

HOTEL
Arts





cocktails

raw  bar



philosophy

Innovation plays a large part in our philosophy at Raw Bar and Hotel Arts, and we strive to present this through our inspired food and drink.

Our cocktails follow suit and are artisanal in nature, with many ingredients made in-house. Each season is reflected in our creations and we vary our menus to take advantage of the fruits, spices and flavours available at specific times of the year.

We are sure you will find a cocktail within our menu that appeals to your palette or piques your desire for something new and unexpected. You are not limited to the list - our bartenders are always eager to tailor inspired libations for the more adventurous drinker. And innovation doesn't stop with cocktails - we encourage our clientele to indulge in the new with diverse offerings in beers, wines and spirits.

Imbibe away.



Creole Shrub Liqueur and French-made Canton Ginger Liqueur are mixed with a tangy orange preserve. Just the right amount of bitter and sweet to mark the transition of the seasons.



This award winning cocktail is a staple of the Raw Bar drinking culture and rightly so. A base of Skyy vodka, and homemade plum and clove jelly is brought to life by the inclusion of lychee liqueur. Simply put: delicious.



A variant of the Manhattan using a complex Yamazaki 12-year-old Japanese whisky from the Suntory distillery, stirred with wild cherry rose syrup, sweet vermouth and Elixir liqueur. Strong, floral and beautiful like the Sakura tree.



A highly satisfying milk-style punch, Grand Marnier is intensified with the addition of vanilla and lavender, orange blossom water and the essence of mole-style chocolate. Perfect anytime but even better with dessert.



**ECLECTIC
ORCHARD**

Rhubarb and strawberry take centre stage with the elegant clean taste of El Dorado 3-yr-old rum, then subtle tones of hibiscus flowers and peppery spice are added, rounded off with a pleasing mint foam. Exotic yet understated.



**AUTUMN
SONG**

A crisp juniper berry and earl grey tea that's mixed with Martin Millers Gin, a touch of Aperol Italian Aperitif and elements of dandelion and burdock, balanced out with a little citrus and soda that conjures up images of autumn at its peak.



Take Taylor Fladgate 10-year-old port and mix with a blueberry shrub, kick in some spice with a little shiraz and some Vietnamese cinnamon. Add influences such as cardamom and lemon and it's a sure fire way to forget about the harsh Calgary winter.



Fraser River raspberry vodka shaken up with pecan syrup and blackberry preserve and yellow Chartreuse - a liquid remedy that will raise spirits battered by the cold.



Using Spice Tree whisky (jokingly referred to as illegal whisky because of its second maturation in new French oak barrels) is mixed with a potent apple and fig pie filling and lengthened out by our unique pink peppercorn caramel. It really doesn't get much better.



Mount Gay rum, with added peach and apricot and the almost sweet spice of Turkish Urfa biber and hints of lemon grass. A bewildering concoction and a truly satisfying taste experience.



beer + wine

DRAUGHT BEER 20 oz	Big Rock Grasshopper Wheat ale Calgary	7
	Sapporo Japanese lager Sapporo Hokkaido	7
	Blanche de Chambly White ale Québec	8
	Stella Artois European pilsner Leuven Belgium	8
	Guinness Stout Dublin Ireland	8
BOTTLED BEER 12 oz	Big Rock Lime Lager Calgary	5
	Coors Light Lager USA	5
	Alexander Keith's Pale Ale Nova Scotia	5
	Corona Lager Mexico	6
	Heineken Pilsner Holland	6
	Innis & Gunn Cask Scotland	6
	MGD Lager USA	5
	Tiger Lager Thailand	6
	Strongbow Cider England	7
	O'doul's Amber non-alcoholic	4

BUBBLES	5 oz	Prosecco Luna Argenta Veneto, ITL,		39
		Veuve Clicquot Brut Reims, FRA	17	80
PINK	6 oz	Rosé Mission Hill Five Vinyards Okanagan CAN 2010	9	36
WHITE	6 oz	Pinot Grigio Attems Venezia Giulia, ITL 2010	12	48
		Riesling St. Urbans-Hoff, Ockfener Buckstein Kabinett Mosel GER 2010	13	52
		Sauvignon Blanc Wither Hills NZL 2009	11	44
		Blend Sokol Blosser Evolution Oregon USA N/V	12	48
		Chardonnay Quails' Gate Okanagan Valley CAN 2009	11	44
		Fume Blanc Grgich Hills Napa Valley USA 2008	16	64
RED	6 oz	Valpolicella Brigaldara ITL 2009	9	36
		Pinot Noir Belle Glos Meiomi California Coast USA 2009	14	56
		Shiraz Langmeil "Valley Floor" Barossa Valley AUS 2008	11	44
		Malbec Punto Final ARG 2009	10	40
		Cabernet Sauvignon Lotus Paso Robles California USA 2008	12	48
		Napa Valley Vintners "Premiere Auction" Wine of the Week	25	99