



## house drinks



### Coconut Cream Pie Sangria (5 oz)

vodka, coconut, moscato,  
meringue, vanilla

### Matcha Pisco Sour (2 oz)

pisco, matcha, lime, egg white

### Strawberry Chamomile Paloma (2 oz)

tequila, grapefruit, strawberry,  
chamomile syrup, soda

### Madcat Old Fashioned (2 oz)

bourbon, bitters, vanilla,  
monigram madcat espresso, orange

### Rose Gin Spritz (2 oz)

gin, st. germain, lemon, rose water, soda

### R & R Sparkling (5 oz)

sparkling wine, chambord,  
raspberry, lemon

### Citrus Smash (2 oz)

vodka, grand marnier, tarragon,  
tangerine, citrus, pink salt, soda

12 each

### *spirit-less*

### Strawberry Chamomile Lemonade

strawberry, chamomile honey syrup, soda

### Seedlip Kombucha

seedlip "spice", kombucha,  
fever tree tonic

### Ginger Fizz

tangerine, tarragon, ginger beer, lime

7 each

### *starters*

### POTATO & LEEK SOUP

poached egg, fried brussels sprout leaves,  
chive oil **12**

### CANADIAN CHEESE PLATE

3 cheeses, chutney, barley crackers **19**

### FRIED CALAMARI

salt & pepper seasoning, lime-chili sauce **15**

### BUFFALO CAULIFLOWER

blue cheese dressing, celery & fennel slaw **14**

### CLASSIC CAESAR

romaine, parmesan, bacon, egg **12**

### HOUSE SALAD

citrus, radish, pumpkin seeds,  
honey sherry vinaigrette **12**

### WILD MUSHROOM & POTATO GNOCCHI

taleggio fondue, toasted pumpkin seeds,  
fried sage **16/24**

### *add ons*



+ add steak **14**

+ add shrimp **12**

+ add chicken **9**

Weekly Features... **Monday** Steak & Wine Night

**Tuesday** #TwentyDollarTuesday

**Wednesday** Burger Night **Thursday** Buck-a-Shuck

**Friday** Fish Feature **Saturday** Sessions

**Sunday** Roasts\*

\*available after 4:30pm

## *mains*

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### **MARGARITA PIZZA**

fior di latte, san marzano tomatoes, basil **18**

### **CANADIAN PIZZA**

bacon, pepperoni, roasted mushrooms **19**

### **GRILLED SALMON**

charred cauliflower & broccoli couscous,  
rye berry, chili jam **24**

### **FOGO ISLAND PINK SHRIMP WITH GARLIC ON TOAST**

watercress, meyer lemon **17**

### **AVOCADO TOAST**

baked free range eggs, spinach, ricotta,  
tomato jam **16**

### **COBB SALAD**

avocado, blue cheese, tomatoes,  
chicken, egg, bacon **21**

### **ROASTED BEET SALAD**

pear, pickled celeriac, whipped montforte  
chèvre, beet vinaigrette **16**

### **Craft Cut Burger**

mill seasoning, cheddar,  
house pickle, tomatoes, lettuce,  
malt vinegar aioli **19**

### **CRAFT CUT STEAK FRITES**

7oz striploin, caramelized onion jus,  
watercress, parmesan **28**

### **MAC & CHEESE**

fontina, cheddar, parmesan, mascarpone,  
lemon bread crumb **18**

### **FRIED FISH CAKES**

celeriac, radicchio & apple slaw, kale salad,  
horseradish dressing **19**

### **WINTER VEGETABLE CHILI**

braised yu beef, coriander,  
smoked crème fraîche **19**

## *sandwiches*

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### **Tuna Melt**

aged cheddar, tomato, avocado,  
pickled jalapeño peppers **17**

### **Grilled Cheese**

mountain oak gouda, smoked apples,  
farm tomato jam **15**

### **Pingue Proscuitto & Arugula**

kalamata olive tapenade, candied tomato,  
buffalo mozzarella, preserved lemon  
on house made baguette **17**

### **Portobello Mushroom & Sweet Potato**

roasted shallots, kale, montforte goat cheese,  
housemade milk bun **16**

All sandwiches are served with your choice  
of yukon fries or our daily house salad.

