

SOUP & SALAD

DAILY SOUP V*Seasonally inspired, local ingredients | 10***MARITIME SEAFOOD CHOWDER***Rouille sauce, garlic toast | 15***CAESAR SALAD***Romaine hearts, shaved parmesan, classic dressing, crisp bacon, ficelle | 12***HALLOUMI SALAD V GF***Grilled halloumi, zucchini ribbons, roasted red peppers, champagne vinaigrette | 15***KALE SALAD V GF***Heirloom carrots, dried cranberries, quinoa brittle, balsamic vinaigrette | 12***ADD CHICKEN OR SHRIMP | 6**

FLATBREAD

MARGHERITA V*Smoked tomato sauce, mozzarella, fresh basil, arugula | 15***BUFFALO CHICKEN***Frank's Red Hot Sauce, monterey jack, pickled jalapeño, ranch | 15***GOAT CHEESE & LEEK V***Fig jam, caramelized onion, potato, lemon zest | 15*

BURGERS & SANDWICHES

*With your choice of sea salted fries or garden salad***MONTREAL SMOKED MEAT***Marble rye, grainy mustard, caramelized onion | 18***CHICKEN & BRIE PANINI***Ciabatta, tomato-onion jam, arugula, aged balsamic reduction | 18***TRIPLE GRILLED CHEESE V***Sourdough, aged Canadian cheddar, jalapeño-havarti, provolone, smoked tomato ketchup | 16***CHICKEN QUESADILLA***Pico de gallo, sharp cheddar, chipotle crème, roasted corn salsa | 15***CHAR GRILLED BURGER***Dijonnaise, lettuce, tomato, pickle, smoked cheddar, crispy fried onions | 16***DOUBLE PATTY | 5 ADD BACON | 3****VEGGIE BURGER V***Black bean & corn patty, dijonaise, lettuce, tomato, pickle, smoked cheddar, crispy fried onions | 17***BURGERS**

ENTRÉES

GRAINS OF LIFE BOWL V*Ancient grains & seeds, broccoli, roasted butternut squash, cello radish, tahini vinaigrette, chili-fried tofu | 18***TUNA NIÇOISE GF***B.C. albacore tuna, black olive tapenade, new potatoes, green beans, tomato, hard-boiled egg, pickled red onion, champagne vinaigrette | 20***GRILLED PRAWN & SWEET PEA RISOTTO***Corn purée, smoked paprika, watercress | 22***SWEET POTATO RAVIOLI V***Brown butter, sage, walnuts, Asiago | 18***LEMONGRASS GINGER SALMON GF***Napa cabbage, bok choy, snow peas, shiitake mushrooms, Asian herb broth | 28***7oz STEAK FRITES***Grilled flat iron steak, sautéed mushroom ragout, lemon-garlic butter, house cut fries | 30***WHITE CHEDDAR MAC & CHEESE V***Cheese curds, cavatappi, white cheddar mornay sauce, panko bread crumbs | 18***ROASTED CHICKEN SUPREME GF***Butternut squash purée, root vegetable succotash, natural pan jus | 27***FISH & CHIPS***Battered local in-season fish, gherkin remoulade, house cut fries | 19***CHERMOULA SPICED LAMB LOIN***Herbed Israeli couscous, cassoulet, jus | 30***WE PROUDLY SERVE
100% HALAL
CERTIFIED MEAT****MENU KEY:****V** Vegetarian
GF Gluten Free*Please advise your server of any allergies and/or intolerances prior to ordering. Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Prices do not include tax and gratuity.*

WHITE WINE

	5oz	8oz	BTL
Peller Estates, Family Series Sauvignon Blanc (Niagara, ON)	8	13	38
Terre Gaie, Pinot Grigio (Italy)	9	14	40
Trius, Reisling (Niagara, ON)	10	14	46
Coastal Vines, Chardonnay (California, USA)	12	15	52
Sandhill, Pinot Gris (Okanagan Valley, BC)	13	19	54
Beaumont, Chenin Blanc (South Africa)	12	19	52
Te Mania, Sauvignon Blanc (New Zealand)	14	20	60

RED WINE

	5oz	8oz	BTL
Peller Estates, Cabernet Franc (Niagara, ON)	8	13	38
Luigi Righetti, Valpolicella Classico (Italy)	11	17	50
Trius, Merlot (Niagara, ON)	10	16	50
Bodegas Septima, Malbec (Argentina)	11	17	50
Cognole, Sinopie Chianti (Italy)	11	17	50
Kingston Estate, Shiraz (Australia)	12	18	52
Coastal Vines, Cabernet Sauvignon (California, USA)	12	18	52
Bodegas Bilbainas, Rioja Crianza Vina Pomal (Spain)	13	19	60
Racine, Pinot Noir (France)	13	20	60

ROSÉ & SPARKLING

	5oz	8oz	BTL
Raimat, Rosada Rosé (Spain)	9	-	42
Nua, Brut Prosecco (Italy)	9	-	38

DRINK

CLASSICS

	2oz
Old Fashioned	12
Classic Martini	12
Espresso Martini	12
Manhattan	12
Margarita	12
Whisky Sour	12
Sidecar	12

SCOTCH

	1oz
Glenlivet 12 yr	10
Glenfiddich 12 yr	10
Glenfiddich 18yr	14
Talisker 10yr	10
Oban 14yr	12
Dalwhinnie 15yr	12
Lagavulin 16yr	14

COCKTAILS

RASPBERRY MOJITO

White rum, Split Tree raspberry mint syrup, lime, soda | 14

PALOMA

Tequila, Triple Sec, Split Tree grapefruit cordial, Split Tree sour mix, bitters, soda | 14

BONNY

Spiced rum, maple syrup, chocolate bitters, lemon | 12

STRAWBERRY LEMON DROP

Vodka, lemon juice, simple syrup, fresh muddled strawberries | 12

CRANBERRY NEGRONI

Gin, Campari, sweet vermouth, cranberry bitters, cranberry juice | 14

MORIARTEA

Gin, cold brew earl grey tea, lemon, simple syrup, soda | 12

BOTTLES | 7.5

Cruiser All Day Pale Ale (4.9%)
Tankhouse (5.2%)
Coors Light (4.2%)
Stella Artois (5%)
Heineken (5%)
Smirnoff Ice (5%)

CANS | 8.5

Somersby Cider, 500ml (4.5%)
Guinness, 440ml (4.2%)
KLB Raspberry Wheat Ale, 473ml (4.5%)

ON TAP | 9.5

Amsterdam Boneshaker (7.1%)
Amsterdam Downtown Brown (5%)
Beau's Lug-Tread (5.2%)
Kichesippi Natural Blonde (4.9%)
Kichesippi 1855 Amber Ale (5.2%)
Mill St. Organic (4.2%)
Mill St. 100th Meridian (5%)
Muskoka Detour IPA (4.3%)
Big Rig Big Boot Hefeweizen (4.8%)

ROTATING FEATURE TAP

Please ask your server for our current feature tap

LIFT

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