BAR

DOMINION

EST. 1927



COCKTAILS

MARTINIS

Dry Martini **18**
Bombay, Noilly Prat, zest

Dirty Martini **19**
Grey Goose, sage, olive

Tuxedo no.2 **19**
Bombay, Tio Pepe, Noilly Prat, Luxardo Maraschino, black tea, absinthe

Vesper **18**
Bombay, Vodka, Lillet, lime leaf



Add White Sturgeon Caviar to your Martini **15**

NEGRONIS

Classic **18**
Bombay, Martini Rosso, Campari

Boulevardier **18**
Lot 40, Martini Rosso, Campari

Rosita **22**
Patrón Silver, Martini, Noilly Prat, Campari, rose

Dark Horse **18**
Torres, Martini Rosso, amaro, allspice, cocoa



Barrel-Aged Negroni **30**
Botanist, Bordiga Rosso, Campari

WHISKEY

Old Fashioned **18**
Lot 40, sugar, bitters

Sazerac Nouveau **19**
Torres, Lot 40, Havana Club 7, fennel, rose, absinth

Manhattan **18**
Lot 40, Martini Rosso, bitters

Penicillin **19**
Monkey Shoulder, lemon, honey, ginger



MODERN CLASSICS

Espresso Martini **19**
Grey Goose, Tia Maria, espresso

Litchi Martini **17**
Absolut, Soho, lemon

Pornstar Martini **18**
Absolut, passionfruit, Galliano, lime, Premières Bulles

Cosmopolitan **17**
Absolut, Cointreau, lime, cranberry



REFRESHING

Margarita **20**
Patrón Silver, Cointreau, lime

Martingale **18**
Bombay, St-Germain, aquavit, cardamom, plum, lemon

Amaretto Sour **18**
Disaronno, Jameson, Havana Club 7, lemon

Piña Colada **18**
Havana Club 3, amaro Nonino, pineapple, coconut



BUBBLES

French 75 **19**
Hendrick's, lemon, Premières Bulles

Paloma 75 **19**
Patrón Silver, grapefruit, Campari, lavander, Premières Bulles

Pomegranate Fizz **18**
Grey Goose, Cointreau, hibiscus, pomegranate, Premières Bulles

Hugo Spritz **17**
St-Germain, mint, Premières Bulles, soda



NON-ALCOHOLIC

Frais & Herbacé **16**
NOA Garden Gin, NOA apéritif, cucumber, lemon, tonic

Pétillant & Épicé **16**
NOA Garden Gin, ginger beer, lime

Citronné & Aromatique **16**
NOA Dry Gin, citrus, soda, tonic

Tropical & Amer **16**
NOA Dry Gin, NOA Bitter, pineapple, lime, soda



FOOD

TO SHARE

Provisions ham, figs, manchego **24**	Fried calamari, chili crisp mayo **19**
Olives **10**	Burrata, carrots, pecans **24**
Fried halloumi sticks, chimichurri **18**	Party platter **74**
Deviled eggs and caviar **15**	Parmesan fries **15**
Beef tartare, celeriac slaw, parmesan crumble **28**	Crispy mushrooms, BBQ sauce **18**

Rustic Country bread, sauce vierge **8**

SEAFOOD

Oysters and mignonette	6/**23** 12/**40**
Ahi tuna tataki, miso, cucumber, orange	**26**
Salmon gravlax, fresh dill	**24**
Jumbo shrimp cocktail, chili sauce	**26**
Seafood Platter	**125**

MAINS

Cheeseburger, fries	**30**
Lobster Roll, fries	**32**
Caesar salad, crispy pork belly, parmesan crumble	**24**
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 (10OZ - 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 *High Life + Shot of Busker* **13**

BUBBLES

Cava NM, Vita Vivet *Xarel-lo, Macabeu, Parellada*	**14/70**
Champagne Grand Brut, Perrier-Jouet *Chardonnay, Pinot Meunier, pinot Noir*	**175**
Champagne, Ruinart *Pinot Noir, Chardonnay, Pinot Meunier*	**195**
Champagne Brut 2015, Dom Pérignon *Chardonnay, Pinot Noir*	**695**

WHITE

Crète 2025, Lyrarakis Assyrtiko Voila *Assyrtiko*	**10/16/50**
Pinot Grigio delle Venezie 2025, Perlage *Pinot grigio*	**59**
Muscadet 2025, Clos de la Butte, Éric Chevalier *Melon de Bourgogne*	**60**
Vinho Branco do Minho '24, Tubarao, Ricardo Garrido *Loureiro*	**69**
Langhe 2025, Barale Fratelli *Arneis*	**69**
Bourgogne 2024, Baptiste Gillot *Chardonnay*	**14/22/70**
Terre Siciliane 2025, Cala Iancu, Mortellito *Grillo, Catarratto*	**15/24/73**
Franconie 2023, Check Engine, Wein Goutte! *Riesling*	**79**
D.O. Valle Del Maule, Chili 2025, Glup, Longavi *Chenin Blanc*	**81**
Vézelay 2023, Sainte Madeleine *Chardonnay*	**89**
Chablis 2024, Émeraude, Domaine Gautheron *Chardonnay*	**22/36/108**
Sancerre 2023, Domaine Cherrier *Sauvignon blanc*	**110**
VdF 2022, Vingt-Neuf, Domaine Bertin-Delatte *Chenin blanc*	**130**
Bourgogne 2022, Artemisia, Domaine Dame-Jeanne *Pinot noir*	**135**
Bourgogne Côte d'Or 2023, Arpents *Chardonnay*	**140**
VdF 2025, Poil de Lièvre, Calvez Bobinet (Magnum) *Chenin blanc*	**17/27/165**
Meursault 2023, Vieux Clos de Citeaux, Bouzereau *Chardonnay*	**220**
Saint-Aubin 1er Cru 2023, Philippe Bouzereau *Chardonnay*	**220**

BIÈRE ET VIN

BIÈRE (10OZ - 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**	Stout Murphy's **9 / 11**

Special Boiler Maker *High Life + Shot de Busker* **13**

BULLES

Cava NM, Vita Vivet *Xarel-lo, Macabeu, Parellada*	**14/70**
Champagne Grand Brut, Perrier-Jouet *Chardonnay, Pinot meunier, pinot noir*	**175**
Champagne, Ruinart *Pinot Noir, Chardonnay, Pinot meunier*	**195**
Champagne Brut 2015, Dom Pérignon *Chardonnay, Pinot noir*	**695**

BLANC

Crète 2025, Lyrarakis Assyrtiko Voila *Assyrtiko*	**10/16/50**
Pinot Grigio delle Venezie 2025, Perlage *Pinot grigio*	**59**
Muscadet 2025, Clos de la Butte, Éric Chevalier *Melon de Bourgogne*	**60**
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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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bar-dominion.com
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