

daily happy deals

Prices are subjected to service charge and government tax



Not applicable on eve of PH/PH
Current operating hours 3:00PM - 10:30PM
(last call 9:30pm)

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)
& \$10 nett 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)

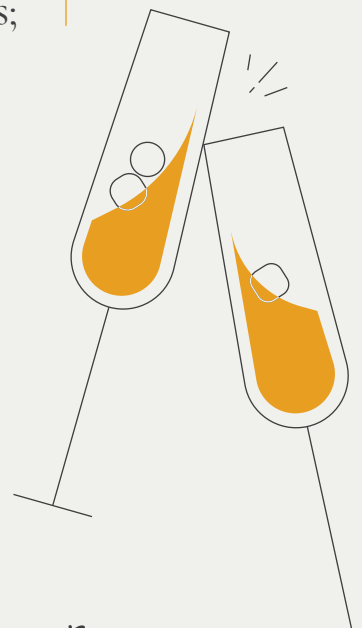
Fri & Sat

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

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

Whistling Duck **Cabernet Merlot** 2019, New South Wales, 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



SPIRITS & LIQUEUR

House Spirits

	30ml	700ml
Gin (Widges Eco-Spirits)	14	160
Vodka (Tried & True Eco-Spirits)	14	160
Bourbon (Jim Beam White)	14	160
Rum (Plantation 3 Star Eco-Spirits)	14	160
Tequila (Arquitecto Eco-Spirits)	16	180
Whisky (Mackintosh Eco-Spirits)	16	180

VODKA

	30ml	Martini	700ml
Ketel One	14	21	160
Belvedere	17	23	190
Grey Goose	18	26	240

GIN

	30ml	Martini	700ml
The Botanist	16	22	180
Hendricks	16	22	180

RUM

	30ml	700ml
Captain Morgan	14	160
Sailor Jerry	15	170
Plantation Pineapple	17	200
Flor de Cana 12 Year	18	240
Ron Zacapa 23 Year	20	280

AMERICAN WHISKEY

	30ml	700ml
Jack Daniel's Tennessee	14	160
Maker's Mark	15	170

TEQUILA

	30ml	700ml
Espolon Blanco	15	170
Patron Silver	18	240

SINGLE MALT WHISKY

	30ml	700ml
Bruichladdich Islay Barley 2010	22	300
Bruichladdich The Classic Laddie	18	240
Balvenie 12 Years	18	240
Balvenie 14 Years	25	325
Balvenie 17 Years	32	500
Glenfiddich 12 Years	18	240
Glenfiddich 15 Years	20	280
Glenfiddich 18 Years	30	400
Glenmorangie 10 Years	18	240
Glenmorangie 18 Years	30	400

BLENDED SCOTCH

	30ml	700ml
Johnnie Walker Black	15	170
Monkey Shoulder	16	180
Chivas Regal 12 Years	15	170
Chivas Regal 18 Years	20	280

COGNAC

	30ml	700ml
Cognac (H by Hine)	15	170
Remy VSOP	17	200
Martell VSOP	18	240
Martell Cordon Bleu	35	500

Macallan 12 Years	22	300
Macallan 18 Years	45	750

Glendronach 12 Years	20	280
Glendronach 18 Years	35	450

SIGNATURE DRINKS

CANARY CREATIONS

COCO CHANEL

A nutritious blend featuring wheat grass juice with coconut water, Served Cold and deliciously addictive. Coco Chanel would agree.

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

20

BERRY BRIGHT BIKINI

Fruity and refreshing summer drink with smashed berries and mint.

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

20

SWEET & SOUR PUSS

A candy inspired creation featuring melon, lemon and a good kick of gin for a summer celebration.

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

20

LIQUID SUNSHINE

Passionfruit with star anise, cinnamon and cloves. A tangy, spicy Caipirinha-inspired cocktail.

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

20

CLASSICS INSPIRED

SPANISH SUNSET

The quintessential Sangria given a makeover. Get ready for sundwon.

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

20

SUGAR N' SPICE AND ALL THINGS NICE

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

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

20

SHIZZLE MY SWIZZLE

Simple yet captivating for all Caribbean swizzle cocktail lovers.

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

20

ENDLESS SUMMER

Floral and fruity, packed with a punch! Fresh chunks of pineapple and a touch of ginger gives this drinks a nice spicy edge.

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

20

PERENNIAL FAVES

SAILOR PUNCH

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

16

YUZU G&T

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

17

SOUR NECTAR

Mackintosh Blended Scotch Whisky with lime juice and Angostura bitters.

18

JOLLY APEROL-LY

Aperol with soda & Prosecco.

18

BELGIAN FIZZ

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

17

HENDO'S TEA

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

17

STILL IN FASHION

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

18

NAGGY-RONI

Widge's Dry Gin with Mancino Rosso Vermouth, & Campari.

18

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

Montes Classic 2018
Merlot
Curico Valley, Chile

Vina Pomal Crianza Rioja 2013
Tempranillo
Rioja, Spain

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

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

Marques de Riscal Arienzo Crianza Rioja 2014
Tempranillo
Rioja, Spain

Katnook Founder's Block 2016
Shiraz
Coonawara, Australia

Matua Regional 2016/17
Pinot Noir
Marlborough, New Zealand

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

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

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

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

Amelia Park Trellis Shiraz
Shiraz
Frankland River, Australia

Tinto Negro 2016
Malbec
Mendoza, Argentina

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



OTHER DRINKS

FRESH JUICES

Orange
Watermelon
Carrot
Apple

GLASS

12
12
12
12

SOFT DRINKS

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

8
8
8
8
8
8

MINERAL WATER

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

10
10

COFFEE

Single Espresso
Double Espresso
Single Macchiato
Long Black
Cafe Latte
Cappucino
Cafe Mocha

CUP

7
8
8
8
10
10
12

Iced Cafe Latte
Iced Long Black
Iced Cafe Mocha

11
11
13

ARTISAN TEA (GRYPHON)

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

POT

10
10
10
10
10
10

Iced Tea

11



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.

FOOD

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

BC TRUFFLE FRIES

Straight cut fries tossed in truffle oil

12

TRUFFLE SHRIMP CRACKERS

Crispy shrimp crackers with truffle oil

12

SEAFOOD BEANCURD WITH SESAME MAYO

Deep-fried seafood beancurd tossed in
sesame mayonnaise

12



BLACK PEPPER BEYOND MEAT BALLS

Plant-based meatballs tossed in black pepper sauce

14

BONITO WHITE BAIT

Deep-fried white bait with bonito flakes

14

CRISPY DUCK ROLL

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

14

CRISPY SHIMEIJI MUSHROOM

Deep-fried shimeiji mushroom mixed with
curry chicken floss

14

SPICY SEAWEED FISH SKIN

Deep-fried fish skin coated with spicy seaweed

14

BUFFALO WINGS

6 pieces

12.5

12 pieces

23.5

PRAWN QUESADILLA (10")

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

20

BEEF SLIDERS (3 PIECES)

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

28

12" PIZZAS

Last order at 12.30am
(30-40 min preparation time)

FRESH OVEN-BAKED PIZZAS

Al-Funghi (Vegetarian)

Shiitake, Button and Abalone mushrooms

19

Aloha-Hawaii

Chicken ham with pineapples

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