

BAR
DOMINION

EST.
1927



COCKTAILS

MARTINIS

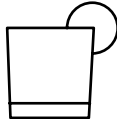
Dry Martini 18 <i>Bombay, Noilly Prat, Zest</i>	Dirty Martini 19 <i>Grey Goose, Sage, Olive</i>
Tuxedo no.2 19 <i>Bombay, Tio Pepe, Noilly Prat, Maraschino, Black Tea, Absinthe</i>	Vesper 18 <i>Bombay, Vodka, Lillet, Lime Leaf</i>



Add White Sturgeon Caviar to your Martini 10

NEGRONIS

Classic 17 <i>Bombay, Martini, Campari, Verbena</i>	Boulevardier 18 <i>Rye, Martini, Campari, Mahleb</i>
Rosita 22 <i>Patron, Martini, Noilly Prat, Campari, Rose</i>	Dark Horse 17 <i>Torres, Martini, Amaro, Allspice, Cacao</i>



WHISKEY COCKTAILS

Old Fashioned 17 <i>Lot 40 Rye, Sugar, Bitters</i>	
Manhattan 18 <i>Rye, Martini, Bitters</i>	Sazerac Nouveau 19 <i>Torres, Rye, Bacardi 8, Fennel, Rose, Absinthe</i>
Penicillin 18 <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 PREMIERE BULLE

Shoot for the Stars 17 <i>Grey Goose, Noilly Pratt, Aperol, Passion Fruit, Vanilla, Bubbles</i>	
French 75 18 <i>Bombay, Lemon, Bubbles</i>	Cosmo 75 18 <i>Grey Goose, Grand Marnier, Pomegranate, Hibiscus, Bubbles</i>
Sbagliato 18 <i>Martini, Campari, Mandarin, Nectarine, Bubbles</i>	Paloma 75 19 <i>Patron, Campari, Grapefruit, lavender, Bubbles</i>



HIGHBALLS & SOURS

Amaretto Sour 19 <i>Disaronno, Bacardi 8, Busker, Citrus</i>	Islander 18 <i>Bacardi, Pineapple, Pineau des Charentes, Coco, Cinnamon</i>
Martingale 17 <i>Bombay, Aquavit, St-Germain, Plum, Cardamon, Citrus</i>	Pimm's 18 <i>Bombay, Pimm's, Avera, Cucumber</i>
Spicy Margarita 18 <i>Cazadores, Grand Marnier, Orange, Citrus, Chili</i>	Espresso Martini 19 <i>Grey Goose, Tia Maria, Espresso</i>
Second Serve 17 <i>Amaro, Tio Pepe, Citrus</i>	Jungle Bird 18 <i>St-James, Bacardi, Campari, Pineapple</i>



Bandera Mexicana 30

Patron Reposado, Tomatillo, Corn, Guajillo Chile, Citrus

NON-ALCOHOLIC

Fresh & Herbal 14 <i>NOA Garden, Cucumber, Citrus</i>	Fizzy & Spicy 14 <i>NOA Garden, Ginger Beer, Citrus</i>
Citrusy & Aromatic 14 <i>NOA Dry Gin, Lemon, Orange</i>	Tropical & Bitter 14 <i>NOA Dry Gin, Pineapple, Bitters</i>

FOOD

SMALL PLATES

<i>Provisions</i> ham, figs, manchego 24	Fried calamari, chili crisp mayo 19
Olives 10	Burrata, tomatoes, sauce vierge, basil 23
Fried halloumi sticks, chimichurri 18	Party platter 74
Deviled eggs and caviar 15	Parmesan fries 15
Beef tartare, celeriac slaw, parmesan crumble 28	Rustic Country bread, sauce vierge 8

Baby Back Ribs

28

SEAFOOD

Oysters and mignonette	6/23 12/40
Ahi tuna tataki, miso, cucumber, orange	26
Salmon gravlax, fresh dill	27
Shrimp cocktail, chili sauce	28
Seafood Platter	125

LARGE PLATES

Cheeseburger & fries <i>BBQ pork belly add on</i>	30 +5
Lobster Roll, fries	32
Caesar salad, crispy pork belly, parmesan crumble	27
Steak & Frites (hanger steak), red wine sauce	42

DESSERT

Cinnamon sugar churros, dulce de leche	15
Sticky toffee pudding, whipped mascarpone	16

BEER AND WINE

BEER (100Z - 16OZ)	
Dominion Lager 8 / 10	Molson Export 9 / 11
Heineken 9 / 11	Blue Moon 9 / 11
IPA Brasseurs de Mtl 9 / 11	Petite Bourgogne 9 / 11
Miller high life (BTL) 10	Heineken 0.0 (BTL) 10
Dry Hop Cider 9 / 11	Murphy's Stout 9 / 11
Special Boiler Maker <i>High Life + Shot of Busker</i> 13	

BUBBLES	
Cava NM, Vita Vivet <i>Xarel-lo, Macabeu, Parellada</i>	14/65
Champagne, Brut Nature, Zero, Tarlant <i>Pinot Meunier, Chardonnay, Pinot Noir</i>	150
Champagne, Ruinart, Brut Blanc de Blancs <i>Chardonnay</i>	290
Champagne Brut 2013, Dom Perignon <i>Chardonnay, Pinot Noir</i>	695

WHITE	
Vin du Québec 2023, Carré de Blanc, Les Artisans <i>Vidal</i>	53
Toscana Vermentino 2024, L'Airone, Guado Al Melo <i>Vermentino</i>	12/58
VdF 2024, Chapeau Melon, Jérémie Huchet <i>Melon de Bourogne, Sauvignon Blanc</i>	61
Rossendale, Nouvelle-Zélande 2024, Seven Terraces <i>Sauvignon Blanc</i>	62
Terre Siciliane Bianco 2023, Bambara Da Casa <i>Catarratto</i>	13/63
Bourgogne Aligoté 2022, Joseph Drouhin <i>Aligoté</i>	66
DO Penedès 2022, Ulls de Mel <i>Xarello</i>	70
VdF 2023, Appel d'air, Les Terres Promises <i>Clairette Rose, Clairette Blanche, Ugni Blanc</i>	79
Menetou Salon 2023, Prieuré Saint-Céols, De Maistre <i>Sauvignon Blanc</i>	17/85
Chablis 2023, Émeraude, Domaine Gautheron <i>Chardonnay</i>	22/108
Santa Cruz Mountains 2021, Domaine Eden <i>Chardonnay</i>	123
Etna Bianco Caselle 2023, Aurora, Salvo Foti <i>Carricante, Minnella Bianca</i>	125
Condrieu 2021, Domaine Boissonnet <i>Viognier</i>	175
Meursault 2023, Vieux Clos de Cîteaux, Bouzereau <i>Chardonnay</i>	210
Meursault 2022, Domaine Vincent Bouzereau <i>Chardonnay</i>	270

ORANGE	
Osterreich 2023, Orange Moon, Wabi-Sabi <i>Grüner Veltliner, Riesling, Scheurebe</i>	71
Friuli-Venezia Giulia 2022, PG Rosa, Ferlat <i>Pinot Grigio</i>	17/81
VdF 2020, Les Premiers Récoltants, Quénard <i>Jacquère</i>	108

ROSÉ	
Cerasulo D'Abruzzo DOC 2024, Setterose <i>Montepulciano</i>	61

RED	
Vino de Mesa 2023, Repos, Bodegas de Levante <i>Bobal, Tempranillo</i>	53
VdF 2022, Chapeau Melon, Jérémie Huchet <i>Gamay, Pinot Noir</i>	61
Umbria 2022, Rosso Scuderia, Della Staffa <i>Sangiovese</i>	63
Grignolino d'Asti 2023, Casalina, Rovero Fratelli <i>Grignolino</i>	13/ 65
Valpolicella Superiore 2021, Musella <i>Corvina, Corvinone, Rondinella, Barbera</i>	73
Rosso di Montalcino DOC 2023, Loghi <i>Sangiovese</i>	17/85
Menetou Salon 2023, Prieuré Saint-Céols, De Maistre <i>Pinot Noir</i>	85
Haut-Médoc 2015, Château Coufran <i>Merlot, Cabernet Sauvignon</i>	89
Rosso di Montalcino DOC 2023, Loghi <i>Sangiovese</i>	89
Médoc 2020, Petit Manou, Clos Manou <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot</i>	95
Bourgogne 2023, Lucien Muzard <i>Pinot Noir</i>	19/95
Langhe 2023, Poderi Luigi Einaudi <i>Nebbiolo</i>	98
Marsannay 2023, Es-Chezots, Hervé Charlopin <i>Pinot Noir</i>	99
Saint-Emilion Grand Cru 2020, Château Haut Rocher <i>Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec</i>	21/103
Willamette Valley 2022, Ankeny Vineyard, Teutonic <i>Pinot noir</i>	105
Hautes Côtes de Nuits 2023, Jean-Claude Boisset <i>Pinot Noir</i>	120
Givry 2022, Tradition, Domaine Ragot <i>Pinot Noir</i>	127
Auxey-Duresses 1er Cru 2022, Philippe Bouzereau <i>Pinot noir</i>	135
Amarone Della Valpolicella 2018, Dal Cero <i>Corvina, Corvinone, Rondinella, Croatina</i>	190
Morgon 2022, Côte du Py, Jean Foillard (Magnum) <i>Gamay</i>	210
Châteauneuf-du-Pape 2021, Clos du Caillou, La Réserve 2021 <i>Grenache, Mourvèdre</i>	340

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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