

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. 39
- 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:

MOSEL RIESLING FLIGHT 12

1. deinhard green label, mosel germany
bright pale straw colour, aromas of apple, melon and citrus.
soft with medium sweetness, balanced acidity and a
mineral finish.
gl 10 btl 33
2. moselland bernkasteler kurfurstlay, mosel germany
aromas and flavours of ripe apple, apricot and citrus along
with balanced sweetness and a hint of riesling's typical
minerality.
gl 10 btl 33
3. loosen up, mosel germany
aromatic, with delightfully fresh, fruity flavours on the pal-
ate, moderate sweetness is balanced by zippy acidity that
makes this harmonious and crisp on the finish.
gl 12 btl 38

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
lake of the woods sultana gold blonde ale 8.5
manitoulin cup & saucer english ale 8.5
manitoulin haw eater's brew lager 7
mill st. organic lager 8.5
lake of the woods papermaker pilsner 8.5
sleeping giant skull rock stout 8.5

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

KIR ROYALE

crème de cassis, prosecco and raspberries. 9

STRAWBERRY FOG

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

CRAFT COCKTAILS 1.5^{oz}

LEMON CHAMOMILE

beefeater gin, chamomile syrup, st. germain, lemon
juice, lemon curd, yogurt and egg white. 12

LOWBALL MARGARITA

don julio blanco, cointreau, lime juice and
simple syrup. 12

PIMMS CUP

pimms, lemon juice, raspberries, cucumber and 7up. 11

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

GRAPEFRUIT MARTINI

citron vodka, cointreau, egg white, simple syrup,
grapefruit, cranberry and lime juice. 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