

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.

STARTERS

FOCACCIA AND HUMMUS 3

CARIBOU FEATURE SOUP 8

FRITES shoestring frites, rosemary sea salt, roasted garlic aioli. 8

CARBONARA FRITES shoestring frites, tossed with pancetta, egg and parmesan cheese. roasted garlic aioli. 9

PIZZA BREAD, e.v.o., chili, parmesan, sea salt, marinara sauce. 9

WARM OLIVES marinated in orange zest, herbs and chili. 8

SALT AND PEPPER CALAMARI fried golden, tamarind dipping sauce. 16

SALADS

STEAK AND WHITE BEAN grilled sirloin, celery, radish, arugula, parmesan, lemon, parsley vinaigrette. 21

TUNA & TOMATO yellowfin tuna, DeBruin's tomatoes, smashed cucumber, shallots, sundried olive vinaigrette. 22

PROSCIUTTO CHICKEN CAESAR prosciutto wrapped chicken breast, parmesan crust, pan fried, flatbread croutons, pancetta, parmesan. 21

CRAB CAKES chipotle-sundried tomato aioli, avocado salad with cucumbers, feta, bell pepper, cherry tomato. 22

HOUSE SPECIALTIES

FALAFEL SLIDERS chickpea croquette, tzatziki, sesame sauce, lettuce, tomato with bulgar wheat salad. 18

SZECHUAN NOODLES cool egg noodles, peanut-tahini sauce, spicy garlic chili oil, julienned egg and cucumber. 16

FRIED CHICKEN SANDWICH cornflake crust, honey-chili drizzle, fennel slaw, toasted brioche bun, dijonaise served with frites. 18

PIMENTO CHEESE BURGER 6oz sandy acre farm beef patty, cast iron seared, burger sauce, lettuce, pickle, brioche bun, shoestring frites. 18

CHICKEN PARMESAN SANDWICH herb crumb crust, san marzano d.o.p. plum tomatoes, mozzarella, roasted garlic aioli, arugula, toasted brioche bun, caesar salad. 19

SPICY PAD THAI vegetables, egg, chicken, rice noodles, roasted peanuts, scallions, cilantro, bean sprouts. 19

TORTIGLIONE shaved prosciutto, spicy italian sausage, peas, parmesan cream. 19

WOOD OVEN PIZZA

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

WISEGUY san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 20

NAPOLITANA san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 20

SWEET ENDING

MINI BUTTERSCOTCH BUDINO silky smooth italian pudding topped with warm caramel, sea salt and whipped cream. 4.5

THURSDAY

henry of pelham baco noir or pinot grigio \$9 a glass.

FAB FRIDAYS

all house wines by the glass \$12 from 11:30am to 6:00pm.

Please advise your server of any allergy concerns.

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

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

NON-ALCOHOLIC SELECTIONS

perrier water 3.5
san pellegrino (750ml) sparkling 5.5
orangina 3
heineken '0.0' 5
o.j. 3.5
tomato juice 3

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