

Salads & Smaller Plates

DAY SOUP CUP – 6 BOWL – 10

SOUP AND SALAD – 16

Chefs soup of the day with choice of salad & focaccia bread

KALE CAESAR SALAD (V) – 16

kale & romaine, roast garlic dressing, croutons, & focaccia bread

*add chicken breast or smoked salmon - 8

POUTINE – 15

house cut fries, bacon, cheese curds, beef gravy

ONION & GOAT CHEESE DIP (V) – 19

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

BREADED CHICKEN WINGS (1 LB) – 19

choice of maple chili, buffalo, salt & pepper, BBQ

BEET SALAD [V] – 16

roasted beets, apples, feta, candied pumpkin seeds, herb vinaigrette, mixed greens, & focaccia bread

QUINOA SALAD [V] – 16

with cucumbers, red onion, tomatoes, feta, crispy chickpeas, herb vinaigrette, & focaccia bread

BEET FRITTERS (V) – 17

six beet fritters on orange fennel slaw & balsamic glaze

DUCK SPRING ROLLS – 22

five duck spring rolls, peanut sauce, on mixed greens

CALAMARI – 19

served on greens with red onions & tzatziki

Sandwiches & Larger Plates

Sandwiches & Burgers served with a choice of house cut fries or soup of the day.
Substitute for choice of caesar, or quinoa salad, or sweet potato fries \$2.00
Substitute for onion rings \$3.00 *add bacon \$2.00 *gluten free bread \$1.00

SMASH BURGER – 22

2 smashed patties with American cheddar, red onions, greens, tomato, pickles, and mayo

RUEBEN SANDWICH – 22

corned beef, marble rye, swiss cheese, russian dressing and sauerkraut

GRILLED CHEESE SANDWICH [V] – 20

cheddar, swiss cheese, caramelized onions, tomatoes on french bread

MEATLOAF - 24

homemade meatloaf, creamy mushroom gravy, mashed potatoes, seasonal vegetables

STEAK MELT – 26

sliced prime rib & roast beef with mushrooms, onions, swiss cheese, red wine gravy

MUSHROOM & SWISS BURGER – 22

2 smashed patties with mushrooms, caramelized onions, greens, swiss cheese, russian dressing

HOT CHICKEN SANDWICH – 22

Nashville-style fried chicken on a brioche bun, greens, dill pickles, and mayo

VEGGIE SANDWICH [V] – 20

grilled zucchini, red onion, mushrooms, tomato, roasted red pepper aioli, greens, swiss cheese

MAC & CHEESE - 22

classic mac & cheese with a béchamel sauce, onions, and bacon

PICKEREL FISH & CHIPS – 22

Winnipeg tempura batter-fried pickerel, tartar sauce, and coleslaw

Cocktails

BELLINI – 12

peach schnapps, cassis, prosecco, peach juice

STRAWBERRY ROSE – 12

rose wine, strawberries, mint, lemonade, soda

APEROL SPRITZ – 12

aperol, prosecco, soda, orange

ESPRESSO MARTINI – 12

kahlua, vodka, espresso, simple syrup, cream

FRENCH 75 – 12

Empress gin, sparkling wine, lemon, simple syrup

BRAMBLE – 12

gin, cassis, soda, lime, blackberries

ST GERMAINE & CRANBERRY – 12

st germaine, vodka, cranberry, limeade, 7-up

AMARETTO SOUR – 12

amaretto, bourbon, lemon, egg white

DARK & STORMY – 11

Goslings dark rum, ginger beer and lime

APRICOT BOURBON - 12

Bullet bourbon, apricot brandy & nectar, soda, mint

San Pellegrino

LEMON ORANGE POMENGRANATE - 4.5

Mocktails 6.5

BLOOD ORANGE LEMONADE

lemonade, blood orange, soda

BLUEBERRY LIME

blueberries, lime, mint, soda

RASPBERRY ICE TEA

raspberry, mint, ice tea

Wine

(5 oz – 10.5 9 oz – 16.5 Bottle - 44)

RED

SHIRAZ, *Roberson, – South Africa*

MALBEC, *Centenario - Argentina*

CABERNET, *Oakbank - Australia*

GARNACHA/TEMPRANILLO, *Don Ramon, Spain*

WHITE

PINOT GRIGIO, *Oggi – Italy*

SAUVIGNON BLANC, *Yali – Chile*

CHARDONNAY, *Oakbank – Australia*

ROSE, *Dona Dominga - Chile*

Sangria - Red, White, or Rose - Glass – 12.5

Beer

LOCAL (473mL)

Barnhammer, Witbier – 9.5

Torque, Blonde Ale – 9.5

One Great City, Mad Scientist IPA – 9.5

St James, Pale Ale – 9.5

Kilter Vintage Pilsner – 9.5

Little Brown Jug, Generic Lager – 9.5

Stone Angel, Red Setter Irish Red – 9.5

Farmery, Lager – 9.5

OTHER FAVOURITES

Budweiser – 7

Bud Light – 7

MGD – 7

Heineken – 7.5

Michelob Ultra - 7

Guinness (473ml) - 9

Erdinger (non-alcoholic) – 7

DRAFT BEER: 1919 Little Brown Jug 9

TransCanada Portager Pilsner 9