

STARTERS

FOCACCIA AND HUMMUS 4

CARIBOU FEATURE SOUP 8.5

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

CARBONARA FRITES shoestring frites, tossed with pancetta, egg and parmesan cheese. roasted garlic aioli. 10

PIZZA BREAD, e.v.o., chili, parmesan, sea salt, tomato sauce. 10

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

SALT AND PEPPER CALAMARI fried golden, tamarind dipping sauce. 17

SALADS

STEAK AND WHITE BEAN grilled sirloin, celery, radish, arugula, parmesan, lemon, parsley vinaigrette. 22
substitute charred broccolini for steak. (v) 19

PROSCIUTTO CHICKEN CAESAR prosciutto wrapped chicken breast, parmesan crust, pan fried, flatbread croutons, pancetta, parmesan. 22

CRAB CAKES chipotle-sundried tomato aioli, avocado salad with cucumbers, feta, bell pepper, cherry tomato. 23

HOUSE SPECIALTIES

CALZONE italian ham, fontina, mushroom, wood oven baked with marinara sauce. 19

PIRI CHICKEN SANDWICH wood oven roasted chicken thighs, spiced piri sauce, roasted garlic mayo, olive tapenade, lettuce, haystack frites on a brioche roll. served with frites. 19

TUNA TATAKI ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts, sesame cucumber salad. 21

MAPLE GINGER SALMON wood oven baked on cedar, shrimp and napa cabbage egg fried rice, herb tahini sauce. 22

PIMENTO CHEESE BURGER 6oz sandy acre farm beef patty, cast iron seared, burger sauce, lettuce, pickle, brioche bun, shoestring frites. 19

SPICY PAD THAI vegetables, egg, chicken, rice noodles, roasted peanuts, scallions, cilantro, bean sprouts. 20

TORTIGLIONE shaved prosciutto, spicy italian sausage, peas, parmesan cream. 20

WOOD OVEN PIZZA

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

SWEET ENDING

MINI BUTTERSCOTCH BUDINO silky smooth italian pudding topped with warm caramel, sea salt and whipped cream. 5

THURSDAY+ FRIDAYS WINE FEATURE

PELEE ISLAND BY THE GLASS \$8

Pelee Island Pinot Grigio VQA or Pelee Island Ruggles Run Gamay Zweigelt VQA

GLASS WINES

RED 7^{oz} 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^{oz} 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^{oz} glass

val d'oca prosecco 10

BEER

ON TAP 16^{oz} 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

NON-ALCOHOLIC SELECTIONS

perrier water 4
san pellegrino (750ml) sparkling 6
orangina 4
heineken '0.0' 5.5
o.j. 4
tomato juice 3.5

COCKTAILS 1^{oz}

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^{oz}

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^{oz}

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