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 hesistate to consult with our knowledgable 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	*11 / 55*
2018 Rose de Nit, Raventos i Blanc | Conca del Riu Anoia, Spain (375ml)	*55*
2019 il Cadetto Rosato, Vigneto Saetti | Emilia Romagna, Italy	*80*
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

2018 Camas Chardonnay, Anne de Joyeuse | Pays d'Oc, France	*10 / 50*
2018 Sauvignon Blanc, Vin di Vore, Ronco del Gelso | Friuli, Italy	*11 / 55*
2018 Moschofilero, Tselopos | Mantinia, Greece	*12 / 60*
2018 Riesling Vom Berg, Weingut Brand | Pfalz, Germany	*65*
2018 Pinot Gris, Pierres Seches, Domaine Mure | Alsace, France	*65*
2019 Albarino, Zarate | Val do Salnes, Rias Baixas, Spain	*70*
2018 Saint Bris, Domaine de Mauperthuis | Burgundy, France	*70*
2017 Chenin Blanc, Reserve, Haddad Winery | Mafraq 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, Envinate | 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*
2018 Agiorgitiko, Gaia | Nemea, Greece	*11 / 55*
2017 Pinot Noir, Cloudsley Cellars | Niagara Peninsula, Canada	*12 / 60*
2017 Dika Frankovka, Feravino | Slavonia, Croatia	*60*
2019 La Clarissa Syrah, Rallo | Sicily, Italy	*60*
2018 Syrah, Les Vignes d'a Cote, Yves Cuilleron | Northern Rhone, France	*70*
2018 Enfant Sauvage, Les Enfants Sauvages | Cotes Catalanes, France	*75*
2018 Syrocco, Domaine Ouled Thaleb/Allain Graillot | Zenata, Morocco	*75*
2018 Cabernet Sauvignon, Foxglove | Paso Robles, USA	*80*
2018 Cannonau di Sardegna, Antonella Corda | Sardinia, Italy	*80*
2019 Natural State Pinot Noir, Churton | Marlborough, New Zealand	*85*
2015 Roi des Lezards, Les Enfants Sauvages | Cotes Catalanes, France	*85*
2018 Metisse Gamay, Sextant, Julien Altaber | Burgundy, France	*85*
2017 Haus Marke, Moric | Burgenland, Austria	*90*
2016 Terroir Cache, Hidden Bench | Beamsville Bench, Canada	*95*
2017 Benje Tinto, Envinate | Tenerife, Spain	*100*

Lebanon

2018 Jeune White, Chateau Musar | Bekaa Valley, Lebanon	*80*
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*
2012 Chateau Musar | Bekaa Valley, Lebanon (1500ml)	*325*
2011 Chateau Musar | Bekaa Valley, Lebanon (1500ml)	*350*

COCKTAILS - Available starting at 5pm

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
Zubrowka Vodka, Hakutsuru Sake, Lillet Blanc, Jasmine Water 13.5

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

Old Flame
Reposado Tequila, Ghost Pepper Amaretto, Cardamom, Kaffir, 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

Way North of Fifth...
Romeo's & Georgian Bay Gin, Cucumber, Lime, Pepper, Apricot Lavender Syrup 14.5

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 Roses Bourbon, Ararat Brandy, Ras Agnostura & Chocolate Bitters 14.5

Presidente
Dark Rum Blend, Coconut Vermouth, Laphroaig Scotch, Amarena Cherry 14.5

Irish Coffee
Jameson, Coffee & Cacao Liqueur, Chicory, Pecan Orgeat Cream 12.5

Caesar
Vodkow Vodka, Clamato, House Spice Blend, Harissa, Celery Bitters 12.5

NON-ALCOHOLIC

The Phoenician Market Seven
Pomegranate, Cucumber, Mint, Lemon, Lime, Cardamom, Honey, Soda 7

Barbican Malt Beverages
Malt • Apple • Pineapple • Pomegranate 5

BEER & CIDER

On Tap: Ice Cold Beer, Ontario Ale (16oz, 6.5%) | Left Field, Toronto, ON 7
On Tap: Sunsplit, Hazy IPA (16oz, 6.5%) | Dominion City, Ottawa, ON 9
Oatmeal Stout (355ml, 4.6%) | Flora Hall, Ottawa, ON 10
Belgian Dubbel (355ml, 7.1%) | Flora Hall, Ottawa, ON 10
Grace and Gratitude, Budejovice-Inspired Lager (355ml, 4.5%) | Tooth & Nail, Ottawa, ON 9
Heritage Dry Cider (473ml, 6.5%) | West Avenue, Freelton, ON 10
Cherriosity Cider (473ml, 6.5%) | West Avenue, Freelton, ON 10

TALK TO US!

Our knowledgeable staff are here to help!

Wine Director - Brittany Martin *brittany@fairouz.ca*
Bar Manager - Alexandre Faubert *alex@fairouz.ca*
Events Manager - Beth Evans *events@fairouz.ca*