



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 46
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, 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, 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, Maple Syrup, Muddled Cranberries, Orange Bitters	
Melon Magic 20z	21	Coconut Clover Club 1.50z	23
Dillon's 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, Elderflower St-Germain, Lime Juice, Frozen Rose Crystal, 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, 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
High River Whisky, 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

Flying Monkey Juicy IPA	16	Eastbound Backpacker Blonde Ale	14
Flying Monkey World Away Modern Lager	14	Amsterdam Brewing Blonde	16
Flying Monkey Raving Loops Amber Lager	14	Amsterdam Brewing Neon Haze Hazy IPA	14
Flying Monkey Li'l Heathens Hazy IPA	16	Amsterdam Brewing Big Wheel Amber	14
Cowbell Hazy Days IPA	14	Woodhouse Lager	14
Blood Brothers Bloodvar Pilsner	16	Woodhouse Nordic Pale Ale	16
Lost Craft Divercity Lager	14	Woodhouse Stout	16

BUBBLES 5oz / BTL

Henry of Pelham	32 / 135	Moët & Chandon	/ 190
<i>Cuvée Catharine NV Brut Rosé / Niagara Peninsula</i>		<i>Imperial Brut / Champagne, France</i>	
Conti Riccati	21 / 115		
<i>Prosecco Brut / Veneto, Italy</i>			

WHITES 6oz / 9oz / BTL

Flat Rock	24 / 34 / 92	Map Maker	24 / 34 / 92
<i>Nadja's Single Vineyard Riesling / Twenty Mile Bench</i>		<i>Sauvignon Blanc / Marlborough, New Zealand</i>	
La Belle Montagne	24 / 35 / 92	Piccini	18 / 24 / 70
<i>Rose / France</i>		<i>Pinot Grigio / Veneto, Italy</i>	
Brewer Clifton	/ 180	Leaning Post	/ 104
<i>Chardonnay / Sta. Rita Hills, California</i>		<i>Unoaked Chardonnay / Niagara Peninsula</i>	
Laurent Miquel	22 / 28 / 80	Domdechant Werner	/ 120
<i>Pere Et Fils Chardonnay / France</i>		<i>Riesling Trocken / Germany</i>	

REDS 6oz / 9oz / BTL

Map Maker	24 / 34 / 90	La Crema	/ 112
<i>Pinot Noir / Marlborough, New Zealand</i>		<i>Pinot Noir / Sonoma Coast, California</i>	
Reif Estate	24 / 34 / 98	Santa Rita Reserva	24 / 34 / 85
<i>Merlot Reserve, Niagara Peninsula</i>		<i>Cabernet Sauvignon / Chile</i>	
Piccini Black Label	20 / 28 / 76	Red Stake	/ 122
<i>Chianti / DOCG Tuscany, Italy</i>		<i>Cabernet Sauvignon, Columbia Valley</i>	
Doña Paula Estate	18 / 26 / 70	Chateau Puy Blanquet	/ 136
<i>Malbec / Mendoza, Argentina</i>		<i>St. Emilion Grand Cru, France</i>	
Red Knot	22 / 30 / 82		
<i>Shiraz / McLaren Vale, South Australia</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

Highlands

Glenmorangie Quinta Ruban 26

Glenmorangie Original 19

Dalwhinnie 15 Year 28

Dalmore 12 Year 22

S

P LIQUOR

I

Gin 1 oz

R No. 7 Dillon's 11

I Empress 1908 12

T Hendricks 12

S Botanist 14

Lavende 43 10

Vodka 1 oz

Dillons 10

Grey Goose 14

Ciroc 12

Ren Premium 14

Whisky 1 oz

High River 10

Glendalough Double Barrel 14

Johnnie Walker Black 17

Caribou Crossing Single Barrel 22

Royal Salute 21 Years 36

Maverick Barnburner 11

Lot No. 40 Dark Oak 15

Collingwood 11

Tequila 1 oz

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

Captain Morgan White 10

Captain Morgan Dark 10

Captain Morgan Spiced 10

Appleton Estate V/X Signature Blend 11

Plantation Grande Reserve 11

Flor de Caña Centenario 12 Year Rum 12

Japanese Whisky 1 oz

Nikka Taketsuru Pure Malt 23

Hibiki Harmony (Limited Availability) 48

N

I DIGESTIFS/SHERRY 1.5oz

G A meal just isn't complete without one!

H Hine Rare VSOP 26

T Hennessy VS 16

C Briottet Cognac Grande 46

A Champagne

P

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

Get into the spirit.



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!

