

TINIS & TATERS

ALL DAY SPECIAL

Pair any of our classic martinis with
our beef fat fries for \$18!

Happy Hour with the Joneses!

Mon-Tues 2:30-6^{PM}

Wed-Fri 2:30-6^{PM} and 9^{PM}-close

Sat 4^{PM}-6^{PM} and 9^{PM}-close

\$6 Select Beer (14oz)

\$9 Select Wines (5oz)

\$9 Select Cocktails

\$6 / \$10 Mixed Drinks (1oz/2oz)

COCKTAILS

NEIGHBOURHOOD FAVOURITES

Passion Pit 1.5oz dillon's selby pineapple honey gin, mezcal, passion fruit, lemon	16
Lychee Martini 1.5oz empress 1908 gin, lychee, lemon, egg white, pea flower	17
Joneses Berry Breezer 2oz captain morgan spiced rum, triple sec, blackcurrant, raspberry, blackberry, lemon, sprite, egg whites	17
Joneses Orange Breezer 2oz captain morgan spiced rum, triple sec, coconut, french vanilla, orange, lime, sprite, egg whites	17
The Emerald Lady 2oz dillon's selby cucumber gin, st-germain elderflower liqueur, lime, cucumber, soda	18
The Nelson 2oz olmeca altos tequila, los siete misterios mezcal, orange bitters, lime	20
Coco-loco Margarita 2.5oz sauza silver tequila, aperol, triple sec, lime, coconut milk, coconut syrup	20
Tequila Espresso Martini 2oz dejado tequila, wolfhead coffee whisky liqueur, chocolate mole bitters, cinnamon, expressed orange oil	22

COCKTAILS

CLASSICS

Manhattan 2.25oz	16
canadian club rye, dolin sweet vermouth, aromatic bitters, lemon, amarena cherry	
Cosmopolitan 2oz	16
smirnoff vodka, triple sec, lime, cranberry, orange blossom spritz	
Classic Espresso Martini 2oz	17
ketel one vodka, wolfhead coffee whisky liqueur, espresso	
New York Sour 2oz	18
local spirit whisky 3, fontamara quattro, lemon juice, egg whites, cherry	
Clover Club 2oz	18
tanqueray gin, bianco vermouth, lemon, raspberry, egg white	
Sazerac 2oz	22
ask your bartender to try the original recipe with cognac canadian club 100% rye, absinthe, sugar cube, peychaud's bitters, lemon	

SPRITZERS

Parisian Garden Spritzer 4oz	15
sauvignon blanc, elderflower, housemade mint syrup, soda	
Berry & Rose Spritzer 3.5oz	15
rosé, cassis, cherry syrup, rose water spritz, soda	

SPIRIT-FREE

TEMPERANCE COCKTAILS

Blackcurrant Faux-garita 14
sobrii O-tequila (non-alc), lime, blackcurrant, agave

No Loma 15
agave, pomegranate, lime, grapefruit, fever-tree ginger beer

Basil T No G 15
hp juniper-non alcoholic gin, lime, basil, cucumber, tonic

Amaretto Espresso No-tini 16
noa coffee liqueur, noa amaretto liqueur, espresso,
orange, cinnamon

BOTTLED & CANNED

Coca-Cola glass bottle 235ml 4.50

Heineken O.O 330ml 7

Remedy Raspberry Lemonade Kombucha 8

Remedy Mango Passion Kombucha 8

HOUSE-BREWED ICED TEA 5

orange pekoe with a hint of lemongrass

Available sweetened or unsweetened

BEERS & CIDERS

Draught

	14oz	20oz
Indie Alehouse Pub Ale	8	12
Lost Craft 'Lost Light' Lager	8	12
High Park 'Lightwave' IPA	9	12
Big Rock 'Joneses' Lager	9	12
Beau's 'Juiced AF' Hazy IPA	10	14
Sapporo Premium	10	14

Bottled & Canned

Steam Whistle 341ml	8
Blue Moon Belgian White 341ml	9
Sapporo Black Lager 473ml	10
Corona 330ml	10
Stella Artois 330ml	10
Heineken 330ml	10
Glutenberg American Pale Ale 473ml	11
Brickworks 'Batch 1904' Dry Cider 473ml	12
Lost Craft Dry Rose Cider 473ml	12

WINES BY THE GLASS

Bubbles

5oz



Redtail Rosé

15

PRINCE EDWARD COUNTY, ONTARIO NV

Parés Baltà Cava Brut

16

CATALONIA, SPAIN NV

White

5oz

8oz



Cave Spring 'Canoe' Estate Dry Riesling

15

22

BEAMSVILLE BENCH, NIAGARA, ONTARIO 2020

Perlage Pinot Grigio Delle Venezie

16

24

VENETO, ITALY 2023 **VEGAN**

Stoneburn Sauvignon Blanc

17

26

MARLBOROUGH, NEW ZEALAND 2023

Badenhorst 'The Curator' Chenin/Chardonnay

20

30

COASTAL REGION, SOUTH AFRICA 2023 **ORGANIC**

Domaine Fourrey Chablis

25

38

BURGUNDY, FRANCE 2022

Rosé

Gérard Bertrand 'Gris'

14

19.50

LANGUEDOC, FRANCE 2023

La Grande Bauquière 'Belle Montagne'

18

25

PROVENCE, FRANCE 2023 **ORGANIC**

Red

Señorio de P. Peciña Cosecha Tempranillo

15

23

RIOJA, SPAIN 2021

Amalaya Malbec

16

24

SALTA, ARGENTINA 2022

Antologia Nebbiolo

18

26

LANGHE, PIEMONTE, ITALY 2022

Pablo Claro Cabernet Sauvignon

19

28

CASTILLA-LA MANCHA, SPAIN 2022 **BIODYNAMIC**

Ant Moore Pinot Noir

20

30

MARLBOROUGH, NEW ZEALAND 2021 **ORGANIC**

SPIRITS

Scotch

	1oz	2oz
J&B Rare	9	15
Johnnie Walker Red Label	12	21
Johnnie Walker Black Label	20	33
Laphroaig	28	47
The Macallan Double Cask 12 Year Old	32	55
Glenfiddich 15 Year Old	32	55
Lagavulin 16 Year Old	40	71
Johnnie Walker Blue Label	65	121

Rye

J.P. Wiser's Deluxe	9	15
Canadian Club	9	15
Canadian Club 100%	9	15
Crown Royal	9	15
Gooderham & Worts	12	21
Lot No. 40 Single Copper Pot Still	12	21
Rittenhouse	14	23

Whisky & Whiskey

Jameson	10	17
Tullamore D.E.W.	10	17
 Local Spirit Whisky 3	12	21

SPIRITS

Tequila & Mezcal

	1oz	2oz
Sauza Silver	9	15
Espolòn Reposado	12	21
Espolòn Blanco	12	21
Dejado Blanco	18	29
Tromba Añejo	20	33
818 Blanco	20	33
Los Siete Misterios Mezcal	22	35
Casamigos Blanco	22	35
Don Julio Blanco	24	39
Don Julio Reposado	24	39
Patrón Silver	24	39
Casamigos Reposado	24	39
Casamigos Mezcal Espadín	28	47
Clase Azul	70	131
Don Julio 1942	75	141

Gin

 Dillon's Selby Pineapple Honey	9	15
Tanqueray	9	15
Bombay Sapphire	10	17
 Local Spirit Gin 7	10	17
Hayman's London Dry	12	21
Roku	12	21
 Empress Elderflower Rose	12	21
 Empress 1908 Cucumber	12	21
 Empress 1908 Cocktail	12	21
 Empress 1908 Indigo	14	23
Hendrick's	14	23
 Nickel 9 Hidden Temple	14	23
Plymouth	14	23
Botanist	16	27

SPIRITS

Rum

	1oz	2oz
Bacardí Superior White	9	15
Captain Morgan Dark	9	15
Havana Club Añejo Reserva	9	15
Havana Club Añejo 3 Year Old	10	17
Appleton Estate V/X Signature Blend	10	17
Goslings Black Seal	10	17
 Nickel 9 Island Diaz Spiced	10	17
Sailor Jerry Spiced	10	17
The Kraken Black Spiced	10	17
Havana Club 7 Year Old	12	21

Brandy & Cognac

Torres 10 Year Old Brandy	12	21
Boulard Calvados Pays d'Auge Brandy	16	27
Martell V.S.	20	33
Courvoisier V.S.	20	33
Hennessy V.S.	22	35
Courvoisier V.S.O.P.	28	47
Hennessy V.S.O.P.	30	51

Vodka

Smirnoff No. 21	9	15
Ketel One	10	17
Stolichnaya	10	17
Chopin	14	23
Grey Goose	14	23
Belvedere	16	27

SPIRITS

Liqueur

	1oz	2oz
Baileys	8	15
 Dillon's Absinthe	12	21
Disaronno Amaretto	12	21
Luxardo Maraschino	12	21
El Gobernador Pisco	12	21
Frangelico	12	21
Chambord	14	23
St-Germain Elderflower	14	23
Giffard Crème de Violette	16	27

After-dinner

Cynar	7	13
Dubonnet Rouge	8	15
Jägermeister	8	15
Amaro Lucano	8	15
Ramazzotti Sambuca	8	15
Amaro Averna	12	21
Amaro Montenegro	12	21
Amaro Nonino	12	21
Aperol	12	21
Bénédictine	12	21
Pimm's No. 1	12	21
Campari	12	21
Sandro Bottega Club Grappa	12	21
Cointreau	14	23
Drambuie	14	23

BITES

Mon-Tues 2:30-5:30pm * Wed-Fri 2:30-5:30pm + 10pm-late * Sat 10pm-late

SNACKS

Warm Cheese Bread - 12
pain au lait, garlic butter,
parmigiano-reggiano, cheddar **v**

Popcorn Shrimp Tempura - 19
henderson's beer-battered,
thousand island dressing

Dill Pickle Zucchini Crisps - 15
a big bowlful, dill pickle salt, ranch **v**

Big M Beef Tartare - 22
shredded iceberg lettuce, onion,
pickles, toasted sesame, mac
sauce, crispy sesame bread
add beef fat fries 14

#6 Sweet Chili Crab Dip - 19
rangoon-style, surimi crab, philly,
sweet jalapeño chili sauce,
crumbled chow mein, wonton chips

SALADS

add chicken breast 15 broiled garlic shrimp (4pcs) 19 grilled tofu 12

The Joneses Caesar - 19
romaine, broccoli, double-smoked
bacon, parmigiano-reggiano, brioche
croutons, roasted garlic dressing

Watermelon Salad - 23
cucumber, toasted hazelnuts,
basil pesto, mint,
aged apple cider vinegar **VG**

MAIN

All-dressed Smash Burger - 29
two dry-aged patties, iceberg lettuce,
onion, pickles, cheddar cheese,
smoky mustard mayo, beef fat fries

ONE OF EVERYTHING \$89

SERVED 4-6

One of Each for the Table

beef fat fries, warm cheese bread, popcorn shrimp
tempura, dill pickle zucchini crisps, big m beef tartare,
sweet chili crab dip

v VEGETARIAN **VG** VEGAN

Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.