

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

NIÇOISE SALAD greens, cherry tomato, asparagus, potato, hard cooked egg, sliced yellowfin tuna, toasted fennel vinaigrette. 22

PROSCIUTTO CHICKEN CAESAR prosciutto wrapped chicken breast, parmesan crust, pan fried, flatbread croutons, pancetta, parmesan. 20

SALMON & BEET roasted salmon, beets, arugula, orange, almonds, citrus vinaigrette. 20

STEAK AND WHITE BEAN grilled sirloin, celery, radish, arugula, parmesan, lemon, parsley vinaigrette. 20

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

HOUSE SPECIALTIES

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

SPRING FRITTATA 3 eggs, herbs, asparagus, fontina, speck ham, wood oven baked, green salad. 15

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

PESTO FETTUCINE basil, chard, almond and pecorino pesto, black tiger shrimp, fresh fettucine. 20

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

4 CHEESE PEPPERONI SAUSAGE marinara, parmesan, mozzarella, goat cheese, feta. 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 \$8 a glass

FAB FRIDAYS

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

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
campo viejo rioja 15
deloach pinot noir 16
tom gore cabernet 16

WHITE 7^{oz} glass

henry of pelham pinot grigio 12
ruffino lumina pinot grigio 12
cazal viel viognier 14
ravenswood chardonnay 14
cave spring riesling 14
kim crawford sauvignon blanc 15
toasted head chardonnay 15

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 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

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

FRENCH 75

beefeater gin, simple syrup, lemon juice, prosecco and lemon twist. 9

KENTUCKY PEACH

makers mark bourbon, peach purée, muddled mint, orgeat, lemon juice and maple syrup. 9

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

JUNGLE BIRD

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

SHAKEN + STIRRED 2^{oz}

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 12

EARL GREY

tanqueray gin, earl grey syrup, lemon, and egg white. 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

ZERO-PROOF DRINKS

PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 6.5

GINGER PEACH SODA

peach purée, ginger beer and ginger ale. 6.5

JUNIPER COLLINS

muddled lemon and cucumber, juniper syrup, 7up and soda . 6.5