



Peruvian food, as it is known today, is a fusion of its Incan roots, mixed with Spanish, Arab, African, Chinese, Italian, Japanese, and French influences.

### **BAR SNACKS**

Chifles con Huancaína.....\$6  
Plantain Chips with Peruvian Yellow Pepper and Cheese Sauce

Cancha.....\$6  
Toasted Andean Chulpe Corn tossed in Lime Zest and Salt

Papas Fritas.....\$14  
Fried Potato Wedges, Aji Amarillo Chili Sauce

### **CEVICHE & TIRADITOS**

Ceviche Classico.....\$19  
Farm Raised Striped Bass, Red Onion, Chili, Coriander, Sweet Potato,  
Leche de Tigre

Ceviche Mixto.....\$19  
Farm Raised Striped Bass, Shrimp, Octopus, Red Onion, Coriander, Choclo  
Rocoto Leche de Tigre

Tuna Tiradito Nikkei Style.....\$21  
Pounded Tuna, Chives, Chili, Toasted Sesame, Coriander, Nikkei Leche de Tigre,  
Squid Ink Tapioca Chips

Pulpo Al Olivo.....\$18  
Anticucho Marinated Grilled Octopus, Micro Herbs, Choclo, Fried Capers,  
Chili, Olive Emulsion

Lobster Solterito.....\$21  
Lobster, Southern Peruvian corn, queso fresco, Lime

### **STREET FOOD CLASSICS**

Hanger Steak Anticuchos.....\$22  
Skewered Steak, Huancaína, Salsa Criolla, Huacatay Chimichurri, Egg,  
Tacu tacu Tots

Lomo Saltado Empanadas.....\$19  
Rocoto Lime Aioli, Salsa Criolla

Aji de Gallina Tequeños.....\$15  
Peruvian Style Chicken Spring Rolls, Aji Amarillo Chili Sauce

Conchitas ala Parmesana.....\$18  
Baked Scallop, Parmesan Cheese, Lime, 3 PIECES PER ORDER

### **TEMPTATIONS**

Peruvian Tres Leches Cake.....\$12  
Cinnamon & Milk Confit Infused Vanilla Cake, Strawberry Compote

The Ritz-Carlton Cake.....\$12  
Vanilla Bean Ice Cream

*Kindly inform your server of allergies & dietary restrictions*

## SIGNATURE COCKTAILS

**PISCO PASIÓN** | *\*Prepared using Liquid Nitrogen\** 1.5 oz .....\$19  
Pancho Fierro pisco, passion fruit purée, housemade simple syrup, fresh lime juice, egg white  
*Served in a signature, long stemmed martini glass topped with flash frozen passion fruit sorbet*

**CHILCANO MANO** 1.5 oz .....\$16  
Eucalyptus infused Pancho Fierro pisco, housemade ginger syrup, fresh lime juice,  
hand-grated raw ginger, Angostura & orange bitters  
*Served on the rocks, topped with ginger ale*

**LA CATEDRAL** | *"THE CATHEDRAL"* 2 oz .....\$17  
Cîroc Ultra-Premium vodka, lavender water, housemade pineapple-kiwi-lemon shrub  
*Served in a custom-made handblown glass, topped with Nua Brut prosecco*

**TRES ESQUINAS** | *"3 CORNERS"* 2.5 oz .....\$20  
Ron Zacapa 23 rum, Amaro Nonino, housemade chicha syrup, fresh lime juice, egg white  
*Served straight up with a Cabernet Sauvignon float*

**HUACATAY G&T** | *"BLACK MINT G&T"* 2 oz .....\$18  
Huacatay infused Tanqueray No. TEN gin, Pimm's No. 1 Cup, grapefruit bitters, fresh rosemary  
*Served on the rocks, topped with Fever Tree tonic water*

**CLASSIC PISCO SOUR** | *\*The National Drink of Peru\** 2 oz .....\$18  
Pancho Fierro pisco, housemade simple syrup, fresh lime juice, egg white, Angostura bitters  
*Served straight up*

## RITZ BAR CLASSICS

<p><b>"THE 6IX"</b>   <i>*Toronto's Most Luxurious Cocktail*</i> 3 oz .....\$600 Louis XIII cognac, Johnnie Walker Blue Label scotch, Antica Formula sweet vermouth, housemade vanilla rooibos tea syrup, Peychaud's bitters <i>Served over an ice sphere, in a signature engraved glass with gourmet accompaniments</i></p>
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**OLD FASHIONED No. 666** 2 oz .....\$18  
Devil's Cut bourbon, Mezcal rinse, Angostura, black walnut & orange bitters, sugar  
*Served over a King cube with a housemade bourbon cherry*

**BLACK CAVIAR MARGARITA** | *\*Prepared using Liquid Nitrogen\** 2.5 oz .....\$23  
Don Julio Blanco tequila, Cointreau, housemade blackberry syrup, fresh lime juice  
*Served on the rocks with a Himalayan rock salt rim & flash frozen blackberries*

**PRIVATE JET** 3 oz .....\$18  
Bulleit bourbon, Amaro Nonino, Aperol, fresh grapefruit & lemon juices  
*Served over a King cube*

**SIDECAR 181** 2.5 oz .....\$18  
Chai tea & orange infused Hennessy V.S. cognac, Cointreau, fresh lemon juice,  
housemade vanilla rooibos tea syrup  
*Served straight up with an organic raw sugar rim*

**LOVE POTION No. 9** | *\*Prepared using Liquid Nitrogen\** 3 oz .....\$21  
Ketel One vodka, St. Germain, raspberries, housemade simple syrup, fresh lemon juice,  
egg white, cranberry bitters hearts  
*Served straight up, topped with flash frozen raspberries*

**ZAFIRO NEGRONI** 3 oz .....\$18  
Bombay Sapphire East gin, blue tea infused Campari, Dolin Rouge, Lem-Marrakesh bitters  
*Served over a sapphire ice sphere with flavoured cocktail pearls*

**BIG SMOKE MANHATTAN** 3 oz .....\$18  
Lapsang Souchong tea infused Crown Royal Reserve whisky **or** Buffalo Trace bourbon,  
Antica Formula sweet vermouth, Angostura, Peychaud's & cherry bitters  
*Served lightly smoked with a housemade bourbon cherry. Straight up **or** over a King cube*

**RITZ RUM RUNNER** 2 oz .....\$17  
Pecan infused Captain Morgan Spiced rum, housemade honey syrup, fresh apple cider,  
chocolate bitters  
*Served on the rocks, with a caramelized apple slice & rum infused pecans*

## TEMPERANCE COCKTAILS .....\$12

**BRAMBLE-BERRY BLAST** Blackberry syrup, muddled blackberries & raspberries, fresh lime juice  
*Served on the rocks, topped with club soda*

**RITZ COUTURE** Elderflower cordial, muddled strawberries & blueberries, fresh grapefruit & lemon juices  
*Served on the rocks, topped with tonic water*

\*\* Kindly inform your server or bartender of any allergies and/or dietary restrictions

\*\* An 18% gratuity will be applied to parties of 8 or more | A 20% gratuity will be applied to parties of 18 or more

## CHAMPAGNE

Bottle

Piper-Heidsieck, Brut, <i>Champagne, France, NV</i> .....	\$145
Moët & Chandon, Brut, "Imperial", <i>Champagne, France, NV</i> .....	\$145
Louis Roederer, Brut, "Premier", <i>Champagne, France, NV</i> .....	\$150
Veuve Clicquot, Brut, "Yellow Label", <i>Champagne, France, NV</i> .....	\$160
Veuve Clicquot, Brut, "Ponsardin Rosé", <i>Champagne, France, NV</i> .....	\$225
Dom Pérignon, Brut, <i>Champagne, France, 2005</i> .....	\$450
Louis Roederer, Brut, "Cristal", <i>Champagne, France, 2007</i> .....	\$500
Armand de Brignac, Brut, "Ace of Spades", <i>Champagne, France, NV</i> .....	\$650
Armand de Brignac, Rosé Brut, "Ace of Spades Rosé", <i>Champagne, France, NV</i> .....	\$1200

## SPARKLING

	Glass (6 oz)	Bottle
Nua, Brut, "Prosecco", <i>Vercelli, Italy, NV</i> .....	\$14	\$56
Henry of Pelham, Rosé Brut, "Cuvée Catherine", <i>Niagara, Ontario, NV</i> ...	\$20	\$80
Piper-Heidsieck, Brut, <i>Champagne, France, NV</i> .....	\$32	\$145
Moët & Chandon, Brut, "Imperial", <i>Champagne, France, NV</i> .....	\$32	\$145
Veuve Clicquot, Brut, "Yellow Label", <i>Champagne, France, NV</i> .....	\$34	\$160

## ROSÉ

Tawse Rosé, Henry of Pelham .....	\$14	\$52
<i>Niagara Escarpment, VQA, Ontario, 2015</i>		
Masciarelli, Rosato Colline Teatine .....	\$16	\$60
<i>Montepulciano d'Abruzzo, Italy, 2014</i>		

## WHITE

Château des Charmes, "Estate Bottled", Unoaked Chardonnay .....	\$14	\$56
<i>St. David's Bench, VQA, Ontario, 2013</i>		
Terre Gaie, "Poggio Bracco", Pinot Grigio .....	\$14	\$56
<i>Padova, Italy, 2014</i>		
Château des Charmes, "Earth & Sky", Riesling .....	\$16	\$64
<i>St. David's Bench, VQA, Ontario, 2012</i>		
McManis Family Vineyards, Chardonnay .....	\$19	\$76
<i>River Junction, California, 2014</i>		
Whitehaven, Sauvignon Blanc .....	\$19	\$76
<i>Marlborough, New Zealand, 2014</i>		
Domaine Laroche, "Saint Martin", Chablis .....	\$20	\$80
<i>Burgundy, France, 2013</i>		
Cloudy Bay, Sauvignon Blanc .....	\$22	\$88
<i>Marlborough, New Zealand, 2014</i>		
Norman Hardie, Unfiltered Chardonnay .....	\$25	\$100
<i>Prince Edward County, VQA, Ontario, 2012</i>		

## RED

Inniskillin, "Niagara Series", Pinot Noir .....	\$14	\$56
<i>Niagara Escarpment, VQA, Ontario, 2012</i>		
Hunt, Shiraz .....	\$15	\$60
<i>McLaren Vale, South Australia, 2013</i>		
Catena, "High Mountain Vines", Malbec .....	\$18	\$72
<i>Mendoza, Argentina, 2013</i>		
McManis Family Vineyards, Cabernet Sauvignon .....	\$19	\$76
<i>San Joaquin Valley, California, 2014</i>		
Meiomi, Pinot Noir .....	\$22	\$88
<i>Sonoma Coast, California, 2014</i>		
Luigi Righetti, "Classico", Amarone della Valpolicella .....	\$26	\$104
<i>Veneto, Italy, 2011</i>		
Duckhorn, "Decoy", Cabernet Sauvignon .....	\$26	\$104
<i>Sonoma County, California, 2014</i>		

## DRAFT BEER | \$11

Sapporo  
Stella Artois  
Mill St. West Coast IPA

## BOTTLED BEER

### DOMESTIC | \$8

Amsterdam Boneshaker IPA | Blanche de Chambly | Creemore Springs | Mill Street Organic |  
Mill Street Tankhouse Ale | Sleeman Light | Steam Whistle | Lost Craft \$10 (473ml)

### IMPORTED | \$10

Coors Light | Corona | Guinness | Heineken | Innis & Gunn | Kronenbourg 1664 | Peroni |  
1664 Blanc | New Grist (Gluten-Free) | Beck's (Non-Alcoholic)