

BARCORSO

COCKTAILS

LOCAL CLASSICS

Locale Classico Negroni 3oz	15
Esquimalt Vermouth, Esquimalt Bitter Red, Woods Gin	
Locale Americano 2oz	15
Esquimalt Vermouth, Esquimalt Bitter Red, Topped with Soda Upgrade to Sbagliato +\$2	
Cascadian G&T 2oz	15
Woods Cascadian Gin, Fentimans Tonic	
Raincoast Martini 2oz	15
Lemon peel infused Sherringham Rain- coast Gin, Noilly Prat Vermouth, Twist	

CASA COCKTAILS

Toddy Pazzo 2oz	16
Amaretto, Lambs Spiced Rum, Lemon, Hot Water, Clove.	
Lime Light 2oz	17
Sherringham Vodka, Lime Cordial, Fresh Basil, Cinzano Prosecco float	
Ume & La Luna 3oz	17
Tea Plum Sake, Bitter Bianco, Woods Gin, Japanese Bitters	
Hanami 3oz	17
Plum Sake, Bitter Bianco, Pisco	
Corso Espresso Martini 2oz	18
Alexander Grappa, Odd Society Mia Amata Amaro	
Nuvola Grigia 2oz	18
Earl Grey Tea infused Gin, Cinnamon Syr- up, Rhubarb Liqueur, Lemon, Egg white.	

TASTING FLIGHT OF 3

Amari	19
Grappa	24

Imported Liquors & Wine are subject to availability

BIRRA

East Van Euro Lager Draft 12 oz	7.5
East Van Pale Ale Can 473 ml	7.5

SIDRO

Greenhill SemiDry Cider, 6% 355ml	9
--------------------------------------	---

ZERO PROOF

Never The Less Pilsner (0.5%) Strange Fellows Brewing, Can 473 ml	8
Corso 5-Alive Corso Citrus Cordial, Lemon, Sparkling Water	7
Rotating Iced Tea Local Seasonal Fruit Syrup, Lapsang Tea, Lemon	7
“Knot” A Negroni Free Spirit Gin, Wilfreds Aperitif, Noa Rouge Vermouth	15

CAFFE

Solo Espresso	3.50
Doppio Espresso	4.25
Americano	4.25
Cappuccino	4.75
Tea	2.75