

The food is North American modern. The atmosphere is relaxed. We use only the finest ingredients in all our dishes and we pride ourselves on sourcing them locally whenever we can.

STARTERS + SALADS

FOCACCIA & DIPS fresh focaccia, our signature hummus and whipped ricotta dip. 7

TOSTADAS crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 16

PROSCIUTTO WRAPPED SHRIMP cast iron seared, bagna cauda butter, pickled fennel salad. 18

AVOCADO TARTARE shallot, parsley, e.v.o, chili salsa, grilled bread. 17

RISOTTO BALLS mushroom risotto, parmesan, mozzarella, fried, wood oven tomato sauce. 17

MISTO FRITTI calamari, shrimp, halibut, lemon aioli. 17

BEET & AVOCADO arugula, toasted almonds, oranges, citrus vinaigrette. 16

CARIBOU CAESAR flatbread croutons, pancetta, parmesan. 16

MAINS

STEAK FRITES herb marinated 8oz flat iron steak, grilled, carved, topped with shaved parmesan, arugula, olive oil, served with shoe string frites. 27

PIRI PIRI CHICKEN boneless half chicken, wood roasted, piri sauce, charred peppers, shoe string frites. 32

GINGER SALMON maple ginger glaze, cedar roasted, napa cabbage and egg fried rice, herb tahini sauce. 38

MOJO SIRLOIN 10oz certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 40

TUNA TATAKI ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts, sesame cucumber salad. 22

BLACKENED PORK CHOP berkshire pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussels sprouts. 37

PASTA

RAVIOLI butternut squash filling, gorgonzola cream, toasted walnuts, radicchio, parmesan cheese. 26

PENNE pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 30

CASERECCE spare rib meat, roasted garlic sauce, arugula, lemon olive oil, parmesan. 25

SEAFOOD TAGLIATELLE ragù of calamari, shrimp, halibut and bay scallops, white wine tomato sauce. 28

BUCATINI BOLOGNESE rich pork, beef and sausage tomato ragù, red wine, pecorino cheese. 24

TORTIGLIONE shaved prosciutto, spicy italian sausage, peas, parmesan cream. 24

WOOD OVEN PIZZAS

PROSCIUTTO CRUDO olive oil, san marzano tomatoes, basil, sea salt, parmesan, mozzarini. 20

FIG AND PEAR olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 20

WISE GUY san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 20

ARTICHOKE BIANCO ricotta, parmesan, shaved red onions, olive oil. 20

NAPOLITANA san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 19

Please advise your server of any allergy concerns.

GLASS WINES

RED 7^{oz} glass

- argento malbec 11
- henry of pelham baco noir 13
- tom gore cabernet 18
- deloach pinot noir 19

WHITE 7^{oz} glass

- henry of pelham pinot grigio 13
- cave spring riesling 14
- toasted head chardonnay 16.5
- kim crawford sauvignon blanc 17

SPARKLING 5^{oz} glass

- val d'oca prosecco 10

BEER

ON TAP 16^{oz} glass

- sleeping giant selection 8.5
- dawson trail selection 8.5
- lake of the woods selection 8.5

BOTTLE / CAN

- | | |
|---------------|------------------|
| corona 8 | crystal 7 |
| heineken 8 | somersby cider 8 |
| coors light 7 | |

MICRO BREWS

- sleeping giant one city pilsner 9
- sleeping giant skull rock stout 9
- lake of the woods sultana gold blonde ale 9
- lake of the woods nautical disaster dry hopped ipa 9
- mill st. original organic 9

ZERO-PROOF DRINKS

PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 7

HAWAIIAN GINGER

pineapple and lemon juices, maple syrup, ginger beer and cinnamon. 7

JUNIPER COLLINS

muddled lemon and cucumber, juniper syrup, 7up and soda . 7

COCKTAILS 1^{oz}

SPICED APPLE MULE

absolut vodka, lime slice, cinnamon syrup, apple juice and ginger beer. 10.5

KIR ROYALE

crème de cassis, raspberries and prosecco. 9.5

WINTER PALOMA

patron silver, grapefruit sage syrup, lime juice, soda and bitters. 10

REBEL

blueberry vodka, fresh mint, muddled lemon, white cranberry, 7up and soda. 9.5

CRAFT COCKTAILS 1.5^{oz}

THE NUTCRACKER

kraken spiced rum, frangelico and eggnog. 12.5

THE BRIT

pimms, canadian club, pomegranate paste, lemon juice and ginger ale. 12.5

VICTORIAN ORANGE

st. germaine, crème de cassis, beefeater gin, lemon, orange and grapefruit juices. 12.5

MOUNTAIN MAN

basil hayden's bourbon, peach schnapps, lemon juice, simple syrup and ginger beer. 12.5

SHAKEN + STIRRED 2OZ

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 13

SPICED CRANBERRY MARTINI

vanilla vodka, goldschlager, cointreau and white cranberry juice. 13

CANADIAN OLD FASHIONED

collingwood whiskey, maple syrup, maraschino cherry, orange slice, lemon and bitters. 13.5

BARREL AGED 2^{oz}

NEGRONI

campari, dillon's unfiltered gin 22, sweet vermouth. 14

BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 14

