



Indulge in the taste of wanderlust with our cocktail and wine program.

@SOLUNATORONTO



COCKTAILS

PAPI SOLUNA

Guajillo infused Herradura Reposado, Cointreau, passionfruit, lemon \$22

EL DIABLO

Jalapeño infused Calirosa Rosa Blanco, Mezcal, \$26
Chambord, orgeat, lime *contains nuts

SLOW DANCE

Guajillo infused Flecha Azul Blanco, Cointreau, Aperol, \$25
pear, lemon, muddled golden berries

SOLUNA OLD FASHIONED

Patron Reposado, maple syrup, black walnut bitters \$24

SOLUNA ESPRESSO MARTINI

Patron Reposado, Kamora Coffee Liqueur, Carolans Irish Cream, \$26
salted caramel, espresso

SKY HIGH

Belvedere, Fiol prosecco, pineapple, thyme syrup, lemon \$19

FLOWER CHILD

Grey Goose, St Germaine, pineapple, lychee, lemon, egg white \$20

BOHEMIA

Sumac infused Belvedere, spiced cranberry, thyme syrup, lime \$21

THE QUEEN

Butterfly pea flower infused Bombay, Fiol prosecco, \$19
lavender, lemon



SOL SANGRIA

Rosé, Shochu, pink grapefruit, elderflower, lemon, pink grapefruit soda \$19

MOON DANCE

Woodford Reserve Bourbon, Campari, dry vermouth, blood orange, lemon \$20

SOLUNA MOJITO

St. Remy, Bacardi, passionfruit, thai basil, lemon \$22

DESPERADO

Bacardi 8, Shochu, pomegranate juice, rhubarb and rosemary syrup, lemon juice \$20

MIXED EMOTIONS

Hennessy, Green Chartreuse, yuzu, lime \$23

TEA PARTY

Remy Martin, lavender peach syrup, jasmine tea \$26

ESPRESSO PARTY (serves 6)

Remy Martin, Kamora Coffee Liqueur, Carolans Irish Cream, salted caramel, espresso \$130

MOCKTAILS

POMPOM

Pomegranate, agave syrup, lime \$12

FIELD OF DREAMS

Lavender honey syrup, lemon \$12

STRAWBERRY MOON

Strawberry purée, pineapple, lemon \$14



RESTAURANT + ROOFTOP TERRACE