

APPS + SHARES

- CRAB CAKES** red crab meat, old bay seasoning, pan fried, chipotle-sundried tomato aioli. 18
- AVOCADO TARTARE** shallot, parsley, e.v.o., chili salsa, grilled bread. 16
- SALT AND PEPPER CALAMARI** fried golden, tamarind dipping sauce. 16
- RISOTTO BALLS** mushroom risotto, parmesan, mozzarella, fried, wood oven tomato sauce. 16
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts. 18
- PROSCIUTTO WRAPPED SHRIMP** cast iron seared, bagna cauda butter, pickled fennel salad. 17
- TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 16
- ANTIPASTI** prosciutto, cacciatore, olives, gouda, grana padano, whipped ricotta, flatbread. 22
- WARM OLIVES** marinated in orange zest, herbs and chili. 8

SOUPS + SALADS

- CARIBOU FEATURE SOUP.** 8
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 15
- CAPRESE** trio of DeBruin's tomatoes, shallots, e.v.o., basil, bocconcini. 15
- WARM GOAT CHEESE** mixed greens, dijon vinaigrette, focaccia croutons. 14

MAINS

- DILL SALMON** atlantic salmon, dill-lemon dijonnaise crust, cooked on cedar. chick pea croquette topped with feta yogurt, snap pea salad. 37
- MOJO SIRLOIN** 10oz certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 39
- HALIBUT** wild pacific, oven roasted, sicilian cherry tomato-olive sauce, cauliflower purée. 41
- CHOP STEAK** 8oz beef patty, cast iron seared, sweet mushroom and onion glaze, fried egg, kimchi shoestring frites, sriracha mayonaise. 23
- DUCK BREAST** korean red pepper bbq sauce, squash cake, sesame cucumber peanut salad. 35
- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, yukon whipped potatoes, roasted mushrooms, braised onion jus. 49
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoe string frites. 33
- BLACKENED PORK CHOP** bbq rub, cast iron seared, roasted pears, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 33

PASTA

- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 30
- SPINACH CASARECCE** a rich lamb shoulder ragù, ground pork, tomato, toasted olive breadcrumbs, pecorino cheese. 25
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 27
- SAFFRON LINGUINE** clams, black tiger shrimp, bay scallops, tomato, e.v.o., basil, garlic butter. 31
- RAVIOLI** ricotta cheese filling, olive oil, crushed fresh tomatoes, basil, grated parmesan. 26

WOOD OVEN PIZZAS

- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 20
- TUSCAN** marinara, hot capicola, spiced marinated eggplant, basil, mozzarella, goat cheese, parmesan. 20
- ARTICHOKE** san marzano tomatoes, hot genoa, ricotta, parmesan, sundried tomatoes, mozzarella. 20
- WISE GUY** san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 20
- NAPOLITANA** san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 20

GLASS WINES

RED 7^{oz} glass

- argento malbec 10
- luccarelli primitivo 11
- henry of pelham baco noir 12.5
- bolla valpolicella 13
- bosca malbec 15
- creekside shiraz 15
- tom gore cabernet 16
- deloach pinot noir 17

WHITE 7^{oz} glass

- ruffino orvieto 11.5
- henry of pelham pinot grigio 12.5
- ruffino lumina pinot grigio 12
- ravenswood chardonnay 14
- cave spring riesling 14
- toasted head chardonnay 15
- kim crawford sauvignon blanc 16

ROSÉ 7^{oz} glass

- tawse growers blend rosé 13

SPARKLING 5^{oz} glass

- val d'oca prosecco 10

WINE FLIGHT

sample a 2^{oz} tasting portion of each of these three wines:

TOUR OF GRENACHE BLENDS FLIGHT 16

- borsao bole garnacha/syrah, campo de borja spain
ripe black fruit and smoke beautifully intertwined on the nose. fleshy with generous, moderately dry tannins on the palate, the crisp acidity lifting it at the finish
gl 15 btl 52
- gérard bertrand grenache/syrah/mourvèdre 2015, languedoc france
delicious spicy blend. natural fruit spice abounds as do the exuberant floral aromatics. highly pleasurable and effortlessly drinkable.
gl 16 btl 55
- sons of eden kennedy grenache/syrah/mourvèdre 2016 south australia
raspberry and redcurrant flavours to meaty blackberry, plum and sweet spice. a bit sophisticated, a lot textural, and has the pitch of weight, tannin and acid exactly right. exquisitely crafted, the word intricate is apt.
gl 18 btl 62

BEER

ON TAP 16^{oz} glass

- lake of the woods selection 8
- sleeping giant selection 8
- dawson trail selection 8

BOTTLE / CAN

- corona 7.5
- heineken 7.5
- coors light 6.5
- crystal 6.5
- somersby cider 7.5

MICRO BREWS

- sleeping giant mr. canoehead red ale 8.5
- sleeping giant skull rock stout 8.5
- lake of the woods sultana gold blonde ale 8.5
- lake of the woods channel marker citra lite lager 8.5
- manitoulin cup & saucer english ale 8.5
- manitoulin haw eater's brew lager 7
- mill st. west coast ipa 8.5

COCKTAILS 1^{oz}

WHISKEY BRAMBLE

canadian club, chambord, lime juice, ginger ale and raspberries. 9

MOJITO

havana club rum, muddled mint, lime and soda. 9

MOSCOW MULE

tito's vodka, lime and ginger beer. 9

REBEL

blueberry vodka, fresh mint, muddled lemon, white cranberry, 7up and soda. 9

PARASOL

lillet blanc, st. germaine, honey, lemon and prosecco. 9

STRAWBERRY FOG

jose cuervo anejo, grand marnier, sombra mezcal, lime juice, strawberry purée and mint. 10

CRAFT COCKTAILS 1.5^{oz}

THE LUX

bacardi white rum, luxardo maraschino, lime juice, simple syrup, ginger beer, egg white and bitters. 12

PALOMA

don julio blanco, cointreau, crème de cassis, simple syrup, grapefruit and lime juices. 12

BASIL 8

tito's vodka, grapes, basil, lime juice, basil simple syrup and ginger ale. 12

DARK & STORMY

kraken spiced rum, ginger beer, ginger ale, bitters and wedge of lime. 12

VANILLA CHERRY LIMEADE

vanilla vodka, galliano, montenegro amaro, lime juice, simple syrup, cherry juice and soda. 12

SHAKEN + STIRRED 2OZ

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 12.5

BANANA MARTINI

vodka, banana liqueur, malibu rum, orange and pineapple juices. 12.5

CANADIAN OLD FASHIONED

collingwood whiskey, maple syrup, maraschino cherry, orange slice, lemon and bitters. 13

BARREL AGED 2^{oz}

NEGRONI

campari, dillon's unfiltered gin 22, sweet vermouth. 13

BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 13

ZERO-PROOF DRINKS

PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 6.5

HAWAIIAN GINGER

pineapple and lemon juices, maple syrup, ginger beer and cinnamon. 6.5

JUNIPER COLLINS

muddled lemon and cucumber, juniper syrup, 7up and soda . 6.5