

BOTTLE SERVICE MENU

CHAMPAGNE

Belaire Rose	750ml	\$240
Veuve Clicquot, Brut	750ml	\$300
Veuve Clicquot, Rose Veuve	750ml	\$320
Veuve Clicquot, Rich	750ml	\$320
Moët & Chandon	750ml	\$300
Moët & Chandon, Rose Imperial	750ml	\$320
Crystal Brut	750ml	\$850
Ace of Spades, Brut	750ml	\$900
Ace of Spades, Rose Brut	750ml	\$1,100
Dom Pérignon, Brut	750ml	\$850
Dom Pérignon, Brut Luminous Edition 2009	750ml	\$1,200
Dom Pérignon, Rosé Luminous Edition 2006	750ml	\$1,400

TEQUILA

Patron, Blanco	750ml	\$280
Patron, Reposado	750ml	\$300
Casamigos, Blanco	750ml	\$300
Casamigos, Reposado	750ml	\$320
Clase Azul, Reposado	750ml	\$850
Don Julio 1942	750ml	\$1,000

VODKA

Titos	750ml	\$240
Ciroc	750ml	\$260
Belvedere	750ml	\$270
Grey Goose 750ml	750ml	\$270

GIN

Empress	750ml	\$290
Bombay Sapphire	750ml	\$360
Hendrix	750ml	\$360

COGNAC

Hennessy VS	750ml	\$280
Hennessy VSOP	750ml	\$350
Hennessy XO	750ml	\$850
D'Usse VSOP	750ml	\$320
Remy Martins VSOP	750ml	\$330

WHISKEY

Jack Daniel's Old No. 7 Tennessee	750ml	\$250
Crown Royal	750ml	\$250
Glenfiddich 18 Years	750ml	\$600
Glenfiddich 21 Years	750ml	\$1,100

18% GRATUITY IS APPLIED TO ALL BOTTLE SERVICE



CRAVIN
KITCHEN + LOUNGE
DRINK MENU

SIGNATURE COCKTAILS

Spicy Passion Fruit Margarita ----- \$19
Tequila, cointreau, freshly squeezed lime juice, passion fruit syrup, passion fruit juice, jalapeños

Mango Margarita ----- \$19
Tequila, cointreau, freshly squeezed lime juice, mango syrup, mango juice

Night Life ----- \$20
Rhubarbe liquor, lemon, Aperol

Cravin After Dark ----- \$21
Rum, chambord, freshly squeezed lime, simple syrup, ginger beer

Denary Since'83 ----- \$20
Apricot liquor, lemon, orange juice, bitters

Lagos Island Buzz ----- \$21
Banana liquor, lemon, almond syrup

CLASSIC COCKTAILS

Moscow Mule 1oz ----- \$14
Vodka, freshly squeezed lime juice, ginger beer

Gin and Tonic 1.5oz ----- \$14
Dry gin, tonic water, lime

Negroni 3oz ----- \$15.50
Dry gin, campari, sweet vermouth, orange zest

MOCKTAILS

Virgin Mojito ----- \$9
Lime juice, soda water, pure sugar cane syrup, mint

Abstinence on the Beach ----- \$9
Peach nectar, cranberry juice, orange juice, grapefruit juice

Sunrise ----- \$9
Lime juice, orange juice, grenadine

WINE

WHITE

Good Natured Unoaked Chardonnay
British Columbia
6oz \$11.00
Bottle \$32.49

Crush Pinot Grigio
Niagara Peninsula, Ontario
6oz \$12.00
Bottle \$34.50

RED

Trius Select Cabernet Sauvignon
Niagara on Lake, Ontario
6oz \$13.50
Bottle \$36.25

Peller Family Reserve Merlot
British Columbia
6oz \$15.00
Bottle \$41.00

Umberto Cesari \$69.00
Angiovese/Cabernet Sauvignon
Emilia-Romagna, Italy

ROSE
Good Natured Rose 6oz \$14.00
Niagara Peninsula, Ontario
Bottle \$39.50

SPARKLING

Giusti Brut Asolo Prosecco Superiore \$49.50
Veneto, Italy

BEER

Molson Canadian ----- \$7.50
Coors Light ----- \$7.50

Corona ----- \$8.50
Heineken ----- \$8.50

18% GRATUITY IS APPLIED TO ALL GROUPS OF 6 OR MORE.



CRAVIN
KITCHEN + LOUNGE
MENU

STARTERS

Fries

Truffle aioli.
\$11

Yam Fries

Lightly seasoned fried yam, pepper sauce.
\$15

Arancini

Sweet pea risotto balls, stuffed with mozzarella cheese, served with tomato filetto, topped with parmigiano reggiano.
\$19

Fried Calamari

Lightly seasoned fried calamari, dusted with flour, lemon aioli.
\$21

Grilled Calamari

Grilled calamari, parsley and spinach sauce, olives, balsamic glaze.
\$24

Grilled Octopus

White bean puree, cherry tomatoes, red onions, olives, chickpeas, oregano olive dressing.
\$24

Cravin Chicken Bites

Crispy fried chicken, house made spicy pepper sauce, on bed of arugula.
\$24

SALADS

Mixed Greens

House mix greens, radish, cherry tomatoes, red onions, bell peppers, citrus vinaigrette.
\$16

Caesar Salad

Romaine, house made caesar dressing, parmigiano reggiano, croutons, crispy pancetta.
\$18

Arugula Salad

Pears, walnuts, radish, goat cheese, citrus vinaigrette.
\$19

Salad Extra

Add grilled chicken \$8 | Shrimp \$9

PASTA

Gnocchi

Tomato cream sauce, parmigiano reggiano.
\$26

Penne

Basil pesto cream sauce, grilled chicken, sun dried tomatoes, parmigiano reggiano.
\$30

Tagliatelle Pollo Fusion

Grilled chicken, spicy scotch bonnet cream sauce, mix bell peppers, sundried tomatoes, parmigiano reggiano.
\$33

Linguine Ai Frutti

Tomato white wine sauce, black tiger shrimp, calamari.
\$34

MAINS

Pan Seared Chicken

Pan seared chicken, bell peppers, mushrooms, white wine butter sauce, seasonal vegetables, mashed potatoes.
\$36

7oz Flat Iron Steak

Mashed potatoes, seasonal vegetables, red wine jus.
\$39

Cravin Fusion Platter

Grilled shrimp, calamari, asun, Jollof rice, fried plantain, mixed green salad.
\$94

DESSERT

Tiramisu

Italian cookies, mascarpone, espresso.
\$12

Cheesecake

Daily selection.
\$14

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CRAVIN
KITCHEN + LOUNGE
MENU

— CRAVIN AFRO —

Cravin Signature Pepper Soup

Turkey, plantain.

\$29

Asun

Spicy roasted goat meat,
bell peppers, red onions,
fried plantain.

\$33

Jollof Rice

Classic party style jollof rice,
infused with a smoky flavor,
with fried pepper turkey
or chicken.

\$39

Fish

Oven baked spicy mediterranean sea bream,
stuffed with red onions
and bell peppers, side of fries.

\$42

— SIDES —

Mashed potatoes \$10

Fried plantain \$8

Jollof rice \$15

Mixed greens \$8



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