

daily happy deals

Prices are subjected to service charge and government tax



Not applicable on eve of PH/PH
1200-0100h (Sun - Thurs, PH)
1200-0200h (Fri - Sat, eve of PH)

Mon & Tue

Don't Keep Things Bottled Up

25% off Wine/Spirits (Bottle)
+ Complimentary Basket of Truffle Fries/Buffalo Wings

Wed

Girls Just Wanna Have Fun

\$55++ (\$45++ every last Wed of the month)
Liquid Buffet + 30% off Bar Snacks

Free-flow Champagne, Housepour Wines, Spirits and Selected Cocktails for 2 Hours (Based on time of the first order)

Thu



Gentlemen's Club

25% off Whiskies (Glass/Bottle)
& \$10nett Beer on Tap
+ 30% off Bar Snacks

Sun

Eat, Drink & Be Merry

1 for 1 Housepour Wines & Spirits (Glass) + \$22++ All you can Snack (1900-2100h)

Fri & Sat

Beat the Clock

Mix & Match 8 Drinks;
\$77++ (1200-1859h) |
\$88++ (1900-2200h)

Kindly approach our staff for list of available drinks

+ 1-for-1 Pizzas
(1800-2200h)



@barcanary

Bar
CANARY



Bar
CANARY

green
monday



Bar Canary is partnering with Green Monday to promote nutritious, sustainable and innovative plant-based dining, an easy and effective way to improve our health and reduce our environmental footprint.

“WHERE THE FISH” & CHIPS

14



Fishless fillets, straight cut fries, lemon wedges
(Vegan)

OM NOM OMNI-BURRITO

16



Plant-based minced meat, corn tortilla, julienne lettuce tomatoes, guacamole, kidney Beans
(Vegan)

MEATLESS 12-INCH

22



Plant-based minced meat, meatballs & brat sausages shredded mozzarella cheese, housemade tomato stew, capsicums, onions, black olives
(Vegan option available)

INFINITY & BEYOND BURGER

23



4^{oz} of Plant-based burger patty, brioche burger bun, braised red cabbage, sliced cheddar cheese, lettuce, tomatoes, gherkins, english mustard & mayonnaise with **free-flow** straight cut fries
(Vegan option available)



BEYOND MEAT®

OMN!MEAT 新膳肉

Follow www.greenmonday.org/sg,
<https://www.facebook.com/GreenMondaySG>
and IG: [greenmonday_singapore](https://www.instagram.com/greenmonday_singapore) for more details.

Bar CANARY

WINE & BEER

<Happy Hour (HH) - 12pm to 5pm>

CHAMPAGNE

Cattier Brut Icone, Champagne, France

Veuve Clicquot Brut Yellow Label NV, Champagne, France

Ruinart Blanc De Blanc NV, Champagne, France

HH	GLASS	BOTTLE
19	25	120
		190
		210

HOUSEPOUR RED

Reserve St. Martin **Cabernet Sauvignon** 2017, Languedoc, France

Marble Cake **Cabernet Merlot** 2018, South Eastern Australia, Australia

E Got **Merlot Sangiovese** Rubicone IGT 2017, Emilia-Romagna, Italy

Conor Sur Bicicleta **Pinot Noir** 2017, Central Valley, Chile

HH	GLASS	BOTTLE
8	13	60
9	15	68
10	16	70
11	17	72

HOUSEPOUR WHITE

Santa Luz Alba **Chardonnay** 2018, Colchagua Valley, Chile

Pasqua **Pinot Grigio** 2018, Veneto, Italy

Urban **Riesling** QBA 2018, Mosel, Germany

Giesen **Sauvignon Blanc** 2019, Marlborough, New Zealand

HH	GLASS	BOTTLE
8	14	66
9	15	70
10	16	75
11	17	85

BEER

Asahi, 500ml

Kronenbourg, 500ml

Corona

Heineken

Guinness Surger

HH	TAP	BOTTLE
10	16	
12	18	
		15
		15
		17

CIDER

Zeffer Apple Crumble

The Hills Pear

BOTTLE
16
16

Beer/Cider Mix & Match of 5

60

SIGNATURE BOOZY POPS

CRAFTED BOOZY POPS

DAY IN PARADISE

Savour the beautiful hues of Santorini waters.

Young coconut popsicle paired with a concoction of Malibu, Blue Curacao, top with prosecco.

STICK

6

GLASS

22

BITTERSWEET ROMANCE

Modern narrative of Romeo & Juliet.

Blood orange popsicle paired with champagne, stirred with Aperol and Angostura bitters.

6

22

THE EXOTIC ESCAPE

Relish freedom amidst the concrete jungle.

Dragonfruit popsicle laced with mint, paired with feisty tequila and fresh lime.

6

22

BOOZY POPS

AROMATIC SUMMER

Ultimate tropical bliss for riesling lovers, with passionfruit.

STICK

6

GLASS

18

IMPERIAL TEA GARDEN

Lush wholesomeness with mixed berries and Earl Grey paired with sake.

6

18

SIGNATURE DRINKS

CANARY CREATIONS

COCO CHANEL

A nutritious and refreshing blend featuring fresh wheatgrass juice sweetened with fresh coconut water. Served cold and deliciously addictive. Coco Chanel would agree. 20

Gold rum and coconut liqueur shaken with fresh wheatgrass, fresh mint sprigs, lime juice and topped with fresh coconut water.

BERRY BRIGHT BIKINI

Fruity and refreshing summer drink with smashed bush berries and fresh mint. 22

Fresh blackberries, raspberries and cherries muddled with bourbon, raspberry liqueur, fresh lemon and drops of orange and angostura bitters, topped with ginger beer.

SWEET & SOUR PUSS

A candy inspired creation featuring a tangy combination of melon and lemon with a good kick of gin for a summer celebration. 20

Gin shaken with Midori, limoncello, fresh lemon juice, egg white for the velvety texture on the palate and drops of lemon bitters.

LIQUID SUNSHINE

A refreshing drink featuring the sweet and sour passionfruit along with spices such as star anise, cinnamon and cloves. A tangy yet spicy Caipirinha-inspired cocktail. 18

Fresh passionfruit muddled with lemon juice and spiced syrup, laced with Cachaca and churned over crushed ice.

SAILOR PUNCH

Sailor Jerry Spiced Rum with english breakfast tea & ginger puree syrup. 15

YUZU G&T

Hendrick's Gin & yuzu, topped with tonic water. 16

SOUR NECTAR

Angel's Nectar 1st Edition Whisky with lime juice and Angostura bitters. 17

JOLLY APEROL-LY

Aperol with soda & Cattier Brut Icone Champagne. 18

CLASSICS INSPIRED

SPANISH SUNSET

The quintessential Sangria given a makeover. Refreshing and fruity. Get ready for sundown. 24

A combination of cognac & apricot brandy shaken with pineapple juice, lime juice and apple juice with a healthy dose of cabernet sauvignon.



SUGAR N' SPICE AND ALL THINGS NICE

A refreshing and savoury Asian twist to a timeless classic; adorned with mini surprise. 20

Salted caramel vodka swizzled with fresh lime juice, gula melaka (palm sugar) and kaffir lime leaves.

SHIZZLE MY SWIZZLE

Simple yet captivating for all Caribbean style, swizzle cocktail lovers. Take the heat off with this savoury and refreshing option. 20

Spiced rum traditionally swizzled with Falernum apricot brandy, fresh lime juice with a hint of Peyshaud and Angostura bitters.

ENDLESS SUMMER

A floral and fruity cocktail packed with a punch! Fresh chunks of pineapple and a touch of ginger gives this drink a nice spicy edge. Perfect by the pool. 20

A healthy measure of Pisco, muddled and shaken with fresh pineapple and ginger, fresh lime, pineapple juice, lychee liqueur, apple and rose syrup and drops of cherry bitters.

PERENNIAL FAVES

BELGIAN FIZZ

Monkey Shoulder Whisky with ginger puree, sugar syrup, fresh lime topped with Kronenbourg Blanc. 15

HENDO'S TEA

Hendrick's Gin with jasmine tea, fresh lemon juice and sugar syrup. 16

STILL IN FASHION

Nomad Outland Whisky with Regan's orange bitters, Angostura bitters, brown sugar and fresh orange. 17

NAGGY-RONI

Bombay Sapphire Gin with Martini Rosso, & Martini Bitter. 18



SPIRITS & LIQUEUR

HOUSE SPIRITS

	GLASS	BOTTLE
Vodka (Skyy)	13	170
Bourbon (Jim Beam White)	13	170
Rum (Bacardi White)	14	180
Tequila (Souza Gold)	14	180
Cognac (H by Hine)	15	190
Gin (Rock Rose)	16	200
Whisky (Angel's Nectar 1st Edition)	16	200

VODKA

	GLASS	MARTINI	BOTTLE
Stolichnaya	15	17	180
Ketel One	16	18	190
Imperia	16	18	-
Belvedere	17	19	220
Grey Goose	17	19	220

BOURBON

	GLASS	BOTTLE
Jack Daniel's Black	16	190
Maker's Mark	17	200

TEQUILA

	GLASS	BOTTLE
Espolon Blanco	15	190
1800 Anejo	17	200
Don Julio Reposado	17	200

BLENDED WHISKY

	GLASS	BOTTLE
Johnnie Walker Black	16	200
Monkey Shoulder	16	210
Chivas Regal 12 Years	16	210
Chivas Regal 18 Years	20	280

COGNAC

	GLASS	BOTTLE
Remy VSOP	16	200
Hennessy VSOP	17	250
Martell VSOP	17	250
Martell Cordon Bleu	32	450

GIN

	GLASS	MARTINI	BOTTLE
The Botanist	20	22	240
Hendricks	20	22	240

RUM

	GLASS	BOTTLE
Captain Morgan	15	185
Sailor Jerry	16	200
Ron Zacapa	22	280

SINGLE MALT

	GLASS	BOTTLE
Bruichladdich Islay Barley 2010	19	270
Bruichladdich The Classic Laddie	20	280
Balvenie 12 Years	19	270
Balvenie 14 Years	21	290
Balvenie 17 Years	32	450
Glenfiddich 12 Years	16	220
Glenfiddich 15 Years	20	280
Glenfiddich 18 Years	27	380
Glenmorangie 10 Years	17	230
Glenmorangie 18 Years	33	460
Macallan 12 Years	19	270
Macallan 18 Years	43	620
Glendronach 12 Years	19	260
Glendronach 18 Years	34	480



WINES BY THE BOTTLE

SWEET WINES

Duchessa Lia **Moscato D'asti** 2018
Piedmont, Italy

Anna Bocchino **Moscato D'asti** 2017
Piedmont, Italy

ROSE WINES

Maison Castel **Rose** Cotes de Provence 2018
Provence, France

Chateau de Berne, Terre de Berne **Rose** 2017
Provence, France

WHITE WINES

Montes Classic 2017
Chardonnay
Curico Valley, Chile

Vina Pomal Bianco 2018
Viura, Malvasia
Rioja, Spain

Penfolds Koonunga Hill 2018
Autumn Riesling
South Australia, Australia

Beaulieu Vineyard California 2018
Chardonnay
Sonoma, U.S.A.

Matua Regional 2017
Sauvignon Blanc
Marlborough, New Zealand

Beringer Rhine House Selection 2016
Chardonnay
California, U.S.A.

Max Ferdinand Richter Riesling Classic 2016
Riesling
Mosel, Germany

Billaud Simon Chablis 2018
Chardonnay
Burgundy, France

Zenato 2018
Pinot Grigio
Veneto, Italy

Gramona Gessami 2018
Muscat Blend
Penedes, Spain

RED WINES

60 Montes Classic 2018
Merlot
Curico Valley, Chile

70 Vina Pomal Crianza Rioja 2013
Tempranillo
Rioja, Spain

78 Les Dauphins Reserve Rouge 2016
Grenache, Mourvèdre, Syrah
Rhone Valley, France

90 Maison Castel Grand Reserve 2017
Pinot Noir
Languedoc-Roussillon, France

72 Marques de Riscal Arienzo Crianza Rioja 2014
Tempranillo
Rioja, Spain

75 Katnook Founder's Block 2016
Shiraz
Coonawara, Australia

80 Matua Regional 2016/17
Pinot Noir
Marlborough, New Zealand

85 Beringer Rhine House Selection 2016
Cabernet Sauvignon
California, U.S.A.

86 Beaulieu Vineyard California 2016
Cabernet Sauvignon
Sonoma, U.S.A.

88 Montechhio Chianti Classico Riserva 2015
Cabernet Sauvignon, Sangiovese
Tuscany, Italy

95 Chateau La Rose Bellevue Rouge 2016
Cabernet Sauvignon, Merlot
Bordeaux, France

95 Amelia Park Trellis Shiraz
Shiraz
Frankland River, Australia

98 Tinto Negro 2016
Malbec
Mendoza, Argentina

99 Amancaya 2017
Malbec, Cabernet Sauvignon
Mendoza, Argentina

Zenato Valpolicella D.O.C. Classico Superiore 2016
Corvina Veronese, Rondinella, Corvinone
Veneto, Italy

Jean-Pierre Moueix Saint-Emilion 2016
Merlot, Cabernet Franc
Saint-Emilion, France

72

78

80

80

85

85

86

88

88

88

88

90

92

95

95

99



OTHER DRINKS

FRESH JUICES

Orange	12
Watermelon	12
Carrot	12
Apple	12

SOFT DRINKS

Coca-Cola	8
Coke Light	8
Sprite	8
Ginger Beer	8
Ginger Ale	8
Club Soda	8

MINERAL WATER

Acqua Panna (500ml)	10
San Pellegrino (500ml)	10

GLASS

COFFEE

Single Espresso	7
Double Espresso	8
Single Macchiato	8
Long Black	8
Cafe Latte	10
Cappucino	10
Cafe Mocha	12
Affogato (With Black Sesame Ice Cream)	12
Iced Cafe Latte	11
Iced Long Black	11
Iced Cafe Mocha	13

CUP

ARTISAN TEA (GRYPHON)

British Breakfast	10
Earl Grey Lavender	10
Pearl of the Orient	10
Osmanthus Sencha	10
Chamomile Dream	10
Lemon Ginger Mint	10
Iced Tea	11

POT

FOOD

SNACKS *Last order at 12.30am (20-30 min preparation time)*

BC TRUFFLE FRIES

Straight cut fries tossed in truffle oil

SURF N' TURF ROLL

Stir-fried minced seafood and **pork** in black pepper sauce

CRISPY DUCK ROLL

Sliced duck meat wrapped in spring roll sheet served with Japanese cucumber and mayonnaise

CRISPY SHIMEIJI MUSHROOM

Deep-fried shimeiji mushroom mixed with spicy seaweed

CRISPY FISH SKIN

Deep-fried fish skin coated with curry chicken floss

BUFFALO WINGS

6 pieces
12 pieces

PRAWN QUESADILLA (10")

Tortilla filled with tiger prawns, cheddar cheese, sliced tomatoes and guacamole

BEEF SLIDERS (3 PIECES)

Mini-beef burgers with cherry tomatoes, gherkins, cheddar cheese, onion marmalade, lettuce and honey mustard

SKEWERS *Available from 6.30pm to 10.30pm (20-min preparation time)*

SKEWERS OF 4

12	Truffles with Shrimp and Pork Roll	14
	Grilled Chicken in Black Pepper Sauce	14
	Grilled Portobello Mushroom in Cumin	14
12	Salted Duck with Shiitake	16
	Miso Beef with Onion	16
14	Grilled Prawn with Mango Salsa	17

ASSORTED GOURMET SKEWERS

14	Selected skewers of 6	24
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12" PIZZAS *Last order at 12.30am (30-40 min preparation time)*

FRESH OVEN-BAKED PIZZAS

12.5	Al-Funghi (Vegetarian)	
23.5	Shiitake, Button and Abalone mushrooms	19
	Aloha-Hawaii	
	Chicken ham with pineapples	20
20	Quattro-Formaggio (Vegetarian)	
	Mozzarella, Cheddar, Gruyere and Blue Cheese	22

SHARING *Last order at 12.30am (20-30 min preparation time)*

PARTY PLATTER (6 pieces each)

	Chicken Yakitori Sticks, Lemongrass prawn cakes, Mango Prawn Roll, Vegetable Spring Rolls	33
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