

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
- LAMB FETA MEATBALLS** spiced tomato sauce, tahini yogurt, gremolata crumbs. 16
- 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

MAINS

- MOJO SIRLOIN** 10oz certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 39
- LAMB SHANK** canadian lamb, braised in tomato, wine, bell peppers, served over italian style smashed potatoes with swiss chard. 36
- 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
- HALIBUT** wild pacific, oven roasted, sicilian cherry tomato-olive sauce, carrot-chickpea purée. 39
- BLACKENED PORK CHOP** bbq rub, cast iron seared, roasted plums, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 32

PASTA

- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 30
- BUCATINI** guanciale, italian sausage, san marzano tomatoes, e.v.o, parmesan cheese. 21
- 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

- PROSCIUTTO FIG** olive oil, mozzarella, prosciutto cotto, aged gouda, arugula, roasted pears, black mission figs. 20
- GENOA** san marzano tomatoes, kalamata olives, hot genoa salami, mozzarella, parmesan. 20
- MUSHROOM** stout roasted mushrooms, charred onions, rosemary, aged gouda. 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
jaffelin aligote 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:

SPANISH RIOJA FLIGHT 19

1. luis cañas crianza, rioja spain 2015
ripe with moderate acidity and lactic aromas intermixed with cherries and vanilla. the palate is soft with juicy fruit and lush tannins.
gl 13.5 btl 50
2. rioja bordón reserve, rioja spain 2011
elegant, high-toned, sanguine and salty with tart red berry and plum flavors. lasting tannins, dusting the fruit with some peppery volatility.
gl 15 btl 56
3. lan gran reserva, rioja spain 2010
modern, aromatic and stylishly oaked with glossy blackberry fruit.
gl 24 btl 90

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}

SPICED APPLE MULE

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

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

WINTER PALOMA

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

MAPLE COLLINS

forty creek whiskey, maple syrup, lemon, pineapple juice and soda. 9

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

bailey's irish cream, frangelico, creme 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