

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

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

SHRIMP BUDDHA BOWL ponzu shrimp, avocado, cashews, cucumber, pineapple, edamame, quinoa, rice, spiced bean sprout, sriracha dressing. 23 sub chicken 21

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

NOODLES

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

BUCATINI guanciale, italian sausage, san marzano tomatoes, e.v.o., parmesan cheese. 20

HOUSE SPECIALTIES

FRIED CHICKEN SANDWICH cornflake crust, honey-chili drizzle, fennel slaw, toasted brioche bun, dijonnaise 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

PANINI prosciutto, tomato, parmesan, arugula, cherry-apricot spread, focaccia round, served with green salad. 16

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

WOOD OVEN PIZZA

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

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
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

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 pelegriano (750ml) sparkling 5.5
orangina 3
beck's non-alcoholic 5
o.j. 3.5
tomato juice 3

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