

## COCKTAILS

<b>Vargas Lemonade</b> Vodka, lemonade and crushed raspberries 14	<b>Aperol Spritz</b> Proseco with Aperol and orange zest 12
<b>Moscow Mule</b> Vodka, ginger beer, lime and fresh mint 15	<b>Famous &amp; Naked</b> Chartreuse Jaune, Mezcal, Aperol, lime 18

## MARTINIS

CLASSIC [3oz]		SIGNATURE [4oz]	
Vodka	15	<b>Lemon Drop</b>	15
Gin	15	Vodka, Limoncello	
Vodka or Gin Gimlet	15	<b>ChocoMousse</b>	15
Manhattan	15	Vanilla Vodka, Cacao, Khalua	
Bourbon Manhattan	16	<b>Nutella</b>	15
Rob Roy	16	Vodka, Baileys, Cacao, Frangelico	
	[4oz]	<b>Blue Dolphin</b>	15
Cosmopolitan	15	Vodka, Curacao	
Sour Apple	14	<b>Heaven's Rose</b>	15
Sour Raspberry	14	Vodka, Triple sec, Rosé wine	
French	15	<b>ButterScotch</b>	15
Lychee	15	Vodka, Monin ButterScotch, Milk	
Bellini	17	<b>Watermelon Crush</b>	15
		Vodka, Triple sec, lime, cranberry juice, Monin watermelon	

## BEERS

DRAFT [20oz]		BOTTLES	
Coors Light	9	Coors Light	7
Molson Canadian	9	Murphy's	11
Rickards's Red	10	Stella Artois	10
Belgian Moon	10	Heineken	9
Heineken	11	Sol	10
Moretti	11	Sapporo (650ml)	15
Creemore Springs	10	Heineken O.O	7
L'Amer IPA	10		

## GIN [1 1/4oz]

VODKA [1 1/4oz]		BOMBAY	
Smirnoff	10	Ungava	11
Ketel One	12	Madison Park Pink	11
Tito's	12	Botanist	12
Grey Goose	14	Hendrick's	13
Belvedere	14	Roku Japanese Gin	13
		Monkey 47	17

## TEQUILA

	3/4oz	1 1/4oz	3/4oz	1 1/4oz
Cazadores Silver	7	9	Cazadores Reposado	7 10
Patron Silver	10	12	Patron Anejo	12 14
Patron Roca silver	20	25	Grand Patron Platinum	45 60
Clase Azul Silver	35	50	Class Azul Reposado	45 60

**FEVER-TREE** Premium Indian Tonic Water 200ml 5\$

## SUSHI

### APPETIZERS

<b>Gyoza</b> [4]	9	<b>Sushi Pizza</b>	17
fried Japanese dumplings, stuffed with shrimp and vegetables		salmon, tuna, tobiko, kanikama, spicy mayo and smoked salmon on rice crust	
<b>Ahi Tataki</b>	20	<b>Sushi Sandwich</b>	14
lightly grilled tuna, served with season salad with chef dressing		shrimp tempura, kanikama, tobiko, avocado and spicy mayo rolled in soy paper	

### SOUP

<b>Seafood Miso</b>	
shrimp, crab, salmon, izumidai, seaweed and shallots	
	13

### NIGIRI [2pcs] - SASHIMI [3pcs]

<b>Toro</b>	Bluefin Tuna	14	<b>KARAI SUSHI TEMPURA</b>		
<b>Maguro</b>	Red Tuna	9	A DELICIOUS BLEND OF FRESH FISH, TEMPURA AND OUR JAPANESE SPICY SAUCE		
<b>Sake</b>	Salmon	9	<b>K-Maguro</b>	Red Tuna	9
<b>Hotategai</b>	Scallop	9	<b>K-Sake</b>	Salmon	9
<b>Kani</b>	Snow Crab	10	<b>K-Hotategai</b>	Scallop	10
<b>Tako</b>	Octopus	8	<b>K-Kani</b>	Snow Crab	10
<b>Tobiko</b>	Flying Fish Roe	9	<b>K-Ebi</b>	Shrimp	8
<b>Unagi</b>	Smoked Eel	10	<b>K-Ise-Ebi</b>	Lobster	12
<b>Ebi</b>	Shrimp	8			
<b>K-Sake</b>	Smoked Salmon	8			

### お任せ OMAKASE SUSHI

The Itamae (Sushi Chef) is given the opportunity to showcase his knowledge in terms of unique combinations and presentation of the freshest seasonal items

<b>Petite Platter</b>	<b>Creation Platter</b>	<b>Maki Platter</b>
[14pcs]	[20pcs]	[22pcs]
32	52	48

### CREATIONS

<b>Lost Paradise</b>	
slices of salmon tempura topped with tuna, crab, avocado, tobiko and spicy mayo	
[2 slices] 12	[4 slices] 20
<b>Mango Tango</b>	
tuna, salmon, scallops, shallots, tobiko, mango and a sweet sauce, served on slices of sweet potato tempura	
[2 slices] 13	[4 slices] 24

<b>Tsunami</b>	
Lobster, crab and shiso mix, ponzu sauce, wrapped in rice paper	
	24

### MAKI

<b>Kamikaze</b>	13	<b>State of 'Zen'</b>	13
Salmon, tempura, avocado, masago, spicy mayo		Wakame, lettuce, avocado, cucumber, carrot	
<b>Samurai</b>	14	<b>Tiger Eye</b>	16
Tuna, green onion, tobiko, cucumber, tempura, spicy mayo		Salmon and white fish mix, carrots and shallots in a tempura roll	
<b>Ebi-Tempura</b>	13	<b>Butterfly</b>	16
Shrimp tempura, cucumber, avocado, tobiko, spicy mayo		Crab, tempura, spicy sauce, masago, cucumber topped with smoked salmon	
<b>California</b>	12	<b>Green Dragon</b>	17
Kanikama, avocado, tamago, cucumber, tobiko		Shrimp Tempura, kanikama, tobiko, cucumber & eel, topped with avocado	
<b>Boston</b>	13	<b>Superman</b>	13
Shrimp, kanikama, avocado, cucumber, tobiko, lettuce, Japanese mayo		Scallops, kanikama, masago, avocado, tempura, Japanese mayo	
<b>Spider</b>	18		
Soft shell crab, tempura, tobiko, avocado, cucumber			

### URAMAKI

<b>Spicy Tuna</b>	13
Tempura, shallot, tobiko, spicy mayo	
<b>Spicy Salmon</b>	13
Salmon, tempura, masago, spicy mayo	
<b>Samurai Apocalypse</b>	13
Grilled Asparagus, kanikama, salmon tempura and Samurai mayo, with salmon and tobiko	
<b>Rainbow</b>	14
Kanikama, avocado, cucumber, topped with red tuna, salmon and tilapia	
<b>Unagi Maki</b>	16
Smoked eel, cucumber, unagi sauce	

### HOSO MAKI

<b>Avocado</b>	Avocado	7
<b>Kappa</b>	Cucumber	7
<b>Tekka</b>	Tuna	9
<b>Sake</b>	Salmon	9

## SAKE

<b>Haiku</b>	Carafe Bottle	12 35	<b>Hakatsuru Draft (300ml)</b>	20	<b>Black &amp; Gold, Geikkeikan (750ml)</b>	56
			<b>Sayuri Nigori non-filtered (300ml)</b>	22	<b>Tyku Junmai Ginjo Premium (300ml)</b>	65



SINCE 2000



## APPETIZERS

### SPECIALTIES

Grilled Angus Beef Satays [5] with our Thai peanut sauce	15
Roasted Bone Marrow [6] tomato, bacon & jalapeño jam, fleur de sel and croutons	15
Seared Foie Gras [6] grape & Porto confit, croutons and roasted garlic aioli	26
French Onion Soup au Gratin swiss cheese, caramelized onions, croutons	12

### COLD BAR [6]

Freshly Shucked Oysters [6 or 12] with mignonette	Market Price
Crab Claw Cocktail [4] snow crab claws, cocktail sauce	19
Shrimp Cocktail [4] black tiger shrimp, cocktail sauce	24

### FROM THE SEA

Fried Mediterranean Calamari with arrabiata sauce and roasted garlic aioli	19
Shrimp Tempura [5] fried Japanese style, served with spicy mayo	20
Grilled Baby Octopus [6] Greek olive oil, lemon, onions, cherry tomatoes, Kalamata olives on baby arugula	30

## TO SHARE

Vargas VIP Platter grilled Angus beef satays, grilled shrimps, Bulgogi beef dumplings, fried calamari and grilled vegetables [for 2] 32 [for 4] 58 [for 6] 86	Poseidon's Tower [6] half lobster tails, shrimps, oysters, marinated octopus, Alaskan king crab legs, snow crab claws, cocktail sauce and mignonette Half[2] 120 Full[4] 240
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## TARTARES

Ahi Tuna Tartare 🍴 sushi grade tuna, Japanese style with shallots, lime, tobiko, shiso and Sriracha [4oz] 22 [7oz ] 40
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Salmon Tartare 🍴 sushi grade salmon, Vodka, red onions, neriyumi, chives, maple syrup and Sriracha [4oz] 20 [7oz] 36
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All served with homemade tortilla chips (gluten free available) // 7oz served with fries

## FISH

Cedar Plank Salmon [6] roasted with maple BBQ sauce	30
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Chilean Sea Bass [6] with chimichurri & confit cherry tomatoes	45
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All fish & sea food are served with grilled asparagus and steamed Asian white rice topped with a spiced chili butter and green shallots

## SEA FOOD

Lobster Tails [2] butterfied and served à la Provençale	60
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Black Tiger Shrimp [5] [6] sautéed with roasted garlic & black truffle butter	35
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## CLASSICS

The Tender Samurai 7oz Filet Mignon and a Samurai Apocalypse maki roll (sushi) with pepper sauce and grilled vegetables	55	Braised Lamb Shank served on a bed of mashed potatoes, topped with a Porto, apple, thyme and roasted bell pepper sauce	33
Québec Top Sirloin 7oz baseball cut, fries and peppercorn sauce	36	Grilled Lemon & Herbs Chicken Breast [6] topped with baby arugula, cherry tomatoes and goat cheese, on a bed of roasted potatoes	30
Vargas Burger 100% ground Filet Mignon (8oz), St-Paulin cheese, red onions, vine ripened tomatoes, maple bacon and chipotle mayo. Served with fries	22	Lamb Chops [3] double-cut New-Zealand marinated spring lamb, served with roasted potatoes and asparagus	46
BBQ Beef Ribs [3] Zinfandel BBQ sauce, served with fries	29		

[6] gluten free selections // 🍴 Lightly spicy // Bread served upon request // Tip (15%) added to groups 10+



www.vargas.ca

## OUR FAMOUS PRIME RIB AU JUS

CANADA AAA AGED FOR OVER 28 DAYS AND SLOW ROASTED

Vargas Cut 12oz  
42

## STEAKS

ALL OUR CUTS ARE HAND SELECTED TOP 4% USDA PRIME BLACK ANGUS BEEF, CHOSEN FOR ITS SUPERIOR MARBLING. FINISHED WITH CLARIFIED BUTTER AND SEASONED WITH FLEUR DE SEL.

## DRY-AGED OVER 42 DAYS

PREMIUM, HAND-CUT AND CAREFULLY CONTROLLED IN OUR MEAT LOCKER FOR MAXIMUM TENDERNESS AND FLAVOR.

Kansas Cut Sirloin 16oz Bone-in Strip Steak, this premium cut is a steakhouse classic, known for its marbling, tenderness and flavor.	65	Bone-in Rib Eye 22oz Rich flavor and juicy tenderness. Fine-grained with generous marbling throughout.	75
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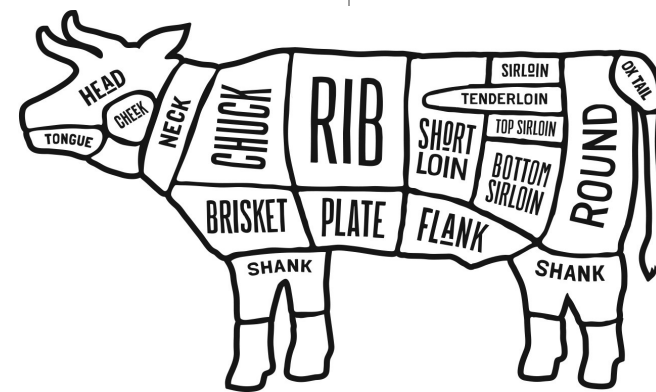
## STEAKS TO SHARE

Porterhouse 32oz [for two] This well-marbled cut consists of two tender steaks [the strip and the tenderloin] connected by T-shaped bone. Served sliced.	130	Tomahawk 40oz [for two] Thick cut and highly marbled Rib Steak with extra long frenched bone giving it's signature flavor and impressive look. Served Sliced.	150
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## CLASSIC CUTS

USDA PRIME BLACK ANGUS AGED FOR OVER 28 DAYS

TENDERLOIN	RIB STEAK
7oz Filet Mignon 'Petite' Cut 42	18oz Bone-in Rib Eye 58
10oz Filet Mignon Center Cut 52	14oz Bone-in Rib Cap 55
16oz Filet Mignon Bone-in 78	outside tender cap of the prime rib
SIRLOIN	9oz Eye of the Rib 42
14oz Sirloin New York Cut 52	marinated with Jack Daniel's and maple syrup



WE DO NOT ENCOURAGE WELL DONE COOKING. SIDES NOT INCLUDED.

## ADD-ONS

SURF	SAUCES	TOPPINGS [6]
Sautéed Shrimps [3] [6] 18	Peppercorn Sauce 4	Truffle Butter 4
Butterfied Lobster Tail 25	Chimichurri [6] 4	Roasted Bone Marrow 7
	Foie Gras Sauce 6	Pan Seared Foie Gras 11

[6] gluten free selections // 🍴 Lightly spicy // Bread served upon request // Tip (15%) added to groups 10+



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## SCOTCH SINGLE MALTS

The MACALLAN®

Double Cask Gold 12	Triple Cask 12	18
Double Cask 12 15	Sherry Oak 12	22
Amber 14	Classic Cut	25
Sienna 28	Triple Cask 15	30
Rare Cask 70	Triple Cask 18	60
Reflexion 220		

### Speyside

Glenlivet 1824 10	Glenmorangie 10	13
Glenlivet 12 12	Glenmorangie Nectar	19
Glenlivet Nadurra 16	Glenmorangie 18	27
Glenlivet 15 13	Aberlour 12	12
Glenlivet 18 25	Aberlour 16	16
Glenlivet 21 28	Dalmore 12	16
Glenfiddich 12 12	Dalmore 15	20
Glenfiddich 15 18	Highland Park 12	14
Glenfiddich 18 25	Highland Park 18	30

### Highland

### Islay

Bowmore 12 12	Glenfarclas 105	18
Bruichladdich 10 12	Glenfarclas 17	22
Ardbeg 10 17		
Laphroaig 15		
Lagavulin 16 22		
Lagavulin Double Age 24		

### Islands

### BLENDS

Chivas Regal 12	10
Chivas Regal 18	18
Johnnie Walker Black	10
Johnnie Walker Blue	35

### BOURBON

Bulleit Frontier 10	
Maker's 46 12	
Knob Creek 10	

### IRISH WHISKEY

Jameson 10	
Green Spot 15	

### RYE

Lot 40 10	
Sazerac 12	

### TENNESSEE WHISKEY

Jack Daniel's 10	
JD's Single Barrel 12	



V.S.O.P. 16	
1738 20	
X.O. 35	
Louis XIII 1/2oz 200	
Louis XIII 1oz 360	
Louis XIII 2oz 680	

### CANADIAN WHISKEY

Canadian Club 10	
Crown Royal 10	

Éduc'Alcool  
Moderation is always in good taste.