

APPS + SHARES

- AVOCADO TARTARE** shallot, parsley, e.v.o., chili salsa, grilled bread. 15
- 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
- CRAB CAKES** red crab meat, old bay seasoning, pan fried, chipotle-sundried tomato aioli. 17
- 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. 15
- ANTIPASTI** prosciutto, cacciatore, olives, gouda, grana padano, whipped ricotta, flatbread. 22

SOUPS + SALADS

- CARIBOU FEATURE SOUP.** 8
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 14
- BEET & AVOCADO** arugula, toasted almonds, oranges, citrus vinaigrette. 14
- WARM GOAT CHEESE** mixed greens, dijon vinaigrette, focaccia croutons. 14
- NIÇOISE SALAD** greens, cherry tomato, asparagus, potato, hard cooked egg, sliced yellowfin tuna, toasted fennel vinaigrette. 22

MAINS

- MOJO SIRLOIN** 10oz certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 39
- OSSO BUCCO** braised veal shank, tomato-red wine sauce, topped with fresh gremolata, risotto milanese. 38
- DUCK BREAST** korean red pepper bbq sauce, squash cake, sesame cucumber peanut salad. 34
- MAPLE SALMON** wood oven roasted, ontario maple syrup, hoisin, sesame snap peas, cashew studded coconut basmati rice. 37
- 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. 32
- BLACKENED PORK CHOP** bbq rub, cast iron seared, roasted pears, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 32

PASTA

- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 30
- TORTIGLIONI AL FORNO** rich beef & pork tomato sauce, bechamel, mozzarella, parmesan, baked in the wood oven. 25
- SAFFRON LINGUINE** clams, black tiger shrimp, bay scallops, tomato, e.v.o., basil, garlic butter. 31
- RAVIOLI** ricotta cheese filling, butternut squash sauce, arugula, roasted squash, sage, parmesan cheese. 26
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 27

WOOD OVEN PIZZAS

- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 20
- GENOA** san marzano tomatoes, kalamata olives, hot genoa salami, mozzarella, parmesan. 20
- SPECK** olive oil, smoked prosciutto, grilled radicchio, rosemary, fontina, mozzarella. 20
- 4 CHEESE PEPPERONI SAUSAGE** marinara, parmesan, mozzarella, goat cheese, feta. 20
- NAPOLITANA** san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 20

GLASS WINES

RED 7^{oz} glass

argento malbec 10
henry of pelham baco noir 12
e. guigal côtes du rhône 14
il poggione toscana rosso 15
bosca malbec 15
deloach pinot noir 16
coppola rosso zin/cab/syrah 16
tom gore cabernet 16

WHITE 7^{oz} glass

henry of pelham pinot grigio 12
ruffino lumina pinot grigio 12
cazal viel viognier 14
ravenswood chardonnay 14
cave spring riesling 14
kim crawford sauvignon blanc 15
toasted head chardonnay 15

SPARKLING 5^{oz} glass

val d'oca prosecco 10

WINE FLIGHT

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

ARGENTINIAN MALBEC FLIGHT 14

1. la posta pizzella, mendoza argentina 2017
lots of black licorice to this malbec as well as citrus, bark and some moss. tightly wound with firm tannins, driven acidity and a very mineral finish.
gl 11 btl 45
2. salentein reserve, mendoza argentina 2016
blueberry and blackberry aromas and flavors with some hints of flowers. full body, layered and rich. a red with structure and depth.
gl 13 btl 49
3. trapiche gran medalla, mendoza argentina 2014
serious linear structure to this malbec with polish and beauty. medium to full-bodied. super polished tannins and long finish.
gl 15 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 360 pale ale 8
lake of the woods sultana gold blonde ale 8
manitoulin cup & saucer english ale 8
cameron's captain's log lager 8
mill st. organic lager 8
lake of the woods papermaker pilsner 8
sleeping giant skull rock stout 8

COCKTAILS 1^{oz}

PINEAPPLE DAIQUIRI

bacardi white rum, simple syrup, pineapple and lime juices. 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

FRENCH 75

beefeater gin, simple syrup, lemon juice, prosecco and lemon twist. 9

KRAKEN ALE

kraken spiced rum, st. germain, orange slices, orange juice and ginger ale. 9

CRAFT COCKTAILS 1.5^{oz}

BOY NAMED SUE

johnny walker black, campari, spice infused pimms and soda. 11

WINTER PALOMA

patron silver tequila, grapefruit sage syrup, lime juice, bitters and soda. 12

SGT. PEPPER

hendrick's gin, cucumber, ground pepper, lime wedges and tonic. 11

DARK & STORMY

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

THE VALENCIA

grey goose l'orange vodka, aperol, bitters, lemon juice and blood orange soda. 12

SHAKEN + STIRRED 2^{oz}

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 12

NANAIMO BAR

baileys irish cream, frangelico, crème de cacao, malibu rum, chocolate and cream. 11

CANADIAN OLD FASHIONED

collingwood whiskey, maple syrup, maraschino cherry, orange slice, lemon and bitters. 12

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