

century hospitality group

ESTABLISHED 1999





PARLOUR
ITALIAN KITCHEN & BAR
EST. 2017
Rebel & BAR
EST. 2017
PLANNING DRY BAR
EST. 2017
LUXEN DR
EST. 2017
MKT
EST. 2017
GEN DROP C
EST. 2017

CENTURY SPRITZ



Absolut Watermelon Vodka

Aperol

Prosecco

Simple Syrup

Watermelon

Soda

Orange Wheel

*A proper Aperol Spritz tastes like summertime in Italy.
This watermelon version is bright, clean, and refreshing.*

13 2 OZ





PARLOUR

ESTD 2007
Rebel
FOOD & DRINK
BAR

OUR

MARKET
LUXE DROPS
Rebel
FOOD & DRINK

CEN
CE
CATERING
BAR
MAIA



ELDERFLOWER LEMONADE

Ungava Gin

St Germain Liqueur

Lemonade

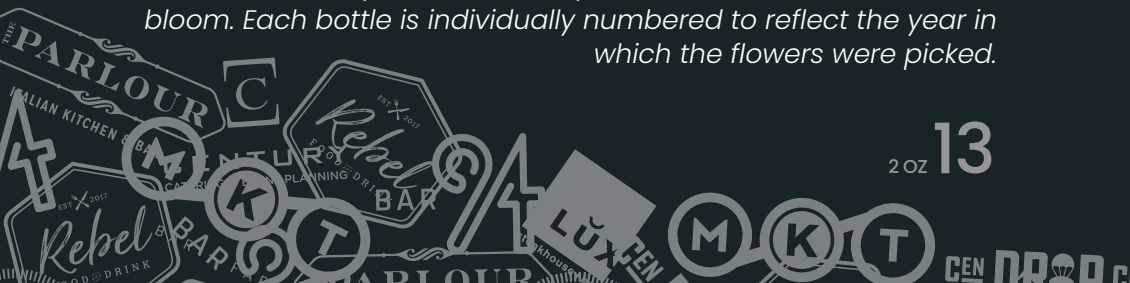
Soda

Fresh Mint

Lemon

A refreshing combination of elderflower and lemon. St Germain liqueur is made from flowers that are gathered from the hillsides in the French Alps during a short four-to-six-week period in the Spring. According to the company, the picked flowers are bicycled to a collection depot where they are immediately macerated to preserve the fresh flavors of the bloom. Each bottle is individually numbered to reflect the year in which the flowers were picked.

2 OZ 13





THE PARLOUR
ITALIAN KITCHEN

C

Rebel BAR
EST. 2014
PLANNING DRINK

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LUXEN DRINK

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Rebel BAR
FOOD & DRINK
S TABLE

PARLOUR

MART'S TABLE

CEN DROP C

EL CHAPO



Cazadores Reposado Tequila

McGuinness Triple Sec

St Germain Liqueur

Lime

Anise & Cardamom Syrup

Cucumber

Jalapeño Pepper

Fresh Sweet Basil

Fresh Cracked Pepper

El Chapo once said "Never regret! If it was something good, it was incredible. If it was something bad, it was an experience." Tequila is the same way, no regrets with this curated cocktail. Death Before Average.

15 2 OZ







STRAWBERRY LIME DROP

Absolut Lime Vodka
Strawberry Puree
Lemonade
Raw Sugar Rim
Lime

*Our strawberry lime drop is our take on
the classic lemon drop martini, just a little bit more fun.
It has the perfect balance of sweet and sour.*





PARLOUR
ITALIAN KITCHEN & BAR
MINTUZZO
PLANNING & DESIGN
Rebel BAR
EST. 2015
PARLOUR
HART'S TABLE & BOTTLES
LUXEN DRINKS
MKT
GEN DROP CO
EST. 2017

DRAGON BREATH MOJITO



Bacardi Raspberry Rum
Chambord Liqueur
Simple Syrup
Fresh Lime Juice
Mixed Berries
Soda
Fresh Mint

The origins of the Mojito can be traced back to Cuba and the 16th-century Cuban cocktail El Draque, named for Sir Francis Drake. This is MKT's take on the classic and is one of our most popular cocktails.

15 2oz





Rebel BAR
EST. 2017
FOOD & DRINK
LUXEN DROP
PARLOUR
HANT'S TABLE & BAR
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CATERING
Rebel BAR
FOOD & DRINK
PARLOUR
HANT'S TABLE & BAR
LUXEN DROP
PARLOUR
HANT'S TABLE & BAR
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CATERING
Rebel BAR
FOOD & DRINK
PARLOUR
HANT'S TABLE & BAR



MALIBU SANGRIA

- Malibu Rum
- Jacobs Creek Moscato
- Passionfruit Puree
- Pineapple Juice
- Mixed Berries

Sangria has existed in many variations for over 2000 years. It did not become widely consumed in North America until its introduction at the 1964 World's Fair in New York. This version uses Moscato, with its sweet flavours of peaches and orange blossoms, and is finished with mixed berries and passionfruit.



2 OZ 13



THE PARLOUR
ITALIAN KITCHEN & BAR
EST. 2017
Rebel BAR & DRINK
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PARLOUR
HART'S TABLE & BAR
EST. 2017
CEN DROP C
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BARCELONA SOUR



Woodford Reserve Bourbon

McGuinness Triple Sec

Maple Simple Syrup

Fresh Squeezed Lemon

Egg White

Cranberry Orange Sangria

Angostura Bitters

Thought to have been first made in the 1880s by a bartender in Chicago, this drink was originally named the Continental Sour and then Southern Whiskey Sour, also masquerading as a Brunswick Sour and Claret Snap before becoming best known as the New York. Our take is all about using a Premium bourbon and turning it on its head. Reverse layered!

15 2 OZ







PIÑA TEQUILA SOUR

- Casamigos Blanco Tequila
- Aperol
- Pineapple Syrup
- Fresh Squeezed Lemon
- Egg White
- Brûléed Pineapple

The tequila sour is a delightfully refreshing sweet tart drink with a frothy foam topping! It's a mashup of a 1920's sour cocktail with a margarita. Our twist is simply adding the flavors associated with the best vacations we have ever had down south.





PARLOUR
ITALIAN KITCHEN
REBEL BAR
CENTRAL
PLANNING DRINK
PARLOUR
CENTRAL
DROP

BLOOD ORANGE MARGARITA



Teremana Reposado Tequila
McGuinness Triple Sec
Fresh Orange Juice
Blood Orange Puree
Fresh Lime Juice
Jalapeño Pepper
Coarse Salt

The origin of the Margarita is murky, one story is that a man named Danny Herrera made the drink in his Tijuana restaurant in the '30s or '40s. Marjorie King, one of the showgirls there, was unable to drink any hard liquor but tequila. She wanted a cocktail using the liquor, so Herrera began experimenting. He concocted the now-famous drink and named it after the showgirl, as Margarita is a Spanish version of the name Marjorie.

14 2 OZ





Serve chilled.
Servir très frais.

Red Bull
ENERGY DRINK





BAR + FARE

VITAMIN CHG

Tito's Handmade Vodka
Red Bull Energy Drink
Peach Puree
Fresh Orange Juice
Mixed Berry Juice
Orange Wedge

This Red Bull Cocktail is like getting a Vitamin C booster shot! This all-day brunch starter, or patio favorite tastes like a creamsicle, and "Gives you Wiiiings".





RYE'SBERRY ICED TEA



Revelstoke Rye Whisky
Chambord Liqueur
Simple Syrup
Fresh Squeezed Lemon
Black Tea
Fresh Raspberries
Lemon Wheels

Arnold Palmer eat your HART out. We have taken the classic and made it new again. This version is fresh and bold.

13 2oz





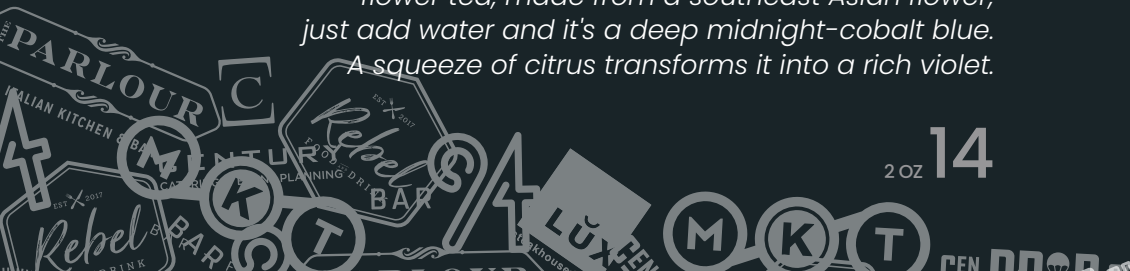


RUBY & LAVENDER COLLINS

Bombay Sapphire Gin
Token Lavender Bitters
Simple Syrup
Fresh Squeezed Lemon
Fresh Grapefruit Juice
Butterfly Pea Tea
Soda
Grapefruit Wheels

The Tom Collins is a cocktail made from gin, lemon juice, sugar, and carbonated water. First memorialized in writing in 1876 by Jerry Thomas, "the father of American mixology" this version of the cocktail updates it from then to now. It includes butterfly pea flower tea, made from a southeast Asian flower; just add water and it's a deep midnight-cobalt blue. A squeeze of citrus transforms it into a rich violet.

2 OZ **14**





BLACK TEA NEGRONI



Bombay Sapphire Gin

Aperol

Sweet Vermouth

Black Tea

Orange Wheels

The most widely reported version of this drink's origin is that it was invented in Florence, Italy in 1919. Legend says that Count Camillo Negroni asked his friend to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin.

13 2 OZ



DISTILLER'S SELECT
WOODFORD RESERVE
KENTUCKY STRAIGHT BOURBON WHISKEY

Small label on the bottle with text including:
3002
48.2% alc./vol.



noop.cc



PARLOUR
ITALIAN KITCHEN & BAR





TORCHED ORANGE OLD FASHIONED

Woodford Reserve Bourbon
Demerara Syrup
Angostura Bitters
Torched Orange Peel
Bourbon Cherry

The use of the drink in Mad Men coincides with a renewed interest in this and other classic cocktails in the 2000s. Don Draper's drink of choice was invented in the 19th century as a backlash to a cocktail culture overly obsessed with drinks loaded with frills and flourishes, the old-fashioned was meant as an antidote to all that.

2 OZ 15



century hospitality group

ESTABLISHED 1999

LOW **alc**

COCKTAILS



SPRUCED GROVE

Seedlip Grove 42 -
Citrus N/A Spirit

Aperol

Blood Orange Puree

Fresh Squeezed Lemon

Fresh Orange Juice

Fresh Rosemary

½ OZ **9**

ADD 1OZ OF BOMBAY SAPPHIRE GIN
OR TITO'S HANDMADE VODKA FOR \$3



Seedlip is on a mission to change the way the world drinks with the highest quality non-alcoholic spirits free of sugar and calories. We have chosen to highlight their Citrus Expression "Grove 42" with simple, complimentary ingredients.

42 FIZZ

Seedlip Grove 42 -
Citrus N/A Spirit

St Germain Liqueur

Passionfruit Puree

Fresh Squeezed Lemon

Fentiman's Ginger Beer

Dehydrated Orange Wheel

9 ½ OZ

ADD 1OZ OF CAZADORES REPOSADO TEQUILA
OR TITO'S HANDMADE VODKA FOR \$3



POOP CO

HART'S TABLE & BAR

PARLOUR
ITALIAN KITCHEN & BAR

Rebel
EST. 2016
PLANNING & DESIGN

TOUR

HART'S TABLE & BAR

LUXEN DRESS

century hospitality group
ESTABLISHED 1999

NO alc
COCKTAILS



PULP FICTION

Seedlip Grove 42 -
Citrus N/A Spirit
Anise and Cardamom Syrup
Fresh Squeezed Lemon
Fresh Grapefruit Juice
Grapefruit Moon

n/A **8.5**

ADD 1OZ OF BOMBAY SAPPHIRE GIN
OR CAZADORES REPOSADA TEQUILA FOR \$3

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WANNABE

Seedlip Grove 42 -
Citrus N/A Spirit

Pomegranate Syrup

Fresh Lime

Ginger Beer

Dehydrated Lime Wheel

8.5 N/A

ADD 1OZ OF BOMBAY SAPPHIRE GIN
OR TITO'S HANDMADE VODKA FOR \$3



ZERO PROOF

ALL 6½

PEACH PALMER Iced Tea, Lemonade and Peaches

RASPBERRY MOJITO Soda, Raspberry Purée, Mint and Lime

SHAKEN SHIRLEY TEMPLE The Classic, Shaken, Not Stirred

STRAWBERRY LEMONADE Lemonade, Soda,
Strawberry Purée

PASSIONFRUIT PUNCH Cranberry Juice, Soda,
Passionfruit Purée, Strawberry Purée





The Parlour is where traditional Italian cuisine meets a modern Century Hospitality experience. It's the place to lounge, dine, and share with family and friends. And remember, those who eat well, live well.



ITALIAN KITCHEN & BAR

10334 - 108 St (Capital Blvd) | 780.990.0404



Dare to be a little different! We're a gathering place for family and friends to enjoy a variety of innovative food & drink. Life is full of rules. We're a restaurant, we're a lounge. We don't need rules here! Just good times.



9112 142 St | 780.752.REBL (7325)



An urban steakhouse & lounge located in the heart of downtown Edmonton. Former Oiler, Ryan Smyth and the team at LUX wanted to 'raise the steaks' with a refined, modern design and a menu that would do any traditional steakhouse proud.



10150 – 101 St | 780.424.0400



MKT offers it all... an upscale beer hall experience featuring 120 taps wrapped up in a casual, genuine atmosphere, with gourmet, local food. We think of it as polished with rough edges. You might think of it as your new favourite.



BAR + FARE

8101 Gateway Blvd | 780.439.BEER (2337)



Hart's is all about comfort. You'll find the 'greatest neighborhood restaurant & bar' a warm, relaxed social experience paired with a hand made, locally sourced menu. Eat & drink your Hart out!



14229 23 Avenue | 780.488.4278

BACARDI

ABSOLUT

BOMBAY  SAPPHIRE


CASAMIGOS
Tequila

FENTIMANS
ESTD 1905
Botanically Brewed BEVERAGES

TEQUILA
CAZADORES
100% DE AGAVE

ungava®
CANADIAN PREMIUM GIN

TEREMANA
SMALL BATCH TEQUILA



SEEDLIP
NON-ALCOHOLIC SPIRITS

Tito's



Handmade
VODKA
MEXICO • TEXAS


REVEL
STOKE
WHISKY


WOODFORD
RESERVE

MALIBU



ITALIAN KITCHEN & BAR


LUX BAR
steakhouse + bar


HARRY'S TABLE & BAR
COUNTRY FOOD PREMIUM DRINKS


Rebel
FOOD + DRINK


CENTURY
CATERING & EVENT PLANNING


MKT
BAR + FARE

Please enjoy our products responsibly.