

BAR MENU

Cocktails

Manor Mojito 2oz • 11

Brugal Añejo, Mint, Lime, Sugar

Golden Margarita 2oz • 12

Hornitos Reposado, Pineapple Juice,
Lime Juice, Orange Simple Syrup

Internal Struggle 2oz • 11

Pinnacle Vodka, Ginger Beer, Maple Syrup,
Lime Juice, Blackberries

Insane Artist 2oz • 12

Collective Arts Gin, Triple Sec, Ginger Beer,
Orange Juice, Pear Bitters

Escape Spritz 2oz • 11

Aperol, Antica Vigna Prosecco, Orange Simple Syrup

Graveyard Shift 2.5oz • 12

Espresso, Canadian Club 100% Rye, Kahlua, Butterscotch

Death By Punch 3oz • 12

Brugal Añejo, Southern Comfort, Disaronno Amaretto,
Orange Juice

From the Vine

RED

	6 ^{oz}	9 ^{oz}	B ^{tl}
Rockway Vineyards, 'Rendezvous' Baco Noir/Cabernet Sauvignon	9	13	35
Rockway Vineyards, Rosé	10	14	40
Flat Rock, 'Twisted' Red	14	18	52
Flat Rock, Pinot Noir	14	18	52

WHITE

Rockway Vineyards, 'Rendezvous' Vidal	9	13	35
Flat Rock, 'Twisted' White	12	16	46
Flat Rock, Riesling	12	16	46
Flat Rock, Chardonnay	14	18	52

PROSECCO

Antica Vigna Sparkling Prosecco Extra Dry	13	-	52
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SANGRIA

	g ^{lass}	p ^{itcher}
Your choice of red or white	12	32

ESCAPE ROOM COCKTAILS

The Lobotomy 2oz • 10

Pinnacle Vodka, Chambord, Mint, Lime

Obituaries Delight 2oz • 10

Malibu Rum, Blue Curacao, Pineapple Juice, Orange
Simple Syrup

Magician's Elixir 2oz • 10

Pinnacle Vodka, Peach Schnapps,
Butterfly Pea Tea, Lime Juice

Criminal Hooch 2oz • 10

Jim Beam Devil's Cut, Orange Simple Syrup,
Coffee Bitters, Oak Smoke

I'm on a whiskey diet, I've lost three days already!

- Tommy Cooper

BAR MENU

On Tap

PINTS - 16oz	ABV	IBU	\$
Shawn & Ed - Lagershed, Lager	5.2	18	7
Northern Maverick - Enforcer, IPA	6	40	8
Collective Arts - Saint of Circumstance, Golden Blonde Ale	4.7	19	8
Rotating Tap, Ask your server for details	-	-	MP

*Everybody's got to believe in something,
I believe I'll have another beer.*
- W.C. Fields

Sharing is Caring

 @Escape_Manor

 @EscapeManorHamilton

Join us for the Manor Lounge Social,
on the last Friday of each month!

In The Fridge

BOTTLES & CANS	ABV	IBU	\$
Heineken	5	23	7
Corona	4.5	19	7
Shawn & Ed - Barrel Shed, Amber Ale	6.5	37	7
Shawn & Ed - Lagershed Darker, Amber Lager	5.5	29	7
Clifford - Pinball Wizard, APA	5.7	55	9
Clifford - Porter, Porter	5.9	38	9
Clifford - East Hamilton Lager, Lager	5	35	9
Collective Arts - Local Press, Cider	5.6	-	9
Collective Arts - Jam up the Mash, Sour	5.2	35	9
Collective Arts - Ransack the Universe, IPA	6.8	85	9
Wellington Brewery - Kickin' Back, SIPA	4.8	48	9
Wellington Brewery - Helles Lager, Lager	4.5	14	9



ESCAPE
MANOR



FROM THE KITCHEN

Shareables

- Taquito, cheese, jalapeño, crema • \$12  **GF** 
- Buffalo Cauliflower, garlic mayo, sesame, scallion • \$12 
- Beef Meatball, mozzarella, tomato, basil, focaccia • \$12
- Caesar Salad, romaine, bacon, crouton, parmigiano reggiano • \$12
- House Salad, arugula, seasonal vegetables, crouton, house vinaigrette • \$12 
- Curry Fries • \$9 
- Fresh cut fries • \$6  **GF**
- Add chicken • \$4


Flatbreads

• \$16 •

- Margherita, marinara, mozzarella, basil 
- Pepperoni, bacon, marinara, cheese
- Prosciutto, parmigiano reggiano, pesto, almond
- Caponata, olive, feta 

Sliders (duo)

• \$10 • add a slider \$5 • GF option available •

- Beef, cheese, Manor Sauce, pickle, onion
- Chickpea, tahini, pickle, tomato, onion 
- Chicken, curry, cabbage, pineapple, chutney, pickle
- Pork belly, hoisin, pineapple slaw, scallion

Boards

• Sm \$29 • Lg \$57 •

Selection of cured meats, cheeses, fruit, & preserves

Your choice of: The Classic (chef's choice), The Carnivore (no cheese), or The Herbivore (no meat)

Desserts

- Chocolate Brownie, ice cream • \$6
- Cheesecake, seasonal fruit • \$6
- Mini Doughnuts • \$6



Vegan Option Available



Vegetarian

GF

Gluten Free Available



Dairy Free



ESCAPE
MANOR