



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

**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 9
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.**

banquet burger 20
8 oz. aaa ontario beef patty
aged smoked cheddar, bacon
onions, pickles, dijonaise
brioche

veggie burger 18
smashed avocado, crispy onions
cherry tomatoes
chipotle aioli
brioche

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

mains

steamed mussels 1 lbs. 19
tomatoes, white wine
fresh herbs, garlic bread

grilled atlantic salmon 20
chimichurri, crisp romaine, feta
cherry tomatoes, kalamata olives
mountain oregano vinaigrette

steak + eggs 26
grilled 8 oz. aaa ribeye
two sunny side eggs
miso peppercorn cream sauce
asparagus

hot turkey 18
braised ontario organic turkey
served open-faced on
toasted challah
with:
bourbon curry gravy, peas
thyme, preserved lemon

**pimento lobster + bacon
mac and cheese 25**
smoked cheddar, pimento cream
corn & chives, garlic bread

fish + chips 23
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

sides

8 each
ontario asparagus
crinkle cut coins
sweet potato fries
onion rings
greek salad
kale salad
coleslaw



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
tobasco

on tap

molson canadian - lager - 5%
coors light - lager - 4.2%
hop valley bubble stash - ipa - 6.2%
storyteller - lager - 5%
7 each / 16 oz

heineken - lager - 5%
creemore springs lot 9 - pilsner - 4.7%
belgian moon - wheat - 5.4%
strongbow - cider - 5.3%
8 each / 16 oz

bottles + cans

sol - light lager - 4.5%
guinness - stout - 4.2%
8 each

canned cocktails

darling mimosa - 5%
french 75 - 5%
bee's knee's - 5%
lime rickey - 5%
7 each / 355ml

burdock brewery

bloordale village

monday - micro saison - 3.2%
a little lychee, petite PEZ, and excellent
microbubbles - extremely refreshing!

nula - sour - 5.6%

tastes like pure tropicana - like we're talking
straight out of the sample port of the orange
press in a florida warehouse

zeste golden plum - sour - 5%

made with a beautiful crop of golden plums from
warners farm in beamsville, on

ipa - citrus ipa - 7%

orange peely and peach pellegrino-ee - truly an aroma
extravaganza! we're talkin' peachy, plummy, nectariny
+ citrus peely

apa - american pale ale - 5.2%

crispy but not overly bitter, something about this
beer is electric

pale classic - pale ale - 4.7%

super juicy, a little hazy, very aromatic, highly refreshing -
definitely in the tropical hop aroma family: guava,
five-alive, lemongrass

7 each / 355ml

wine gls / btl

white

trius pinot grigio '19 - ontario, canada 9.5/38
rimat albarino '19 - costers del segre, spain 11.5/44
hidden bench bistro riesling '17 - ontario, canada 12.5 /48
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 9.5/38
septima malbec '19 - mendoza, argentina 11.5/44
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

Miranda
DINER