

MIXED COCKTAILS

- Bubbly White Cosmo** 12
Vodka, Cointreau, lime, white
cranberry, sparkling wine
- Aperol Gin & Tonic** 12
Gin, Aperol, bitters, lime, tonic
- The Summer Wind** 12
Gin, lemon, cucumber juice, dill
- White Elderflower Ginger Kombucha Mule** 12
Vodka, lime juice, mint leaves, kombucha
- Pineapple Paloma** 12
Tequila, lime juice, pineapple juice,
grapefruit juice, soda
- Classic Mojito** 12
Rum, lime juice, simple syrup, mint
- The Lion's Tail** 12
Bourbon, bitters, allspice dram,
simple syrup, lime
- Cedar Sour** 12
Rye, lemon juice, lemon thyme syrup,
egg white

CANS & BOTTLES

- Colliding Tides Gin Twist** 10
Charlottetown, PE
- Colliding Tides Hard Seltzer** 10
Charlottetown, PE
- Twisted Tea** 6
Cincinnati, OH
- Lone Oak Iron Orchard Cider** 8
Borden, PE
- Angry Orchard** 7.25
Walden, NY

BEER

DRAUGHT 16oz.

Gahan Snowbird Juicy IPA 6.95
Charlottetown, PE

Gahan Blueberry Ale 6.95
Charlottetown, PE

Gahan Island Red Amber Ale 6.95
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

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

Gahan Sir John A's Honey Wheat Ale 7.25
473ml / Charlottetown, PE

Lone Oak Fixed Link Maritime Pilsner 8
473ml / Borden, PE

DOMESTIC

Coors Light 355 ml 5.25

Coors Banquet 341 ml 5.25

Miller Lite 355 ml 5.25

Miller Genuine Draft 355 ml 5.25

Canadian 67 341 ml 5.25

Sol 355 ml 5.25

SINGLE MALT SCOTCH

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

PREMIUM RUM

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

BLENDED SCOTCH

Johnny Walker
Red 7 Black 10 Blue 28

Chivas Regal
12 yr 10 18 yr 18

COGNAC

Napoleon Brandy St. Remy VSOP	12
Courvoisier VS	9
Remy Martin VSOP	12
Hennessy The Original XO	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.

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

WINE BAR

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

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