

Cocktails & Snacks

barchef

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The following pages are a presentation of our belief in providing the ultimate means to imbibe. All liquor infusions, syrups and bitters are made in house using spices such as star anise, caraway, cardamom, fennel, cumin, black pepper, licorice root and wormwood. Our original recipes utilize only fresh ingredients.

Our extensive modernist program will challenge all conventional notions of what a cocktail can be. Our goal: to engage you, our guest, into an immersive, memorable, nostalgic and emotional drinking experience.

We put as much care into these drinks as a chef would a dish, so please be patient.

All cocktails contain at least 2 ounces of alcohol.

Cocktail menu by Frankie Solarik.



Sweet & Sour Cocktails

Typically juice-based cocktails incorporating fresh herbs, bitters and syrups for complexity and length

Ontario Apple

Inspired by spiced apple cider. The sparkling wine base provides acidity and effervescence, with lingering depth of brandy, mint and anise.

—
Brandy, apple juice, mint, star anise syrup, sparkling wine
15

Rocket

Like a Rocket popsicle, our cocktail is three-tiered with pomegranate seeds, a middle layer of Curaçao and float of lime.

—
Raspberry vodka, Curaçao, pomegranate seeds, fresh lime, vanilla
15

Apricot and Almond

Reminiscent of a traditional Amaretto Sour with the added complexity of toasted apricot. Finished with shaved almonds over a frothed egg white.

—
Apricot infused brandy, fresh lemon, toasted chamomile and saffron bitter, star anise syrup, egg white, bitter almond
15

Cucumber Fizz

Subtle and refreshing, airy and lifted on the palate. Clean savoury notes and balanced sweetness.

—
Vodka, maraschino, elderflower pressé, fresh lime, cucumber, basil, soda, grapefruit zest
15

Northern Night

With notes of Quebec balsam and spiced maple, this spirit forward approach is the perfect après dinner option.

—
Canadian rye, balsam fir bitter, maple syrup, Madeira, egg white, cream, rasped star anise
15

Spiced Sour

A cocktail incorporating the balance of sour and sweet. A beautiful composition that allows the in-house star anise, honey and sriracha liqueur to shine through and linger on the palate.

—
Reposado tequila, Sriracha and honey liqueur, lemon, egg white, thyme syrup, orange zest
15

Four Seven Two

A BarChef staple. We all love our whisky, so we named this cocktail after our address, 472 Queen Street West. A bourbon and Coke meets Mojito meets Mint Julep.

—
Bourbon, cola bitter, fresh lime, muddled mint, mint syrup
15

Coconut Mojito

Delicious, refreshing, long and balanced. Creamy mouthfeel with a touch of acidity.

—
Coconut rum, fresh lime, vanilla, coconut milk, mint
15

Strawberries and Lavender

A floral, acidic yet harmonious cocktail incorporating lavender sugar on the rim of the glass for balance and complexity.

—
Strawberry infused gin, fresh lemon, strawberry and elderberry bitter, lavender infused orange liqueur, lavender sugar
15

Sipping Cocktails

A classic style; booze heavy, complex and composed to savour

Muskoka

Hand-foraged Northern Ontario Spruce tips are showcased with sweet and spiced wood tones, and a lingering finish of maple and candied juniper.

—
Spruce tip infused London dry gin, maple syrup, sweet vermouth, maraschino liqueur, Fernet Branca
15

Backwoods Boulevardier

An adaptation of the classic cocktail developed in 1927 at Harry's New York bar in Paris. Notes of cigar; balanced, smooth and full-bodied.

—
Backwoods infused bourbon, sweet vermouth, Campari, flamed atomized essence of tobacco
15

Pear and Rosemary

A beautiful bouquet accented by vegetal and toasty notes, evocative of a dry Gewürztraminer.

—
Mezcal, rosemary syrup, pear eau de vie, balsam fir bitter, Lillet Blanc
15

Dark Necessities

A dry, earthy flavour profile incorporating balanced floral and smoky notes with accents of violets and cacao.

—
Bourbon, violette liqueur, caraway infused maraschino, rosemary syrup, sweet vermouth, cacao bitter
15

Symphony No.5

Five harmonious flavours, offering complexity, depth and sweetness. Undertones of juniper and pepper with aromatics of orange blossom.

—
Gin, vanilla brandy, Green Chartreuse, rosemary syrup, dill bitter, orange blossom water
15

Toasted Islay

Robustly peaty with deep notes of dried and toasted spices.

—
Islay scotch, star anise syrup, toasted chamomile and saffron bitter, cedar, bitter almond, sweet vermouth, grapefruit zest
15

Fig Thief

A voluptuous mouthfeel with depth and complexity, flavours of fresh fig and Autumn spice.

—
Fig infused rum, Madeira, star anise syrup, cacao bitter, dry vermouth
15

Scottish Breeze

Light and effervescent, an excellent introduction to a spirit-forward cocktail style. Approachable and soft with aromatics of peat.

—
Orange infused scotch, mint, raisin bitter, honey and black pepper syrup, soda, atomized Islay
15

Strawberry Amber

Toasted strawberry, saffron and orange blossom. Nuances of rye bread, warm amber and preserved fruit on the palate.

—
Strawberry infused gin, saffron infused brandy, Madeira, toasted chamomile and saffron bitter, star anise syrup
15





Modernist Cocktails

A contemporary and progressive approach to the craft, incorporating aromatics and ingredients which create an immersive and multi-sensory experience.

Mad Man

A strong, smooth sipping style cocktail, boldly flavoured with tobacco, adapted from the classic bourbon Manhattan.

—

Backwoods infused bourbon, sweet vermouth, cacao, maple, black pepper, cherry, antique leather

25

Sailor's Mojito

Pronounced acidity rounded with sweet vanilla, this refreshing cocktail is one of our most popular and an excellent introduction to the Modernist style.

—

Beach essence, Sailor Jerry rum, mint, fresh lime, vanilla syrup, mojito sphere, fresh lime and vanilla air

25

Daiquiri Adaptation

A blend of tropical citrus juices and a creamy nuttiness found in classic Tiki-style cocktails.

—

Spiced rum, fresh lime, pineapple, maraschino gel, coconut and lime snow, rum and vanilla brunoise, almond orgeat

25

Black Truffle

A sweet, sipping-style option paired with a savoury bite.

—

Black truffle snow, smoked salt, coconut foam, lime zest, gin, coconut liqueur, elderflower liqueur

25

Essence of Fall

Aromatics of cedar, soil and moss, followed by accents of orange blossom and mint on the palate.

—

Brandy, sweet vermouth, balsam fir bitter, rosemary syrup, spherified ice of maple and Fernet Branca, orange blossom and bitter almond air, fresh mint, forest foliage, aromatics of cedar and soil

30

Vanilla and Hickory Smoked Manhattan

Cherry and black licorice with a pleasing burnt hickory flavour infused à la minute.

—

Crown Royal Special Reserve, vanilla infused brandy, cherry and vanilla bitter, hickory smoked syrup, smoked hickory and vanilla

45

Apricot

A celebration of flavour pairings, textures, aromatics and colour composition associated with the stone fruit and the season.

—

Nitro apricot meringue, Islay scotch, apricot brandy, bitter almond, toasted chamomile and saffron bitter, Madeira, rosemary syrup, fresh mint, bitter almond and Madeira gel, orange essence

30

Oceanic

Approachable in flavour and participatory in presentation. Inspired by the perfumist term defining clean and fresh aromas evocative of the essence of the ocean.

—

White chocolate washed water, elderflower cream, coconut, curaçao, violet and almond, fresh coriander and tarragon, pear and pastis snow

30

Absinthe

Dillon's, Canada

—

A truly remarkable absinthe, beautiful floral notes of orange blossom and chamomile, with a wonderful mouth feel and viscosity. Notes of honey and cream.
16

Lucid, USA

—

A perfect balance of wormwood, anise and fennel makes for a strong representation of the category. With a gentle, spicy and vegetal finish.
16

Hill's Genuine, Czech Republic

—

Light, very pale turquoise blue colour; aromas and flavours of anise/liquorice, cardamom, coriander and herbs; sweet and rich with a long spicy finish.
14

La Muse Verte, France

—

Aromas of sweet white flowers and green herbs. Smooth and warm, its layered flavor is full of apples, herbs, and a touch of peppermint. The finish is spicy, mouth-watering and full.
18

François Guy, France

—

Pronounced anise on both the nose and palate resulting from a natural, century old recipe. Mild and pleasant with a creamy mouthfeel and long, refreshing finish, making it an ideal introductory absinthe, but its pure flavours will please even an experienced absinthe enthusiast.
21

Pernod Absinthe Supérieure, France

—

The original producer of absinthe. An excellent introduction to the spirit with its mild flavours and beautiful louching.
18

Vieux Pontarlier, France

—

All natural and produced with local Pontarlier wormwood, regarded as the best wormwood in the world. An herbaceous nose with notes of mint. Rounded on the palate and intensely flavoured with a long and refreshing finish.
19



Bourbon

1792, Port Finish	18	Old Forester, Signature	9
1792, Ridgemont Reserve	12	Old Granddad	8
Bakers, 7yr	10	Orphan Barrel “Barterhouse”	20
Basil Hayden	12	Rebel Reserve	10
Bernheim, Small Batch	14	Rock Hill Farms, Single Barrel	18
Bib & Tucker, Small Batch, 6yr	20	Wild Turkey 81	8
Blanton’s Original	14	W. L. Weller, Special Reserve	9
Blanton’s, Special Reserve, Single Barrel	16	Old Weller, Antique Original	10
Bookers	18	Woodford Reserve Select	10
Buffalo Trace	10	Woodford Reserve Double Oaked	15
Bulleit	10	Woodford Reserve Master’s Collection,	22
Bulleit, 10yr	14	Sonoma-Cutrer Finish	
Colonel E.H. Taylor	20	Yellow Rose, Double Barrel	14
Colonel E.H. Taylor, Single Barrel	22		
Corner Creek, Reserve	12		
Eagle Rare, 10yr	12		
Elijah Craig, Small Batch, 12yr	10		
Elmer T. Lee, Single Barrel	12		
Evan Williams, Extra Aged	8		
Evan Williams, Bottled in Bond	9		
Evan Williams, “1783,” Small Batch	9		
Evan Williams, Single Barrel	12		
Ezra Brooks 90	12		
Ezra Brooks, 12yr	13		
Ezra Brooks, “Old Ezra 7,” 101 Proof	16		
Four Roses	8		
Four Roses, Small Batch	9		
Four Roses, Single Barrel	10		
Hancock’s, President’s Reserve	14		
High West American Prairie Reserve	14		
Jefferson’s, Small Batch Reserve	14		
Jim Beam, Black Label	8		
Jim Beam, Devil’s Cut	8		
Knob Creek, Small Batch, 9yr	10		
Knob Creek, Single Barrel	12		
Maker’s Mark	10		
Maker’s Mark “46”	12		
Mellow Corn	8		
Michter’s, Small Batch	20		
New Holland, Beer Barrel	10		

American Whiskey

Bulleit, Rye, Kentucky	8
Chateau Rogue, Oregon	9
George Dickel No. 12, Tennessee	8
George Dickel, Rye, Wisconsin	9
Jack Daniel’s, Tennessee	8
Jack Daniel’s “Gentleman Jack,” Tennessee	10
Jack Daniel’s, Single Barrel, Tennessee	12
John Jacob, Rye, Washington	12
Knob Creek, Rye, Kentucky	11
Michter’s, Rye, Colorado	19
Pikesville, Kentucky Straight Rye	18
Prichard’s, Single Malt, Tennessee	18
Rittenhouse 100, Rye, Kentucky	10
Sazerac, Rye, Kentucky	12
Stranahan’s, Colorado	14
Templeton, Rye, Iowa	9
Tincup, Colorado	12
Wild Turkey, Rye, Kentucky	8

Canadian Whiskey

40 Creek Double Barrel Reserve, Ontario	12	Glenfarclas, Highland, 8yr	13
Alberta Springs, Alberta	8	Glenfarclas, Highland, 10yr	14
Canadian Club, Ontario	8	Glenfarclas, Highland, 12yr	14
Canadian Club, “Chairman’s Select,” Ontario	8	Glenfarclas, 2007 Single Cask, Highland	35
Canadian Club, Small Batch, Ontario	9	Glenkinchie, Lowlands, 12yr	14
Caribou Crossing, Single Barrel, Quebec	18	Great King St. “Artist’s Blend,” Highland	10
Crown Royal, Manitoba	8	Highland Park, Orkney, 10yr	14
Crown Royal Black, Manitoba	8	Highland Park, Orkney, 12yr	16
Crown Royal, “Northern Harvest,” Manitoba	9	Highland Park, Orkney, 18yr	35
Crown Royal Special Reserve, Manitoba	12	Johnnie Walker, “Red Label”, Lowlands	8
Gooderham & Worts, Four Grain, Ontario	9	Johnnie Walker, “Black Label”, Lowlands	10
J.P. Wiser’s “Last Barrels”, Ontario	18	Johnnie Walker, “Gold Label”, Lowlands	18
J.P. Wiser’s, Ontario, 18yr	10	Johnnie Walker, “Blue Label”, Lowlands	45
Lot 40, Ontario	9	Jura, “Superstition,” Isle of Jura	12
McLoughlin & Steele, British Columbia	8	Lagavulin, Islay, 16yr	22
Pike Creek, Ontario	9	Laphroaig, “Quarter Cask,” Islay	15
Seagram’s V0, Ontario	8	McClelland’s, Islay	8
Spicebox, Quebec	9	Oak Cross, Highland	10
		Oban, Highland, 14yr	20
		Oban “Little Bay,” Highland	20
		Oban Distillers Edition, Highland, 15yr	25
		Singleton of Glendullan, Speyside, 12yr	12
		Spice Tree, Highland	9
		The Glenrothes, Select Reserve, Speyside	12
		The Glenrothes, Peated Cask Reserve, Speyside	20
		The Macallan, 1824 Series, Gold, Speyside	16
		The Macallan, 1824 Series, Amber, Speyside	20
		The Macallan, 1824 Series, Sienna, Speyside	35
		The Macallan, 1824 Series, Ruby, Speyside	45
		Whyte & Mackay, Special Blend, Glasgow	8

Japanese Whisky

Nikka	14
Suntory “Hibiki”	20
Suntory “Toki”	10

Scotch

Ardbeg, Islay, 10yr	18
The Balvenie, “Double Wood,” Speyside, 12yr	18
Bowmore, Islay, 12yr	12
Bowmore, Darkest, Islay, 15yr	15
Bruichladdich, “The Laddie,” Islay	12
Cardhu, Speyside, 12yr	14
Chivas Regal, Speyside12yr	10
Cragganmore, Speyside, 12yr	12
Dun Bheagan, Islay, 2003	10

We often have rare and limited selections that may not be listed. Please ask your server for details.

Gin

Aviation	9
Beefeater 24	8
Bombay Sapphire	8
Boodles	8
The Botanist	10
Broker’s	8
Citadelle	8
Dillon’s	8
Hayman’s London Dry	8
Hayman’s Sloe	8
Hendricks	10
J.R.’s Dry Organic	8
London #1	8
No. 3	10
Piger Henricus	8
Plymouth	8
Sipsmith	10
Tanqueray	8
Tanqueray No. Ten	10
Victoria	10

Vodka

Absolut	8
Absolut Elyx	10
Belvedere	10
Crystal Head	12
Dillon’s, “Method 95”	9
Ketel One	9
Pan Tadeusz	8
Pinnacle	8
Prairie, Organic	9
Stolichnaya	8
Tito’s Handmade	9
Żubrówka	8

Rum

Angostura “1824,” 12yr,	18
Trinidad and Tobago	
Appleton Estate, VX, Jamaica	8
Appleton Estate, 12yr, Jamaica	9
Bacardi, 151, Puerto Rico	10
Bacardi, 8yr, Puerto Rico	8
Bacardi Black, Puerto Rico	8
Brugal Anejo, Dominican Republic	8
Brugal 1888, Dominican Republic	13
Diplomatico Reserva, Extra Anejo,	9
Venezuela	
Diplomatico Reserva Exclusiva,	12
Venezuela	
El Dorado, Demerara, 5yr, Guyana	8
El Dorado, 12yr, Guyana	9
El Dorado, 15yr, Guyana	12
El Dorado, 21yr, Guyana	20
El Dorado, 25yr, Guyana	50
English Harbour, Antigua, Nicaragua	8
Flor de Căna, 5yr, Nicaragua	8
Flor de Căna, 7yr, Nicaragua	9
Flor de Căna, 12yr, Nicaragua	10
Goslings, Black Seal, Bermuda	8
Havana Club 7yr, Cuba	8
Kraken, Trinidad and Tobago	8
Matusalem, Dominican Republic	10
Mount Gay Eclipse, Barbados	8
Mount Gay XO, Barbados	9
Plantation XO, 20th Anniversary,	14
Barbados	
Pyrat XO Reserve, Guyana	10
Ron Barcelo Gran Anejo,	8
Dominican Republic	
Ron Zacapa, “Solera 23,” Guatemala	16
Zaya Gran Reserva, Trinidad and Tobago	13

Tequila

Avion, Silver	12
Blue Hour, Reposado	15
Blue Hour, Anejo	18
Cazadores, Reposado	8
Clase Azul Blanco	26
Clase Azul Reposado	30
Dobel, Multi-Aged	14
Don Julio,70 Anejo Claro	20
Don Julio, Anejo 1942	24
Don Julio, Blanco	16
Don Julio Reposado	18
El Mayor, Reposado	14
Herradura, Reposado	14
Hornitos Black Barrel, Anejo	8
Olmecca	9
Olmecca Altos	10
Patron, Blanco	16
Patron, Anejo	20
Tres Generaciones Anejo	18
Tromba, Blanco	10

Mezcal

Clase Azul, Durango	50
Enmascarado, Joven	20
Jaral de Berrio, Joven	9
Tlacuache, Joven, Organic	10
Zacbe, Reposado	11

Cognac

Courvoisier VSOP	15
Courvoisier XO	40
Hennessey VS	12
Meukow VSOP	16
Remy Martin VSOP	16
Remy Martin XO	40

Sparkling

Cava, Codorniu, Catalonia, Spain, NV	9/45
Champagne, Veuve Clicquot, Reims, NV	180
Champagne, Moet & Chandon, Imperial,	160
Epernay, NV	
Champagne, Moet & Chandon, Nectar Imperial,	180
Epernay, NV	
Champagne, Dom Perignon, Epernay, 2006	400

Beer

Beau’s “Lug Tread” (600 mL)	14
Beau’s “Tom Green” (600 mL)	15
Delirium Tremens	12
Flying Monkeys “Hoptical Illusion”	8
Pilsner Urquell	8

Wine

Pinot Grigio, Cesari “Fiorile,”	10/45
Italy, 2014	
Cabernet Sauvignon, Montes Alpha,	10/45
Chile, 2013	

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Snacks

Cheese & Salumi

Cured Meats

served with crostini, mustard and pickles

—

Serrano Jamón, Spain

Culatello Prosciutto, Italy

Toscana Salami, Italy

Coppa, Italy

Duck and Orange Terrine, Canada

Grilled Csabai Sausage, Hungary

7 per serving

Iberico Chorizo, Spain

9 per serving

Cheese

served with crostini and fruit compote

—

Dubliner, cow’s milk, cheddar-style, Ireland

Glengarry Lankaaster, cow’s milk, gouda-style, Ontario

Beemster X0, cow’s milk, gouda-style, Holland

Stilton, cow’s milk, blue, England

Grey Owl, goat’s milk ash rind, Québec

Délice de Bourgogne, cow’s milk, triple-cream, France

8 per serving

Assorted meats and cheeses

40

Small Plates

Spiced Nuts

walnuts, pecans, cashews, almonds

6

In-House Truffle Potato Chips

4

Mushrooms

tarragon and shallots

4

Slider

confit garlic, caramelized onion,
tomato, gruyere

4.50

In-House Marinated Olives

rosemary, orange, thyme, garlic, lemon

5

Fries

rosemary aioli

7

Patatas Bravas

9

Croquettes

mushroom and prosciutto

9

Japanese Fried Chicken

soy and sesame

11