

BAR NEON

1226 BLOOR STREET WEST, TORONTO

WINES

150 ML /
750 ML

RED

THE FARM, "BLACK LABEL" 15 | 62

PINOT NOIR

Twenty Mile Bench, Ontario

BIG HEAD, "RED #7" 16 | 75

CAB FRANC/CAB SAUV/PETIT VERDOT/MERLOT

Niagara Peninsula, Ontario

PAPANTONIS, "MEDEN AGAN" 65

AGIORGITIKO

Nemea, Greece

MALIVOIRE, "SMALL LOT" 66

GAMAY

Beamsville Bench, Ontario

CAVE SPRING, "LA PENNA" 92

CABERNET FRANC

Beamsville Bench, Ontario



WHITE

LUA CHEIA SAVEN, "MARIA BONITA" 15 | 75

VINHO VERDE

Portugal

BIG HEAD 15 | 75

CHENIN BLANC

Niagara Lakeshore, Ontario

KECHRIS, "KECHRIBARI" 35

RETSINA 500 ML

Thessaloniki, Greece

SAMOS, "HIGH PEAKS" 58

MUSCAT

PGI Samos, Greece

CAVE SPRINGS, "ESTATE" 64

GEWURZTRAMINER

Beamsville Bench, Ontario

PAPANTONIS, "METRON ARISTON" 65

RODITIS/CHARDONNAY

Nemea, Greece

TECHNI ALIPIAS, "PLANO" 70

MALAGOUSIA

Drama, Greece

CORKING

Guests are welcome to bring their own wine, however, there will be a \$45 fee for each 750 ml bottle, with

a limit of one bottle for every two guests at the table. Wine bottles purchased for dine-in can be re-corked for "take home the rest".

GRATUITY

20% gratuity is applied to parties of 8 or more

ROSÉ AND ORANGE

THE FARM, "BLACK LABEL POOLSIDE" 15 | 62
 ROSÉ
Twenty Mile Bench, Ontario

13TH STREET WINERY, "MAXIMUM INTERVENTION" 63
 ORANGE RIESLING
VQA Creek Shores, Ontario

13TH STREET WINERY, "VIN GRIS" 75
 GAMAY
VQA Creek Shores, Ontario

DOMAIN MEGA SPILED 114
 NATURAL ORANGE WINE, RODITIS / MALVASIA
Peloponnese, Greece

CIDER *Gluten Free*

CIRCLING THE SUN, APPLE & CHERRY ^{473ML} 10

SPY ^{473ML} 11

WEST AVENUE "BARREL FULLER'S SECRET" ^{750ML} 60
 KENTUCKY BOURBON BARREL AGED

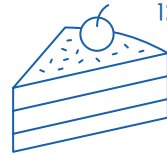
REIF ESTATES "RIVER ROAD" ^{750ML} 62

DESSERT 2 OZ

ARHONTIKO, "MAKEDONIAS" 9
 TSIPOURO
Almopia, Greece

CAVE SPRING, "ESTATE" 10
 LATE HARVEST RIESLING
Beamsville Bench, Ontario

SAMOS VIN DOUX 12
 MUSCAT
PGI Samos, Greece



SPARKLING

CAVE SPRINGS, "ESTATE" 13 | 60
 RIESLING BRUT
Beamsville Bench, Ontario

LIGHTHALL, "THE FENCE" 64
 ROSÉ
Prince Edward County, Ontario

KIR YIANNI, "AKAKIES" 68
 (ROSÉ) XINOMAVRO
Amyndeon, Greece

2027 CELLARS 108
 ROSÉ BRUT
Twenty Mile Bench, Ontario



COCKTAILS

CLASSIC



MARGARITA 20Z 16

El Jimador, Cointreau, agave, lime

SINGAPORE SLING 2.0Z 15

Gin, Cherry Heering, Triple Sec, Bénédictine, pineapple, lime, grenadine, angostura bitters

PALOMA 20Z 15

Tequila, fresh lime, sugar, grapefruit, soda, salt

PAPER PLANE 2.25.0Z 16

Amaro Nonino, Aperol, Bourbon, lemon

*Have another classic cocktail in mind?
Not a problem, let us know!



SIGNATURE



NOT AN ESPRESSO MARTINI 20Z 15

Flor de Cana Rum (5 year), Kahlúa, cream, Nektar Greek coffee

You asked, we answered. A perfect drink for any time of day.

EARTH SHAKER 3.0Z 17

Mataroa Gin, Aperol, cucumber

Spirit forward and delicious, a balanced blend of complex flavours.

WORLD TRAVELLER 20Z 16

El Jimador, Aperol, Ouzo, honey, grapefruit, ginger beer, jalapeño, lime

A complex experience that will have you pulling out your passport.

NEON FASHIONED 2.25.0Z 16

Metaxa, Maraschino Liqueur, Demerara sugar, angostura bitters
Our very own twist on this classic drink.

GREEK GIMLET 2.0Z 19

Mataroa Gin, Greek Salad Cordial, olive oil

Inspired by the original from "The Clumsies" in Athens.
A whole greek salad in a drink.

TONI KUKOC 20Z 15

Canadian Club Rye, Los Siete Mezcal, Amaro Lucano, Demerara sugar, angostura bitters

If you like the Old-Fashioned and want to try something a bit more robust, this one's for you.

LITTLE RED CORVETTE 2.0Z 18

Mataroa Gin, Campari, lime, strawberry basil syrup, egg white

A sweet & herbal swirl that you'll finish too soon!

A CHIOS DREAM 2.0Z 18

Mataroa Gin, Roots Mastic, lime, agave nectar, egg white

Straight from the mastic island itself.

CUCUMBER LEMONADE 1.0 2.0Z 16

Gin, Ouzo, cucumber, lemon, soda

A refreshing cocktail with some complexity.

BEERGHERITA 15

Corona, El Jimador, Cointreau, lime, salt rim

Why choose when you can have both!

MOCKTAILS AND LOW-ALCOHOL DRINKS



MARIEL HEMINGWAY 11
Honey syrup, lemon, star anise, soda

SUMMER REFRESHER 8
Cucumber, lemon, sugar, soda

GREEK GARDEN <0.5% ABV 15
*Seedlip Garden, Greek Salad
Cordial, olive oil*

STRAWBERRY CLOUD <0.5% ABV 16
*Seedlip Garden, lime, strawberry
basil syrup*

PARTAKE IPA <0.3% ABV 7

PARTAKE BLONDE <0.3% ABV 7

SANGRIA 32

SERVES FOUR



SPARKLING

*Cava, Raspberry Vodka, pink lemonade,
Vodka-cured chillies*

WHITE

*White Wine, Alize Passion Fruit,
White Vermouth, strawberry-rosewater-
passionfruit lemonade*

RED

*Red Wine, Cherry Brandy, Triple Sec,
orange juice, ginger ale, citrus*

BEER



DRAUGHT 16 OZ

BEAU'S LUG TREAD *Lagered Ale* 10.25
GUINNESS *Stout* 10.25
MILL STREET ORGANIC *Lager* 10.25
ROTATING DRAUGHT MP
SEASONAL TAP MP
WAUPOOS PREMIUM *Cider* 10.25

BOTTLES AND TALLCANS

BELLWEISER ^{473ML} *Pilsner* 9
BLANCHE DE CHAMBLY ^{473ML} *Wit Bier* 9
CALABOGIE BLEEP BLOOP ^{473ML} *IPA* 9
COLLECTIVE ARTS, JAM UP
THE MASH ^{473ML} *Sour* 9
CORONA ^{330ML} *Lager* 8
ELORA BOREALIS ^{500ML} *Citra Pale Ale* 11
FIX ^{330ML} *Lager* 9
GLUTENBERG ^{473ML} *IPA, Gluten Free* 9
GLUTENBERG ^{473ML} *Blonde Ale, Gluten Free* 9
GOODLOT BIGHEAD ^{473ML} *Amber* 9
THE SOCIABLE ^{473ML} *Pilsner* 9
WOODHOUSE ^{473ML} *IPA* 9
WOODHOUSE ^{473ML} *Lager* 9

LIQUOR

SCOTCH

AUCHENTOSHAN <i>12 year</i>	18
BALVENIE <i>12 year</i>	18
BOWMORE <i>12 year</i>	17
DALWHINNIE <i>15 year</i>	19
GLENLIVET <i>12 year</i>	17
GLENROTHES	16
J & B SCOTCH	12
JOHNNIE WALKER GOLD	17
LAGAVULIN <i>16 year</i>	23
LAPHROAIG <i>Select</i>	18
MACALLAN GOLD	18
OBAN <i>14 year</i>	23
TALISKER <i>10 year</i>	19
TALISKER STORM	19

WHISKEY

BUSHMILL SINGLE	13
CANADIAN CLUB	10
CROWN ROYAL	12
GOODERHAM & WORTS	14
LOT 40	14
JACK DANIELS	12
JAMESON	12
PIKE CREEK	12
SORTILÈGE	12

BOURBON

1792 <i>Single Barrel</i>	16
1792 <i>Small Batch</i>	17
BAKER'S	16
BASIL HAYDEN	16
BEER BARREL	10
BLANTON'S	16
BUFFALO TRACE	15
BULLEIT	15
ELIJAH CRAIG <i>12 year</i>	15
ELIJAH CRAIG <i>Small Batch</i>	15
EVAN WILLIAMS 1783	15
EVAN WILLIAMS <i>Single</i>	15
FEW	18
FOUR ROSES	11
FOUR ROSES <i>Single</i>	16
FOUR ROSES <i>Small Batch</i>	18
JEFFERSON RESERVE	13
NOB CREEK	15
LARCENY	16
MAKER'S MARK	16
MAKER'S MARK 46	18
MICHTER'S <i>Small Batch</i>	18
W.L. WELLER	15
WILD TURKEY 101	14
WOODFORD RESERVE	15

GIN

BEEFEATER	10
BOMBAY	13
BOTANIST	14
BROKERS	13
COLLECTIVE ARTS	14
DILLONS	13
DILLONS ROSE	14
EMPRESS	14
KEW ORGANIC	14
MATAROA	12
HENDRICKS	14
SLOE GIN	11
TANQUERAY	13
TANQUERAY NO. 10	14

RUM

APPLETON	11
APPLETON <i>12 year</i>	17
BACARDI WHITE	10
EL DORADO	15
FLOR DE CANA	12
KRAKEN	11
MALIBU	10
MOUNT GAY BLACK BARREL	14
RON ZACAPA	18
SAILOR JERRY	12

TEQUILA AND MEZCAL

1800 <i>Anejo</i>	14
CABO WABO	15
CASAMIGOS <i>Anejo</i>	17
CASAMIGOS <i>Blanco</i>	14

CASAMIGOS <i>Mezcal</i>	16
CASAMIGOS <i>Reposado</i>	14
DON JULIO <i>Blanco</i>	16
DON JULIO <i>Reposado</i>	17
DON JULIO 1942	30
EL JIMADOR	10
LOS SIETE MISTERIOS	14
MESCAL AMORES VERDE	14
PATRON SILVER	19
PATRON XO	14
SIERRA MILENARIO	15
SOMBRA JOVEN	15
TROMBA <i>Anejo</i>	18
TROMBA <i>Blanco</i>	15

VODKA

BELVEDERE	14
CHOPIN	14
GREY GOOSE	14
KETEL ONE	13
STOLICHNAYA	12
TITO'S HANDMADE	13
WYBOROWA	10

VERMOUTH AND APERITIF

ANTICA FORMULA CARPANO	14
APEROL	10
CAMPARI	10
DOLIN RED	8
DOLIN DRY	8
OTTO'S ATHENS	10
TAWSE DRY WHITE	10

ANISE AND HERBAL

BABATZIM TSIPOURO	11
DILLONS ABSINTHE	14
LUCID ABSINTHE	15
MASTIC TEARS	11
OZUO 12	9
PERNOD	10
RAMAZOTTI SAMBUCA	9
SKINOS MASTIHA	11

AMARO AND DIGESTIF

AMARO LUCANO	10
AMARO MONTENEGRO	10
AMARO NONINO	13
AMARO POLI VACA MORA	14
CYNAR	10
FERNET BRANCA	9
FRANGELICO	11
GRAND MARNIER	14
SOUTHERN COMFORT	9

COGNAC AND BRANDY

COURVOISIER VS	14
EL GOBERNADOR PISCO	13
HENNESSY VS	14
METAXA <i>5 Star</i>	11
METAXA <i>7 Star</i>	12
ST REMY XO	12

TSIKOUDIA



Tsikoudia, also known as Raki is a grape-based pomace brandy from the Greek island of Crete.

It's made by distilling the remnants of grapes pressed in winemaking, similar to grappa. The pomace ferments for about 6 weeks in a tightly sealed barrel, and is then distilled into a crystal clear drink. It can contain anywhere between 40-65% alcohol.

Tsikoudia is a common dinner digestif and in most tavernas in Crete is offered as a complimentary digestif with fruit and sweets after the meal.

It can be flavoured using lemon rind, rosemary, or honey, and is sometimes served cold from a bottle kept in the freezer.

EFE RAKI	10
KRETARAKI	10



Please Enjoy
Responsibly

INTERESTED IN HOSTING YOUR NEXT BIG BASH WITH US?

Kindly reach out to events@barneon.ca