

BAR
DOMINION

EST.
1927



COCKTAILS

MARTINIS

Dry Martini 16 <i>Bombay, Noilly Prat, Zest</i>	Dirty Martini 18 <i>Grey Goose, Sage, Olive</i>	
Tuxedo no.2 17 <i>Bombay, Tio Pepe, Noilly Prat, Maraschino, Black Tea, Absinthe</i>	Vesper 16 <i>Bombay, Vodka, Lillet, Lime Leaf</i>	

NEGRONIS


Classic 17 <i>Bombay, Martini, Campari, Verbena</i>	Boulevardier 17 <i>Wild Turkey, Martini, Campari, Cherry</i>	
White Negroni 17 <i>Bombay, Noilly Prat, Spitz, Jasmine</i>	Dark Horse 16 <i>Torres, Martini, Amaro, Allspice, Cacao</i>	

WHISKEY COCKTAILS

Old Fashioned 16 <i>Wild Turkey, Sugar, Bitters</i>		
Manhattan 17 <i>Rye, Martini, Bitters</i>	Sazerac Nouveau 17 <i>Torres, Rye, Bacardi 8, Fennel, Rose, Absinthe</i>	
Too Soon 16 <i>Busker, Bacardi 8, Spices, Orange</i>	Bold Venture 17 <i>Busker, Cloakroom Amaro, Coconut, Tobacco, Rose, Citrus</i>	

75s & SPRITZ

SIEUR D'ARQUES PREMIÈRE BULLE

For the Moment 16 <i>Bacardi 8, St James, Disaronno, Chamomile, Grapefruit, Bubbles</i>		
Shoot for the Stars 17 <i>Grey Goose, Noilly Pratt, Aperol, Passion Fruit, Vanilla, Bubbles</i>		
French 75 16 <i>Bombay, Lemon, Bubbles</i>	Cosmo 75 17 <i>Grey Goose, Grand Marnier, Pomegranate, Hibiscus, Bubbles</i>	
Sbagliato 16 <i>Martini, Campari, Mandarin, Nectarine, Bubbles</i>	Paloma 75 19 <i>Patron, Campari, Grapefruit, Lavender, Bubbles</i>	

HIGHBALLS & SOURS

Go Getter 17 <i>Glen Moray, Busker, Noilly Prat, Amaro, Pear, Buckwheat, Sweet Clover</i>	Islander 16 <i>Bacardi, Pineapple, Pineau des Charentes, Coco, Cinnamon</i>	
Martingale 16 <i>Bombay, Aquavit, St-Germain, Plum, Cardamon, Citrus</i>	Pimm's 15 <i>Bombay, Pimm's, Averna, Cucumber</i>	
Spicy Margarita 18 <i>Cazadores, Grand Marnier, Orange, Citrus, Chili</i>	Espresso Martini 18 <i>Vodka, Tia Maria, Espresso</i>	

NON-ALCOHOLIC

Fin Soda Aperitivo 9	Fin Soda Mule 9
Seedlip Grove & Martini Floreale, Tonic 14	Seedlip Garden & Martini Vibrante Tonic 14

FOOD

TO SHARE

<i>Provisions ham, figs, manchego</i> 21	<i>Fried calamari, chili crisp mayo</i> 18
<i>Olives</i> 10	<i>Burrata, chutney, olive oil</i> 21
<i>Mac & Cheese</i> 27	<i>Party Platter</i> 65
<i>Bruschetta, whipped ricotta, mushrooms</i> 18	<i>Shishitos, queso fundido</i> 18
<i>Deviled eggs and caviar</i> 12	<i>Parmesan fries</i> 14
<i>Chips & dip</i> 9	<i>Crudités and dips</i> 24
<i>House foccacia, sauce vierge</i> 7	<i>Lobster Roll, chips</i> 28
<i>Fried halloumi sticks, chimichurri</i> 18	

SEAFOOD

<i>Oysters and mignonette</i>	6/25 12/44
<i>Half snow crab, green curry sauce</i>	40
<i>Scallop crudo, grapefruit, jalapeño, ponzu</i>	23
<i>Salmon tartare, avocado, aji-amarillo, pear</i>	26
<i>Shrimp cocktail, chili sauce</i>	26
<i>Seafood Platter</i>	130

GRILL

<i>Spicy sesame beef</i>	26
<i>Octopus, sauce vierge</i>	31
<i>King mushrooms, almond pesto</i>	19
<i>Mix grill</i>	41
<i>Steak & Frites (New York Strip 12oz)</i>	48

DESSERT

<i>Cinnamon sugar churros, dulce de leche</i>
14

BEER AND WINE

BEER (100Z - 16OZ)

Dominion Lager 6 / 9.5	Molson Export 7 / 11
Heineken 7 / 11	Blue Moon 7 / 11
IPA Brasseurs de Mtl 7 / 11	Petite Bourgogne 7 / 11
Miller high life (BTL) 8	Heineken 0.0 (BTL) 8
Special Boiler Maker High Life + Shot of Busker 11 / Supersize 18	

BUBBLES

Cava NM, Vita Vivet, Celler Jan Vidal <i>Xarel-lo, Macabeo, Parellada</i>	15/75
Valdobiadene 2021, Prosecco Con Fondo, De Stefani <i>Glera</i>	82
Colli Aprutino Bianco Frizzante 2021, Bruco, Ausoni <i>Trebbiano</i>	95
VdF (Loire) 2021, Moussamoussettes, Domaine Mosse <i>Pineau d'Aunis, Cabernet Franc, Grolleau (Rosé)</i>	114
Champagne Brut Nature NM, Zéro, Tarlant <i>Pinot Meunier, Chardonnay, Pinot Noir</i>	120
Valdobiadene 2021 Cuvée Nature, Bortoluz (MAGNUM) <i>Glera</i>	150
Champagne Brut 1er Cru, Anthocyanes, Pascal Docquet <i>Chardonnay, Pinot Noir (Rosé)</i>	260

WHITE

Patras 2022, Tetramythos <i>Roditis</i>	69
VdF 2022, Coeur de loup Chenin, Vini be good x Plan Vin <i>Chenin Blanc</i>	69
Penedes 2021, El Primer de 9+ Base, Celler 9+ <i>Cartoixà, Macabeu</i>	72
Douro 2021, O Passaro Solto, Vale de Pios <i>Viosinho, Rabigato, Gouveio</i>	15/73
Peloponese 2021, Stamnaki, Denthis <i>Moschophihero</i>	88
Loire, Le Litre Bovin, Hervé Villemade (1L) <i>Chardonnay</i>	17/102
Swartland 2021, Force Céleste, Johan Herman Meyer <i>Chenin Blanc</i>	102
California 2021, Chardonnay, Grayson Cellars <i>Chardonnay</i>	112
Chablis 2022, Maison de la Chapelle <i>Chardonnay</i>	25/125
Sancerre 2021, Cuvée Silex, Serge Laloue <i>Sauvignon Blanc</i>	144
Chablis 1er Cru 2021, Louis Michel & Fils <i>Chardonnay</i>	190
Condrieu 2021, Domaine Boissonnet <i>Viognier</i>	208
Meursault 2021, Château de Melin <i>Chardonnay</i>	264

ORANGE

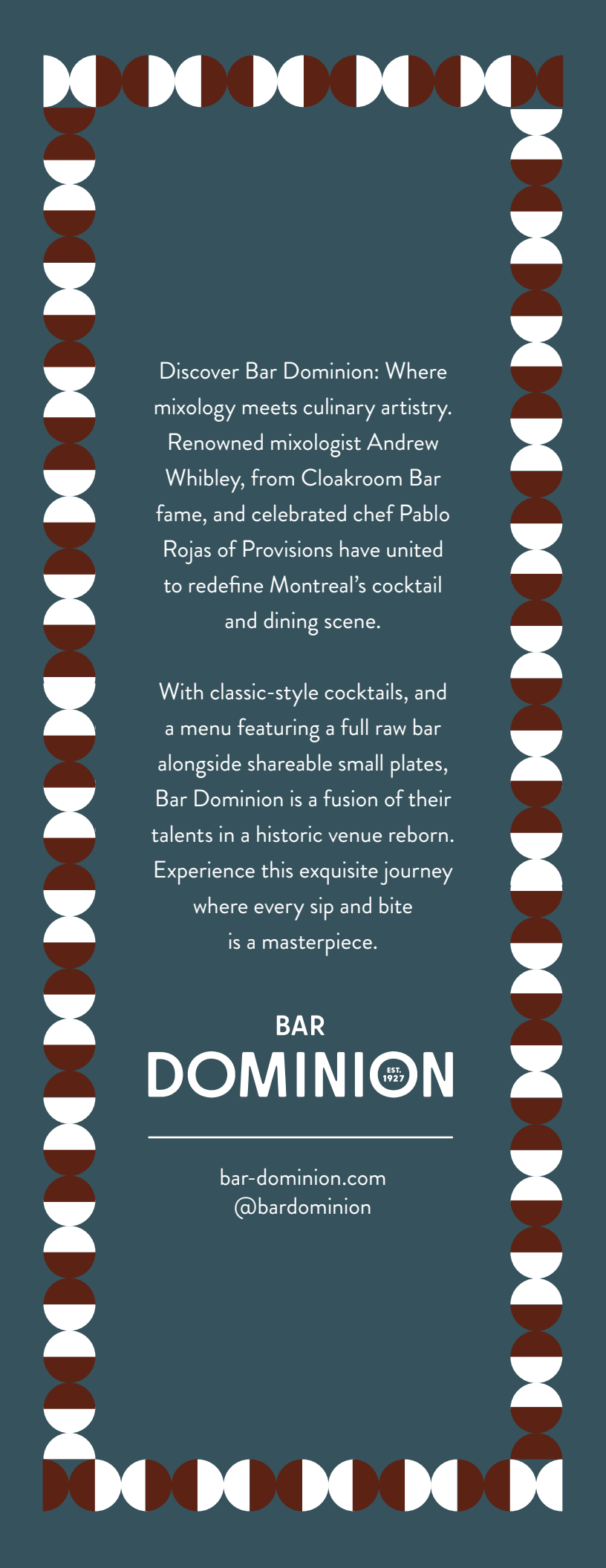
Piemonte 2018, Bubeum Macerato, Torelli <i>Piemonte</i>	72
VdF 2019, OG Orange Wine, Château Haut-Garriga <i>Sémillon</i>	79
Venezia-Giulia 2022, PG Rosa, Ferlat <i>Pinot Grigio</i>	18/90
VdF (Savoie) 2020, Les Premiers Récoltants, Claude Quénard & Fils <i>Jacquère</i>	118
VdF (Provence) 2021, Pipieou, Domaine de la Réalitière <i>Marsanne, Ugni Blanc, Bourboulenc, Macabeu</i>	145

ROSÉ

VdF 2021, Pink Paradise, Mr & Mrs Theo <i>Grenache, Syrah</i>	75
Cerasuolo d'Abruzzo 2021, Apollo, Ausonia <i>Montepulciano</i>	79
Abruzzo Rosato 2019, Lu Cuntaden, Rabasco <i>Montepulciano</i>	99
Burgenland 2022, Winifred, Gut Oggau <i>Blaufrankisch, Zweigelt</i>	148

RED

Beira Interior, Biaia Vinho Tinto <i>Touriga nacional, Touriga Franca, Tinta Roriz</i>	14/68
Veneto 2021, Fermovilla, Santa Colomba <i>Merlot</i>	70
VdF 2020, Coeur de loup, Vini be good x Plan Vin <i>Pinot noir</i>	15/75
Dao 2020, Pretexto, Textura Wines <i>Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Cao</i>	89
Chianti Classico 2020, Casina di Cornia <i>Sangiovese</i>	95
Ribero del Duero Crianza 2019, Convento Oreja <i>Tempranillo</i>	95
Macedonia 2020, Popolka Kokkineli, Vaimaki Family <i>Xinomavro</i>	96
Corse 2022, Le Sciacarellu, Domaine Vico <i>Sciacarellu</i>	104
Médoc 2019, Petit Manou, clos Manou <i>Cabernet Sauvignon, Merlot, Cabernet franc, Petit Verdot</i>	21/105
Bourgogne 2022, Coeur Rubis, Maison Chandesais <i>Pinot noir</i>	122
Bandol 2020, L'Amourvèdre, Domaine Les Terres Promises <i>Mourvèdre, Grenache</i>	128
Morgon 2021, Côte du Py, Jean Foillard <i>Gamay</i>	130
Barolo 2017, Erbaluna <i>Nebbiolo</i>	155
Marsannay 2020, Les Longeroies, Camille Giroud <i>Pinot Noir</i>	190



Discover Bar Dominion: Where mixology meets culinary artistry. Renowned mixologist Andrew Whibley, from Cloakroom Bar fame, and celebrated chef Pablo Rojas of Provisions have united to redefine Montreal's cocktail and dining scene.

With classic-style cocktails, and a menu featuring a full raw bar alongside shareable small plates, Bar Dominion is a fusion of their talents in a historic venue reborn. Experience this exquisite journey where every sip and bite is a masterpiece.

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