CavernUs

EST.2024

Welcome to CavernUs, it is here we learn about the winemaker's creation and savour its notes, it is here we become "Us."

Calgary's Premiere Wine Club

CavernUs Membership Benefits

Members recieve 10% discount on food, hand crafted cocktails and selected wine.

Priority Access & Perks: Enjoy members-only priority reservations, reduced rates on private room bookings, and complimentary corkage.

Exclusive Events: Gain access to a private calendar of curated events, including special tastings, date nights, and "Meet the Maker" experiences.

Personal Wine Concierge: Leverage expert advice for sourcing rare wines, professional cellar management, and effortless procurement.

Seamless Billing: All membership dues, event tickets, and purchases are conveniently consolidated and billed directly to your account on one monthly statement.

Membership from $200 per month, ask your server for more information or for a tour of the club.

Flights

Three 2.5 oz pours per flight

***White Wine & Cheese* | *$39* |** *Delight in the timeless pairing of three diverse white wines alongside 2 selected artisanal cheeses for a perfect harmony of flavours.*

***Tickle Me Francey* | *$35* |** *Explore the unparalleled diversity of French winemaking. This flight offers a curated journey through iconic regions like Bordeaux, Burgundy, and the Rhône, showcasing elegance and complexity.*

***From Vine to Vino* | *$35* |** *Immerse yourself in Italy's rich winemaking heritage. This flight journeys from the powerful reds of Piedmont to the vibrant expressions of Sicily, offering a taste of Italy's diverse terroir and classic varietals.*

***Behind the Label - Blind Flight* | *$35* |** *Test your knowledge or discover a new favourite from an unexpected corner of the globe.*

***Fortified Flight* | *$25* | *3 x 1 oz pours* |** *Explore Madeira, Port, Vermouth, or Sherry—each with a unique history, flavour profile, and perfect pairing.*

***The Long Bar Flight* | *$35* |** *Inspired by one of Calgary's most historic bars, rooted in the CavernUs location. Experience three distinct Canadian wine regions, one glass at a time.*

May we suggest:

Small Cheese Board *featuring artisanal cheeses* **|*$33***
Meatballs with Roasted Garlic Foccacia* | *$17

Wine by the Glass

5 oz* | *26 oz

Sparkling

Paladin Prosecco Millesimato 2023 | *Veneto, Italy* | *$15* | *$40*

Moët Brut Impérial NV | *Champagne, France* | *$35* | *$165*

White

Brigaldara Soave 2023 | *Veneto, Italy* | *$18* | *$45*

Laxas Albariño 2023 | *Rias Biaxas, Spain* | *$18* | *$50*

Laughing Stock Viognier 2022 | *Okanagan, Canada* | *$29* | *$85*

Domaine George "Les Talva" Monopole 2022 | *Chablis, France* | *$28* | *$90*

Stroppiana Langhe Nascetta 2022 | *Piemonte, Italy* | *$25* | *$75*

Rosé

Minuty Rosé 2024 | *Côtes de Provence, France* | *$25* | *$75*

Red

Casa Lupo Valpolicella Ripasso Superiore 2021 | *Veneto, Italy* | *$21* | *$65*

NSO Pinot Noir 2023 | *Santa Rita Hills, USA* | *$25* | *$75*

T.H. (Terroir Hunter) Carménère 2023 | *Central Valley, Chile* | *$25* | *$75*

Robert Mondavi Cabernet Sauvignon 2021 | *Central Coast, USA* | *$30* | *$120*

Cassagnes de la Nerthe 2022 | *Rhone Valley, France* | *$25* | *$75*

Wine by the Bottle

26 oz

Sparkling

Dom Pérignon 2013 | *Champagne, France* | *$495*

Krug Grand Cuvée 172 Edition | *Champagne, France* | *$515*

Champagne Charpentier, Terre d'Émotion Blanc de Blancs NV | *Champagne, France* | *$175*

White

Henri Bourgeois Pure Sancerre 2023 | *Loire Valley, France* | *$99*

Tate "Spring Street" Chardonnay 2023 | *Napa Valley, USA* | *$95*

Tantalus Riesling 2023 | *Okanagan, Canada* | *$90*

L'Ora Pinot Grigio 2023 | *Trentino Alto-Adige, Italy* | *$50*

Thistle and Weed Duwweltjie Chenin Blanc OVP 2021 | *Stellenbosch, South Africa* | *$90*

Rosé

Triennes 2023 | *Provence, France* | *$53*

Red

Clarence Dillon "Clarendelle" 2021 | *St-Émilion, France* | *$99*

Maison Albert Brenot 2023 | *Burgundy, France* | *$75*

Lake Breeze Tempest 2021 | *Okanagan, Canada* | *$132*

Beaucastel Châteauneuf du Pape 2021 | *Rhone Valley, France* | *$207*

J. Phelps Cabernet Sauvignon 2021 | *Napa Valley, USA* | *$295*

Stroppiana Dolcetto d'Alba 2022 | *Piemonte, Italy* | *$75*

Classic Cocktails

Negroni (3oz) | $18
Drumshanbo Californian Orange Gin, Campari, Cocchi Vermouth di Torino

Hemmingway (2.5oz) | $18
El Dorado Rum, Maraschino, Lime, Grapefruit

Old Fashioned | (2oz) $18 | (3oz) $29
Bourbon, Aromatic Bitters, Sugar. Regular or smoked.

Cognac Vanilla Old Fashioned (2oz) | $18
Tesseron Composition, Aromatic Bitters, Vanilla Syrup Regular or smoked.

Spiced Tall Vodka Ceasar Sipper (1.5oz) | $14
Extreme Bean Brine, Rimmed, Pickel and Beef Jerky

Paloma (2oz) | $18
Grapefruit, Lime, Volcan Tequila

Espresso Martini (2.5oz) | $18
Espresso, Coffee Liquor, Belvedere Vodka, Simple Syrup

Long Bar Martini (2oz)| $18
Belvedere Vodka, Vermounth, Marinated Olives

Stirred Classic Gin Martini (2oz)| $18
Sheringham Gin, Vermounth, Marinated Olives

Aperol Spritz (2oz) | $18
Aperol, Prosecco, Splash of Soda

Beer

16 oz

Eighty Eight Cassette Lager | *$10*

Eighty Eight Night Gallery Hazy Pale Ale | *$10*

Born Brewing Autumn Amber | *$10*

Wilderness IPA | *$10*

Budweiser | *Budlight* | *(12oz) $8*

Digestif & Fortified

2 oz

Portal 20 year old Port | *$15*
Quevedo 2007 Colheita Port | *$10*
Barbieto Rainwater Madeira | *$9*
East India Solera Sherry | *$9*
Amaro Montenegro | *$9*
Ischia Sapori Rucolino Amaro | *$10*
Cocchi Storico Vermouth di Torino | *$9*
Portal Fine White Port | *$9*

Add: *Chocolate cookies (3)* | *$12*

Spirits

1 oz

Belvedere Vodka | *$10*
Drumshanbo California Orange Gin | *$10*
Sheringham Seaside Gin | *$10*
The Aberturret Botanical Gin | *$15*
Monkey 47 Schwarzwald Dry Gin | *$20*
Volcan Blanco Tequila | *$10*
El Dorado 3 YO White Rum | *$8*
Redwood Empire Pipe Dream Bourbon | *$15*
Glenmorangie Quinta Ruban | *$15*
Ardbeg 10 YO Islay Single Malt Scotch | *$15*
The Glenturret Triple Wood Single Malt | *$15*
The Glenturret 7YO Peat Smoked Single Malt | *$15*
The Glenturret 10YO Peat Smoked Single Malt | *$29*
Tesseron Composition Cognac | *$15*
Chartreuse (Yellow or Green) | *$10*
Baileys Liqueur | *$7*

Food

Truffle Parmesan Popcorn* | *Small $3* | *Large $9
Pair w/ Champagne (+$35 5oz) or Chablis (+$28 5oz)

Greek Marinated Olives* | *$10
Roasted Mixed Nuts* | *$9

Meatballs with Roasted Garlic Foccacia* | *$17
Parmesan, in rustic marinara
Pair w/ Valpolicella (+$21 5oz)

Spinach and Artichoke Dip with Crostini* | *$15
Pair w/ Laughing Stock Viognier (+$29 5oz)

Three-Cheese Pizza 8" crisp artisan crust | *$17*
Add Prosciutto +$3

Meatball Sliders (4)* | *$17
Pork/beef meatballs in marinara, on Hawaian buns

Chocolate Chip Cookies (3)* | *$12
Baked daily

Boards

Cheese Boards
Artisanal Canadian and imported cheeses with sourdough baguette crostini, and dried fruit.

Small Cheese Board | serves 1-2 | $33

Cheese & Charcuterie Boards
A variety of flavours, textures and pairings. Artisanal cheeses, local and imported cured meats, sourdough baguette crostini, dried fruit and preserves.

Small Cheese & Charcuterie | serves 1-2 | $44
Large Cheese & Charcuterie | serves 2-4 | $69

Add-on:
Greek marinated olives &/or Roasted Mixed Nuts | $6 each

(Gluten free crackers on request)

Coffee & Tea

Espresso | *$3.5*
Americano | *$3.5*
Latte | *$4.5*
Cappucino | *$4.5*
Cold Brew | *$3.5*

Tea - Coconut Green, Mt. Kenya Black, Peppermint | *$3.5*

No Alcohol

Atypique Red Sangria | *$6.5*
Luminara Cabernet Sauvignon Bottle | *$50*
Leitz Rosé Bottle | *$40*
Bière Sans Alcool Blanche | *$10*
NA Statera Gin & Tonic (2oz) | *$15*
NA Old Fashioned (2oz) | *15*

Corkage Fee: $40 / 750mL
Members: No charge

Scan to Become a Member

WIFI Guest: Calgary2024!
Washroom Door Code: Please ask us