

GOOD EATS

✓ = VEGETARIAN ITEM
 ☯ = GLUTEN FRIENDLY

APPETIZERS

CLASSIC FRIES ✓ \$6.5

A basket of traditional fries or sweet potato fries

SPECIALTY FRIES \$12.5

Spice up our Classic Fries with any of these options:

TOPPINGS:

Chili & cheese; chicken curry; vegetarian curry; cheese curds & gravy

ONION RINGS ✓ \$9

Golden crisp battered onion rings served with a chipotle mayo dip

CALAMARI \$13

Lightly seasoned golden rings of calamari, served with our own zesty dip

GARLIC FLAT BREAD ✓ \$9

Garlic flat bread topped with melted cheddar and mozzarella cheese

ADD BACON \$2

MOZZARELLA TRIANGLES ✓ \$12

Four homemade breaded triangles, served with marinara and dill sauce

BRUSCHETTA ✓ \$11

Flatbread topped with fresh tomatoes, garlic, basil and onions marinated in olive oil

ADD FETA, GOAT OR MIXED CHEESE \$2

SPRING ROLLS ✓ \$13

Seven crispy vegetarian spring rolls, served with a sweet and spicy Thai sauce

CURRY SAMOSAS ✓ \$12

Lightly spiced vegetarian samosas, served with our own curry sauce

POTATO SKINS \$12

Potato skins loaded with melted cheese and crispy bacon, served with sour cream

JALAPEÑO POPPERS ☯ \$13

An OV homemade favourite! 5 cream cheese filled jalapeños, wrapped in bacon and served with garlic aioli

DEEP FRIED PICKLES ✓ \$13

Five dill breaded pickle wedges, served with dill or ranch dip

NACHOS ✓ \$13

A mountain of tortilla chips topped with tomatoes, green peppers, jalapeños and cheese, served with sour cream and salsa on the side

ADD CHICKEN, CHILI OR CURRY \$5

BACON WRAPPED SHRIMP ☯ \$14

Five bacon wrapped jumbo shrimp served with sweet chili sauce

CURRY ROLLS \$13

Two large homemade chicken curry rolls, served with our own curry mayo

YORKSHIRE DIPPERS \$10

A big homemade Yorkshire pudding, cut into pieces and served with peppercorn gravy

DUMPLINGS \$13

Your choice of shrimp or pork dumplings, steamed and served with soy sauce

STUFFED MUSHROOM CAPS \$13

Three homemade white mushroom caps stuffed with seafood and cheese, breaded and deep fried, served with cream sauce

SOUPS & SALADS

DAILY SOUP \$6.5 / \$9.5

Made fresh daily, ask your server!

FRENCH ONION SOUP \$12

Homemade onion soup topped with croutons and melted cheese

HOUSE SALAD ✓ ☯ \$6 / \$9

Plenty of vegetables, a mix of head and romaine lettuce and your choice of dressing

DRESSINGS: Balsamic, Italian, ranch, dill, blue cheese, honey dijon

GREEK SALAD ✓ ☯ \$8 / \$12

Crisp lettuce, black olives, tomatoes, cucumbers, red onions and feta cheese

CAESAR SALAD \$7 / \$10

Crisp romaine topped with croutons, bacon bits and fresh parmesan cheese, served with a lemon wedge

SUMMER SALAD ✓ \$13

Made fresh daily, ask your server!

BEET SALAD ✓ ☯ \$12

Oven roasted beets, mixed greens, goat cheese and pecans, topped with balsamic reduction

OLDE VILLAGE SALAD \$16

Our own cobb salad, loaded with tomatoes, peppers, shredded cheese, crispy bacon, croutons and a hard boiled egg, and served with your choice of dressing

SPINACH & STEAK SALAD ☯ \$16

Succulent strips of AAA beef tossed with baby spinach, fresh tomatoes, grilled mushrooms, old cheddar and bacon finished with our tangy honey dijon dressing

BLUE CHEESE TOMATO ✓ ☯ \$10

Thick cut tomatoes and crumbled blue cheese on a bed of romaine, topped with blue cheese dressing

Add chicken, steak or shrimp to any salad for \$6!

SANDWICHES

MONTREAL SMOKED MEAT \$17

Montreal smoked beef shaved thin and piled high on rye toast, served with a pickle and your choice of regular, hot or Dijon mustard on the side

MAKE IT A RUBEN (SAUERKRAUT & CHEESE) \$3

ANGUS BEEF DIP \$17

Our own oven roasted Certified Angus Beef thinly sliced onto a crusty French loaf, served with au jus for dipping

MAKE IT A PHILLY (ADD SAUTÉED ONIONS, PEPPERS & CHEESE) \$3

THE ULTIMATE STEAK SANDWICH \$21

8 oz AAA strip loin, aged for a minimum of 28 days, cooked the way you like, and served on a warm garlic ciabatta bun

ADD FRIED ONIONS OR MUSHROOMS \$2

CHICKEN CAESAR WRAP \$15

Breaded chicken, caesar dressing, bacon and romaine lettuce, tossed and wrapped up together

GRILLED VEGGIE WRAP ✓ \$13

Hummus, grilled vegetables, balsamic reduction and goat cheese all wrapped up together

BUFFALO CHICKEN \$17

Breaded chicken tossed in buffalo sauce, crispy bacon, fresh lettuce, tomato and melted mozzarella cheese on a warm ciabatta bun

SWAP BREADED CHICKEN FOR A GRILLED CHICKEN BREAST

CAJUN GRILLED CHEESE \$17

Cajun chicken, swiss cheese, spinach, mushrooms and chipotle mayo on rye bread

VILLAGE CLUB \$16

Grilled chicken, lettuce, tomato and crispy bacon all stacked onto a fresh warm ciabatta bun, served with mayo on the side

GRILLED CHICKEN NAAN \$16

Grilled chicken breast with caramelized onions, goat cheese, lettuce and tomato on naan bread

JALAPEÑO BURGER \$17

Runner-up in the York Region Burger Fest. Our home made burger with blue cheese, caramelized onions, bacon, arugula and jalapeño jam, topped with a deep fried jalapeño

OLDE VILLAGE BURGER \$16

Our own recipe made with a 1/2 lb of lean ground beef, served on a fresh brioche bun with lettuce, tomato, pickle and onion

VEGGIE BURGER ✓ \$15

Vegetarian patty made of soy and vegetables, served on a fresh brioche bun with lettuce, tomato, pickle and onion

BURGER TOPPINGS

CHOOSE ANY OF THESE OPTIONS:

PROTEINS \$2

Bacon, Fried Egg, Peameal (€3)

CHEESES \$2

Cheddar, Swiss, Blue, Mozzarella, Goat, Feta

VEGETABLES \$1

Roasted Red Peppers, Sautéed Onions, Sautéed Mushrooms, Jalapeños, Banana Peppers, Spinach, Arugula, Bruschetta Mix

Sides

*One side is included with all sandwiches and burgers.
 You can add another side to your meal for \$3,
 or upgrade to a premium side.*

French Fries	House Salad	Rice Pilaf
Sweet Potato Fries	Greek Salad	Mini Potatoes
Onion Rings	Caesar Salad	Poutine \$4
Cut Veggies	Daily Soup	French Onion Soup \$6
Cooked Veggies	Mashed Potatoes	

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PUB FARE

CHICKEN POT PIE \$16

Our twist on the classic recipe with added turmeric, topped with golden puff pastry and served with mashed potatoes and steamed vegetables

SHEPHERD'S PIE \$17

A classic recipe, topped with mashed potatoes and served with baked beans and vegetables

BANGERS & MASH ☒ \$16

A good ole fashioned dish of large sausages and mashed potatoes, served with baked beans and gravy

ADD BACON, FRIED ONIONS OR MUSHROOMS \$2

LIVER & ONIONS ☒ \$18

A classic pub meal of baby beef liver topped with caramelized onions and bacon, served with mashed potatoes, gravy and vegetables

NEW YORK STRIP LOIN ☒ \$28

A 10 oz AAA hand cut steak aged for a minimum of 28 days and charbroiled the way you like it, served with fries and vegetables

BEER BATTERED FISH & CHIPS \$16

Tender and flaky haddock fried in a traditional English beer batter, served with fries, tartar sauce and coleslaw

ADD SECOND PIECE OF FISH \$6

OVEN BAKED CHILI \$15

A hearty warm bowl of lightly spiced chili topped with cheese, and served with a toasted loaf

BUTTER CHICKEN \$18

Creamy house made butter chicken with onion and tomatoes, served on basmati rice with warm naan

CHICKEN CURRY \$18

Our signature recipe, packed with chickpeas, onions, carrots and celery, served on a bed of basmati rice with warm naan

VEGETARIAN CURRY ✓ \$15

A vegetarian version of our signature curry, made with coconut milk, chickpeas, potatoes and fresh vegetables, served with rice and papadum

ADD SHRIMP \$6

STIR FRY ☒ \$18

Your choice of beef, chicken or tofu, fried up with fresh vegetables, and served on a bed of basmati rice

CHICKEN FINGERS \$15

Breaded chicken tenders served with plum sauce, or tossed in your choice of sauce, served with any side

SAUCES: Mild, Medium, Hot, Suicide, Honey Garlic, Hot & Honey, or Jerk

CHICKEN WINGS \$16 / \$26

1lb or 2lbs of wings:

SAUCES: Mild, Medium, Hot, Suicide, Honey Garlic, Hot & Honey or Jerk

DRY RUBS: Salt & Pepper, Lemon Pepper or Cajun

STYLE: Saucy or our famous Jacko (dry and crispy)

HALF PRICE WINGS EVERY MONDAY \$8 / \$13

PASTA

All pastas are served with garlic toast.

SPAGHETTI & MEATBALLS \$16

Our house made tomato sauce on spaghetti and homemade meatballs

SPANISH CHORIZO PENNE \$20

Spiced pork sausage with penne, spinach, cherry tomatoes and vegetables in a Cajun cream sauce

CHEESE RAVIOLI ✓ \$20

Spinach and cheese filled ravioli with julienne vegetables, served in a cream sauce

ADD PROSCIUTTO \$3

SEAFOOD PASTA \$22

Shrimp, scallops and mussels with fettuccine noodles and julienne vegetables in a rosé sauce

PENNE ALLA VODKA ✓ \$17

Penne with a creamy tomato sauce, served with spinach and mushrooms

ADD CHICKEN OR SHRIMP \$6

PIZZA

Pizzas are 12" wide and have 8 slices each.

GRILLED VEGGIE PIZZA ✓ \$14

Grilled peppers, onions and eggplant with goat cheese and a balsamic drizzle

BUILD YOUR OWN PIZZA \$9

CHOOSE UP TO 6 OF THE OPTIONS BELOW:

MEATS \$2

Chicken, Steak, Shrimp, Pepperoni, Italian Sausage, Bacon, Ham, Ground Beef, Prosciutto

CHEESES \$2

Feta Cheese, Goat Cheese, Extra Cheese

VEGETABLES \$1

Roasted Red Peppers, Sundried Tomatoes, Onions, Red Onions, Green Peppers, Red Peppers, Green Olives, Black Olives, Mushrooms, Garlic, Jalapeños, Banana Peppers, Pineapple, Spinach, Arugula, Artichoke

BRUNCH*

Served only on weekends from 11am-2pm

The Olde Village \$7 Breakfast is available every day!

The rest of the brunch menu is weekends only.

OLDE VILLAGE BREAKFAST \$7

3 eggs, 2 pieces of toast, home fries and 2 meats:

EGGS: Over easy, medium or hard; Scrambled; Poached soft, medium or hard; or Sunny Side Up

TOAST: White, Brown or Rye

MEATS: Bacon, Sausage, Ham or Peameal - PICK 2!

VEGETARIAN: Grilled or Sliced Tomato, Baked Beans

EGGS BENNY \$11

3 poached eggs on a English muffin, topped with Hollandaise sauce, served with home fries

INSIDE: Peameal, Smoked Salmon, Ham, Grilled Tomato or Spinach

FRENCH TOAST ✓ \$10

Three pieces of French toast, served with your choice of side:

SIDES: Bacon, Sausage, Ham or Peameal, Grilled or Sliced Tomato, Baked Beans

BREAKFAST WRAP ✓ \$10

Scrambled eggs, mixed cheese and buffalo sauce with peppers and onions, all wrapped up in a tortilla with a side of home fries

ADD BACON OR SAUSAGE INSIDE \$2

BREAKFAST QUESADILLA ✓ \$10

Grilled quesadilla filled with scrambled eggs, cheese, peppers and onions, served with salsa and sour cream

ADD BACON OR SAUSAGE INSIDE \$2

BREAKFAST SANDWICHES \$8

All sandwiches come with a side of home fries, and can be made on your choice of white, brown or rye toast, or a brioche bun

HAM & SWISS: Best on a brioche bun

WESTERN: 2 eggs with ham, peppers and onions

FRIED EGG: 2 eggs with cheddar cheese

BACON & EGG: 2 fried eggs with bacon

BLT: Bacon, lettuce and tomato

GRILLED CHEESE: A simple classic

OMELETTES \$11

All omelettes are made with 3 fresh eggs and served with home fries.

SPINACH & MUSHROOM with Swiss

WESTERN: Ham, peppers and onions

MEAT LOVER'S: Sausage, bacon, ham and cheddar

Weekly Specials



Monday
1/2 Price Wings



Tuesday
Burger Day



Wednesday
Fajita Day



Thursday
BBQ Beef Ribs



Fri + Sat
Prime Rib Dinner

COLD DRINKS

BEER

<i>Bottles</i>	341ML	<i>Tall Cans</i>	473ML
BUDWEISER	\$5.15	BUDWEISER	\$6.25
BUD LIGHT	\$5.15	BUD LIGHT	\$6.25
CANADIAN	\$5.15	CANADIAN	\$6.25
COORS LIGHT	\$5.15	COORS LIGHT	\$6.25
SOL	\$6.5	COORS ORIGINAL	\$6.25
MILLER GENUINE DRAFT	\$6.5	MOLSON ULTRA	\$6.25
HEINEKEN	\$6.5	MOOSEHEAD	\$6.25

<i>On Tap</i>	20oz	12oz	PITCHER
BUBBLE STASH IPA	\$6.9	\$5	\$19.4
CANADIAN	\$6.5	\$4.5	\$18
COORS LIGHT	\$6.5	\$4.5	\$18
COORS ORIGINAL	\$6.9	\$5	\$19.4
CREEMORE	\$6.9	\$5	\$19.4
HEINEKEN	\$6.9	\$5	\$19.4
RICKARD'S RED	\$6.9	\$5	\$19.4
STEAM WHISTLE	\$6.9	\$5	\$19.4
OV IPA	\$6.9	\$5	\$19.4
OLD FLAME HAZY BLONDE	\$7.85	\$5.5	\$21.7
BELGIAN MOON	\$7.85	\$5.5	\$21.7
3SPEED	\$7.85	\$5.5	\$21.7
STRONGBOW CIDER	\$7.85	\$5.5	\$21.7
GUINNESS	\$7.85	\$5.5	—
KILKENNY	\$7.85	\$5.5	—

CRAFT BEER

Market Brewing

NEWMARKET, ON 473ML
BEAR HUG 473ML
 IPA • 7% ABV • 55 IBU \$6.75

Side Launch Brewing

COLLINGWOOD, ON 473ML
HIBISCUS SOUR 473ML
 Fruit Sour • 4.6% ABV • 12 IBU \$6.75

Collective Arts

HAMILTON, ON 473ML
HAZY STATE 473ML
 Double Dry-Hopped IPA • 4.1% ABV \$6.75

RANSACK THE UNIVERSE 473ML
 Hemisphere IPA • 6.8% ABV • 85 IBU \$6.75

STRANGER THAN FICTION 473ML
 Porter • 5.5% ABV • 25 IBU \$6.75

Flying Monkeys Brewery

BARRIE, ON 473ML
HOPTICAL ILLUSION 473ML
 Almost Pale Ale • 5% ABV • 32 IBU \$6.75

Old Flame

PORT PERRY, ON 473ML
VIENNA LAGER RED 473ML
 Austrian Style Red Lager • 5.1% ABV \$6.75

Glutenberg

MONTRÉAL, QC 473ML
GLUTEN FREE APA 473ML
 American Pale Ale • 5.5% ABV • 50 IBU \$7

Amsterdam Brewing Co.

TORONTO, ON 473ML
SPACE INVADER 473ML
 IPA • 6% ABV • 64 IBU \$6.75

Stiegl

SALZBURG, AUSTRIA 473ML
GRAPEFRUIT RADLER 473ML
 Radler • 2.5% ABV \$6.75

CIDERS

Brickworks

TORONTO, ON 473ML
BATCH: 1904 473ML
 UK Style Dry Cider • 5% ABV • 26 G/L \$6.25

STADIUM ISLAND PEACH 473ML
 Peach Cider • 5% ABV • 40 G/L \$6.25

Stronbow

473ML
ROSÉ APPLE CIDER 473ML
 Hard Apple Cider • 4.5% ABV • 37 G/L \$6.25

COOLERS

Smirnoff Ice

330ML
VODKA COOLER 330ML
 5% ABV • 76 G/L \$6.25

Ace Hill

TORONTO, ON 355ML
RASPBERRY VODKA SODA 355ML
 4.5% ABV • 1 G/L \$6.25

Cottage Springs

TORONTO, ON 355ML
VODKA SODA — ASK YOUR SERVER FOR FLAVOURS! 355ML
 5% ABV • 0 G/L \$5.75

Vizzy Hard Seltzer

473ML
PINEAPPLE MANGO 473ML
 5% ABV • 0 G/L \$6.75

BLUEBERRY POMEGRANATE 473ML
 5% ABV • 0 G/L \$6.75

White Claw

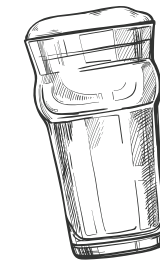
473ML
HARD SELTZER — ASK YOUR SERVER FOR FLAVOURS! 473ML
 5% ABV • 1 G/L \$6.75

Know Your Brew

IBU
 International Bitterness Unit

ABV
 Alcohol by volume

G/L
 Grams of residual sugar content per litre



COLD DRINKS

WINES

<i>White</i>	6oz	9oz	½ L	BTL
CHARDONNAY Henry of Pelham Family Tree VQA — Niagara	\$6.75	\$9.5	\$27	\$37

PINOT GRIGIO Henry of Pelham VQA — Niagara	\$8.75	\$12.75	\$31	\$45
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PINOT GRIGIO Sartori delle Venezie — Italy	\$8.75	\$12.75	\$31	\$45
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SAUVIGNON BLANC Whitecliff — New Zealand	\$9	\$13.25	\$32	\$46
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<i>Sweet</i>	6oz	9oz	½ L	BTL
ROSÉ Henry of Pelham VQA — Niagara	\$6.75	\$9.75	\$28	\$37

MOSCATO Jacob's Creek — Australia	\$7.25	\$10.25	\$29	\$37
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<i>Red</i>	6oz	9oz	½ L	BTL
CABERNET-MERLOT BLEND Henry of Pelham Family Tree VQA — Niagara	\$6.75	\$9.5	\$27	\$37

CABERNET SAUVIGNON Gerard Bertrand — France	\$9.25	\$13.25	\$32	\$46
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CABERNET SAUVIGNON Sand Point Family Vineyards — California	\$6.75	\$9.5	\$27	\$37
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BAR RAIL

VODKA	Smirnoff	1oz	\$5.97
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RUM	Captain Morgan's: Black, White or Spiced	1oz	\$5.97
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GIN	Gordon's	1oz	\$5.97
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WHISKEY	Wiser's Deluxe Fireball Cinnamon Whiskey	1oz	\$5.97
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TEQUILA	Jose Cuervo Gold or Silver	1oz	\$6.86
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COCKTAILS

Our bartenders would be happy to make you cocktails not featured here, just ask your server!

CAESAR	1oz	\$7
Vodka, Clamato juice, Worcestershire sauce and Tabasco, served in a mason jar with a celery salt rim, spicy bean and lime wedge		

TEQUILA SUNRISE	1.5oz	\$8
Tequila, orange juice and grenadine, garnished with a maraschino cherry and an orange slice		

OV-RITA	1oz	\$8
Tequila, Triple Sec and lime juice, served in a salt rimmed glass with a lime wedge		

SINGAPORE SLING	1oz	\$8
Gin, cherry brandy, orange juice and Sprite, served with a maraschino cherry and an orange slice		

VILLAGE PUNCH	1.5oz	\$8
Kraken black spiced rum, pineapple juice, lime juice and soda, garnished with an orange slice		

GREYHOUND	1oz	\$7
Vodka, pink grapefruit juice, splash of soda		

LONG ISLAND ICED TEA	2oz	\$9
A mix of liquors with sugar, lime juice and cola		

OLDE FASHIONED	1.5oz	\$10
Whiskey, sugar and angostura bitters, served with a maraschino cherry and an orange slice		

MANHATTAN	1.5oz	\$10
Bourbon, sweet vermouth and angostura bitters, served with a maraschino cherry and an orange slice		

TOM COLLINS	1oz	\$7
Gin, sugar, lime juice and soda, served with a lemon		

WHISKEY SOUR	1oz	\$7
Irish whiskey, lime juice and sugar		

PEACHY IRISH	1oz	\$8
Irish whiskey, peach schnapps, orange juice and ginger ale		

MARTINI	2oz	\$11
Gin or vodka with dry vermouth and optional olives, served in a chilled martini glass		

COSMOPOLITAN	2oz	\$11
Vodka, Triple Sec, cranberry juice and lime juice		

WHISKIES

<i>Rye</i>	1oz	<i>Irish</i>	1oz
BULLEIT RYE	\$6.5	BUSHMILLS	\$6.75

CROWN ROYAL	\$6.5	BUSHMILLS BLACK	\$6.75
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CROWN APPLE	\$6.75	BUSHMILLS RED	\$6.75
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WISER'S DELUXE	\$5.97	JAMESON	\$6.25
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PROPER TWELVE	\$7
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<i>Bourbon</i>	1oz	<i>Scotch</i>	1oz
BULLEIT	\$6.5	SINGLE MALT	

JIM BEAM	\$6	BRUICHLADDICH THE ORGANIC	\$15.5
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MAKER'S MARK	\$6.5	CARDHU 12YR	\$14.25
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Tennessee	1oz	DALMORE 12YR	\$13.25
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JACK DANIEL'S	\$6	DALWHINNIE 15YR	\$8.7
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HONEY JACK	\$6	GLENFIDDICH 12YR	\$8.75
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LAGAVULIN 8YR	\$12.5
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MACALLAN GOLD	\$11.25	BLENDED	
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MCCLELLAND'S ISLAY	\$9.75	J & B	\$6.5
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OBAN LITTLE BAY 14YR	\$10.5	JOHNNY WALKER BLACK	\$6.75
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SINGLETON TAILFIRE	\$8.25	JOHNNY WALKER RED	\$6.5
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TALISKER 10YR	\$14.25	ROCK OYSTER 18YR	\$20
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