

## APPS + SHARES

- CRAB CAKES** red crab meat, old bay seasoning, pan fried, chipotle-sundried tomato aioli. 19
- AVOCADO TARTARE** shallot, parsley, e.v.o., chili salsa, grilled bread. 17
- SALT AND PEPPER CALAMARI** fried golden, tamarind dipping sauce. 17
- RISOTTO BALLS** mushroom risotto, parmesan, mozzarella, fried, wood oven tomato sauce. 17
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts. 19
- PROSCIUTTO WRAPPED SHRIMP** cast iron seared, bagna cauda butter, pickled fennel salad. 18
- TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 17
- ANTIPASTI** prosciutto, cacciatore, olives, gouda, grana padano, whipped ricotta, flatbread. 23

## SOUPS + SALADS

- CARIBOU FEATURE SOUP.** 8.5
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 16
- BEET & AVOCADO** arugula, toasted almonds, oranges, citrus vinaigrette. 16
- WARM GOAT CHEESE** mixed greens, dijon vinaigrette, focaccia croutons. 15

## MAINS

- GINGER SALMON** maple ginger glaze, cedar roasted, napa cabbage and egg fried rice, broccolini, herb tahini sauce. 38
- MOJO SIRLOIN** 10oz certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 40
- HALIBUT** wild pacific, oven roasted, sicilian cherry tomato-olive sauce, cauliflower purée. 43
- KOREAN FLAT IRON** 8oz certified angus beef®, spiced soya marinated, grilled, carved, kimchi fried rice, fried egg. 34
- DUCK BREAST** korean red pepper bbq sauce, squash cake, sesame cucumber peanut salad. 38
- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, yukon whipped potatoes, roasted mushrooms, braised onion jus. 51
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoe string frites. 34
- BLACKENED PORK CHOP** berkshire pork, bbq rub, cast iron seared, roasted pears, vanilla rum glaze, buttered potatoes, pancetta brussels sprouts. 38

## PASTA

- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 31
- ITALIAN RIBS** pork spare ribs, simmered in a rich tomato sauce, served with fresh spaghetti, parmesan cheese. 28
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 29
- SAFFRON LINGUINE** clams, black tiger shrimp, bay scallops, tomato, e.v.o., basil, garlic butter. 33
- RAVIOLI** butternut squash filling, gorgonzola cream, toasted walnuts, radicchio, parmesan. 28

## WOOD OVEN PIZZAS

- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 21
- PROSCIUTTO CRUDO** olive oil, san marzano tomatoes, basil, sea salt, parmesan, mozzarini. 21
- DOUBLE PEPPERONI** san marzano tomatoes, sweet pepperoni, smoked pepperoni, mozzarella, parmesan, fontina cheese. 21
- ARTICHOKE** san marzano tomatoes, hot genoa, ricotta, parmesan, sundried tomatoes, mozzarella. 21
- WISE GUY** san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 21
- NAPOLITANA** san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 21

## GLASS WINES

### RED 7<sup>oz</sup> glass

- argento malbec 11
- luccarelli primitivo 11.5
- henry of pelham baco noir 13
- bolla valpolicella 13
- bosca malbec 17
- creekside shiraz 17.5
- tom gore cabernet 18
- deloach pinot noir 19

### WHITE 7<sup>oz</sup> glass

- ruffino orvieto 11.5
- henry of pelham pinot grigio 13
- ruffino lumina pinot grigio 13
- cave spring riesling 14
- ravenswood chardonnay 14.5
- toasted head chardonnay 16.5
- kim crawford sauvignon blanc 17

### SPARKLING 5<sup>oz</sup> glass

- val d'oca prosecco 10

## WINE FLIGHT

sample a 2<sup>oz</sup> tasting portion of each of these three wines:

### SPANISH MONASTRELL FLIGHT 15.5

1. castaño hécula 2017, yecla spain  
a juicy, approachable and sleek red monastrell with a warm and cozy palate, round tannins and polished flavors.  
gl 14 btl 50
2. alceño 12 meses 2014, jumilla spain  
ultra-ripe blackberry nose with grilled nuts and mocha. the palate has muscular tannins and a long blackberry core that holds impressively.  
gl 15.5 btl 52
3. la tremenda 2016, alicante spain  
the wine has the character of the variety. its elegant rusticity has a fresh, herbal twist and a palate with fine-grained tannins, nicely textured and with a supple, very tasty finish.  
gl 16.5 btl 56

## BEER

### ON TAP 16<sup>oz</sup> glass

- lake of the woods selection 8.5
- sleeping giant selection 8.5
- dawson trail 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
- manitoulin swing bridge blonde ale 9
- hop city barking squirrel amber lager 9
- mill st. original organic 9

## COCKTAILS 1<sup>oz</sup>

### WHISKEY BRAMBLE

canadian club, chambord, lime juice, ginger ale and raspberries. 9.5

### MOJITO

havana club rum, muddled mint, lime and soda. 9.5

### MOSCOW MULE

tito's vodka, lime and ginger beer. 9.5

### REBEL

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

### FRENCH 75

beefeater gin, simple syrup, lemon juice and prosecco. 9.5

### SPICED APPLE MULE

absolut vodka, lime slice, cinnamon syrup, apple juice and ginger beer. 10.5

## CRAFT COCKTAILS 1.5<sup>oz</sup>

### THE MALLARD

st. germain, crème de cassis, beefeater gin, lemon, orange and grapefruit juices. 12.5

### PALOMA

don julio blanco, cointreau, crème de cassis, simple syrup, grapefruit and lime juices. 12.5

### BASIL 8

tito's vodka, grapes, basil, lime juice, basil simple syrup and ginger ale. 12.5

### DARK & STORMY

kraken spiced rum, ginger beer, ginger ale, bitters and wedge of lime. 12.5

### MOUNTAIN MAN

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

## SHAKEN + STIRRED 2OZ

### 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<sup>oz</sup>

### NEGRONI

campari, dillon's unfiltered gin 22, sweet vermouth. 14

### BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 14

## 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