

## Starters

### **BREAD PLATE – 5**

focaccia served with olive oil & balsamic

### **MIXED GREEN SALAD – 6 [V]**

crisp mixed lettuce, tomato, cucumber, red onion, herb vinaigrette

### **SOUP OF THE DAY – 5**

ask your server for today's selection

### **KALE CAESAR SALAD – 6**

kale & romaine, creamy roasted garlic dressing, parmesan, croutons

## Sharables & Smaller Bites

### **BEET SALAD – 14**

[GF] roasted beets, apples, feta, pumpkin seeds shallot vinaigrette, capocollo, mixed greens

### **ONION & GOAT CHEESE DIP – 15**

[V] caramelized onions mixed with a creamy goat cheese and served with flat bread

### **BREADED CHICKEN WINGS (1 LB) – 16**

maple chili, buffalo, salt & pepper or BBQ

### **PAN SEARED TUNA – 18**

pan seared tuna, with arugula, crispy wontons, sesame seeds & ponzu sauce

### **BEET FRITTERS – 14**

[V] six beet fritters on orange fennel slaw, toasted hemp seeds, balsamic glaze

## Mains

### **SMASH BURGER – 18**

2 smashed patties with American cheese, red onions, lettuce, tomato, pickles, and mayo

### **WILD BOAR BOLOGNESE – 22**

pappardelle, ground wild boar, red wine, San Marzano tomato sauce, ricotta, and chives

### **ROASTED BUTTERNUT SQUASH – 22**

[Vegan] maple glazed and stuffed with warm kale and quinoa salad, ginger vinaigrette, black currants and cashew crumble

### **PAN SEARED SALMON – 28**

[GF] pan seared salmon, lemon dill hollandaise, warm quinoa salad, seasonal vegetables

### **CORNISH HEN – 26**

[GF] fingerling potatoes, heirloom carrots, raspberry balsamic reduction

### **HOT FRIED CHICKEN SANDWICH – 18**

Nashville style fried chicken, pickles, shredded lettuce and mayo

### **SMOKED TULLIBEE PASTA – 22**

a locally sourced and smoked fish with capers, red onions, garlic confit, dill cream, spaghetti

### **MUSHROOM RAVIOLI – 22**

[V] ravioli stuffed with crimini mushrooms served with a sage cream sauce and sweet potato

### **PICKEREL FISH & CHIPS – 27**

two tempura batter-fried pickerel, tartar sauce, coleslaw

### **BONELESS BEEF SHORT RIBS – 32**

[GF] brown butter mashed potatoes, crispy onions, broccolini and sweet kale chimichurri

## Cocktails

### BELLINI – 10

Peach liqueur, Cassis, White wine, peach juice & soda

### ISLAND PUNCH – 10

white & amber rum, house made ginger punch

### WATERMELON COCKTAIL – 10

Vodka, Limoncello, watermelon juice, 7-up

### HENDRICKS & HONEYDEW – 11

Hendricks gin, pear juice, honeydew, tonic

### GRAPEFRUIT NEGRONI – 11

gin, campari, sweet vermouth, grapefruit juice

### WHITE COSMOPOLITAN – 10

Limoncello, Cointreau, white cranberry juice, pear juice, bitters

### POMEGRANATE GIN SLING – 10

gin, pomegranate juice, limeade, soda

### DARK & STORMY – 10

Goslings dark rum, ginger beer and lime

### BOURBON SOMETHING - 11

Buillet bourbon, guava juice, lime, soda

## San Pellegrino 3.5

LEMON

ORANGE

POMEGRANATE

## Mocktails 3.5

(all mocktails can be made into cocktails)

BLUEBERRY LEMONADE

GINGER PUNCH

STRAWBERRY PEACH

## Wine

(5 oz – 9.5 9 oz – 14.5 Bottle - 39)

### RED

MERLOT, *St. Martin – France*

MALBEC, *Centenario - Argentina*

CABERNET, *Oakbank - Australia*

GARNACHA/TEMPRANILLO, *Don Ramon, Spain*

### WHITE

PINOT GRIGIO, *Il Padrino – Italy*

SAUVIGNON BLANC, *Yali – Chile*

CHARDONNAY, *Oakbank – Australia*

CAVA, *Codorniu - Spain*

Sangria - Red, White, Rose or Sparkling Glass – 10 Pitcher - 27

## Beer

Draft 8.5 1919 Belgian Ale Farmery Lager TransCanada Arrow IPA

### LOCAL (473mL)

Winnipeg Brew Works, Pilsner – 9

Torque, Blonde Ale – 9

Little Scrapper, IPA – 9

Brasserie La Shoppe, Pale Ale – 9

Kilter Vintage Pilsner – 9

One Great City, Queens Best Bitter – 9

Nonsuch, La Moliere Pilsner – 9

Stone Angel, Irish Red Ale - 9

### OTHER FAVOURITES

Budweiser – 6.5

Bud Light – 6.5

MGD – 6.5

Corona - 7

Heineken – 7

Michelob Ultra - 7

Guinness - 8.5

Erdinger (non-alcoholic) - 5