



Liquids  
KITCHEN & BAR

liquor

<b>GIN</b>	<b>1 oz</b>	<b>2 oz</b>	<b>BOURBON</b>	<b>1 oz</b>	<b>2 oz</b>
Bombay Sapphire	7	13	Evan Williams	7	13
Aviation	7.5	13	Knob Creek	8.5	14.5
Hendriks	8	14	Elijah Craig	8.5	14.5
Empress	9	15.5			
<b>VODKA</b>			<b>WHISKY</b>		
Iceberg	6.00	10	Revel Stoke	7	13
Tito's Handmade	7.5	13.5	Crown Royal	7.5	13
Absolut	7.5	13	Jack Daniel's	8	13.5
Absolut Citrus	7.50	13	Jamesons Irish	8	13.5
Grey Goose	8.5	14.5			
<b>TEQUILA</b>			<b>SCOTCH BLENDED</b>		
Cabrito	7	13	Chivas Regal	8	13
Patron Reposado	10	18	JW Black	9	15.5
Casamigos Anejo	12	20	Dewars White Label	7	13
<b>RUM</b>			<b>SINGLEMALT</b>		
Bacardi Superior	7	13	Glenfiddich 12 yr	8	13
Malibu	7	13	Talisker 10 yr	14	25
Bacardi Black	7	13	Aberfeldy 21 year	19	31
Appleton Estate	7.5	13	Craigellachie 17 yr	21	35
Captain Morgan Spiced	7.5	13			

aperitifs & liqueurs

<b>COGNAC</b>	<b>1 oz</b>	<b>2 oz</b>	<b>LIQUEURS</b>	<b>1 oz</b>	<b>2 oz</b>
Remy VSOP	8	13	Baileys	7	13
Remy Martin XO	21	31	Cointreau	7	12
<b>PORT</b>		<b>2 oz</b>	Frangelico	7	12
Taylor Old 20 yr		14	Grand Marnier	7	12
			Kahlua	7	12
			Sambuca	7	12
			Jagermeister	7.5	13
			Rumchata	7.5	13

speciality coffee

<b>Baileys Punch</b>	10
Coffee with Baileys topped with Whipped cream 2 oz	
<b>Mocha Fire</b>	10
Coffee with equals parts of Rumchata, Jack daniel and creme de cocoa 2 oz	



MAIN MENU

## VEGETARIAN SPECIALTIES

LIQUIDS DAAL MAKHNI (GF) Mixed lentils simmered in an aromatic combination of herbs and spices, finished with a touch of cream	\$13.99
TARKA DAAL (GF) A mixture of red and yellow lentils and onions slowly simmered together	\$13.99
OKRA MASALA (GF) Okra sautéed with onion, fresh ginger, red and green bell peppers, tomatoes and traditional herbs	\$13.99
NAVRATAN KORMA (GF) Cashews, paneer, and a variety of vegetables simmered in our signature butter sauce	\$14.99
ALOO GOBI (GF) Potatoes and cauliflowers sautéed with fresh ginger, tomatoes and onions	\$13.99
CHANNA MASALA (GF) Potatoes and chickpeas cooked in an onion and tomato gravy	\$13.99
PALAK PANEER (GF) Traditional homemade cheese mixed with a blend of herbs and spices in a fresh spinach puree.	\$14.99
MATTAR PANEER (GF) Traditional homemade cheese and fresh peas cooked in an onion and tomato gravy	\$14.99
SHAHI PANEER (GF) Traditional homemade cheese and cashews cooked in our signature butter sauce	\$14.99
KADAI PANEER (GF) Cottage cheese cooked with tomatoes, Peppers & onions in mild gravy.	\$14.99

## ACCOMPANIMENTS

ONION & CHILLI .....	\$2.99
ALOO RAITA .....	\$4.00
CUCUMBER RAITA .....	\$4.99
INDIAN GARDEN SALAD .....	\$5.99
PICKLES .....	\$1.50

## DESSERTS

GULAB JAMUN (2 pcs) Warm, deep-fried doughnuts dipped in a traditional sugar and rose water syrup.	\$6.99
VEGAN CHOCOLATE DECADENCE This decadent chocolate cake is comprised of plant-based ingredients mixed with a healthy quantity of cocoa and finished with chocolate glazed.	\$9.00
CRÈME BRULÉE' CHEESECAKE Original New York-style cheesecake and decadent French custard baked together in a buttery vanilla crust.	\$9.00

## ALLERGY WARNING

Please specify allergies when ordering as garnishes and other ingredients aren't always listed



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## APPETIZERS

<b>LIQUIDS CAULIFLOWER 65</b> Cauliflower lightly battered and deep-fried, and tossed in a sweet and sour Indo-Chinese style curry sauce.	\$10.99
<b>VEGETABLE SAMOSAS 3pcs (Add Butter Chicken Sauce \$4)</b> Traditional pastry filled with spiced potatoes and peas. Served with tamarind chutney	\$6.99
<b>PANEER PAKORAS</b> Traditional homemade cheese filled with spices and battered in chickpea flour. Served with tamarind chutney	\$11.99
<b>FISH PAKORAS</b> Basa marinated in our signature tandoori batter. Served with a side of mint yogurt chutney	\$12.99
<b>LIQUIDS CHICKEN PAKORAS</b> Chicken breast marinated in our signature tandoori batter. Served with mint yogurt chutney	\$11.99
<b>CHILLI CHICKEN</b> AN indo Chinese delicacy chicken cubes tossed with onion & peppers in tangy sauce.	\$11.99
<b>PRAWNS 65</b> Prawns in spicy garlic sauce.	\$14.99

## TANDOORI APPETIZERS

[Grilled in our tandoor oven. Served mint yogurt chutney]

<b>TANDOORI CHICKEN (GF)</b> Chicken with bone marinated in yogurt and mild spices. Grilled in clay oven	\$17.99
<b>CHICKEN MALAI TIKKA (GF)</b> Chicken marinated in cream sauce and mild spices. Grilled in clay oven.	\$16.99
<b>LIQUIDS CHICKEN TIKKA (GF)</b> Tender chicken breast marinated in our chef's special seasonings. Grilled in clay oven	\$16.99
<b>PANEER TIKKA (GF)</b> Traditional homemade cheese skewered with vegetables, marinated with a blend of seasonings. Grilled in clay oven	\$15.99
<b>BEEF BOTI KEBAB (GF)</b> Beef cubes marinated in ground spices. Grilled in clay oven	\$17.99

## NAAN

[Baked in a Tandoor (Clay Oven)]

<b>CLASSIC NAAN</b> classic buttered naan	\$2.99
<b>TANDOORI ROTI</b> whole wheat bread	\$2.99
<b>GARLIC NAAN</b> brushed with minced garlic	\$3.99

## LIQUIDS SPECIALS (\$17.99)

<b>LIQUIDS MUTTON ROGAN JOSH</b> Tender Mutton mixed with onions, tomatoes, garlic, and ginger simmered in our special red curry sauce	
<b>LIQUIDS BUTTER CHICKEN</b> Our signature and crowd favourite.	
<b>LIQUIDS CHICKEN LABABDAR</b> Chef's special curry from back home spices.	

## CURRIES

[Choose a sauce + a protein]

<b>TRADITIONAL CURRY (GF)</b> Choice of Protein cooked in onion and tomato curry sauce.	
<b>KARRAHI CURRY (GF)</b> Assorted bell peppers and onions, grilled and sautéed in a savoury onion curry sauce	
<b>TIKKA MASALA CURRY (GF)</b> Assorted bell peppers and onions grilled and sautéed into a rich creamy tomato sauce	
<b>COCONUT CURRY (GF)</b> Mix of coconut milk, signature butter sauce and herbs creating a unique, semi-sweet creamy curry	
<b>VINDALOO CURRY (GF)</b> A bold and spicy onion and tomato curry with potatoes, finished with a touch of vinegar	
<b>SAAGWALA (GF)</b> Fresh spinach curry blended with ginger, garlic and herbs	

## PROTEIN CHOICES

• CHICKEN	\$15.99
• BEEF	\$15.99
• MUTTON	\$16.99
• PRAWNS	\$17.99
• BASA FISH	\$15.99
• PANEER	\$14.99

## RICE

PLAIN	\$3.99
COCONUT / SAFFRON	\$5.99
JEERA / PEAS / VEG	\$6.99

## BIRYANI

[Mint flavored Fresh basmati rice marinated in a unique blend of herbs and spices. Served with Raita]

VEGETABLE BIRYANI	\$14.99
CHCKEN BIRYANI	\$16.99
BEEF BIRYANI	\$16.99
MUTTON BIRYANI	\$17.99



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# LIQUIDS KITCHEN AND BAR

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780 341 5500  
@liquidskitchenandbar.com



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## cocktails

### STRAWBERRY CHI CHI 10

2 oz Iceberg vodka , shaken with delicious blend of pina colada and strawberry puree served over ice, 1.5oz

### VERRY-BERRY SANGRIA 10

Muddled strawberries and blackberries , 5 oz rose' wine, 1/2 oz triple sec , try berry syrup, topped with soda

### CANADIAN OLD FASHION 12

Bourbon infused with maple syrup and a dash of bitters.2oz

### SAPPHIRE MARTINI 12

Bombay Sapphire Gin , Lillet blanc, lemon twist 1.5oz

### MOSCOW MULE 11

Vodka, Ginger beer, lime juice, served in copper mug 1.5 oz

### E-TOWN PALOMA 10

1.5oz cabrito shaken with pink grape fruit and fresh lime juice topped with soda

### FROZEN MARGARITAS 10

Your choice of margaritas from lime, peach, strawberry and pina-colada puree made with cabrito and triple sec 1.5oz

### PAMA - JITO 10

Equal quantities of Pama and bacardi white rum shaken with fresh mint and lime juice topped with soda 1.5oz

### SIGNATURE CAESAR Single 8 Double 11

Iceberg vodka and clam in a celery salt rimmed glass garnished with lime and bean pickle 1.5oz

### APEROL SPRITZ 12

5oz La marca prosecco . 1oz aperol liqueur over ice and topped with soda

### BELLINIS 10

Your choice of Bellini from Peach, Strawberry and Pina-colada purée made with Bacardi and topped with splash of red wine 1.5oz

## happy hour monday to friday

3pm to 5pm

Budweiser/Bud light  
16 oz. \$ 5

Well Highballs \$5

House White and house red  
wines 6oz \$5

## beer

### IMPORT DRAUGHT

Pint Sleeve

20 oz 16 oz

Stella Artois	11	9
Hoegaarden	11	9
Guinness	12	10

### PREMIUM DRAUGHT

Kokanee Gold	9	7
Plainsbreaker Hopped Wheat Ale	11	9
Shock Top	11	9

### DOMESTIC DRAUGHT

Budweiser	9	7	Prohibition Budwesier 0.5 %	5
Bud Light	9	7	Coors light	5
Mill Street IPA	10	8	Budwesier	5
Goose Island IPA	10	8	Michelob Ultra	5
			Smirnoff Ice	5
			Rickards Red	5
			Innis n Gunn Oak aged	8

### BOTTLES

Heineken	5
Corona	5
Canadian	5
Strongbow 500ml	8

## wines by glass

### white

Liquids HOUSE WHITE	7	9	NA
La Marca PROSECCO 187ml			12
Woodbridge WHITE ZINFANDEL	9	12	32
Santa Cristina PINOT GRIGIO IT	10	14	40
Oyster Bay SAUVIGNON BLANC NZ	10	14	40

### red

Liquids house red	7	9	NA
Oyster Bay MERLOT NZ	10	14	40
Dreaming tree CABERNET SAUVIGNON CAL	10	14	40
Rosemount SHIRAZ AU	10	14	40

## white by bottle

Deinhard Piesporter RIESLING GE	35
Kim Crawford SAUVIGNON BLANC NZ	45
Kendall Jackson SAUVIGNON BLANC CAL	45
Rodney strong CHARDONNAY CAL	45
Drouhin CHABLIS VAUDON FR	65
Mission Hill Reserve PINOT GRIGIO BC	48
Gerard Bertrand COTE DES ROSES FR	48

Oyster Bay PINOT NOIR NZ	38
Meiomi PINOT NOIR VNS CAL	48
Dona Paula Estate MALBEC AR	45
Achaval Ferrer MALBEC MENDOZA AR	60
Mission Hill Reserve MERLOT BC	55
Barossa Valley Estate SHIRAZ AU	45
KV Great Northern Vineyards SYRAH BC	58

## bubbly's

Oyster Bay Sparkling CUVÉE BRUT NZ	45
Cipes Brut BC	55
Dom Perignon MOET' CHANDON FR	350

## rest of the world reds

BATASIOLO BAROLO IT	65
BROTTE LA FIOLE DU PAPE FR	80
CAYMUS ZINFANDEL NAPA CAL	85
MASI COSTASERA AMARONE CLASSICO IT	90

## red by bottle

Mission Hill Reserve CABERNET SAUVIGNON BC	55
Barossa valley estate CABERNET SAUVIGNON AU	45
Louis Martini Napa Valley CABERNET CAL	60
RODNEY STRONG BROTHERS RIDGE CAB SAU CAL	150



MAIN MENU



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## KIDS SPECIALS

**Chicken Fingers** 12.00

Crispy fried chicken fingers served with french fries and plum sauce

**Kids' Chicken Linguini** 12.00

Al-dente linguini pasta tossed in choice of Alfredo or Toscana sauce with chicken

**Kids Fish and Chips** 12.00

Battered Cod fillet fried until golden brown served with french fries and tartare sauce



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## SWEET SINS

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**Vegan Chocolate Decadence  
Cake** 9.00

This decadent chocolate cake is comprised of plant based ingredients mixed with a healthy quantity of cocoa and finished with a heavenly chocolate glaze.

**Creme Brulee' Cheesecake** 9.00

Original New York-style cheesecake and decadent French custard baked together in a buttery vanilla crust. Topped with traditional caramelized sugar.

**Chocolate Ganache** 9.50

chocolate brownie layer cradling a milk chocolate ganache mound covered with a dense dark chocolate mousse topped with chocolate cake cubes and chocolate glaze.

## SPECIALITY COFFEES

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**Baileys Punch**

Dark roast Colombian coffee and Baileys topped with Whipped cream 2 oz 10

**Mocha Fire**

Dark roast Colombian Coffee with equals parts of Rumchata, Jack daniel and creme de cocoa 2 oz 10



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FOR CURBSIDE PICKUP, PLEASE CALL

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