



WHERE THE JOYS
OF GREAT FOOD
MEET THE PLEASURES OF
GREAT COMPANY



43_{DOWN}

SHAREABLES

- Artisanal Cheese Selection** G | D | NF 25
Artisanal Cured Sausage & Jerky, Sir Laurier Cheese, Cantonnier Cheese, Olives, Honeycomb, Crackers
- Smoked Almonds** GF | DF | N | VG 9
- Warm Mediterranean Olives** GF | DF | NF | VG 12
- Garlic Parmesan Fries** G | D | NF | V 14
Truffle Fries, Parmigiano Cheese, Black Garlic Aioli

ADVENTUROUS OFFERINGS

- Harvest Cobb Salad** GF | D | NF 26
Tangled Baby Greens, Egg, Smoked Bacon, Bee Pollen, Ontario Apples Goat Cheese, Toasted Pumpkin Seeds, Gem Tomatoes, Maple Balsamic Vinaigrette
- The Forbidden Slaw** G | DF | NF | V | H 20
Crisp Ramen, Baby Kale, Forbidden Rice Crunch, Green Mango, Edamame, Carrot, Cucumber, Red Chili, Lotus Chips, Ginger Hoisin Vinaigrette
- Firecracker Calamari** G | D | NF | SF | H 26
Crisp Calamari, Shrimp Crackers, Chipotle Mango Spice, Chili Ranch Dip
- Tuna Tartare** GF | NF | DF | SF | H 24
Ahi Tuna, Crisp Taro Chips, Chili, Mango Calamansi Vinaigrette
- Halloumi Cheese Croquette** G | D | NF 18
Crisp Maize Crusted Halloumi Cheese, Pomegranate Molasses, Chili Honey Drizzle
- Roasted Miso Eggplant** GF | DF | NF | V 18
Silken Tofu Cream, Cucumber & Ginger Slaw, Toasted Sesame & Chili Crunch, Pickled Pepper Drops
- Beef Short Rib** GF | DF | NF 26
Slow Braised Beef, Kimchi, Gochujang Glaze, Anaheim Chili
- Grilled Tandoori Prawns** G | DF | NF | SF | H 24
Saffron Aioli, Papadum, Naan Bites, Crisp Lentils, Tomato Cucumber Salsa
- Smash Burger** G | D | NF 30
8oz Double Stacked Beef Burger, Cheddar Cheese, Butter Lettuce, Scarlet Onions, Vine Tomatoes, Garlic Noir Aioli, Fries
\$1 From every Smash Burger will be donated to SickKids Hospital.
- Steak Frites** G | DF | NF 48
10 oz Cast Iron Grilled Picanha Steak
Served with Crisp PEI Fries, Chimichurri Sauce and Horseradish Aioli

DESSERT

- Black Forest Cake** G | D | N | V 16
Chocolate Hazelnut Cream, Genoise Sponge
Chocolate Feuilletine Shards, Cherry Compote, Crème Anglaise

G-Gluten | D-Dairy | N-Nuts | GF-Gluten Free | DF-Dairy Free | NF-Nut Free
 VG-Vegan | V-Vegetarian | SF-Seafood | H-Halal

Please advise your server of any allergies or dietary restrictions prior to ordering.
 There's more to enjoy.



SHERATON CLASSICS

Celebrate the essence of Sheraton with signature cocktails crafted to elevate every moment.

Boulavardier 30z	24	Empress Sour 20z	24
Collingwood Whiskey, Campari, Dillon's Vermouth		Empress Elderflower Rose Gin, Lime Juice, Lemon Juice, Simple Syrup, Egg White	
Old-Fashioned 20z	23	Hazelnut Haze Martini 20z	22
Lot No. 40 Dark Oak Whiskey, Bitters, Simple Syrup		Espresso, Frangelico, Amaretto, Averna Amaro	

43 DOWN CLASSICS

Experience bold, creative flavours inspired by the unique spirit of 43 Down.

The 43rd Sense 20z	22	Dusk Old-Fashioned 20z	23
Tromba Tequila, Cointreau, Lime Juice, Pomegranate Juice, Simple Syrup, Habanero Syrup <i>Served with an edible Szechuan flower - a botanical that amplifies flavour and creates a lively, buzzing sensation on the palate.</i>		Lot No. 40 Dark Oak Whiskey, Maple Syrup, Muddled Cranberries, Orange Bitters	
Melon Magic 20z	21	Coconut Clover Club 1.50z	23
Kettle One Vodka, Crème De Melon, Crème De Banana, Egg Whites, Lemon Juice		Captain Morgan White Rum, Lemon Juice, Egg White, Coconut Syrup, Simple Syrup	
La Vie en Rose 20z	24	Layover 20z	22
Lavande 43 Gin, Frozen Rose Crystal, Elderflower St-Germain, Lime Juice, Topped with Sparkling Rosé		Empress 1908 Elderflower Gin, St-Germain, Lemon Juice, Muddled Cucumber & Rosemary, Splash of Soda	
Duck Fat Whiskey Sour 20z	22	Velvet Ember 20z	21
Duck Fat-infused Whiskey, Lemon Juice, Lime Juice, Egg White		Lavende 43 Gin, Aperol, Sweet Vermouth <i>House gin gently sous-vide infused with orange rind for three hours.</i>	
The Campfire 20z	24	Sandra D'amour 20z	22
Lot No. 40 Dark Oak Whiskey, Johnnie Walker Black Label, Caramel Syrup, garnished with Toasted Marshmallow <i>Smoked under a smoke dome to intensify aroma and add a subtle, savoury complexity.</i>		Don Julio Repasado, Aperol, Edible Flower, Tropical Juice	
		Orange You Glad 1.50z	20
		Empress 1908 Gin, Lemon Juice, Orange Juice, Soda Water, Honey Simple Syrup	

After a good meal and before a good sleep, a nightcap is the best treat.



ON TAP 18oz

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Flying Monkey Juicy IPA	16	Flying Monkey Raving Loops Amber Lager	14
Flying Monkey 12 Minutes To Destiny	14	Lost Craft Divercity Lager	14
Hibiscus Pale Lager		Side Launch Wheat Beer	14
Flying Monkey World Away Modern Lager	14	Amsterdam Brewing Big Wheel Amber	14
Amsterdam Brewing Blonde	16	Blood Brothers Bloodvar Pilsner	16
Amsterdam Brewing Boneshaker IPA	16	Woodhouse Lager	14
Cowbell Hazy Days IPA	14	Woodhouse Nordic Pale Ale	16
Cowbell Apple Cider	14	Woodhouse Stout	16

BUBBLES 5oz / BTL

Principi di Porcia 22 / 105 <i>Prosecco Superiore DOCG Millesimato / Veneto, Italy</i>	Henry of Pelham 32 / 135 <i>Cuvée Catharine NV Brut Rosé / Niagara Peninsula</i>
Moët & Chandon / 190 <i>Imperial Brut / Champagne, France</i>	Veuve Clicquot (375ml) / 100 <i>Yellow Label Brut / Champagne, France</i>

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ROSE 6oz / 9oz / BTL

Bricco del Prejé 23 / 35 / 95 <i>Barbera Rosato DOC / Piemonte, Italy</i>
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WHITES 6oz / 9oz / BTL

Nautilus 26 / 38 / 105 <i>Sauvignon Blanc / Marlborough, New Zealand</i>	Frecciarossa 30 / 44 / 120 <i>'Sillery' Pinot Nero Bianco DOC / Lombardia, Italy</i>
Felino 24 / 36 / 95 <i>Chardonnay / Mendoza, Argentina</i>	Principi di Porcia 23 / 35 / 95 <i>Pinot Grigio DOC / Friuli-Venezia Giulia, Italy</i>
Tawse 28 / 38 / 105 <i>Chardonnay / Niagara Peninsula</i>	Collesteffano / 125 <i>Verdicchio di Matelica DOC / Marche, Italy</i>
Domaine Gautherin / 195 <i>Chablis / Burgundy, France</i>	

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REDS 6oz / 9oz / BTL

Earthworks 24 / 36 / 99 <i>Cabernet Sauvignon / Barossa Valley, Australia</i>	Opawa / 140 <i>Pinot Noir / Marlborough, New Zealand</i>
Alto Molino 19 / 27 / 75 <i>Malbec / Salta, Argentina</i>	Château Roquegrave / 125 <i>Bordeaux / France</i>
Vignole 30 / 44 / 120 <i>Chianti Classico 'Reggino' / Tuscany, Italy</i>	Marqués de Murrieta / 190 <i>Rioja Reserva / Rioja, Spain</i>
Yarran 19 / 27 / 75 <i>Shiraz / Victoria, Australia</i>	Domaine Chante Perdrix / 210 <i>Châteauneuf-du-Pape / Rhône Valley, France</i>
Badia di Morrona 30 / 44 / 120 <i>Taneto IGT / Tuscany, Italy</i>	La Querce / 135 <i>'La Torretta' Chianti Colli Fiorentini Riserva / Tuscany, Italy</i>
Bachelor 28 / 42 / 115 <i>Les Villages Niagara Gamay Noir / Niagara Peninsula</i>	La Magia / 170 <i>Rosso di Montalcino DOC / Tuscany, Italy</i>

Celebration or a night out isn't the same without bubbles & wine.



SINGLE MALT SCOTCH 1oz

Distilled in Scotland and matured in oak casks.

Islay

Laphroaig 10 Year	22
Lagavulin 16 Year	28

Speyside

Macallan 12 years	24
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Highlands

Glenmorangie Quinta Ruban	26
Glenmorangie Original	19
Dalwhinnie 15 Year	28
Dalmore 12 Year	22

LIQUOR

Gin 1 oz

Local Spirit Dry	11
Empress Indigo	13
Empress Cucumber Lemon	13
Hendricks	13
Botanist	15
Lavende 43	11

Vodka 1 oz

Local Spirit	11
Grey Goose	14
Ciroc	12
Ren Premium	14
Kettle One	12

Whisky 1 oz

Local Spirit	11
Jameson	12
Glendalough Double Barrel	14
Johnnie Walker Black	17
Caribou Crossing Single Barrel	22
Royal Salute 21 Years	36
Maverick Barnburner	12
Lot No. 40 Dark Oak	15
Collingwood	12

Tequila 1 oz

Dejado Silver Blanco	11
Cazadores Blanco	12
Cazadores Reposado	11
Clase Azul Tequila	32
Tromba Reposado	22
Casamigos Mezcal (Limited Availability)	24
Casamigos Blanco	20
Patron Silver	24
Don Julio Reposado	20
Don Julio 1942	32

Rum 1 oz

Runners White	11
Captain Morgan White	11
Captain Morgan Dark	11
Captain Morgan Spiced	11
Appleton Estate V/X Signature Blend	12
Plantation Grande Reserve	12
Flor de Caña Centenario 12 Year Rum	13

Japanese Whisky 1 oz

Nikka Taketsuru Pure Malt	23
Hibiki Harmony (Limited Availability)	48

DIGESTIFS/SHERRY 1.5oz

A meal just isn't complete without one!

Hine Rare VSOP	26
Hennessy VS	16
Briottet Cognac Grande Champagne	46

Rémy Martin Louis XIII	345
Gonzalez Byass Cristina	17

ZERO PROOF

alcohol-free

Grapevine Breeze	18
Juniper Botanicals, Coconut Syrup, Lavender Bitters, Grapes, Lime Juice, Basil	

Firecracker	16
Grapefruit Juice, Lime Juice, Homemade Chili Syrup, Ginger Beer	

IPA	12
Athletic Brewing	

Bees Love Lavender	18
Juniper Botanicals, Lemon Juice, Homemade Honey Simple Syrup, Lavender Bitters	

Vert Yuzu Sour	16
Green Tea, Matcha, Yuzu Syrup, Egg White, Homemade Simple Syrup	



OUR JOURNEY TO CREATE OUR HOUSE GIN

DISCOVER 43 DOWN MIXOLOGY LOUNGE

Located in the vibrant heart of downtown Toronto, the Sheraton Centre Toronto stands out for its inviting atmosphere. At its core lies the 43 Down Mixology Lounge, where cocktail making is elevated to an art form, with each drink narrating a unique story.

THE MAKING OF OUR SIGNATURE GIN BLEND

Our passionate team, led by our Director of Restaurants, Food & Beverage Manager, and Head Mixologist, recently embarked on an inspiring journey to Prince Edward County. Their destination: the renowned Bare Bones Distillery. Their mission: to craft a custom gin that beautifully captures the essence of both Bare Bones and 43 Down.

THE PERFECT BLEND OF FLAVORS

Immersed in the rich flavors and aromas of the distillery, our team dedicated countless hours to experimenting and perfecting their creation. The result is a one-of-a-kind gin with a distinctive flavor profile that blends delicate lavender, exotic cardamom, bright citrus, and a lingering hint of orca root. This unique mix embodies our team's passion for hospitality, their dedication to the craft, and their commitment to innovation.

EXPERIENCE THE ART OF MIXOLOGY

Experience this exceptional gin, along with a curated selection of cocktails that tell their own captivating stories. Discover the passion, creativity, and hospitality that define 43 Down, and let each sip transport you into the heart of our mixology masterpiece.

Raise a glass to the extraordinary flavors crafted with care and love at 43 Down. Cheers!

