

# MIXED COCKTAILS

- Bubbly White Cosmo** 12  
Absolut Vodka, Cointreau, lime,  
white cranberry, sparkling wine
- Blackberry Mule** 12  
Absolut Vodka, blackberries, honey,  
ginger beer
- Aperol Gin & Tonic** 12  
Gin, Aperol, bitters, lime, tonic
- The Summer Wind** 12  
Gin, lemon, cucumber juice, dill
- Tamarind Sour** 12  
Bourbon, egg white, tamarind  
syrup, lemon
- Paloma** 12  
Cazadores Tequila, grapefruit, lime
- Cranberry Mojito** 12  
Havana Club Dark Rum, cranberry,  
mint, lime

# COOLERS & CIDERS

- Colliding Tides Gin Twist** 10  
*Charlottetown, PE*
- Colliding Tides Vodka Twist** 10  
*Charlottetown, PE*
- Twisted Tea** 6  
*Cincinnati, OH*
- Bulwark Craft Cider** 10  
*Annapolis Valley, NS*
- Angry Orchard** 7.25  
*Walden, NY*

# BEER

## DRAUGHT

**Gahan Sir John A's Honey Wheat Ale** 7.25  
*Charlottetown, PE*

**After Hours Series Seasonal** 7.25  
*Charlottetown, PE*

**Gahan Island Red Amber Ale** 7.25  
*Charlottetown, PE*

**Heineken** 8  
*Zoeterwoude, Netherlands*

## PEI BREWING COMPANY

**Beach Chair Lager** 7.25  
*473 ml / Charlottetown, PE*

**Gahan Vic Park Pale Ale** 7.25  
*473 ml / Charlottetown, PE*

**Gahan 1772 IPA** 7.25  
*500 ml / Charlottetown, PE*

**Gahan Blueberry Ale** 7.25  
*473 ml / Charlottetown, PE*

**After Hours Series Raspberry Sour** 7.25  
*473 ml / Charlottetown, PE*

**Gahan Iron Bridge Brown Ale** 7.25  
*500 ml / Charlottetown, PE*

**Gahan Sydney Street Stout** 7.25  
*500 ml / Charlottetown, PE*

## DOMESTIC

**Coors Light** 7.25

**Coors Banquet** 7.25

**Miller Lite** 7.25

**Miller Genuine Draft** 7.25

**Canadian 67** 7.25

**Sol** 7.25

# SINGLE MALT SCOTCH

<b>Balvenie Double Wood</b> 10 yr	16
<b>Bowmore</b> 12 yr	10
<b>Laphroaig</b> 12 yr	17
<b>Highland Park</b> 12 yr	14
<b>Glenfiddich</b> 12 yr	10
<b>Macallan</b> 12 yr	15
<b>Cragganmore</b> 12 yr	15
<b>Oban</b> 14 yr	17
<b>Dalwhinnie</b> 15 yr	15
<b>Lagavulin</b> 16 yr	20
<b>Highland Park</b> 18 yr	29
<b>Glenlivet</b>	12
12 yr <b>12</b> 15 yr <b>19</b> 18 yr <b>25</b>	

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# PREMIUM RUM

<b>Ron Zacapa</b> 23 yr	18
<b>Mount Gay</b>	6.25
<b>Plantation</b> 5 yr	6
<b>Flor de Cana</b> 12 yr	8.75
<b>Bacardi</b> 8 yr	6
<b>Cruzan Black</b>	5.75
<b>El Dorado</b> 15 yr	10

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# BLENDED SCOTCH

**Johnny Walker**  
Red **7** Black **10** Blue **28**

**Chivas Regal**  
12 yr **10** 18 yr **18**

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# COGNAC

<b>Napoleon Brandy St. Remy VSOP</b>	12
<b>Courvoisier VS</b>	9
<b>Remy Martin VSOP</b>	12
<b>Hennessy The Original XO</b>	28

# OYSTERS

At Sims, we strive to serve the freshest, best quality oysters from different bays and coves from PEI. We offer a wide selection week-to-week featuring oysters farmed and cultivated from all around the Island.

## **Raspberry Point**

Raspberry Point oysters take a whopping six to seven years to reach their standard 3 1/4-inch size. Raspberry Points are consistently good—salty like a Malpeque, but always nicely rounded and substantial, and famed for their clean finish.

## **Pickle Point**

This rare oyster comes from Pickle Point, a point shaped like, yes, a pickle (squint hard), not far from Raspberry Point. Indeed, the same man, Scott Linklater, grows both oysters. What's the difference between a Pickle and a Raspberry? Same yin-yang shape and greenish shell, but pickles are a little older (7 years at harvest), a little denser, and are plump and creamy-sweet.

## **Lucky Limes**

From the northernmost reach of New London Bay between Cavendish and Cape Tyron, grown with the salty influx of Gulf of Saint Lawrence water. Lucky Limes begin to feed heavily on the green algae so rich in the water and develop a unique organic flavour and a bright green shell. Lucky Limes are plump, salty, and very clean.

## **Gooseberry Bay**

From Summerside, PE. These oysters are 2.5-3" in size and have a sweet and salty finish resembling Raspberry Point oysters.

## **Cascumpec Bay**

Grown in the Foxly River of Tyne Valley, PEI, by Marty O'Brien. Full flavour, very meaty, with a salty finish.

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# PRIVATE DINING

The perfect atmosphere for any occasion.

- Can seat approximately 20 people for sit down dinner
- Will tailor a custom menu to suit the needs of any group
- Exclusive use of the room for the entire evening
- Personal wait staff
- Audio visual equipment available

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# WINE BAR

- Can seat approximately 16 people for sit down dinner
- 20 - 30 people for stand-up reception
- Private Bar
- Tailored menus available

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**TO RESERVE CALL 902-894-SIMS (7467)**  
**SIMSCORNER.CA**