitifs/Digestifs

1 oz

Aperol 7
Campari 7
Pernod 7
Ricard 7

Vermouth

1 oz

Martini Rosso 8
Martini Bianco 8

Each served with side of tonic or sparkling water.

Specialty Coffee & Tea

HQ Coffee 9

Bailey's (1oz), Amaretto (1oz) and fresh brewed coffee

Blueberry Tea 9

Grand Marnier (1oz), Amaretto (1oz) and fresh steeped tea

Monte Cristo 9

Grand Marnier (1oz), Kahlua (1oz) and fresh brewed coffee

Classic Cocktails

Caesar 10

A Calgarian born favourite. Absolut (1oz) with Clamato juice, Tabasco, and Worcestershire sauce served with a lemon wedge and celery stick garnish

Add a second oz 3.49

HQ Spicy Caesar 11

The traditional with a kick. Absolut (1oz), Clamato juice, extra Tabasco, Worcestershire sauce and horse radish served with a lemon wedge and pickled pepper garnish

Add a second oz 3.49

Tom Collins 10

Tom Bombay (1oz), lemon juice, simple syrup, club soda

Add a second oz 3.49

Cosmopolitan 11

Absolut(1.5oz) and Cointreau (.5oz) shaken with ice, lime and cranberry juice

Martini 11

Bombay or Absolut (1.5 oz) and Dry Vermouth (.5oz) and olive garnish

Manhattan 11

Gibson (1.5oz) and Martini Rosso (.5oz) mixed with a dash of Angostura bitters and a cherry over ice

Margarita 11

Tequilla (1.5 oz), Cointreau (.05 oz) shaken with fresh lime juice and garnish with lime wedge

Long Island 11

Vodka (.4 oz), White Rum, (.4 oz), Gin (.4 oz), Tequila (.4 oz), Triple Sec (.4 oz), and sour mix over ice, top with splash of cola. Garnish with a lemon slice

White Sangria 11

White Wine (3 oz), Peach Snapps (1 oz), pineapple juice, simple syrup and soda water

Red Sangria 11

Red Wine (3 oz), Orange Liqueur (1 oz), splash of orange juice, simple syrup and soda water

Old Fasioned 11

Bourbon (2 oz), Rye, or a blended Whiskey. Brown sugar for the simple syrup

Beer & Cooler

7

Mike's Hard Lemonade - 330ml
Smirnoff Ice - 330ml

7

Budweiser - 341ml
Molson Canadian - 341ml
Coors Light - 341ml
Corona - 330ml
Heineken - 330ml
Becks (non-alcoholic) - 330ml
Mill Street Organic Original - 330ml *Ontario, Canada, Lager*
Big Rock IPA - 341ml *Alberta, Canada*
Grizzly Paw Chinook Red IPA - 473ml *Alberta, Canada, Dark Amber Ale*

Draft on Tap

10

Guinness - 591ml
Stella Artois - 591ml

Non-Alcoholic

Seasonal Juice 7

Citrus/Fruit

HQ Cooler 7

Fresh mint, fresh lime juice blended with ice

Very Berry Mojito 7

Muddled berries, lime juice, sparkling water

Espresso 6

Ginger Beer 6

Freshly squeezed ginger and lemon. Spicy with just the right amount of sweetness

Root Beer 6

Aromatic and complex. Made from 10 natural ingredients.

Latte/Cappucino 7

Rare Whisky

Sovereign Girvan 36YO Single Grain 25

Bottled by independent bottlers Hunter Laing in their Sovereign (SOV) range, this Girvan single grain Scotch whisky was distilled in May 1981 and bottled in February 2018. Matured for 36 years in a single refill hogshead cask that produced 322 bottles. No chill filtered, naturally coloured and bottled at cask strength at 51%

Glenfiddich 26YO Excellence 44

A rare and aged single malt Scotch whisky that has spent 26 long years carefully maturing in American Oak ex-bourbon casks. This expression was created to honour Glenfiddich's line of continuous family ownership since William Grant founded the distillery in 1887. Deep oak, spring blossom, brown sugar and exotic spices

Balvenie 30YO 68

The Balvenie 30 Year Old is a rare and especially fine single malt for which Malt Master David C. Stewart MBE selects only exceptional casks that were laid down over 30 years ago. By marrying The Balvenie slowly, aged in traditional oak whisky casks with that aged in European oak sherry casks, David creates a rich, mellow aged whisky with unusual depth and complexity. 'Thirty' is bottled at 47.3% ABV to capture all the signature characteristics of The Balvenie

Macallan 25YO 130

Superlative Speysider from Macallan, this astonishing 25 year old is one of the most revered whiskies in the world. Matured for a minimum of twenty five years in three exceptional oak cask types. This complex combination of casks delivers a robust flavour profile with notes of vanilla, peach and sherry

Glenfiddich 40YO 250

An exemplary single malt. Handpicked from some of the oldest casks in the world, marrying 40 year old vatting to craft a peerless whisky. Infinite depth and layer upon layer of aroma and flavour create a 40 year old unrivalled by other rare whiskies of this age. Each bottle is individually numbered and wrapped in hand-stitched calf leather. Each is accompanied by a leather bound book telling its 40 year old story, with certification hand-signed by longest-serving craftsmen. Only 600 bottles are released to the world each year. Each batch eagerly anticipated by the experts



Sunday Brunch

Join us every Sunday from 11 am to 3 pm

Sunday Brunch

From simple and classic to decadent and innovative, HQ offers brunch. It all tastes great on a lazy Sunday accompanied by, sangrias or mimosas.

You can enjoy both gourmet and comfort breakfast foods, including Belgium waffle bar, cooked to order omelettes and much more.

Special Features

Monday Night Game Night

- Enjoy our special game night menu in the lounge Mondays from 6:30 pm to close.

Tuesday Night Date Night

- Chef's choice of two entrees and a shared dessert for \$60.

Wine Wednesday

- 50% off select bottles of wine, paired with chef's choice of pasta (\$12 - \$15 per dish).

Throwback Thursday

- Selected 2oz specialty cocktails for \$9

Chef's Feature

- Friday & Saturday

Happy Hour

Daily 3:00pm – 6:30pm

Domestic Bottle 5

HQ Hi Balls 5

House Red or White Wine 6

Rotating Happy Hour Cocktail 7

Ask your server/bartender

Happy Hour

Daily 3:00pm – 6:30pm

HQ Wings 12 (DF)

buffalo, honey garlic, salt n pepper

Macho Nacho 10 (V)

*crispy corn chips, fresh mexican salsa,
guacamole, sour cream*

Poutine 10

*fresh cuts fries, quebec cheese curds,
house made demi glace*

Pita & Humus Dip 8 (V) (DF)

homemade humus & stuffed olives

Please let Server know of any Allergies or Dietary Restrictions

(V) Vegetarian (GA) Gluten Aware (GF) Gluten Free (DF) Dairy Free

*While no products containing gluten are used in the preparation of these items,
please be aware that our kitchen is not completely gluten-free.*