

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
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 27
- TAGLIATELLE** seafood ragu of calamari, shrimp, halibut & bay scallops, white wine tomato sauce. 28
- BUCATINI** Italian sausage, pancetta, onions, garlic, san marzano tomatoes, parmesan cheese. 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
- MUSHROOM** san marzano tomatoes, hot capicola, shaved mushrooms, mozzarini, rosemary. 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

FIG & HONEY

cointreau, fig and honey syrup, apple juice and prosecco. 10

SALTY PERRO

don julio blanco, grapefruit juice, bitters and tonic. 9.5

REBEL

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

CRAFT COCKTAILS 1.5^{oz}

ELDERFLOWER SIDECAR

remy vsop, cointreau, st. germaine, simple syrup and lemon juice. 12.5

THE BRIT

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

CUCUMBER CAESAR

hendrick's gin, julienned cucumber, pickle juice, tabasco and worcestershire. 12.5

MOUNTAIN MAN

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

SHAKEN + STIRRED 2^{oz}

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 13

THE KISS

baileys irish cream, crème de cacao, and vanilla vodka. 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

