

snacky stuff

deviled eggs 8
tarragon, tobiko, truffle

maple sriracha wings 17
1 pound lightly breaded
carrots & celery
house ranch

shrimp cocktail 16
poached black tiger shrimp
zippy house cocktail sauce

east coast oysters mp
ginger scallion mignonette
classic red wine mignonette
fresh horseradish & lemon
chips

sweet potato fries 8
garlic aioli

crispy shrimp cake sliders 16
lemongrass aioli
crunchy house slaw
mini buttered brioche
3 pieces

**buttermilk fried
truffled mushrooms 13**
crispy oyster mushrooms
gochujang truffle aioli

crinkle cut potato coins 8
spicy ketchup

tempura battered onion rings 8
chipotle aioli

between two breads

*all sandwiches served with:
crinkle cut coins + kale caesar*

*upgrade to:
sweet potato fries, onion rings, coleslaw
or greek salad +\$1.50 ea.*

crispy cod 17
beer battered atlantic cod
baby pickles
lemongrass tartar sauce
brioche

east coast donairwich 19
aaa ontario beef
sunny side egg
sweet garlic sauce
tomatoes, onions
pita bun

banquet burger 19
8oz. aaa ontario beef patty
aged smoked cheddar, bacon
onions, pickles, dijonnaise
brioche

chicken katsu 18
buttermilk & panko chicken thigh
pickled jalapenos
cabbage slaw, red curry aioli
brioche

veggie burger 16.5
smashed avocado, crispy onions
cherry tomatoes
chipotle aioli
brioche

mains

steamed mussels 18
tomatoes, white wine
fresh herbs, garlic bread

grilled atlantic salmon 21
chimichurri, crisp romaine
cherry tomatoes, feta, kalamata olives
mountain oregano vinaigrette

steak + eggs 28
grilled 8 oz. aaa ribeye
two sunny side eggs
miso peppercorn cream sauce
asparagus

hot turkey 19
braised ontario organic turkey
served open-faced on
toasted challah
with:
bourbon curry gravy, peas, thyme
preserved lemon

**pimento lobster + bacon
mac and cheese 26**
smoked cheddar, pimento cream
corn & chives, garlic bread

fish + chips 22
crispy beer battered
atlantic cod / 2 pieces
lemongrass tartar sauce
bourbon curry gravy
crinkle cut potato coins
coleslaw

chicken caesar 19
tender honey-kimchi marinated
grilled chicken thighs / 2 pieces
kale caesar
toasted sunflower seeds
crispy chickpeas

sides

8 each
blistered shishito peppers
ontario asparagus
red wine butter mushrooms

crinkle cut coins
sweet potato fries
onion rings

greek salad
kale salad
coleslaw



signature cocktails

13.5 each

watermelon mojito
bacardi superior, watermelon juice
mint, lime, simple syrup, soda

passionfruit mimosa
house prosecco, passionfruit juice
matcha foam

boozy root beer float
bacardi spiced rum, root beer
french vanilla ice cream
whipped cream
cinnamon, maraschino cherry

spicy mango smash
cazadores blanco, mango nectar
jalapeños, lime, agave syrup
smokey salt rim

gin delight
bombay sapphire, cucumber
house lemonade, soda
lychee

house caesar
grey goose, clamato
worcestershire, horseradish
cholula

beer

draft

6 each / 16 oz.
molson canadian - lager - 5%
coors light - lager - 4.2%
creemore - lager - 5%
hop valley bubble stash - ipa - 6.2%
storyteller - lager - 5%
beaches brewing co. - neipa - 5.5%

7 each / 16 oz.
belgian moon - wheat - 5.4%
heineken - lager - 5%

8 / 16 oz.
16 / carafe
strongbow - cider - 5.3%

bottles + cans

sol - lager - 4.5%
guinness - stout - 4.2%

7 each / 355ml
burdock brewery
bloordale village
cherry b - sour - 5.2%
zeste tropic - sour - 5%
vermont blond - blonde ale - 4.5%
blor light - pilsner - 3.1%
apa - american pale ale - 5.2%

matron fine beer
bloomfield
janky - ipa - 6%
yeasayer - lager - 4.8%
bobo - sour wheat - 4.2%

ready-to-drinks + seltzers

7.5 each / 355ml
storyteller beverages - 5%
bee's knee's
french 75
lime rickey

6.25 each / 473ml
vizzy - 5%
blueberry pomegranate
mango pineapple

wine

gls / btl

white
trius pinot grigio 8.5/36
raimat albarino 11.5/42
antmoore sauvignon blanc 12.5/48
coastal vines chardonnay 14.5/55
bonnie vivant chardonnay 85

red
six rows shiraz 8.5/36
septima malbec 11.5/42
racine pinot noir 12.5/48
pablo claro cabernet sauvignon 14.5/55
turner-pageot marcel grenache blend 75

orange
20,000 leguas 58
rose
notre sur rose 12.5/48
chateau leoube 83

house prosecco 9

