

DIGESTIFS



AMARO

Montenegro

Light, Rose Petals, Dried
Orange Peel, Black Pepper,
All Spice, Licorice Root

18

Averna

Bittersweet, Cola, Licorice,
Juniper, Rosemary, Sage

18

PORT

Taylor Fladgate

10-year Tawny

21

Taylor Fladgate

20-year Tawny

30

GRAPPA

Nonino Friulana

Bread Crust, Licorice

17

Antinori Tignanello

Spicy Dried Plum, Sultana

32

Berta Bric del Gaian

Barrel Aged Moscato D'asti,
Wild Berries, Sage, Vanilla

47

SINGLE MALT SCOTCH

Cragganmore

12-year Speyside

18

Talisker 10-year Islay

21

Oban 14-year Highland

30



CHEERS TO THE NIGHT

SWEETEN THE DEAL WITH DESSERTS

Carrot Cake

Pineapple, Almond,
Cream Cheese Frosting

18

Chocolate Torta Tenerina

Chocolate Cake, Raspberry Chocolate
Mousse, Fudge Sauce

18

Triple Pistachio Cheesecake

Torched Italian Meringue

18

Giant Espresso Macaron

Coffee Buttercream, Mascarpone, Cocoa Nibs

18

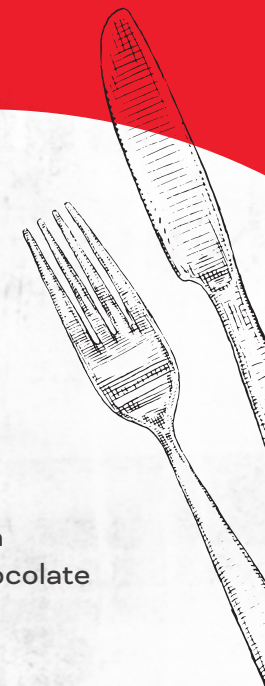
Affogato

Vanilla Ice Cream, Espresso,
Amaretti Cookie

16

Selection of Gelato and Ice Cream

16





BOURBON

Bulleit Frontier
15

Basil Hayden's
17

Woodford Reserve
17

Clyde Mays
19

Legent
21

Angel's Envy
21

Woodford Reserve
Double Oaked
22

Old Forester 1870
Original Batch
22

Blanton's
Single Barrel
26

Woodford Reserve
Sonoma Triple Finish
41

Amador 10 Barrel
42

Woodford Reserve
4 Wood
47

Legent Yamazaki
50

Jim Beam
Distiller's Masterpiece
65

Our cocktails and mocktails are expertly crafted
by our head mixologist, Nick Chajoglou,
from the premium spirits, fresh juices
and other high quality ingredients.

They are created to reflect the steak house
theme of our restaurant and to appeal to
the palates of our guests. We have added
a carefully curated bourbon list, as well as
some delicious digestifs to round out your
Hot Stove beverage experience.



REFRESHING COCKTAILS

HOUSE COCKTAILS

Hot Stove Hard Lemonade

Ciroc Vodka, Ginger Liqueur, Yellow Chartreuse,
Pomegranate, Lemon, Soda

22 | 2.25 oz.

Amaro Punch

Doragrossa Amaro, Cherry Hibiscus Syrup,
Yuzu Lemon, Soda

24 | 2 oz.

Butter & Honey Pineapple Dram

Sous Vide Brown Buttered Bulleit Bourbon, Spiced Honey,
Pineapple, Lemon

24 | 1.5 oz.

Mulberry Street

Bulleit Bourbon, Cocchi di Torino Vermouth, Cherry
Hibiscus Syrup, Spiced Cherry Bitters

28 | 3 oz.

The Muskoka Getaway

Bulleit Bourbon, Ron Zacapa Rum, Hennessy VS,
Leyenda Mezcal, English Breakfast Tea, Lemon,
Wildflower Ginger Syrup

30 | 2.5 oz.

CLASSIC COCKTAILS

French Blonde

Tanqueray Gin, Lillet Blanc, Elderflower Liqueur,
Grapefruit, Lemon, Yuzu

26 | 3 oz.

Negroni

Tanqueray Gin, Campari, Dolin's Sweet Vermouth

20 | 3 oz.

Manhattan

Bulleit Bourbon, Dolin's Sweet Vermouth, Bitters

23 | 3 oz.

Paper Plane

Bulleit Bourbon, Aperol, Amaro Nonino, Lemon

24 | 2.25 oz.

EXPERTLY
CRAFTED

MOCKTAILS

Barbet Love Bite

Pink Grapefruit, Ginger, Juniper

11 | Served tall on the rocks

7 | Add Ketel One Vodka or Tanqueray Gin

Barbet Light Wave

Cucumber, Pineapple, Lavendar

11 | Served tall on the rocks

7 | Add Ketel One Vodka or Tanqueray Gin

St. Agrestis Non-Alcoholic Phony Negroni

Juniper, Citrus, Floral Notes

14 | Served tall on the rocks

