

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.

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
- STICKY RIBS** pork back ribs, sweet hoisin bbq sauce, togarashi spice. 18
- CRAB CAKES** red crab meat, old bay seasoning, pan fried, dill pickle tartare sauce. 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, herb ricotta, flatbread. 22

SOUPS + SALADS

- CARIBOU FEATURE SOUP.** 8
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 14
- CAPRESE** DeBruin's tomatoes, premium olive oil, sea salt, basil, shallots, bocconcini. 14
- WARM GOAT CHEESE** mixed greens, dijon vinaigrette, focaccia croutons. 14

MAINS

- MOJO SIRLOIN** 10^{oz} certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 39
- LAMB CHOPS** scottadito style, lemon marinade, grilled, herb salsa verde, charred radicchio and white beans. 40
- 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
- BRANZINO** butterflied european seabass, cast iron seared, grilled lemon, pea pesto and speck ham barley risotto. 44
- BLACKENED PORK CHOP** bbq rub, cast iron seared, roasted plums, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 30

PASTA

- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 30
- SALMON PASTA** sweet pea pesto, asparagus, cresti di gallo fresh pasta, cedar roasted salmon. 20
- 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
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 27

WOOD OVEN PIZZAS

- SPECK** olive oil, smoked prosciutto, grilled radicchio, rosemary, fontina, mozzarella. 20
- GENOA** san marzano tomatoes, kalamata olives, hot genoa salami, mozzarella, parmesan. 20
- TUSCAN** marinara sauce, hot capicola, pickled eggplant, basil, mozzarella, parmesan, goat cheese. 20
- 4 CHEESE PEPPERONI SAUSAGE** marinara, parmesan, mozzarella, goat cheese, feta. 20
- TOMATO** san marzano tomatoes, sundried tomato, basil, mozzarini, parmesan. 19

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
casamatta bianco 12
ruffino lumina pinot grigio 12
ravenswood chardonnay 14
norman hardie riesling 14
kim crawford sauvignon blanc 15
toasted head chardonnay 15

ROSÉ 7^{oz} glass

carpineto dogajolo rosato 12

SPARKLING 5^{oz} glass

val d'oca prosecco 10

WINE FLIGHT

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

LOIRE VALLEY SAUVIGNON BLANC 16

1. domaine de poix touraine sauvignon blanc, loire france 2017
pretty, floral nose with lemon, grapefruit and a delightful
hint of mint.

gl 12 btl 39

2. château de sancerre sancerre, loire france 2015
hints of jasmine, talc and honeysuckle, backed by a core of
lemon peel, wet straw and gooseberry.

gl 16 btl 58

3. henri bourgeois les baronnes sancerre, loire france 2015
clay and limestone ridges of chavignol evoke classic
gooseberry, grapefruit and fresh herb tones.

gl 17 btl 65

BEER

ON TAP

peroni 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 beaver duck american pale ale 8
lake of the woods sultana gold blonde ale 8
nickle brook cause and effect blonde ale 8
cameron's ambear red ale 8
mill st. west coast ipa 8
collingwood downhill pale ale 8
sleeping giant skull rock stout 8
collingwood rockwell pilsner 8

COCKTAILS 1^{oz}

22 & TONIC

dillon's gin 22, cucumber, lemon and lime slices, tonic. 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

ITALIAN SPRITZ

campari, aperol, prosecco, soda and orange peel. 9

CUCUMBER CAESAR

hendrick's gin, muddled cucumber, tabasco,
worcestershire, clamato, freshly ground pepper
with a celery salt rim. 9

CRAFT COCKTAILS 1.5^{oz}

THE BRIT

pimms, canadian club, pomegranate paste, lemon
juice and ginger ale. 11

PALOMA

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

JUNGLE BIRD

appleton rum, campari, simple syrup, lime and
pineapple juices. 11

DARK & STORMY

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

MOUNTAIN MAN

basil hayden bourbon, peach schnapps, lemon, maple
syrup and ginger beer. 12

SHAKEN + STIRRED 2^{oz}

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and
chambord. 12

BANANA MARTINI

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