

BAR
DOMINION

EST.
1927

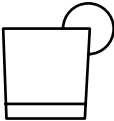


COCKTAILS

MARTINIS

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

NEGRONIS

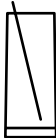
Classic 17 <i>Bombay, Martini, Campari, Verbena</i>	Boulevardier 17 <i>Wild Turkey, Martini, Campari, Mahleb</i>	
Rosita 22 <i>Patron, Martini, Noilly Prat, Campari, Rose</i>	Dark Horse 16 <i>Torres, Martini, Amaro, Allspice, Cacao</i>	

WHISKEY COCKTAILS

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

75s & SPRITZ

SIEUR D'ARQUES PREMIÈRE BULLE

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

HIGHBALLS & SOURS

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

NON-ALCOHOLIC

Fin Soda Aperitivo 9	Fin Soda Mule 9
Seedlip Grove, Orange, Lemon, Tonic 14	Seedlip Garden & Martini Vibrante Tonic 14

FOOD

SMALL PLATES

<i>Provisions ham, figs, manchego</i> 21	<i>Fried calamari, chili crisp mayo</i> 18
<i>Olives</i> 10	<i>Burrata, delicata squash, apples, dukkah</i> 21
<i>Fried chicken and caviar</i> 19	<i>Party platter</i> 65
<i>Bruschetta, tomato, whipped ricotta</i> 18	<i>Mixed green salad</i> 12
<i>Deviled eggs and caviar</i> 12	<i>Parmesan fries</i> 14
<i>Fried halloumi sticks, chimichurri</i> 18	<i>House foccacia, sauce vierge</i> 7

SEAFOOD

<i>Oysters and mignonette</i>	6/21 12/40
<i>Half snow crab, green curry sauce</i>	40
<i>Ahi tuna tataki, miso, cucumber, orange</i>	23
<i>Salmon tartare, avocado, aji-amarillo, pear</i>	26/32
<i>Shrimp cocktail, chili sauce</i>	26
<i>Seafood Platter</i>	130

LARGE PLATES

<i>Cheeseburger & fries</i>	28
<i>Lobster Roll, fries</i>	29
<i>Niçoise salad, ahi tuna</i>	32
<i>Confit duck leg, grelot potatoes, green beans, almonds</i>	33
<i>Baby back ribs BBQ, fries & coleslaw</i>	31
<i>Steak & Frites (hanger steak), red wine sauce</i>	39

DESSERT

<i>Cinnamon sugar churros, dulce de leche</i>	14
<i>Crème caramel, almonds</i>	9

BEER AND WINE

BEER (100Z - 16OZ)		
Dominion Lager	7 / 9.5	Molson Export 8 / 11
Heineken	8 / 11	Blue Moon 8 / 11
IPA Brasseurs de Mtl	8 / 11	Petite Bourgogne 8 / 11
Miller high life (BTL)	8	Heineken 0.0 (BTL) 8
Dry Hop Cider	8 / 11	Murphy's Stout 8 / 11
Special Boiler Maker	High Life + Shot of Busker	11 / Supersize 18

BUBBLES	
Prosecco DOC, Extra Dry, Fiol Glera	13/60
Champagne, Brut Nature, Zero, Tarlant Pinot Meunier, Chardonnay, Pinot Noir	150
Champagne, Ruinart, Brut Blanc de Blancs Chardonnay	320
Champagne 1er Cru, Grandes Crayères, Laherte Chardonnay	400
Champagne Brut 2013, Dom Perignon Chardonnay, Pinot Noir	695

WHITE	
Gavi 2023, Rovereto, Picollo Ernesto Cortese	12/58
VdF 2022, Chapeau Melon, Jérémie Huchet Sauvignon Blanc, Melon de Bourgogne	59
VDF 2022, Roussanne, Jean-Paul Brun Roussanne	68
Paso Robles 2023, Shadow Ridge, Bianchi Chardonnay	69
Finger Lakes 2021, Seneca, Osmote Riesling	15/73
Penedès 2022, Ulls de Mel Xarello	75
Coteaux Bourguignons 2022, Domaine Billard Chardonnay	15/75
Columbia Gorge 2022, Gruner Veltliner, Teutonic Gruner Veltliner	78
Sonoma County 2021, Cormorant Cellars Sauvignon Blanc	78
VdF 2023, Appel d'air, Les Terres Promises Clairette Rose, Clairette Blanche, Ugni Blanc	82
Arroyo Seco 2021, Cormorant Cellars, Monterey County Chardonnay	83
Cilento 2022, Cumalè, Casebianche Fiano	92
Chablis 2022, Domaine de Vauroux Chardonnay	19/95
Sancerre 2022, Cuvée Stéphane, Stéphane Cherrier Sauvignon Blanc	110
Chablis 1er Cru Montmain 2022, Louis Michel & Fils Chardonnay	143
Condrieu 2021, Domaine Boissonnet Viognier	175
Meursault 2022, Grands Charrons, Chavy-Chouet Chardonnay	220

ORANGE	
Friuli-Venezia Giulia 2022, PG Rosa, Ferlat Pinot Grigio	17/85
VdF (Savoie) 2020, Les Premiers Récoltants, Claude Quénard & Fils Jacquère	108
Burgenland 2022, Timotheus, Gutt Oggau Gruner Veltliner, Weissburgunder	137

ROSÉ	
Macedonia 2020, Popolka Kokkineli, Vaimaki Family Xinomavro	69
Abruzzo Rosato 2019, Lu Cuntaden, Rabasco Montepulciano	80

RED	
VdF 2022, Chapeau Melon, Jérémie Huchet Gamay, Pinot Noir	12/58
Sabrevois, Québec, Pépins, Clos des Cigales Maréchal Foch, Marquette	62
Rheinhessen 2021, Spatburgunder, Robert Weil Spatburgunder	63
Beaujolais-Villages 2022, Bibine, Vignobles Bulliat Gamay	65
Valpolicella Superiore 2020, Musella Corvina, Corvinone, Rondinella, Barbera	67
Dolcetto Di Diano D'Alba 2022, Abrigo Giovanni Dolcetto	15/75
Valpolicella Classico 2023, Corte Bravi Corvina, Corvinone, Rondinella	77
Médoc 2020, Petit Manou, Clos Manou Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot	19/95
Marsannay 2022, Les Vaudenelles, Hervé Charlopin Pinot Noir	92
Givry 2022, Tradition, Domaine Ragot Pinot Noir	117
Morgon 2022, Côte du Py, Jean Foillard Gamay	130
Willamette Valley 2022, Ankeny Vineyard, Teutonic Pinot noir	140
Amarone Della Valpolicella Riserva 2016, Musella Corvinone, Corvina, Rondinella, Oseleta	170
Marsannay 2020, Les Longeroies, Camille Giroud Pinot Noir	180
Nuits-St-Georges 1er Cru 2020, Argillas, Léchenault Pinot Noir	245
Morgon 2021, Côte du Py, Jean Foillard (Magnum) Gamay	280
Margaux 2010, Château Monbrison Cabernet Sauvignon, Merlot, Petit Verdot	350
Châteauneuf-du-Pape 2021, Clos du Caillou, La Réserve 2021 Grenache, Mourvèdre	490

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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