



# ANTOINETTE'S MENU



## ORDER NOW

 867 668-3505

## VISIT US

4121 Fourth Avenue  
Whitehorse, Yukon  
Y1A 1H7

## OUR RESTAURANT

Antoinette's cuisine is a mix of International cuisine with Caribbean infusion. Traditional, authentic ingredients are used, enabling our kitchen to hold true to varied and interesting cultural recipes.

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# MENU



## APPETIZERS

- Cou-Cou Sticks** \$ 10.00  
House made Vegan Caribbean style fried polenta with okra served with our jerk aioli.
- Spicy House-Cut Fries or Chips** \$ 8.00  
Hand-cut potatoes fried twice for crispiness then dusted in our three pepper blend.
- House-Cut Sweet Yam Shoestring Fries** \$ 8.00  
Panko crusted Salmon, yam, green onion and hot pepper patty cakes.
- Spicy Beef or Lamb Bites** \$ 12.00/\$ 15.00  
Boneless Beef or Lamb cubes fried in garlic butter with jerk seasoning, cumin, onions & parsley.
- Crispy Chicken Hearts** \$ 12.00  
Brazilian style chicken hearts sauteed in butter with garlic, paprika and red wine.
- Peri-Peri Shrimp** \$ 15.00  
Sauteed in olive oil with onions, tomatoes, garlic, smoked paprika, vinegar and spicy peppers.
- Caribbean Calamari** \$ 15.00  
Panko and coconut crusted squid topped with chili flakes and lemon juice.
- Mango Spring Rolls** \$ 12.00  
Two pieces of our Vegan house-made crispy spring rolls with sweet chili sauce.
- Peach Summer Rolls** \$ 12.00  
Two pieces of our Vegan house-made spicy crispy summer rolls with tamarind chili sauce.
- Panko Crusted Macaroni Pie** \$ 12.00  
Cheesy macaroni formed into cubes then covered in panko and fried and served with our decadent Truffle Mushroom gravy.
- Garlic Potato Turnovers** \$ 12.00  
A garlic lover's dream. Three pieces of our Vegan garlic filled fried pastry.
- Hummus Trio** \$ 14.00  
Garlic Hummus, Blak Olive Hummus and Fiery Hummus served with carrots, celery and house made flat bread. This is Vegan.
- Pineapple Samosas** \$ 14.00  
Caribbean recipe of potato, pineapple, bell pepper, onion and carrot curry in a flaky pastry served with spicy banana sauce and plum sauce.
- Fish 'n' Yam Cakes** \$ 12.00  
Panko crusted Salmon, yam, green onion and hot pepper patty cakes.
- Seared Pacific Scallops in Yukon Fireweed Butter** \$ 15.00  
Plump Pacific scallops sauteed in rich Yukon Fireweed petal infused butter.



Crispy Chicken Hearts



Mango Spring Rolls



Peach Summer Rolls



Panko Crusted Macaroni Pie



Pineapple Samosas



Seared Pacific Scallops

## SALADS

- Caribbean Salad** \$ 10.00  
Mixed greens, shredded carrots, tomatoes, dried tropical fruits and coconut in a guava and lime vinaigrette with house made float croutons. **Add pan-fried Chicken or Pork for \$5**
- Tabbouleh Salad** \$ 10.00  
Parsley, red onions, tomatoes and couscous mixed in a lemon and extra virgin olive oil dressing.
- Spicy Caesar Salad** \$ 15.00  
Mixed lettuce with our garlic, anchovy, Dijon mustard, cayenne and chili dressing with lots of Parmesan cheese and croutons. Served with your choice of pan-fried Jerk Shrimp, Chicken or Pork.
- Pickled Papaya Salad** \$ 15.00  
Papaya, carrots, bell pepper, red onions, ginger and mixed greens with your choice of pan-fried Chicken or Pork.



Caribbean Salad



Pickled Papaya Salad

*Our genuine smites and professional service welcome you!*



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## MAINS

**Curry Chicken or Lamb Stew** \$ 25.00/\$30.00  
Traditional Curry recipe from Trinidad and Tobago with Carrots, Chickpeas and Potatoes.

**Brown Butter Chicken** \$ 27.00  
Heirloom 24-hour seasoned chicken cooked in a caramelized sugar and butter sauce with rum.

**Guava and Pineapple Curry Shrimp** \$ 27.00  
Made with guava and pineapple in Caribbean curry powder, carrots, bell pepper, onions and cilantro. **Make Vegan and substitute with Veggie Meat.**

**Spicy Caribbean Pork** \$ 25.00  
Traditional TnT sweet and spicy pork served on phyllo pastry with Macaroni Pie and Potato Fries

**Caribbean Ox Tail Stew with Dumplings** \$ 25.00  
Traditional recipe of melt in your mouth ox tails in a spicy tomato based sauce with carrots and onions. Served with homemade Trini dumplings and Calypso rice.

**Grilled Kebabs (Pork, Beef, Chicken or Lamb)** \$ 25.00  
Our version of the Middle Eastern classic barbecue cooked on coals. Served with Calypso Rice, Garlic Turnover and Tabbouleh Salad.

**Crispy Pork Sisig (Subject to availability)** \$ 25.00  
Our version of the Filipino mixed pork dish loved by Anthony Bourdain. Served with Fried Egg, atchara pickles and Garlic Rice.

**Vegan Lentil Dhal** \$ 20.00  
Gently seasoned lentils with carrots, tomatoes and squash. Served with Calypso rice and tabbouleh salad. **Add pan-fried Chicken or Pork for \$5.**

**Bison Burger** \$ 23.00  
Half Pound Canadian Bison patties seasoned with our house marinade and served with caramelized onions on our Caribbean float bun with spicy potato fries on the side. **Add Mozzarella or Cheddar Cheese for \$2. Ham or Fried Egg for \$3 each.**

**Pork Schnitzel** \$ 25.00  
Our version of the German classic made with a panko breading mixed with our three-chili blend. Served with mixed greens, and spicy potato fries and sauerkraut.

**Elk and Mushroom Bitterballen** \$ 25.00  
Our version of the Dutch Caribbean classic meatball dish using Elk and mushroom cooked in thick gravy, formed into meatballs then breaded with panko and fried. Served with our decadent Truffle Mushroom sauce, Raspberry and Apricot jam, Calypso rice, mixed greens and spicy potato fries.

**Mango and Veggie-Meat Curry** \$ 22.00  
A Mango lover's dream curry with ginger and cayenne served with tabbouleh salad, garlic turnover and Calypso Rice. **Replace Veggie Meat with Pork or Chicken add \$3**

**Wild Boar Keshi Yena ABC** \$ 25.00  
Our version of the Meat and Cheese dish from the ABC Islands (Aruba, Bonaire, and Curaçao). We make ours with a blend of seasoned Wild Boar wrapped in Swiss, Gouda and Havarti Cheese which we bake to perfection. This is historically a slave dish made from the scrap meats and cheese rinds discarded by the Dutch masters.

**TnT Stew Fish and Yam Cake** \$ 22.00  
Salmon and Yam cakes cooked in a sweet and sour ginger tomato and rum sauce in the Trinidad and Tobago style. **Add pan-fried Shrimp, Squid or Scallops for \$8.**

**Haitian Espageti** \$ 25.00  
Our version of the informal national dish and comfort food of Haiti enjoyed all day round. It is made in a tomato based sauce with onions, bell peppers, garlic sausage, hotdogs and Epis sauce. Often topped with a fried egg and bread.

**Jamaican Rasta Pasta** \$ 25.00  
Cream sauce pasta with bell peppers, garlic, onions, parsley, parmesan cheese, jerk chicken and garlic shrimp. **We can make this Vegan with Coco cream and Veggie Meat.**

**House-Made Ricotta Gnocchi in Tomato Meat Sauce** \$ 25.00  
Our hand-crafted Ricotta cheese Gnocchi in a rich tomato meat sauce with red wine.

**Vegan Aloo Curry** \$ 20.00  
Our take on the spicy potato curry made with onion and tomato much loved in the Caribbean. Served with Calypso rice and Tabbouleh salad. **Add pan-fried Chicken or Pork for \$5.**

**Caribbean Lobster in Brown Sugar Rum Butter Sauce** \$ 35.00  
Two decadent Spiny lobster tails cooked in a heirloom recipe with lots of rum, caramelized brown sugar and butter. Served with Calypso Rice, float bread and mixed greens.

**Jamaican Fish Tea (Caribbean Bouillabaisse)** \$ 30.00  
Three kinds of fish, shrimps, scallops, clams, mussels and squid cooked in a rich broth with potatoes, carrots, yams with cayenne, black pepper and Rum.

**Caribbean Mixed Seafood in Coconut & Orange Curry** \$ 30.00  
Fish, shrimps, scallops, clams, mussels and squid cooked in a spicy coconut orange and ginger curry with potatoes, carrots, cilantro and bell peppers.

**Three Sisters Stew** \$ 20.00  
Our vegan version of the indigenous Canadian staple dish of corn, beans and squash combined with tomatoes and onions then served with a crispy cornmeal stick, fried bread and yam shoe-string fries. **Add protein: Elk Meatball \$7 | Salmon Yam Cake \$5 | Ground Bison \$7**



Vegan Lentil Dhal



Elk and Mushroom Bitterballen



Caribbean Lobster



Jamaican Fish Tea

## DESSERTS

**Chocolate Rum Cake** \$ 8.00

**Lime Ice Cream Parfait** \$ 8.00

**Home Made Coconut Cookie Ice Cream Sandwich** \$ 8.00

**Dessert of the Day** \$ 8.00



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# SUNDAY GLOBAL BRUNCH



**Tra Beni** \$ 15.00  
The traditional eggs Benedict of perfectly poached eggs, ham and Hollandaise sauce on our house made float bread.



**TnT Beni** \$ 17.00  
Our take on the popular Trinidad and Tobago Stew Fish with fish and yam cakes, poached eggs and spicy rum tomato sauce on our house made float bread.



**Peri Beni** \$ 20.00  
Our version of the much loved South African Peri-Peri recipe. Served with plump shrimp in a spicy paprika, garlic and chili sauce with poached eggs.



**Carib Beni** \$ 20.00  
Our spicy Caribbean pork on our house made float bread served with poached eggs, mixed greens and spicy potato fries.



**Oyako Beni** \$ 17.00  
Our take on the favorite Japanese chicken, Mirin, onion and Dashi Omelet dish on float bread with Gari ginger and mixed greens on the side.



**Bison Beni** \$ 20.00  
Our gourmet Bison Burger sliders with barbecue sauce and eggs on our float bread served with spicy potato fries and mixed greens.



**Schnitz Beni** \$ 20.00  
Our decadent Pork Schnitzel with poached eggs and truffle mushroom sauce on float bread then served with spicy fries, sauerkraut, and mixed greens.



**Congee Beni** \$ 15.00  
Our take on the favorite Southeast Asian rice and vegetable porridge brought by Chinese immigrants. Served with float bread sticks and egg. *We can omit the eggs to make this vegan. We can omit the bread to make this gluten-free.*



**Aloo Beni** \$ 15.00  
Our take on the classic Indian potato, onion and tomato Curry. Served with poached eggs on our house made float bread with mixed greens. *We can omit the eggs to make this vegan.*



**Sisig Beni** \$ 20.00  
Our take on the Filipino sizzling pork, liver, onion, lime and chili dish loved by Anthony Bourdain, served with poached eggs and Hollandaise sauce on our float bread with Atchara papaya pickles.



**Bitter Beni** \$ 20.00  
Our succulent take on the Dutch Bitterballen with poached eggs and Hollandaise sauce on float bread then served with spicy fries, mustard, mayonnaise, and mixed greens.



**Lamb Beni** \$ 20.00  
Our Shakshuka Lamb Benedict. Halal certified lamb cooked with fresh eggs, tomatoes, onions, olive oil and Arabic spices then topped on our house made float bread.



**Duck Beni** \$ 20.00  
Our French style duck breast with a Dijon mustard, French herbs and honey lemon sauce with poached eggs on our house made float bread.



**Lobster Beni** \$ 20.00  
Our Rum Caribbean Lobster Tail with caramel rum butter sauce and poached eggs on our house made float bread.

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What, Where, Why, How? We are all in one in our love for great food!

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# WINE LIST



## WHITE WINE

### Kim Crawford, Sauvignon Blanc \$ 44.00

Marlborough, New Zealand; 2020 - 12.5% ABV - Wine Enthusiast 90/100

"Heady notes of lime blossom, peach and gooseberry lead the pack, with subtle aromas of green bell pepper and dried herbs following, to remind you where you are in the Sauvignon Blanc world. In the mouth a creamy texture and fleshy fruit are freshened by lively acidity. Juicy lime on the finish makes it easy to take another sip, especially if a plate of sushi or spicy Asian food is nearby."

—CHRISTINA PICKARD

### J. Lohr Arroyo Vista, Chardonnay \$ 59.00

Central Coast, California; 2016 - 14.5% ABV - Winemag 4.7/5.0 Stars

"A creamy, full-bodied and dry Chardonnay from the Arroyo Seco area in Monterey County. On the palate, there is butterscotch, creme brulee, caramel, sweet coconut and toffee from very generous oak aging. The Chardonnay grapes from J. Lohr's Arroyo Vista label are grown on vines planted in gravelly soils in the cool, windy appellation of Monterey County and hand-harvested at night. The wine is both barrel fermented and aged in oak." —NATALIE MACLEAN

### Chateau Ste Michelle, Chardonnay \$ 50.00

Columbia Valley, Washington - 14.5% ABV - Wine Enthusiast 88/100

"The aromas offer notes of corn on the cob, coconut, butter and apple. Full feeling peach and apple flavors follow. It's very varietally correct and provides a lot of value. It is from Washington state's oldest winery." — SEAN P. SULLIVAN

### Cono Sur Bicicleta Reserva, Viognier \$ 27.00

Colchagua Valley, Chile; 2020 - 13.5% ABV - Wine Enthusiast 84/100

"Fruity aromas suggest pine, citrus, apricot and banana pudding. This Viognier carries itself in a rich and syrupy way, with ripe, resinous pineapple flavors that finish short and abrupt." — MICHAEL SCHACHNER

### Deinhard Green Label, Riesling \$ 34.00

Mosel Valley, Germany; 2016 - 9% ABV - Wine Enthusiast 84/100

"This crisp lightweight is a perfect patio sipper for this summer — tart, mouthwatering and refreshing. Green apple and grapefruit flavors finish." — JOE CZERWINSKI

### Fetzer Vineyards Valley Oak, Gewurztraminer \$ 38.00

Monterey County, California; 2016 - 12% ABV - Wine Enthusiast 89/100

"Loads of orange blossom, plumeria, tuberose, jasmine and fruit-cocktail aromas leap off the nose of this medium-sweet bottling. The wine is zippy and nearly pétillant on the palate, where flavors of tropical white flower and orange syrup are ripe while zesty." — MATT KETTMANN

### Crudo Catarratto Organic, Zibibbo \$ 44.00

Sicily, Italy; 2020 - 12% ABV - Natalie Maclean 86/100

"A medium sweet Italian aromatic white wine with flavors of apricot and peach. Not a lot of acidity. Pair with light seafood dishes. Vines grow in the warm climate of southern Italy's Sicily. The Zibibbo grape is often used for dessert wines." — NATALIE MACLEAN

### Jacob's Creek, Moscato \$ 30.00

Barossa Valley, Australia; 2020 - 8% ABV - Wine Enthusiast 84/100

"Very floral, citrusy and perfumed upfront, retaining that lemony edge to help the retained carbon dioxide balance the inherent sweetness. Clean and refreshing on the finish." — JOE CZERWINSKI

### Sandhill Terroir Driven, Sovereign Opal \$ 38.00

Okanagan Valley, British Columbia; 2020 - 11% ABV - Natalie Maclean 90/100

"Made with Aromatic Sovereign Opal grapes, the wine begins with aromas of ginger and citrus. It delivers intense and exotic tropical fruit flavors, with a balance that gives the wine a dry finish. A totally unique wine, this made-in-BC varietal is grown by only one grower in the world: the Casorso family vineyard in Kelowna. A lighter white with spicy hints and citrus and apple, it is a great sipper or with west coast cuisine." — STEPHEN SCHEIDEL

### Summerhill Pyramid, Ehrenfelser \$ 45.00

Okanagan Valley, Canada 11.7% ABV - Wine-Searcher 86/100

"This luxuriously textured aromatic white is bursting with notes of apricot, peach, mango, blood orange and gooseberry. Palate coating acidity and sweetness lead to a long, lingering finish. Perfectly matched with spicy Thai cuisine or enjoyed as a sipping wine with friends. This celebrated rare grape variety thrives in the Okanagan." — BC LIQUOR STORE STAFF

## SPARKLING WINE

### Hungaria Grande Cuvee Brut NV \$ 27.00

Budapest, Hungary - 12% ABV - Natalie MacLean 89/100

A high quality, classy sparkler that's a spectacular value! Aromas of Granny Smith apple, hazelnut, toasted bread with a bit of acidity and generous mouth feel. Constantly rated among the best in the world. This wine blends four different grapes: Királyeányka, Riesling, Pinot Noir, and Chardonnay.

### Arterra Spumante Bambino NV \$ 21.00

Ontario, Canada; 7% ABV - Wine Align 80/100

A sweet and fruity sparkler enjoyed for its value. It has aromas and flavors of sweet table grapes and ripe pear, along with light floral and yeasty notes. A great match for spicy Asian and Caribbean food.

### Henkell Trocken Dry NV \$ 39.00

Rhein Region, Germany; 11.5 ABV - Natalie MacLean 88/100

"A crisp, medium-dry, refreshing German sparkling wine with aromas of orchard fruit. Pair with shellfish. Great price!" — NATALIE MACLEAN

### Codorniu Cava Classico Brut NV \$ 36.00

Alt Penedes, Catalonia, Spain; 11.5% ABV Wine Enthusiast 87/100

"Basic white-fruit aromas get this wine going. The palate is full and mostly smooth, although maybe a touch flat. Citrus flavors include green notes of scallion and herbs, while this blanc de blancs tastes slightly bitter on the finish. It is made using the classic varieties from the D.O. Cava: Macabeo, Xarel-lo and Parellada." — MICHAEL SCHACHNER

### Villa Teresa Organic Rose Frizzante Prosecco \$ 41.00

Veneto, Italy; 11% ABV - Wine-Searcher 85/100, Wine Orbit 92/100

"Fabulously fruited and fragrant, the inviting bouquet shows nectarine, rock melon, apple and floral characters with a hint of sweet strawberry. It's juicy and lively on the palate with lovely, rounded mouthfeel and bright fruit intensity, finishing persistent and delicious with visible tiny continuous bubbles." — WINE ORBIT EDITORS



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# WINE LIST



## RED WINE

### Fabulous Ant, Pinot Noir \$ 36.00

Pannon, Hungary; 2018 13% ABV Vivino 3.5/5

Fresh and tangy essences of sweet cherry and raspberry, with subtle dashes of cloves and spicy-peppery smokiness. Balanced and light with the lingering tartness of fruit with a silky medium bodied palate. Pairs perfectly with duck, lamb and other game meats.

### J.P. Chenet Reserve, Pinot Noir \$ 34.00

Pays d'Oc, France; 2018 12.5% ABV Wine Enthusiast 88/100

"Cranberry, pomegranate and white pepper form the nose on this wine. Bright and juicy cherry, cranberry and red apple are light and vibrant on the palate. Lightly powdery tannins sit on the tip of tongue, balancing the tart and juicy fruit flavors." — FIONA ADAMS

### The Grinder, Pinotage \$ 34.00

Western Cape, South Africa; 2018 14.5% ABV Wine Enthusiast 87/100

"This is a lush, opulent and oaky Pinotage, with assertive aromas of mocha, raspberry cream and chocolate-covered cherry. The texture is satiny and smooth, with medium yet fine tannins and a richness to the palate thanks to flavors of raspberry coulis, mocha sauce, sweet spice and just a hint of pepper." — LAUREN BUZZEO

### Las Acequias, Malbec Oak \$ 59.00

Mendoza, Argentina; 2017 — 14% ABV — Gismondi on Wine 88/100

"Sourced from 90-year-old vines from the Don Angelino estate in, Medrano, Mendoza, this dense, Malbec is threaded with sunbaked red fruits and leather, fine dusty spices and bound by sticky tannins. Though the word 'oak' is on the label, and this indeed spent ten months in wood, it's barely noticeable in this wine, lending some much-needed boning to the velveteen, ripe and concentrated palate." — ANTHONY GISMONDI

### Vina Cobos Felino, Malbec \$ 45.00

Mendoza, Argentina 14.5% ABV — James Suckling 93/100

"Roasted berry aromas are earthy and rubbery, with a raw edge to the nose. This Malbec is full in body, with tomato-like acidity lending lift. Plum and herbal berry flavors come with pasty oak notes, while this tastes meaty, saucy and slightly green on the finish." — MICHAEL SCHACHNER

### Casillero De Diablo Reserva, Carmenere \$ 37.00

Central Valley, Chile; 2019 13.5% ABV — Tastings.com 89/100

"Deep purple color. Smoky aromas and flavors of flame-grilled bell peppers, blistered blackberries, olive focaccia, hints of sesame, and soy with a satiny, vibrant, dry-yet-fruity medium body and a sleek, agreeable finish that shows notes of coriander seed with moderate oak flavor. A smoky, spicy, fruity Carmenere for grilling and chilling." — TASTING.COM EDITORS

### Baron Philippe De Rothschild Mouton Cadet, Merlot/Cabernet Sauvignon/Cabernet Franc \$ 38.00

Bordeaux, France; 2020 14.5% ABV Wine Enthusiast 90/100

"The most famous French wine in the world. The nose is very attractive, on morello cherry and ripe berry fruit aromas with a highly elegant floral touch. From a round and smooth attack with well-integrated tannins, the wine remains silky while developing a muscular structure on the palate, complex, substantial, and full of fruit, with juicy fresh fruit flavors reminiscent of raspberry and black cherry." — ROGER VOSS

### Jacob's Creek Double Barrel, Shiraz \$ 42.00

Barossa Valley, Australia; 2018 14.5% ABV - Wine Enthusiast 88/100

"This Shiraz is finished in aged Scotch whisky oak barrels and the result is a wine that offers plenty of wood-derived mocha and baking-spice aromas amidst plum and berry fruit. The palate is neatly balanced, chalky tannins cinching the plump fruit. Oak shows on the finish, and alcohol too, but overall, this is a solid bottling to open with a mid-week pizza or pasta." — CHRISTINA PICKARD

### Vintage Ink Whisky Barrel Aged, Cabernet Franc/Malbec/ Merlot/Tempranillo/Petit Verdot/Shiraz \$ 37.00

Okanagan Valley, British Columbia; 2020 14.5% ABV — Vivino 4.1/5.0

A Bordeaux Blend, this wine has rich dark fruits, smoky vanilla notes and subtle whiskey undertones on the nose. The aromas carry onto the palate with red and dark fruits and an intense vanilla cream with hints of whiskey flavors. The tannins are supple and luscious, with balanced acidity and a long finish. The result is a good match for barbecue menus or slow cooked hearty dishes.

### Mondavi Selection Bourbon Barrel, Cabernet Sauvignon \$ 41.00

Monterey County, California; 2019 14.5% ABV — Wine Enthusiast 87/100

"This wine gets a bonus for venturing into new territory, aging Cabernet in used Bourbon barrels. The result is far from perfect, but not as gimmicky as one might assume. Aromas of leathery blackberry, cedar, roasted pasilla chile and tons of caramel lead into flavors of cocoa, coconut and caramel on the creamy, peppery palate." — MATT KETTMANN

### Masi Modello, Merlot \$ 34.00

Della Venezia Rosso, Venice, Italy; 12% ABV - Wine Searcher 86/100

A full-bodied wine with a bright ruby red color. Attractive bouquet thanks to interesting complexity that mixes fruitiness with spices such as cinnamon and vanilla. Simple but rich on the palate; attractive plum and bilberry tastes well integrated with soft tannins and supporting acidity, making the wine very drinkable. Pairs well with cured meats or heavy pasta dishes.



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# FOOD & WINE PAIRING



<p><b>Sparkling</b> Champagne • Cava • Prosecco</p> <p>Grub halibut eggs oysters</p> <p>Cheese gruyere</p>	<p><b>PAIR with</b> light/ salty</p> <p><b>AVOID</b> red meat spicy dishes cream sauces</p>	<p><b>Dry White</b> Pinot Grigio • Sauvignon Blanc</p> <p>Grub white meat salad mushrooms</p> <p>Cheese gouda</p>	<p><b>PAIR with</b> light/ tangy</p> <p><b>AVOID</b> red meat blue cheese</p>
<p><b>Rich White</b> Chardonnay • Voigner • Roussanne</p> <p>Grub creamy sauce buttery fish pasta salad</p> <p>Cheese camembert</p>	<p><b>PAIR with</b> fatty/ creamy</p> <p><b>AVOID</b> tomatoes smoked meat asian dishes</p>	<p><b>Sweet White</b> Riesling • Moscato • Gewurtzaminer</p> <p>Grub spicy food curries sweet fruits</p> <p>Cheese brie</p>	<p><b>PAIR with</b> spicy/ sweet</p> <p><b>AVOID</b> foods sweeter than your wine dark chocolate</p>
<p><b>Light Red</b> Pinot Noir • Gamay • Zweigelt</p> <p>Grub white meat cured meat truffles</p> <p>Cheese swiss</p>	<p><b>PAIR with</b> earthy/ woody</p> <p><b>AVOID</b> bbq sauce smoked foods salty foods</p>	<p><b>Medium Red</b> Cabernet Sauvignon • Bordeaux • Merlot</p> <p>Grub red meat braised dishes potatoes</p> <p>Cheese gorgonzola</p>	<p><b>PAIR with</b> rich/ savory</p> <p><b>AVOID</b> spicy foods raw fish oysters</p>
<p><b>Bold Red</b> Syrah • Malbec • Mourvedre</p> <p>Grub stew lamb pate</p> <p>Cheese smoked cheddar</p>	<p><b>PAIR with</b> bold/ fatty</p> <p><b>AVOID</b> seafood egg dishes light salads</p>	<p><b>Dessert</b> Sherry • Port • Madeira</p> <p>Grub walnuts desserts chocolate</p> <p>Cheese stilton</p>	<p><b>PAIR with</b> rich/ sweet</p> <p><b>AVOID</b> seafood white meat citrus</p>



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# DRINK LIST



## COCKTAILS

Cuddles on the Beach \$ 6.00

Cranberry, Grapefruit and Peach Juice topped with Ginger Ale.

Add 1.5 oz Vodka, Gin, Tequila or Rum – \$10

Caribbean Fizz \$ 6.00

Mango and Guava Juice topped with Lime Soda.

Add 1.5 oz Vodka, Gin, Tequila or Rum – \$10

OPC Fizz \$ 6.00

Orange and Pineapple Juice with a hint of Cranberry Juice topped with Lime Soda.

Add 1.5 oz Vodka, Gin, Tequila or Rum – \$10

Kiss on the Lips \$ 6.00

Peach and Mango Juice with a dash of Grenadine.

Add 1.5 oz Vodka, Gin, Tequila or Rum – \$10

Spicy Caesar \$ 6.00

Clamato, Worcestershire Sauce, Sriracha, Black Pepper and Lemon.

Add 1.5 oz Vodka, Gin, Tequila or Rum – \$10

Mimosa \$ 13.00

Three parts Sparkling Wine with Orange Juice or Grapefruit Juice.

Bellini \$ 13.00

Three parts Sparkling Wine with Peach Juice, Mango Juice or Guava Juice.

Crazy Rich Asian \$ 13.00

Three parts Sparkling Wine with Lychee Juice.

Normandie \$ 13.00

Three parts Sparkling Wine with Apple Juice.

Waikiki Chic \$ 13.00

Three parts Sparkling Wine with Pineapple and Guava Juice.

Irish Coffee \$ 10.00

House Blend Coffee with a shot of Irish Coffee and a splash of cream.

Italian Coffee \$ 10.00

House Blend Coffee with a shot of Amaretto Liqueur and a splash of cream.

Caribbean Coffee \$ 10.00

House Blend Coffee with a shot of Caribbean Rhum and a splash of cream.

Caribbean Rhum Tea \$ 10.00

Strong Black Tea with a shot of Caribbean Rhum and a splash of cream.

## BEERS

Yukon Brewing (341 ML) \$ 8.00

Whitehorse Yukon Brewed since 1997

- Yukon Gold (English Pale Ale)
- Bonanza Brown (Brown Ale)
- Ice Fog IPA
- Yukon Red (Amber Ale)
- Lead Dog Ale (Olde English Ale)
- Conspiracy IPA (Northwest IPA)
- Grizzly (Unfiltered Wheat Ale)

Coors Light (355 ML) \$ 8.00

Imported Beer \$ 9.00

- San Miguel Light (Philippines)
- Red Stripe Lager (Jamaica)
- Dragon Stout (Jamaica)
- Royal Jamaican Ginger Beer (Jamaica)
- Carib Lager (Trinidad & Tabago)
- Negra Modelo Dark Beer (Mexico)
- Sapporo (Japan)

Beck's Non-Alcoholic Beer \$ 7.00

## NON-ALCOHOLIC

Juice \$ 3.00

Apple, Pineapple, Mango, Guava, Lychee, Cranberry, Grapefruit, Orange, Peach, Pear, Passion Fruit

Soda \$ 3.00

Coke, Diet Coke, Ginger Ale, Iced Tea, Club Soda, Tonic Water, Root Beer

San Pellegrino Sparkling Water \$ 5.00

Bottled Water \$ 2.00

Pot of Tea \$ 5.00

Green, English, Chai, Herbal, Oolong, Lychee, Jasmine, Pu-Erh

Coffee (Refillable) \$ 5.00

Capuccino/Latte \$ 6.00



San Pellegrino Sparkling Water



House Blend Coffee



## ORDER NOW

867 668-3505

## VISIT US

4121 Fourth Avenue  
Whitehorse, Yukon  
Y1A 1H7

## OUR RESTAURANT

Antoinette's cuisine is a mix of International cuisine with Caribbean infusion. Traditional, authentic ingredients are used, enabling our kitchen to hold true to varied and interesting cultural recipes.

Best restaurant to LIME in Whitehorse!

# Antoinette's