



ACE OF SPADES

Lounge & Events

536 Manning Rd., Toronto M6G 1G7

www.aceofspadeslounge.com

follow us



Cocktails

ACES MARTINIS

(ALL MARTINIS 3oz)

Lychee Martini \$16.00

Vodka, Lychee Liqueur, Lychee Juice

Le Petit Chef Martini \$20.00

Premium Vodka, St-Germain Elderflower, Fresh Lemon, Prosecco, Gold Dust

Tropical Mist \$16.00

Vanilla Vodka, Cassis, Malibu Rum and Pineapple Juice

Raspberry Jazz Martini \$16.00

Raspberry Sour, Peach Schnapps, Vodka, Fresh Lemon Juice, Cranberry Juice

Espresso Martini \$16.00

Baileys Irish Cream, Vodka, Espresso, Kahlua

Caramel Apple Martini \$16.00

Apple Sour, Butter Ripple Schnapps, Vodka, Cranberry Juice

Toblerone Martini \$16.00

Frangelico, Bailey's Irish Cream, Crème de Cacao, Half and Half

TOP SHELF MARTINIS

Kettle One Vodka Martini — \$17 / Tanqueray Gin Martini — \$17
Grey Goose Vodka Martini — \$18 / Hendricks Gin Martini — \$18

SANGRIA

Ace's Sangria

Let us know if you prefer Red or White

Glass (3 oz) \$15 / Pitcher (12 oz.) \$40

Wine, Southern Comfort, Melon Liqueur, Cherry Brandy, Orange Juice, Sprite

SPECIALTY COCKTAILS

The Botanique \$16.00 (3 oz.)

London Dry Gin, Elderflower Liqueur, Coconut Rum, Bartender's Bitters

The New Fashioned \$15.00 (2 oz.)

Dark Rum, Sweet Red Vermouth, Orange Garnish, Brandied Cherries, Dash Maple

Lime Margarita \$15.00 (2 oz.)

El Jimador Blanco Tequila, Triple Sec, Simple Syrup, Fresh Lime Juice

Spicy Mango Margarita \$15.00 (2 oz.)

El Jimador Blanco Tequila, Mango, Simple Syrup, Fresh Lime Juice & Tajin Rim

Mojito \$15.00 (2 oz.)

Captain Morgan Rum, Muddled Mint & Lime, Honey Syrup, Soda

Purple Tuxedo \$15.00 (2 oz.)

Smirnoff Vodka, Blue Curacao, Fresh Lime Juice, Grenadine, Simple Syrup, Soda

Matching Tai \$15.00 (2 oz.)

Captain Morgan Dark Rum, Cherry Liqueur, Fresh Lime Juice, Pineapple Juice, Grenadine



Specialty Coffees



Irish Coffee 1 oz. \$10.95

Irish Whiskey, Baileys Irish Cream, Coffee, Whipped Cream

Mocha Coffee 1 oz. \$10.95

Creme de Cacao, Baileys Irish Cream, Coffee, Whipped Cream

Spanish Coffee 1 oz. \$10.95

St. Remy Brandy, Kahlua, Coffee, Whipped Cream

Monte Cristo Coffee 1 oz. \$11.50

Grand Marnier, Kahlua, Coffee, Whipped Cream

Blueberry Tea 1 oz. \$12.00

Amaretto, Grand Marnier, Tea

Mocktails & Zero Alcohol

House Made Mocktails

(ZERO ALCOHOL)

Virgin Martini

Pineapple Juice, White Cranberry Juice, Orange Bitters, Fresh Lime Juice, Grenadine \$8.95

Virgin Caesar

Clamato Juice, Tabasco, Worcestershire, Extreme Bean, Celery Salt Rim \$10.50

Virgin Cucumber Mint Mojito

Muddled Cucumber & Mint, Lime, Honey Syrup, Soda \$11.00

Shirely Temple

Orange Juice, Grenadine, Sprite and a Cherry \$8.00

Strawberry Celebration

Muddled Strawberry, Sugar Rim, & Mint and Sprite \$8.50



ZERO PROOF CANS & BEER

Corona Sun — \$7.95 / Heinen 00 — \$7.95

Pop

Coke / Diet / Coke Zero / Sprite / Canada Dry / Fuse \$4.25

Juice

Lemonade / Orange / Cranberry / Pineapple / Apple / Lychee \$4.50

Coffee / Tea

Espresso / Coffee / Tea - Mint, Green, Black, Earl Grey, Chamomille \$4.50

*please note any pop includes 1 Refill Only

Apps & Bites

Ace Dragon's Breath Jumbo Shrimp \$24

Sautéed jumbo shrimp in olive oil, garlic, and chili flakes.

Ace Bruschetta \$12

Rustic bread topped with ripe tomatoes, garlic, and an olive oil drizzle.

Ace Calamari \$20

Lightly fried calamari served with lemon and house aioli.

Ace Sliced Striploin Steak \$40

Grilled 8oz AAA striploin steak with chimichurri and roasted potatoes.

Chicken Tacos (3 Pieces) \$18

Grilled Chicken Breast, Shredded Lettuce, Pico de Gallo, Cilantro, Shredded Cheese, Fresh Lime, Corn Tortillas.

Shrimp Tacos (3 Pieces) \$18

Grilled Argentinean Red Shrimp, Green Onions, Baja Slaw, Cotija Cheese, Ahi Crema, Green Goddess.

Chicken Wings 1 lb \$18.50

Choice of Dry Cajun Rub, Caesar Dressing Drizzle (Gar Par) Ace of Spades Mild, BBQ Sauce, or Franks Red Hot.

Burger Sliders \$18.95

3 Mini Beef Burger Sliders. served with fries.

Battered Mozzarella Cheese Sticks \$13

6 pieces served with Medium Spicy Tomato Sauce.

Vegetarian Spring Rolls \$12

Served with Plum Sauce.

Caprese or Caesar Salad \$18





Tomatoes, buffalo mozzarella, baby greens, radish & basil, finished with aged balsamic reduction or classic caesar salad.

Pan-Fried Gnocchi \$16

Alfredo, Reggiano Parmesan, Hint of Black Pepper

Buttermilk Chicken Fingers & Fries \$19

Lightly Fried, Honey & Plum Dip



Beer, Spirits and Everything Else

Classics

Beer

Domestic & Premium

- Canadian – \$8.25
- Coors Light – \$8.25
- Miller Genuine Draft – \$8.25
- Rickards Red – \$9
- Stella – \$9
- Heineken – \$9

Import & Specialty

- Corona Premier – \$10
- Sol – \$10
- Guinness (tallboy) – \$12

Heineken on Tap

- Heineken (16 oz Glass) – \$12
- Heineken (20 oz Glass) – \$15
- Heineken Pitcher – \$36

Spritz

- Aperol Spritz – \$12
- Hugo Spritz – \$12

Premium

- Blueberry Tea (hot) – \$12
- Blue Martini – \$18
- French 75 – \$17
- Paper Plane – \$16
- Margarita Sangria – \$19

- Long Island Iced Tea – \$13
- Moscow Mule – \$15
- Sex on the Beach – \$14
- Amaretto Sour – \$15
- Black Russian – \$15
- Cosmopolitan – \$15
- Caesar – \$15
- Jager Bomb – \$12
- Daiquiri – \$15
- Dark 'n Stormy – \$15
- Gimlet – \$15
- Lime Margarita – \$15
- Manhattan – \$15
- Mojito – \$15
- Negroni – \$15
- Old Fashioned – \$15
- Paloma – \$15
- Piña Colada – \$15
- Sidecar – \$15
- Tequila Sunrise – \$15
- Tom Collins – \$15
- White Russian – \$15
- Whiskey Sour – \$16

SELTZERS & MORE

- Cutwater – \$12
- Vizzy – \$12

Try our Moscow Mule !

A crisp and refreshing classic made with premium vodka, spicy ginger beer, and a squeeze of fresh lime, served in a chilled copper mug. Perfectly balanced with a zesty kick and smooth finish

— the ideal cocktail \$15 (1.5oz)



Bottle Service

Tequila

- El Jimador Tequila \$240
- 1800 Tequila \$260
- José Cuervo Tequila \$240
- Casamigos Blanco \$420
- Patron Reposado \$450
- Don Julio Blanco \$480

Vodka

- Belvedere Organic Vodka \$260
- Ciroc Vodka \$260
- Smirnoff Vodka \$240
- Grey Goose Vodka \$295

Gin

- Gordon's Gin \$240
- Hendrick's Gin \$320
- Tanqueray Gin \$260

Whiskey

- Jameson Irish Whiskey \$250
- Crown Royal Deluxe \$250
- JP Wiser's Deluxe Whisky \$240
- Canadian Club Whisky \$240

Rum

- Malibu Rum \$230
- Captain Morgan Black \$230
- Captain Morgan White \$230

Cognac

- Hennessy VS \$340

Champagne

- Veuve Clicquot Brut - Champagne, France \$220
- Moët & Chandon - Champagne, France \$205
- Laurent-Perrier Rose - Champagne, France \$275
- Dom Perignon - Champagne, France \$600

All bottles are subject to 15% Gratuity + HST.

Bottle Service includes choice of 3 mix. All bottles are 750ml.



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ACE OF SPADES
Lounge & Events

Catering Menu

Chicken & Beef

Chicken Yakitori Skewers — \$175

(approx. 40 skewers, serves 20–25)

Chicken Souvlaki Skewers — \$175

(approx. 40 skewers, serves 20–25)

Beef Burger Sliders — \$185 (48 pcs, serves 20–25)

Breaded Chicken Wings — \$195 (serves 20–25)

Seafood

Tiger Shrimp stuffed with lemongrass, battered — \$185

(approx. 50 pcs, serves 20–25)

Fried Calamari — \$165 (large tray, serves 20–25)

Vegetarian / Pastry

Mushroom Canapés — \$155 (tray, serves 20–25)

Caprese Skewers — \$135 (approx. 40 skewers, serves 20–25)

Veggie Spring Rolls — \$125 (100 pcs)

Melon Feta Skewers — \$125 (100 pcs)

Dips & Spreads

(served with pita; platter ~25 ppl)

Hummus Platter — \$70

Tzatziki Platter — \$70

Tirokafteri Platter — \$85

Sides for Sharing

(Trays ~20–25 ppl)

Basmati Rice Pilaf — \$115

Roasted Potatoes — \$135

Roasted Vegetables — \$135

Vegetable Dip Cruidites - \$100

Desserts

(Trays ~20–25 ppl)

Fruit Platter — \$115

Chocolate Mousse Cups — \$135

Cookie Tray (chocolate chip, sugar, double chocolate) — \$135

**We can cater to everyone, have something else in mind ? Just Ask !*