

snacky stuff

deviled eggs 8

tarragon, tobiko, truffle

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

buttermilk fried truffled mushrooms 13

crispy oyster mushrooms
gochujang truffle aioli

maple sriracha wings 17

1 pound lightly breaded
carrots & celery
house ranch

warm blue crab + artichoke dip 15

with fresh vegetables
chips & toasts

crinkle cut potato coins 8

spicy ketchup

sweet potato fries 8

garlic aioli

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, dijonaise
brioche

chicken katsu 18

buttermilk & panko chicken thigh
american cheddar, pickled jalapenos
cabbage slaw, red curry aioli
brioche

veggie burger 16.5

smashed avocado, crispy onions
cherry tomatoes
chipotle aioli
brioche

sides

8 each

blistered shishito peppers

ontario asparagus

crinkle cut coins

sweet potato fries

onion rings

greek salad

kale salad

coleslaw

mains

pimento lobster + bacon mac and cheese 25

smoked cheddar, pimento cream
corn & chives, garlic bread

fish + chips 22

crispy beer battered
8 oz. fresh atlantic cod
lemongrass tartar sauce
bourbon curry gravy
crinkle cut potato coins
coleslaw

chicken caesar 19

tender honey-kimchi marinated
grilled chicken thighs
kale caesar
toasted sunflower seeds
crispy chickpeas

steamed mussels / 1 lb. 18

tomatoes, white wine
fresh herbs, garlic bread

grilled atlantic salmon 20

chimichurri, crisp romaine
cherry tomatoes, feta, kalamata olives
mountain oregano vinaigrette

steak + eggs 26

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



signature cocktails

watermelon mojito

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

passionfruit mimosa

house prosecco, passionfruit juice
matcha foam

guavapolitan

grey goose citron, cointreau
fresh guava juice, lime, simple syrup

boozy root beer float

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

13.5 each

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 - pilsner - 5%

hop valley bubble stash - ipa - 6.2%

storyteller - lager - 5%

7 each / 16 oz.

beaches brewing co. - neipa - 5.5%

belgian moon - wheat - 5.4%

heineken - lager - 5%

8 / 16 oz.

16 / carafe

strongbow - cider - 5.3%

bottles + cans

8 each

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%

apa - american pale ale - 5.2%

matron fine beer

bloomfield

yeasayer - lager - 4.8%

bobo - sour wheat - 4.2%

wine gls / btl

white

trius pinot grigio '19 - ontario, canada 8.5/36

raimat albarino '19 - costers del segre, spain 11.5/42

antmoore sauvignon blanc '19 - marlborough, new zealand 12.5/48

coastal vines chardonnay '19 - california, usa 14.5/55

therianthropy bonnie vivant chardonnay '19 - ontario, canada 85

red

six rows shiraz '19 - south eastern australia 8.5/36

septima malbec '19 - mendoza, argentina 11.5/42

racine pinot noir '19 - languedoc, france 12.5/48

pablo claro cabernet sauvignon '19 - castilla, spain 14.5/55

domaine turner-pageot marcel grenache blend '18 - languedoc, france 75

orange

20,000 leguas '20 - castilla, spain 58

rose

norte sur rosada '19 - la mancha, spain 12.5/48

chateau leoube '19 - cotes de provence, france 83

bubbly

codorniu cava 200ml nv - penedes, spain 11.50

fattoria conca d'oro prosecco nv - veneto, italy 55

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

