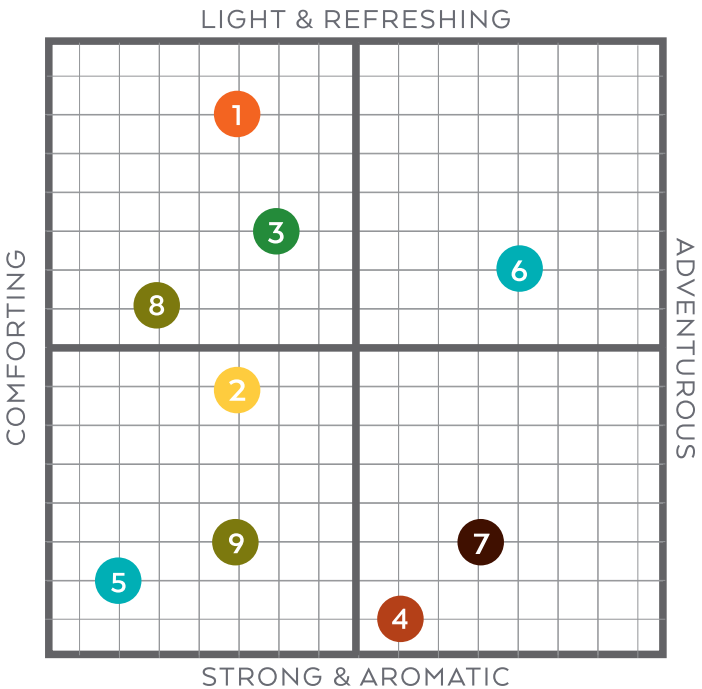


# *Flavor Origins*

## *Charting New Territory*

Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous. A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.



# Cocktails

## 1 Grapefruit CITRUS



**COCKTAIL:** Grapefruit Blossom

**BASE SPIRIT:** Ketel One Botanical Grapefruit & Rose

**ELEMENTS:** Lime, Peychaud's Bitters

**DESCRIPTION:** A tall sparkling blend of grapefruit, lime & a touch of anise

12

## 2 Mango PALM



**COCKTAIL:** Tropicali

**BASE SPIRIT:** Cruzan Rum

**ELEMENTS:** Cruzan Rum, mango purée, lime, mint

**DESCRIPTION:** A tropical cocktail bursting with mango and lime. Shaken and topped with a float of dark rum

14

## 3 Tomato VEGETAL



**COCKTAIL:** Michelada

**BASE SPIRIT:** Jack Daniel's Tennessee Whiskey

**ELEMENTS:** Sol Especial Lager

**DESCRIPTION:** A savory, light and spicy blend of Sol Especial lager, tomato juice and spices. Perfect for brunch and lunch

12

## 4 Cardamom SPICE



**COCKTAIL:** Spiced Old Fashioned

**BASE SPIRIT:** Woodford Reserve Kentucky Straight Rye

**ELEMENTS:** Orange bitters, cardamom bitters, cane sugar, orange & lemon peel

**DESCRIPTION:** A spiced variation of the Old Fashioned, stirred and served on the rocks

15

## 5 Copper MINERAL



**COCKTAIL:** Omni's Opulent Martini

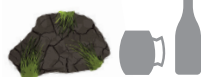
**BASE SPIRIT:** Absolut Elyx Vodka

**ELEMENTS:** Dolin Blanc, lemon peel

**DESCRIPTION:** Absolut Elyx is filtered through copper, giving this martini an ultra-smooth, semi-sweet aroma and creamy texture

15

## 6 Peat MINERAL



**COCKTAIL:** Scottish Mule

**BASE SPIRIT:** Glenmorangie Whisky

**ELEMENTS:** Lime, Ginger Beer, Angostura Bitters

**DESCRIPTION:** Light smokiness and honey floral notes added to a classic Mule. Served with the bottle of Ginger Beer

15

## 7 Sandalwood WOOD



**COCKTAIL:** Rubino Negroni

**BASE SPIRIT:** Bombay Sapphire

**ELEMENTS:** Martini & Rossi Vermouth, Campari, orange peel

**DESCRIPTION:** A brilliantly hued ruby Negroni with aromatics of sandalwood and cassis

13

## 8 Smoked Salt SMOKE



**COCKTAIL:** Filthy Mary

**BASE SPIRIT:** Tito's Handmade Vodka

**ELEMENTS:** Tomato juice, salt, black pepper, Worcestershire, hot sauce, lemon

**DESCRIPTION:** A Bloody Mary with infused house spices and seasonings

10

## 9 Cedar SMOKE



**COCKTAIL:** An Untraditional Manhattan

**BASE SPIRIT:** Canadian Club Whisky

**ELEMENTS:** Martini & Rossi Vermouth, Bénédictine, cedar smoke

**DESCRIPTION:** An herbaceous take on the Manhattan served on a smoked cedar plank

14

Applicable taxes and gratuity not included

# Liquor

<i>Vodka</i> - 1.5 oz			<i>Whisky</i> - 1.5 oz	
Stolichnaya	10		<i>Single Malt</i>	
<i>Russia</i>			<b>LOWLANDS</b>	
Tito's Handmade	12	Auchentoshan, 12 year		13
<i>United States</i>		<b>HIGHLANDS</b>		
Grey Goose	13	Glenmorangie, 10 year		16
<i>France</i>		Dalwhinnie, 15 year		16
Absolut Elyx	13	Oban, 14 year		20
<i>Sweden</i>		<b>ISLAY</b>		
Ciroc - Blue Stone	13	Lagavulin, 16 year		21
<i>France</i>		<b>ISLANDS</b>		
Ketel One	12	Talisker, 10 year		15
<i>Netherlands</i>		<i>Skye</i>		
<i>Gin</i> - 1.5 oz		<b>SPEYSIDE</b>		
Tanqueray	10	Aberlour, 12 year		14
<i>England</i>		Aberlour, A'bunadh		15
Bombay Sapphire	11	Aberlour, 16 year		20
<i>England</i>		The Macallan Gold 1824 Series		16
Hendrick's	13	The Glenlivet, 12 year		13
<i>Scotland</i>		The Glenlivet, 21 year		28
Tanqueray No. Ten	11	<i>Whiskey</i> - 1.5 oz		
<i>England</i>		<i>Blended Malt</i>		
<i>Rum</i> - 1.5 oz		Johnnie Walker Black, 12 year		14
Sailor Jerry	12	Johnnie Walker Blue		30
<i>United States</i>		Chivas 12 year		13
Saint James Ambré	13	Chivas 18 year		20
<i>France</i>		J&B Rare		10
Captain Morgan Original	10	<i>Rye</i> - 1.5 oz		
<i>United States</i>		Crown Royal		14
Pyrat XO Reserve	14	<i>Canada</i>		
<i>French Guiana</i>		Canadian Club		12
<i>Tequila</i> - 1.5 oz		<i>Canada</i>		
Sauza Silver	10	Wiser's, Deluxe		10
<i>Mexico</i>		<i>Canada</i>		
Patrón Silver	15	<i>Whiskey</i> - 1.5 oz		
<i>Mexico</i>		Evan Williams		10
Cazadores Reposado	13	<i>United States</i>		
<i>Mexico</i>		Jim Beam Red Stag		10
Patrón Añejo	17	<i>United States</i>		
<i>Mexico</i>		Wild Turkey 81		12
<i>Grappa</i> - 1.5 oz		<i>United States</i>		
Jacopo Poli Torcolato	16	Bushmills, 10 year		12
<i>Italy</i>		<i>Ireland</i>		
De Negri Monovitigno di Prosecco	11	Jack Daniel's		12
<i>Italy</i>		<i>United States</i>		
<i>Cognac</i> - 1.5 oz		Maker's Mark		14
Hennessy X.O	28	<i>United States</i>		
<i>France</i>		Woodford Reserve		14
Rémy Martin V.S.O.P	16	<i>United States</i>		
<i>France</i>				
Rémy Martin X.O	28			
<i>France</i>				
Hennessy V.S	12			
<i>France</i>				
<i>Porto</i> - 3 oz				
Warre's Otima 10 year	12			
<i>Portugal</i>				
Warre's Otima 20 year	18			
<i>Portugal</i>				
Graham's 20 year	22			
<i>Portugal</i>				



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# Beers



<b>CANADIAN</b>	8	<b>DRAFT</b>	
Molson Export 5.0%		Amer IPA 6.2%	9
Coors Light 5.0%		Loxley 4.0%	9
		Creemore Spring Premium 5.0%	9
<b>MICRO-BREWERIES</b>		Heineken 5.0%	12
Griffintown Blonde Ale, Brasseurs de Montréal 5.0%	8.5		
Rickard's Red 5.2%	8.5	<b>IMPORT</b>	
Coteau Rougemont Fizz		Sol Especial 4.5%	10
Pomme Sparkling Cider 5.0%	8	Murphy's Irish Stout 4.1%	12
<b>NON-ALCOHOLIC</b>	7		
Heineken 0.0			

# Wines

<i>White</i>	6 OZ	9 OZ	<i>Red</i>	6 OZ	9 OZ
<b>INNISKILLIN, ESTATE SERIES RIESLING</b> Niagara, Canada	11	17	<b>MEIOMI, PINOT NOIR</b> California, United States	17	26
<b>RUFFINO, LUMINA PINOT GRIGIO</b> Venetia, Italy	10	15	<b>WOODBIDGE, MERLOT</b> California, United States	10	16
<b>KIM CRAWFORD SAUVIGNON BLANC</b> Marlborough, New Zealand	14	21	<b>M.A.N. CABERNET SAUVIGNON</b> Western Cape, South Africa	11	16
<b>MURPHY-GOODE, CHARDONNAY</b> California, United States	15	22	<b>MASI, PASSO DOBLE MALBEC</b> Mendoza, Argentina	11	17
<i>Rose</i>	6 OZ	9 OZ	<b>ROBERT MONDAVI PRIVATE SELECTION</b> California, United States	12	18
<b>WOODBIDGE WHITE ZINFANDEL</b> California, United States	10	15	<b>CHÂTEAU MONTAIGUILLON, SAINT-ÉMILION</b> Bordeaux, France	16	24
<i>Dessert Wine</i>	6 OZ	9 OZ	<b>MODUS TOSCANA, I.G.T. SANGIOVESE, MERLOT, CABERNET SAUVIGNON</b> Tuscany, Italy	16	24
<b>LÉON COURVILLE, CUVÉE VIDAL</b> Brome, Québec	11	17			



Applicable taxes and gratuity not included

# Alice BAR

Alice Bar of the Omni Mont-Royal Hotel is the reflection of Alice's identity.

Alice, a socially prominent personality of Montreal spends a significant amount of time entertaining. Her private parties are always "the talk of the town".

Alice Bar has that sophisticated elegance and ambiance, in a relaxed but upscale atmosphere, soft music and impeccable service that will charm you.

Alice Bar is known for its fine wines by the glass and artfully crafted cocktails. The menu is a selection of light tapas that will delightfully accompany a chilled glass of wine, an aperitif or a delicious cocktail.