

**Martinis - 3oz****The One**

Infused apple and pear vodka, pineapple, lime,  
touch of cinnamon and clove

**Wild Blossom**

Grey Goose La Poire, St. Germain elderflower liqueur,  
sauvignon blanc, apple, lime

**The Hamptons**

Ketel One vodka, pineapple, Alize Red Passion,  
lemon, sparkling wine

**Lipstick**

Raspberry infused vodka, fresh raspberry, champagne

**Espresso Crunch**

Espresso shot, Kahlua, Crème de Cacao, French Kiss vanilla  
liqueur, Baileys Irish Cream, honeycomb

martinis - 20

**Cocktails - 3oz****Marky Mark**

Chef McEwan's exclusive gin and tonic recipe

**Honey Ginger Julep**

Jack Daniel's Honey, ginger syrup, mint, lemon, ginger beer

**Avocado Margarita**

Tromba Blanco, avocado lemonade, agave syrup,  
chardonnay oak smoked sea salt

**Lavender Mojito**

Bacardi Superior rum, lavender syrup, mint, lime, soda

**The Brixton**

Bombay Sapphire, Pimm's, rhubarb syrup, watermelon, basil

**El Camino**

8 year old Bacardi Superior, Antica Formula sweet vermouth,  
black walnut bitters

**Kiwi Caipirinha**

Leblon Cachaca, kiwi passion lime juice, sugar cane

**The Hazelton Spritzer**

Absolute Mango, Aperol, One chardonnay, strawberry  
and pomegranate juice, soda

cocktails - 20

**Champagne Cocktails****Bitter Elegance**

Galliano, raspberry infused vodka, sugar in the raw,  
cherry bitters, sparkling wine

**Strawberry Champagne**

Peppered strawberry vodka, Champagne, fresh strawberries

champagne cocktails - 17

**Scotch**

GlenDronach 12 yr	16.00
Bruichladdich	19.00
Highland Park 12 yr	19.00
Highland Park 15 yr	23.00
Highland Park 18 yr	38.00
Highland Park 25 yr	70.00
Highland Park 40 yr	240.00
Macallan 12yr	22.00
Macallan 18yr	48.00
Macallan 25 yr	130.00
Macallan 30 yr	199.00

**Whiskey & Bourbon**

Rebel Yell	12.00
Booker's	14.75
Old Ezra 7 yr	21.00
Bushmills 1608	40.00
Johnnie Walker Blue	41.00
Johnnie Walker King George V	95.00

**Cognac**

Courvoisier VSOP	20.00
Courvoisier XO	45.00
Courvoisier 21	80.00
Hennessy VSOP	18.00
Hennessy XO	45.00
Remy Martin VSOP	17.50
Remy Martin XO Excellence	45.00
Louis XIII	299.00

**Tequila**

El Mayor Blanco	15.00
El Mayor Reposado	18.00
El Mayor Anejo	21.00
Tromba Blanco	16.00

A complete list of our spirits is also available upon request.

**Bottled beer**

Bruton Bianca (750ml)	35
Bruton Stoner (750ml)	35
Coors Light	9
Corona	9
Fuller's London Pride	9
Guinness Draft	9
Heineken	9
Innis & Gunn	9
Kronenbourg Blanc	9
Newcastle Brown Ale	9
Peroni	9
Samuel Adam's	9
Stella Artois	9
Beck's non-alcoholic	5

**On Tap**

Mill St. Organic Lager	10
Mill St. Tankhouse Ale	10
Kronenbourg 1664	10
Okanagan Spring Pale Ale	10
Steam Whistle	10
Sapporo	10

**Feature Drink****ONE sangria**

red wine, white wine, St. Remy brandy, triple sec, fresh squeezed  
orange juice, lemon juice, lime juice, sprite and fresh fruit

56

**Champagne and Sparkling by the glass - 6 oz.**

Secco Pink Italian Bubbles	14
Nino Franco Prosecco di Valdobbiadene	16
Blue Mountain Brut n.v Okanagan	18
Henriot Brut Souverain n.v Champagne	35
Louis Roederer n.v Champagne	38
Dom Perignon 2002, Champagne	95

**White Wine by the glass - 6 oz.**

One White <b>by Vineland</b> 2011, Niagara	10
Tawse <b>Riesling</b> 'Echos' 2010, Niagara	12
Le <b>Chardonnay</b> 2010, Pays D'oc	14
Bertiole <b>Pinot Grigio</b> 2010, Friuli	14
Quinta de Gomariz <b>Vino Verde</b> 2011, Portugal	14
Pine Ridge <b>Chenin Blanc/Viognier</b> 2010, Napa	16
Eric Montintin <b>Sauvignon Blanc</b> 2010, Loire	16
Belguardo <b>Vermentino</b> 2010, Marrema	18
Stratus <b>Gewürztraminer</b> 2010, Niagara	22
Bellbird Spring <b>Home Block</b> 2009, Waipara	24
Ceretto Arneis ' <b>Blange</b> ' 2011, Langhe	25
Thomas George <b>Chardonnay</b> 2009, Russian River	35

**Rose Wine by the glass - 6 oz.**

Southbrook <b>Cabernet Franc</b> 'Triomphe' 2011, Niagara	14
Chateau Leoube 2011, Cotes de Provence	22

**Red Wine by the glass - 6 oz.**

One Red by <b>Vineland</b> 2009, Niagara	14
Andeluna <b>Malbec</b> 2010, Mendoza	14
Domaine Gardies ' <b>Mas las Cabes</b> ' 2010, Cotes du Roussillon	15
Grillesino <b>Morellino di Scansano</b> 2011, Tuscany	16
Parez Balta ' <b>Indigena</b> ' 2009, Penedes	16
Penley <b>Shiraz</b> 'Hyland' 2009, Coonawarra	18
Belle Glos <b>Pinot Noir</b> 'Meiomi' 2011, California Coast	20
L'Ecole No. 41 <b>Syrah</b> 2008, Columbia Valley	25
Caravan <b>Cabernet</b> 2009, Napa	32
Domaine Viaud <b>Lalande de Pomerol</b> 1996, Bordeaux	45
Antinori <b>Tignanello</b> 2008, Tuscany	56

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## FIRST COURSES

### Oysters

mignonette and citrus  
Market Price

### Yellowfin tuna sashimi

yuzu dressing, coriander and jalapeno  
26

### Lobster spoons

butter braised with vermouth  
26

### Tasting of salumi

house pickles, mustard and grilled bread  
28

### Steak tartare

herb salad and crostini  
24

### Calamari

panko, remoulade and lemon  
18

### Crudo

Yellowfin tuna, miso, crisp nori, avocado and sesame  
26

### Mixed greens salad

sweet pickle celery, house made ricotta, sunflower seeds  
and strawberry vinaigrette  
16

### Classic caesar salad

smoked bacon, reggiano crisps  
and herbed croutons  
16

### Chicken noodle soup

13

## SECOND COURSE

### ONE chicken salad "cobb style"

avocado, croutons, cured tomatoes, pancetta  
and Quebec blue cheese  
25

### Organic salmon niçoise

french beans, fingerlings, olive, anchovie  
and red wine dressing  
25

### Striploin salad

iceberg lettuce, hazelnuts, tomato, herbs  
and blue cheese buttermilk dressing  
27

### Lobster salad

avocado, fennel, clementine, asian greens, apple vanilla vinaigrette  
31

### Seared sea scallops

corn puree, sauteed spinach, bacon  
and smoked tomato vinaigrette  
30

### Roasted pickerel

triple cooked chips, romesco, salsa verde and fennel puree  
34

### BBQ 1/2 chicken

heirloom potato salad, ranch dressing, pickled tomatoes  
and corn chips  
30

### Alaskan black cod

miso, pickled kohlrabi, yuzu aioli, avocado puree and butter sauce  
39

### Beef shortrib

smoked potato puree, coleslaw and red wine reduction  
33

### Lobster frittata

brie, asparagus and arugula salad  
27

## PASTA

### Lamb pappardelle

lamb ragu, artichokes, goats milk mozzarella  
and buttered breadcrumbs  
28

### Ricotta gnocchi

marinara, buffalo mozzarella and basil  
25

### Linguine

bolognese, parmesan, pine nuts and garlic crostini  
25

## SANDWICHES

### B.L.T.

braised pork belly, double smoked bacon, heirloom  
tomatoes and triple crunch aioli,  
22

### 8oz U.S.D.A Prime burger

aged cheddar, peameal bacon, onion aioli  
and tomato  
28

### Grilled vegetable

basil pesto, double cream brie and olive bread  
20

### Grilled chicken

buffalo mozzarella, marinara, basil and focaccia  
22

### Fried fish sandwich

black cod, russian dressing, pickled fennel, smoked  
gouda and house made brioche  
20

## SIDES

### Crisp frites

citrus garlic aioli  
9

### Crisp frites

truffle and reggiano  
12

### Crisp onion rings

scallion chili dip  
10

# IRONZ

### CHEF/OWNER

Mark McEwan

### EXECUTIVE CHEF

Andrew Ellerby

### CHEFS DE CUISINE

Matt Beasley

### MANAGER

Tim Salmon

JULY 2012

LUNCH SERVED FROM

11:30 AM - 4:30 PM

