

Starters

BREAD PLATE – 5

focaccia served with olive oil & balsamic

MIXED GREEN SALAD – 6 [V]

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

SOUP OF THE DAY – 4

see server for today's selection

KALE CAESAR SALAD – 6

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

Sharables & Smaller Bites

BEET SALAD – 14

[GF] roasted beets, apples, feta, pumpkin seeds shallot vinaigrette, capocollo, mixed greens

BEET FRITTERS – 14

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

ONION & GOAT CHEESE DIP – 15

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

CHICKEN WINGS (12) – 14

maple chili, buffalo, salt & pepper or BBQ

Mains

SMASH BURGER – 17

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

WILD BOAR BOLOGNESE – 21

pappardelle, ground wild boar, red wine, San Marzano tomato sauce, ricotta, and chives

MUSHROOM RAVIOLI – 20

[V] ravioli stuffed with crimini mushrooms served with a sage cream sauce and sweet potato

ROASTED BUTTERNUT SQUASH – 20

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

HOT FRIED CHICKEN SANDWICH – 17

Nashville style fried chicken, pickles, shredded lettuce and mayo

SMOKED GOLDEYE PASTA – 21

capers, garlic confit, dill cream, spaghetti

CORNISH HEN – 24

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

PICKEREL FISH & CHIPS – 24

two tempura batter-fried pickerel, tartar sauce, coleslaw

BONELESS BEEF SHORT RIBS – 30

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

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

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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