

## Salads & Smaller Plates

**DAY SOUP CUP – 7 BOWL – 12**

**SOUP AND SALAD – 18**

Chefs soup of the day with choice of salad

**KALE CAESAR SALAD (V) – 16**

romaine, kale, roast garlic dressing, croutons,

\*all salads come with focaccia

\* add chicken breast - 8

**BEET FRITTERS (V) – 18**

six beet fritters on orange fennel slaw

& balsamic glaze

**CALAMARI – 19**

on mixed greens with red onions & tzatziki

**BAKED BRIE (V) - 19**

with apple chutney, fresh fruit, crostini

**BEET SALAD [V] – 16**

roasted beets, apples, feta, candied pumpkin seeds, red onions, herb vinaigrette, greens

**QUINOA SALAD [V] – 16**

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

**ONION & GOAT CHEESE DIP (V) – 19**

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

**BREADED CHICKEN WINGS – 19**

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

**DUCK SPRING ROLLS – 18**

served with peanut sauce, on mixed greens

## Sandwiches & Larger Plates

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

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

\*add bacon \$3.00 \*gluten free bread \$1.00

**SMASH BURGER – 23**

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

\*JR same burger just one less patty - 20

**RUEBEN SANDWICH – 23**

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

**B.L.T. – 20**

Simple & classic! Bacon, lettuce, tomato, & red pepper aioli

**SHAVED BEEF MELT – 26**

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

**PICKEREL FISH & CHIPS – 23**

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

**GRILLED CHICKEN SANDWICH – 24**

with apple chutney, swiss cheese, arugula, harissa aioli, served on sour dough bread

**HOT CHICKEN SANDWICH – 23**

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

**VEGGIE SANDWICH (V) – 21**

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

**MEATLOAF – 26**

house made meatloaf, brown butter mashed potatoes, seasonal vegetables, mushroom gravy

**POUTINE – 18**

house cut fries with beef gravy, cheese curds, and bacon

## Cocktails

### BELLINI – 13

peach schnapps, cassis,  
prosecco, peach juice

### COSMO FALL ITAN – 13

vodka, cointreau, ginger beer,  
cranberry and lime juice

### APEROL SPRITZ – 13

aperol, prosecco, soda, orange

### FRENCH 75 – 13.5

Empress gin, sparkling wine,  
lemon, simple syrup

### CHAI TINI – 13.5

vodka, baileys, chai, star anise

### OLD FRIEND – 13.5

st germaine, gin, campari,  
grapefruit juice

### DARK & STORMY – 13

goslings dark rum, ginger beer  
and lime

### BRAMBLE – 13

gin, cassis, lime, soda

### MAPLE BOURBON SOUR – 14

Buillet bourbon, maple syrup,  
lemon, egg white, bitters

## Mocktails 7.5

### LAVENDER LEMONADE

Lavender syrup, lemonade, soda

### GINGER PEAR SPRITZ

Pear juice, lemonade, ginger beer

### CRANBERRY LIME

red & white cranberry, lime, soda

## Pop 4

PEPSI, DIET PEPSI, PEPSI ZERO, 7-UP, GINGERALE

## San Pellegrino 4.5

LEMON

ORANGE

POMENGRANATE

## Wine

(5 oz – 11 9 oz – 17. Bottle - 45)

### RED

SHIRAZ, *Tempus Two – Australia*

MALBEC, *Centenario - Argentina*

CABERNET, *Oakbank - Australia*

MERLOT, *Tantehue, Chile*

### WHITE

PINOT GRIGIO, *Il Padrino – Italy*

SAUVIGNON BLANC, *Yali – Chile*

CHARDONNAY, *Oakbank – Australia*

ROSE, *Dona Dominga - Chile*

## Beer

### LOCAL (473mL)

Barnhammer, Witbier – 10

Torque, Blonde Ale – 10

One Great City, Mad Scientist IPA – 10

St James, Pale Ale – 10

Kilter Vintage Pilsner – 10

Fort Garry Rouge – 10

Farmery, Lager – 10

### OTHER FAVOURITES

Budweiser – 7.5

Bud Light – 7.5

MGD – 7.5

Heineken – 8.5

Michelob Ultra – 8.5

Guinnes (473ml) - 10

Erdinger (non-alcoholic) – 7

DRAFT BEER: \*Little Brown Jug 1919 9.5

\*Little Brown Jug Generic Lager 9.5