

BAR  
DOMINION

EST.  
1927



# COCKTAILS

## MARTINIS

<b>Dry Martini 16</b> <i>Bombay, Noilly Prat, Zest</i>	<b>Dirty Martini 18</b> <i>Grey Goose, Sage, Olive</i>	
<b>Tuxedo no.2 17</b> <i>Bombay, Tio Pepe, Noilly Prat, Maraschino, Black Tea, Absinthe</i>	<b>Vesper 16</b> <i>Bombay, Vodka, Lillet, Lime Leaf</i>	

## NEGRONIS


<b>Classic 17</b> <i>Bombay, Martini, Campari, Verbena</i>	<b>Boulevardier 17</b> <i>Wild Turkey, Martini, Campari, Cherry</i>	
<b>Rosita 22</b> <i>Patron, Martini, Noilly Prat, Campari, Rose</i>	<b>Dark Horse 16</b> <i>Torres, Martini, Amaro, Allspice, Cacao</i>	

## WHISKEY COCKTAILS

<b>Old Fashioned 16</b> <i>Wild Turkey, Sugar, Bitters</i>		
<b>Manhattan 17</b> <i>Rye, Martini, Bitters</i>	<b>Sazerac Nouveau 17</b> <i>Torres, Rye, Bacardi 8, Fennel, Rose, Absinthe</i>	
<b>Penicillin 17</b> <i>Glen Moray, Busker, Honey, Ginger, Citrus</i>	<b>Bold Venture 17</b> <i>Busker, Cloakroom Amaro, Coconut, Tobacco, Rose, Citrus</i>	

## 75s & SPRITZ

SIEUR D'ARQUES PREMIÈRE BULLE

<b>Shoot for the Stars 17</b> <i>Grey Goose, Noilly Pratt, Aperol, Passion Fruit, Vanilla, Bubbles</i>		
<b>French 75 16</b> <i>Bombay, Lemon, Bubbles</i>	<b>Cosmo 75 17</b> <i>Grey Goose, Grand Marnier, Pomegranate, Hibiscus, Bubbles</i>	
<b>Sbagliato 16</b> <i>Martini, Campari, Mandarin, Nectarine, Bubbles</i>	<b>Paloma 75 19</b> <i>Patron, Campari, Grapefruit, lavender, Bubbles</i>	

## HIGHBALLS & SOURS

<b>Amaretto Sour 18</b> <i>Disaronno, Bacardi 8, Busker, Citrus</i>	<b>Islander 16</b> <i>Bacardi, Pineapple, Pineau des Charentes, Coco, Cinnamon</i>	
<b>Martingale 16</b> <i>Bombay, Aquavit, St-Germain, Plum, Cardamon, Citrus</i>	<b>Pimm's 16</b> <i>Bombay, Pimm's, Avena, Cucumber</i>	
<b>Spicy Margarita 18</b> <i>Cazadores, Grand Marnier, Orange, Citrus, Chili</i>	<b>Espresso Martini 18</b> <i>Vodka, Tia Maria, Espresso</i>	
<b>Second Serve 16</b> <i>Amaro, Tio Pepe, Citrus</i>	<b>Jungle Bird 17</b> <i>St-James, Bacardi, Campari, Pineapple</i>	

## NON-ALCOHOLIC

<b>Fin Soda Aperitivo 9</b> <i>Seedlip Grove, Orange, Lemon, Tonic 14</i>	<b>Fin Soda Mule 9</b> <i>Seedlip Garden &amp; Martini Vibrante Tonic 14</i>
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# FOOD

## TO SHARE

<i>Provisions ham, figs, manchego</i> <b>21</b>	<i>Fried calamari, chili crisp mayo</i> <b>18</b>
<i>Olives</i> <b>10</b>	<i>Burrata, butternut squash, orange, pumpkin seeds</i> <b>21</b>
<i>Fried chicken and caviar</i> <b>19</b>	<i>Party platter</i> <b>65</b>
<i>Bruschetta, whipped ricotta, tomato</i> <b>18</b>	<i>Niçoise salad, ahi tuna</i> <b>32</b>
<i>Deviled eggs and caviar</i> <b>12</b>	<i>Parmesan fries</i> <b>14</b>
<i>Fried halloumi sticks, chimichurri</i> <b>18</b>	<i>Lobster Roll, fries</i> <b>29</b>
<i>Mixed green salad</i> <b>12</b>	<i>House foccacia, sauce vierge</i> <b>7</b>

## SEAFOOD

<i>Oysters and mignonette</i>	<b>6/21 12/40</b>
<i>Half snow crab, green curry sauce</i>	<b>40</b>
<i>Ahi tuna tataki, miso, cucumber, orange</i>	<b>23</b>
<i>Salmon tartare, avocado, aji-amarillo, pear</i>	<b>26</b>
<i>Shrimp cocktail, chili sauce</i>	<b>26</b>
<i>Seafood Platter</i>	<b>130</b>

## MAINS

<i>Cheeseburger &amp; fries</i>	<b>28</b>
<i>Salmon tartare, mixed green salad, croutons</i>	<b>32</b>
<i>Baby back ribs BBQ, fries &amp; coleslaw</i>	<b>31</b>
<i>Steak &amp; Frites (New York Strip 12oz)</i>	<b>48</b>

## DESSERT

<i>Cinnamon sugar churros, dulce de leche</i>	<b>14</b>
<i>Chocolate brownies, vanilla ice cream</i>	<b>12</b>

# BEER AND WINE

## BEER (10OZ - 16OZ)

Dominion Lager <b>7 / 9.5</b>	Molson Export <b>8 / 11</b>
Heineken <b>8 / 11</b>	Blue Moon <b>8 / 11</b>
IPA Brasseurs de Mtl <b>8 / 11</b>	Petite Bourgogne <b>8 / 11</b>
Miller high life <small>(BTL)</small> <b>8</b>	Heineken 0.0 <small>(BTL)</small> <b>8</b>
Dry Hop Cider <b>8 / 11</b>	Murphy's Stout <b>8 / 11</b>
Special Boiler Maker <i>High Life + Shot of Busker</i> <b>11 / Supersize 18</b>	

## BUBBLES

Cava 2021, Vita Vivet <i>Xarel-lo, Macabeu, Parellada</i>	<b>13/65</b>
Valdobiadenne 2021, Prosecco Col Fondo, De Stefani <i>Glera</i>	<b>70</b>
Champagne Brut Nature, Zéro, Tarlant <i>Pinot meunier, chardonnay, pinot noir</i>	<b>150</b>
Champagne, Ruinart, Brut Blanc de Blancs <i>Chardonnay</i>	<b>320</b>
Champagne 1er Cru, Grandes Crayères, Laherte <i>Chardonnay</i>	<b>400</b>
Champagne Brut 2013, Dom Perignon <i>Chardonnay, Pinot Noir</i>	<b>695</b>

## WHITE

Gavi 2023, Rovereto, Picollo Ernesto <i>Cortese</i>	<b>58</b>
VdF 2022, Chapeau Melon, Jérémie Huchet <i>Sauvignon Blanc, Melon de Bourgogne</i>	<b>12/59</b>
IGT Veneto 2023, Masieri, Angiolino Maule <i>Garganega</i>	<b>60</b>
VDF 2022, Roussanne, Jean-Paul Brun <i>Roussanne</i>	<b>68</b>
Penedès 2022, Ulls de Mel <i>Xarello</i>	<b>75</b>
Coteaux Bourguignons 2022, Domaine Billard <i>Chardonnay</i>	<b>15/75</b>
Columbia Gorge 2022, Gruner Veltliner, Teutonic <i>Gruner Veltliner</i>	<b>78</b>
Sonoma County 2021, Cormorant Cellars <i>Sauvignon Blanc</i>	<b>16/78</b>
VdF 2023, Appel d'air, Les Terres Promises <i>Clairette Rose, Clairette Blanche, Ugni Blanc</i>	<b>82</b>
Arroyo Seco 2021, Cormorant Cellars, Monterey County <i>Chardonnay</i>	<b>83</b>
Chablis 2022, Domaine de Vauroux <i>Chardonnay</i>	<b>19/95</b>
Sancerre 2022, Cuvée Stéphane, Stéphane Cherrier <i>Sauvignon Blanc</i>	<b>120</b>
Rheinhessen 2023, Dino, Strub1710 (Magnum) <i>Muller-Thurgau</i>	<b>123</b>
Burgenland 2022, Timotheus, Gutt Oggau <i>Gruner Veltliner, Weissburgunder</i>	<b>147</b>
Condrieu 2021, Domaine Boissonnet <i>Viognier</i>	<b>175</b>
Puligny-Montrachet 1er Cru 2021, Les Champs Gains, Michel Bouzereau <i>Chardonnay</i>	<b>420</b>

## ORANGE

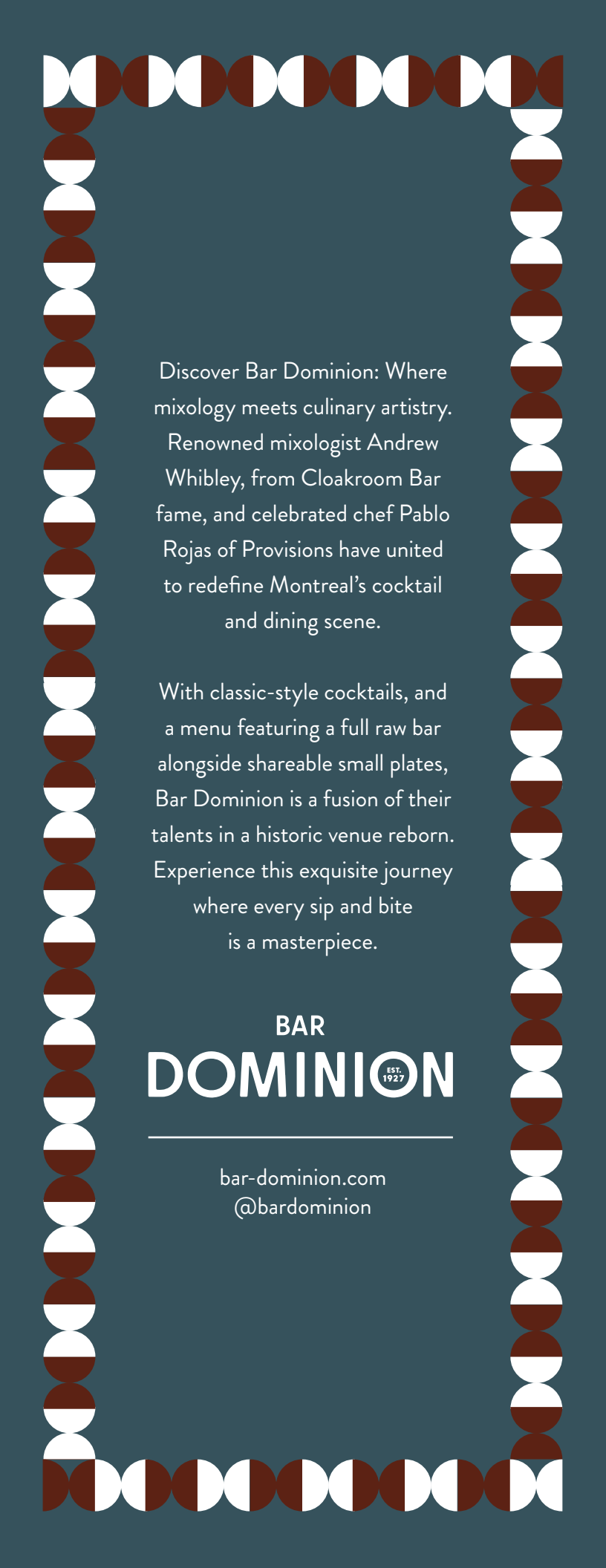
Ciro 2022, Cataldo Calabretta <i>Greco Bianco, Malvasia Bianca</i>	<b>69</b>
Friuli-Venezia Giulia 2022, PG Rosa, Ferlat <i>Pinot Grigio</i>	<b>17/85</b>
IGT Vallagrina 2019, Anisos, Eugenio Rosi <i>Nosiola, Pinot Blanc, Chardonnay</i>	<b>89</b>
VdF (Provence) 2021, Pipieou, Domaine de la Réaltière <i>Marsanne, Ugni Blanc, Bourboulenc, Macabeu</i>	<b>100</b>
VdF (Savoie) 2020, Les Premiers Récoltants, Claude Quénard & Fils <i>Jacquère</i>	<b>108</b>

## ROSÉ

Cerasuolo d'Abruzzo 2021, Apollo, Ausonia <i>Montepulciano</i>	<b>69</b>
Abruzzo Rosato 2019, Lu Cuntaden, Rabasco <i>Montepulciano</i>	<b>80</b>

## RED

IGP Pays d'Oc 2022, Éléance, Claude Vialade <i>Pinot noir</i>	<b>57</b>
VdF 2022, Chapeau Melon, Jérémie Huchet <i>Gamay, Pinot Noir</i>	<b>12/58</b>
Rheinhessen 2021, Spatburgunder, Robert Weil <i>Spatburgunder</i>	<b>63</b>
Beaujolais-Villages 2022, Bibine, Vignobles Bulliat <i>Gamay</i>	<b>65</b>
Valpolicella Superiore 2020, Musella <i>Corvina, Corvinone, Rondinella, Barbera</i>	<b>67</b>
Dolcetto Di Diano D'Alba 2022, Abrigo Giovanni <i>Dolcetto</i>	<b>15/75</b>
Macedonia 2020, Popolka Kokkineli, Vaimaki Family <i>Xinomavro</i>	<b>81</b>
Bordeaux Supérieur 2020, Château Jean Faux <i>Merlot, Cabernet Franc</i>	<b>17/85</b>
Bourgogne 2022, Coeur Rubis, Maison Chandesais <i>Pinot noir</i>	<b>98</b>
Givry 2020, Vieilles Vignes, Domaine Ragot <i>Pinot noir</i>	<b>117</b>
Bandol 2020, L'Amourvèdre, Domaine Les Terres Promises <i>Mourvèdre, Grenache</i>	<b>120</b>
Willamette Valley 2022, Ankeny Vineyard, Teutonic <i>Pinot noir</i>	<b>140</b>
Barolo 2018, Erbaluna <i>Nebbiolo</i>	<b>165</b>
Marsannay 2020, Les Longeroies, Camille Giroud <i>Pinot Noir</i>	<b>180</b>
Nuits-St-Georges 1er Cru 2020, Argillas, Léchenault <i>Pinot Noir</i>	<b>245</b>
Morgon 2021, Côte du Py, Jean Foillard (Magnum) <i>Gamay</i>	<b>280</b>
Margaux 2010, Château Monbrison <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	<b>350</b>



Discover Bar Dominion: Where mixology meets culinary artistry. Renowned mixologist Andrew Whibley, from Cloakroom Bar fame, and celebrated chef Pablo Rojas of Provisions have united to redefine Montreal's cocktail and dining scene.

With classic-style cocktails, and a menu featuring a full raw bar alongside shareable small plates, Bar Dominion is a fusion of their talents in a historic venue reborn. Experience this exquisite journey where every sip and bite is a masterpiece.

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