

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



4oz 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.

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

20

BERRY BRIGHT BIKINI

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

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

22

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.

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

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.

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

18

CLASSICS INSPIRED

SPANISH SUNSET

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

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

24

SUGAR N' SPICE AND ALL THINGS NICE

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

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

20

SHIZZLE MY SWIZZLE

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

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

20

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.

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.

20

PERENNIAL FAVES

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

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

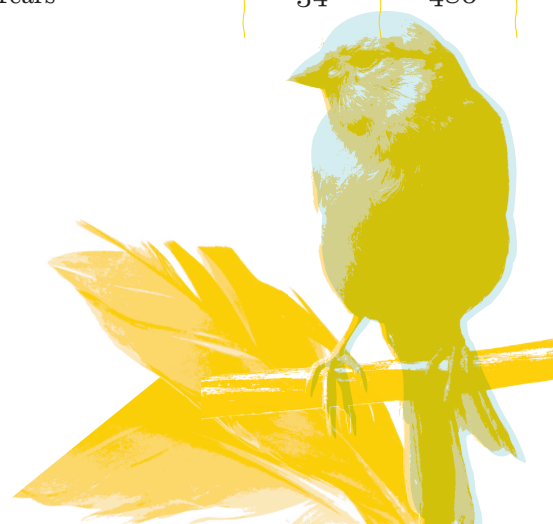
| | GLASS | MARTINI | BOTTLE |
|--------------|-------|---------|--------|
| The Botanist | 20 | 22 | 240 |
| Hendricks | 20 | 22 | 240 |

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

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
Affogato (With Black Sesame Ice Cream)

Iced Cafe Latte
Iced Long Black
Iced Cafe Mocha

CUP

7
8
8
8
10
10
12
12

11
11
13

ARTISAN TEA (GRYPHON)

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

Iced Tea

POT

10
10
10
10
10
10

11

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 |
|----|-----------------------|----|

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 |
|--|---|----|