

STRANGERS  
BAR  
BY SLAYER BURGER

CRAFT BURGERS, PIZZAS AND SIGNATURE COCKTAILS

Classic Drinks

- GIN & TONIC**  
GIN, TONIC WATER, LIME JUICE.
- APEROL SPRITZ**  
APEROL, PROSECCO, CLUB SODA.
- NEGRONI**  
GIN, SWEET VERMOUTH, CAMPARI.
- OLD FASHIONED**  
WHISKEY WITH BROWN SUGAR, LIME,  
BITTER AND SPARKLING WATER. **\$15.00**
- MARTINI**  
VODKA, VERMOUTH.
- ESPRESSO MARTINI**  
FRESHLY ESPRESSO WITH VODKA  
AND COFFEE LIQUEUR.
- CUBA LIBRE**  
SPICED RUM, COKE, LIME.

Spirits

- TEQUILA**
- GIN**
- VODKA**
- RUM** **\$12.00**
- CAMPARI**
- WHISKY**
- JÄGERMEISTER**

Slayer Drinks

- SLAYER BEER** **\$7.99**  
IPA, LAGER, PILSNER
- SLAYER BERRYS** **\$17.00**  
VODKA WITH BERRYS,  
FRESH MINT, LIME AND SUGAR.
- STRANGERS NEGRONI** **\$15.00**  
VODKA, SWEET VERMOUTH,  
CAMPARI AND SPICY CHERRY.
- SLAYER MARTINI** **\$15.00**  
GIN, ORANGE CURACAO, DRY  
VERMOUTH, ORANGE BITTERS
- DRINK OF THE DAY** **\$17.00**  
ASK FOR THE SPECIAL TODAY

Non-Alcoholics

- POP**  
COKE, COKE ZERO, SPRITE, GINGER  
ALE, TONIC, NESTEA
- SLAYER WATER** **\$3.00**
- SPARKLING WATER**
- JUICE**  
APPLE, ORANGE

\*Prices do not include HST\*

RED/WHITE WINE - ASK OUR STAFF!

ASK FOR OUR SPECIAL COMBOS

Don't be a Stranger  
Create your drink!

We can host your event!  
For private inquires, talk to us.

strangers.bar

## FOOD - SLIDERS - \$6.99 EACH

### SLAYER BURGER

SMASHED BEEF PATTY, BACON, CARAMELIZED ONION, AGED CHEDDAR & SLAYER SAUCE

### BRISKET

SLOW COOKED BRISKET, GUAVA BBQ & SLAYER SAUCE

### CHICKEN

CRISPY CHICKEN BREAST ON A SLIDER POTATO ROLL

### BEYOND

\*VEGETARIAN

PLANT BASED PATTY, AGED CHEDDAR, BABY ARUGULA & SLAYER SAUCE

## DIAVOLA PIZZA - \$27 - 3 BIG SLICES

### MARGUERITTA

### PEPPERONI

DIAVOLA (TOMATO SAUCE, NDUJA, ITALIAN SAUSAGE, MOZZARELLA, PARMESAN, PEPPERONCINI, JALAPENO OR PICKLE ONION, OREGANO, CHILLI FLAKES, AND BASIL)

### CHEESE LOVERS

MEDITERRANEAN (TOMATO SAUCE, MOZZARELLA, RED PEPPER, SUCCULENT CHICKEN, AND A GENEROUS SPRINKLE OF PARMESAN)

DEL BIANCO (ZUCCHINI, GOAT CHEESE, RICOTTA, PARMESAN, BLACK OLIVES, LEMON ZEST, AND A DRIZZLE OF LEMON OLIVE OIL)

TRUFFLE AND TRUFFLE (MOZZARELLA, TRUFFLE SAUCE, MUSHROOMS, CARAMELIZED ONIONS, BABY ARUGULA, AND A FINISHING TOUCH OF TRUFFLE OLIVE OIL)

MORTADELA (PESTO BASE, ADORNED WITH THINLY SLICED MORTADELLA, MELTED MOZZARELLA, AND FINISHED WITH A DELIGHTFUL CRUNCH OF PISTACHIOS)