

BEVERAGE MENU

No meal is complete without a delicious beverage pairing. Our carefully curated wine list focuses on sustainable viticulture, with wines that compliment the bold flavours of our Middle Eastern-inspired menu. Our beers and ciders are sourced locally, from suppliers who are true leaders in their craft. Our cocktails are created with love and care. Please do not hesitate to consult with our knowledgeable staff to find your perfect pairing.

Not finding what you're looking for? Get in touch with our Wine Director to see what we have hiding in our cellar!

WINE

Sparkling

NV Prosecco, Brut, Conti Riccati Veneto, Italy	10 / 50
2018 Rose de Nit, Raventos i Blanc Conca del Riu Anoia, Spain (375ml)	55
2008 Champagne, Brut Prestige, Bernard Gaucher France	125
NV Champagne, Chardonnay Brut, Martin Fontaine, Ruppert-Leroy France	195

Rose/Orange

2019 Rose Moira, Malivoire Beamsville Bench, Canada	11 / 55
2019 Vidal, Skin Fermented White, Southbrook Ontario, Canada	70
2018 Rose of Grenache, A Tribute to Grace Santa Barbara Highlands, USA	85
2018 Amber Pinot Gris, Sperling Vineyards Okanagan Valley, Canada	90
2017 Himmel Auf Erden II, Christian Tschida Burgenland, Austria	105

White

2017 Chardonnay, Fog Mountain California, USA	10 / 50
2018 Riesling, S.F. Reserve, Henry of Pelham Short Hills Bench, Canada	11 / 55
2018 Sauvignon Blanc, Vin di Vore, Ronco del Gelso Friuli, Italy	12 / 60
2018 Riesling Vom Berg, Weingut Brand Pfalz, Germany	65
2018 Pinot Gris, Pierres Seches, Domaine Mure Alsace, France	65
2018 Saint Bris, Domaine de Mauperthuis Burgundy, France	70
2017 Chenin Blanc, Reserve, Haddad Winery Mafrag Plateau, Jordan	75
2018 Boccadirosa, Luretta Emilia Romagna, Italy	85
2018 Chardonnay, Mac Forbes Yarra Valley, Australia	90
2015 Chardonnay, S.F. Reserve, Quails Gate Okanagan, Canada	95
2018 Saint-Peray, Les Potiers, Yves Cuilleron Rhone Valley, France	100
2017 Taganan Blanco, Envinat Canary Islands, Spain	100
2016 Chablis, Premier Cru Beauroy, La Manufacture Burgundy, France	105

Red

2018 Camas Syrah, Anne de Joyeuse Pays d'Oc, France	10 / 50
2017 Frankovka, Dika, Feravino Slavonia, Croatia	11 / 55
2017 Pinot Noir, Cloudsley Cellars Niagara Peninsula, Canada	12 / 60
2017 Vulka, Etna Rosso, Nicosia Sicily, Italy	65
2018 Syrah, Les Vignes d'a Cote, Yves Cuilleron Northern Rhone, France	70
2017 Syrocco, Domaine Ouled Thaleb / Allain Graillot Zenata, Morocco	75
2018 Cabernet Sauvignon, Foxglove Paso Robles, USA	80
2018 Unfiltered Pinot Noir, Tawse Vinemount Ridge, Canada	85
2018 Metisse Gamay, Sextant, Julien Altaber Burgundy, France	85
2017 La Bruja da Rozas, Commando G Madrid, Spain	90
2016 Terroir Cache, Hidden Bench Beamsville Bench, Canada	95
2017 Benje Tinto, Envinat Tenerife, Spain	100
2017 Lousas, Envinat Ribeira Sacra, Spain	100
2009 Chateau Moulin Pey-Labrie Canon-Fronsac, France	110
2015 Rioja, Selecccion Personal, Abel Mendoza Spain	150

Lebanon

2018 Jeune Red, Chateau Musar Bekaa Valley, Lebanon	80
2016 Hochar Pere et Fils, Chateau Musar Bekaa Valley, Lebanon	95
2010 Chateau Musar Bekaa Valley, Lebanon	165
1998 Chateau Musar Bekaa Valley, Lebanon	180
1997 Chateau Musar Bekaa Valley, Lebanon	195
2011 Chateau Musar Bekaa Valley, Lebanon (1500ml)	350
2012 Chateau Musar Bekaa Valley, Lebanon (1500ml)	325

COCKTAILS

Our cocktails are crafted using top quality products and house-made syrups and tinctures. Enjoy twists on your favourite classics, or try our innovative house creations for something new!

HOUSE CREATIONS

Sweet Sip of the Oasis

Bison Grass Vodka, Draught Sake, Lillet Blanc, Lemon Balm 13.5

Bouquet du Maghreb

Arak, Pomegranate, Orange Blossom, Hibiscus, Fresh Citrus, Olive Oil Wash 13

Old Flame

Reposado Tequila, Ghost Pepper Amaretto, Cardamom, Lime, Bay Leaf 15

DD's Night Out

Amaro Montenegro, Fresh Lemon Juice, Black Walnut Bitters, Orange Twists 12

All Roots Run South

Weller Reserve Bourbon, Vermouth, Verjus, Black Tea Syrup, Snakeroot Bitters 15

Kiss for Leon

Gin sauvage, Green Chartreuse, Riesling, Mint, Cucumber, Bubbles 14

FAIROUZ ACCENTED CLASSICS

Negroni

Tanqueray Gin, Vermouth, Campari, Olive Brine, Tonka Bean Tincture 14

Sazerac

Bulleit Rye, Cashew Orgeat, Sumac Peychaud's, Anise Rinse, Stirred 13

Old Fashioned

Four Rosed Bourbon, Brandy, Cane Sugar, Agnostura & Chocolate Bitters 14.5

Paloma

Cazadores Blanco, Grapefruit Liqueur, Fresh Lime, Pomegranate, Seltzer 14.5

Margarita

Cazadores Blanco, Apricot liqueur, Fresh Lime, Spiced Honey Syrup 14.5

Caesar

Vodkwo Vodka, Clamato, House Spice Blend, Harissa, Celery Bitters 12.5

BEER & CIDER

On Tap: Ice Cold Beer, Ontario Ale (16oz, 4.5%) | Left Field, Toronto, ON 9

On Tap: Sunsplit, Hazy IPA (16oz, 6.5%) | Dominion City, Ottawa, ON 10

Oatmeal Stout (355ml, 4.6%) | Flora Hall, Ottawa, ON 9

Vim and Vigour, Pilsner (355ml, 5.0%) | Tooth & Nail, Ottawa, ON 7

Heritage Dry Cider (473ml, 6.5%) | West Avenue, Freelon, ON 9

Cherriosity Cider (473ml, 6.5%) | West Avenue, Freelon, ON 9

TALK TO US!

Our knowledgeable staff are here to help!

Wine Director - Brittany Martin

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Bar Manager - Alexandre Faubert

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