

Starter & Sharables

BREAD PLATE – 6

focaccia served with olive oil & balsamic

QUINOA SALAD – 9

[V] Cucumbers, red onions, tomatoes, feta, crispy chickpeas, herb vinaigrette, greens

SOUP OF THE DAY – 6

see server for today's selection

ONION & GOAT CHEESE DIP – 19

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

BREADED CHICKEN WINGS (1 LB) – 19

maple chili, buffalo, salt & pepper or BBQ

BEET FRITTERS – 17

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

STARTER KALE CAESAR SALAD – 9

[V] kale & romaine, roast garlic dressing, croutons

STARTER BEET SALAD – 9

[V] roasted beets, apples, feta, pumpkin seeds house vinaigrette, mixed greens

POUTINE – 15

house cut fries, bacon, cheese curds, beef gravy

DUCK SPRING ROLLS – 22

five duck spring rolls, peanut sauce, on mixed greens

CALAMARI – 19

served on greens with red onions & tzatziki

Mains

Sandwiches & Burgers served with a choice of house cut fries or soup of the day.

Substitute for choice of quinoa, caesar, beet salad, or sweet potato fries \$2.00

SMASH BURGER – 22

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

ASIAN NOODLE BOWL – 29

pork belly, black bean garlic peanut sauce, broccolini, onions, mushrooms, pickled onions, wonton crisps, sesame seeds with udon noodles

ROASTED BUTTERNUT SQUASH – 26

[Vegan+GF] maple glazed and stuffed with warm kale and quinoa salad, pickled onions, dried cranberries, balsamic reduction

PAN SEARED SALMON – 32

pan seared salmon, lemon dill hollandaise, warm quinoa salad, and seasonal vegetables

DUCK CONFIT – 34

[GF] roasted baby potatoes, maple beet puree, seasonal vegetables, and a balsamic reduction

HOT FRIED CHICKEN SANDWICH – 22

Nashville style fried chicken, pickles, shredded lettuce and mayo on a brioche bun

CHICKEN PESTO PASTA – 29

pesto sauce, tomatoes, fresh basil, red onions, mushrooms, balsamic reduction, spaghetti

MUSHROOM RAVIOLI – 26

[V] ravioli stuffed with crimini mushrooms, sautéed onions, and a maple cream sauce

PICKEREL FISH & CHIPS – 29

two tempura batter-fried pickerel fillets, coleslaw & tartar sauce served with house cut fries

BONELESS BEEF SHORT RIBS – 36

[GF] brown butter mashed potatoes, crispy noodles, seasonal vegetables and chimichurri

BRAISED LAMB SHANK – 36

[GF] brown butter mashed potatoes, seasonal vegetables, port jus, mint jelly

Cocktails

POMEGRANATE GIN SLING – 10

Beefeater gin, pomegranate juice, lime, soda

BELLINI – 10

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

GRAPEFRUIT NEGRONI – 11

Dillons gin, Campari, Sweet Vermouth, grapefruit juice

APPLE MOSCOW MULE – 10

Vodka, apple liqueur, apple cider, pear juice, ginger beer

WHITE COSMOPOLITAN – 10

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

AVIATION – 11

Tanqueray gin, Crème de Violette, Maraschino liqueur, lemon

DARK & STORMY – 10

Goslings Dark Rum, Ginger beer and lime

APRICOT BOURBON - 10

Buillet bourbon, apricot brandy and nectar, lemonade

San Pellegrino 3.5

LEMON

ORANGE

POMEGRANATE

Mocktails 3.5

(all mocktails can be made into cocktails for 9.5)

CRANBERRY GINGER

POMEGRANATE LIME

STRAWBERRY CREAM SODA

Wine

(5 oz – 9 9 oz – 14 Bottle - 38)

RED

MERLOT, *St. Martin – France*

MALBEC, *Centenario - Argentina*

CABERNET, *Oakbank - Australia*

GARNACHA/TEMPRANILLO, *Don Ramon, Spain*

WHITE

PINOT GRIGIO, *Tempus Two – Australia*

SAUVIGNON BLANC, *Robertson – South Africa*

CHARDONNAY, *Oakbank – Australia*

CAVA, *Codorniu - Spain*

Sangria - Red, White, Rose or Prosecco Glass – 10

Beer

Draft 1919 Belgian Pale Ale 8.5

TransCanada IPA 8.5

LOCAL (473mL)

Winnipeg Brew Works, Pilsner – 9

Torque, Helles Wheat Lager – 9

Farmery, Lager – 9

Brasserie La Shoppe, Pale Ale – 9

Sookrams, Desert Island IPA – 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

Heineken – 7

Steam Whistle - 7

Guinness - 8.5

Erdinger (non-alcoholic) - 5

Cocktails

POMEGRANATE GIN SLING – 10

Beefeater Gin, pomegranate juice, lime, soda

BELLINI – 10

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

GRAPEFRUIT NEGRONI – 11

Dillons gin, Campari, Sweet Vermouth, grapefruit juice

HONEY PEACH FIZZ – 11

Jack Daniels, Peach liqueur, honey, mint, peach juice, lemonade, soda

WHITE COSMOPOLITAN – 10

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

PARISIAN – 11

Hendricks gin, St. Germaine, Prosecco, lemonade and tonic water

DARK & STORMY – 10

Goslings Dark Rum, Ginger beer and lime

APPLE CRANBERRY MULE - 10

Vodka, apple liqueur, apple cider, white cranberry juice, ginger beer

San Pellegrino 3.5

LEMON

ORANGE

POMEGRANATE

Mocktails 3.5

(all mocktails can be made into cocktails for 9.5)

CRANBERRY GINGER

POMEGRANATE LIME

ORANGE VANILLA CREAM

Wine

(5 oz – 9 9 oz – 14 Bottle - 38)

RED

MERLOT, *St. Martin – France*

MALBEC, *Centenario - Argentina*

CABERNET, *Pepperwood Grove - California*

GARNACHA/TEMPRANILLO, *Don Ramon, Spain*

WHITE

PINOT GRIGIO, *Il Padrino – Italy*

SAUVIGNON BLANC, *Yali Wild Swan – Chile*

CHARDONNAY, *Oakbank – Australia*

PROSECCO, *Bollicini Frizzante - Italy*

Sangria - Red, White, Rose or Prosecco Glass – 10

Beer

LOCAL (473mL)

Winnipeg Brew Works, Pilsner – 8.5

Torque, Helles Wheat Lager – 8.5

Farmery, Lager – 8.5

Brasserie La Shoppe, Pale Ale – 8.5

Sookrams, Desert Island IPA – 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

Heineken – 7

Steam Whistle - 7

Guinness - 8.5

Erdinger (non-alcoholic) - 5