

**APPETIZERS AND SHAREABLES**

**MIXED GREEN SALAD – 10**

crisp mixed lettuce, tomato, cucumber, red onion, herb vinaigrette

**KALE CAESAR SALAD – 10**

kale & romaine, creamy roasted garlic dressing, Parmesan, croutons

**BEET SALAD – 12**

[GF] roasted beets, crumbled feta, caramelized shallot vinaigrette, crispy capocollo, frisee

**CHICKEN WINGS – 12**

maple chili, buffalo, salt & pepper or BBQ

**BEET FRITTERS – 14**

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

**VEGGIE FLATBREAD – 15**

[V] mushrooms, red peppers, zucchini, onions, broccolini, tomato sauce, feta cheese

**HUMMUS & FLATBREAD – 12**

[V] made with local garbanzo beans, harissa, cucumber, tomatoes and flatbread

**SANDWICHES AND BURGERS**

(Your choice of fries, mixed green or kale Caesar salad)

**SMASH BURGER – 16**

smashed patties with cheese, red onion, lettuce, tomato, pickles and mayo

**VEGGIE SANDWICH – 15**

[V] grilled zucchini, Portobello mushrooms, tomatoes, red onions, roasted red pepper aioli and gruyere cheese

**RUEBEN SANDWICH – 16**

corned beef, Swiss cheese, Russian dressing and sauerkraut on marble rye

**HOT FRIED CHICKEN SANDWICH – 16**

Nashville style fried chicken, pickles, shredded lettuce and mayo

**ENTREES**

**VEGGIE PASTA – 17**

[V] grilled zucchini, Portobello mushrooms, roasted red peppers, onions, broccolini, feta, garlic, tomato sauce, pappardelle

**WILD BOAR BOLOGNESE – 19**

pappardelle with ground wild boar, red wine, San Marzano tomato sauce, fresh ricotta, and fresh basil

**SMOKED GOLDEYE – 19**

spaghetti, capers, garlic confit, and dill cream

**PICKEREL FISH & CHIPS – 24**

two tempura batter-fried pickerel, tartar sauce, coleslaw

**ROASTED BUTTERNUT SQUASH – 20**

[Vegan] maple glazed and stuffed with warm kale and quinoa salad, ginger vinaigrette, dried cranberries and cashew crumble

**PAN-SEARED ARCTIC CHAR – 24**

soubise, sweet potato and lentil hash, black currant, honey soy reduction and crispy carrot

**CORNISH HEN – 24**

[GF] fingerling potatoes, heirloom carrots, pickled mustard and carrot puree

**BONELESS BEEF SHORT RIBS – 29**

[GF] brown butter mashed potatoes, crispy onions, broccolini and sweet kale chimichurri

## Cocktails

### RUM SWIZZLE – 10

Goslings Black Rum, Amber Rum, orange, pineapple and cherry juice

### BELLINI – 10

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

### GRAPEFRUIT SPRTIZER – 10

Tequila, St. Germaine, Dry Vermouth, grapefruit juice and soda

### HONEY PEACH FIZZ – 11

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

### BLUE COSMOPOLITAN – 10

Vodka, Blue Curacao and white cranberry juice

### PARISIAN – 11

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

## Mocktails

(all mocktails can be made into cocktails for 9.5)

### RASPBERRY LIME – 3.5

### STRAWBERRY PEACH – 3.5

### BLUEBERRY LEMONADE – 3.5

## 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*

ROSE, *St. Martin – France*

### WHITE

PINOT GRIGIO, *Il Padrino – Italy*

SAUVIGNON BLANC, *Yali Wild Swan – Chile*

CHARDONNAY, *Oakbank – Australia*

PROSECCO, *Bollicini Frizzante - Italy*

## Sangria - Red, White, or Rose

Glass – 9.5      Pitcher – 25

## 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

Barn Hammer, Witbier – 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

Corona – 7

Erdinger (non-alcoholic) - 5

One Great City, Blood Orange Seltzer – 8