

Welcome to Caribou.

The food is

North American modern.

The atmosphere is relaxed.

The experience is unique,

warm and interesting.

There is no place

like it in Thunder Bay.

Or anywhere else.

wood oven pizza

chicken & pesto, pesto cream, artichokes, sundried tomatoes, parmesan, chevre & pinenuts. 16
rustica, marinara sauce, calabrese salami, green olives, onions, mozzarella & gouda cheese. 16
napolitana, san marzano d.o.p plum tomatoes, oregano, mozzarini cheese, olive oil & sea salt. 15
four cheese, pepperoni & sausage, with mozzarella, parmesan, feta & chevre. 16
fig & gorgonzola, mission fig & walnut tapenade, prosciutto, gorgonzola & arugula. 15
tuscan, marinara sauce, san marzano d.o.p plum tomatoes, marinated eggplant, cappicola, basil & parmesan. 16

appetizer

bresaola carpaccio, pinenuts, arugula, shaved parmesan, olive oil, capers & artichokes. 13
short rib poutine, shoestring frites, thunder oak cheese curds, short rib meat & gravy. 10
risotto balls, fontina cheese & sausage mushroom ragout. served with wood fired tomato sugo. 15
squash gnocchi, local squash, amaretti, brown butter, sage, pumpkin seed & maple cream. 13
bbq shrimp, simmered in a sweet-smokey bbq sauce, with a corn muffin & haystack frites. 14
sea scallops, pan seared with lemon-thyme butter & finished with a savoury clam chowder. 15
crab cakes, with sweet crabmeat, asiago cheese & chipotle-sundried tomato aioli. 14
tostadas, crisp corn tortillas topped with chipotle bbq pork, gouda cheese & avocado. 14
salt & pepper calamari, tossed in corn flour & fried. served with tamarind dipping sauce. 13
black & blue tuna, pan seared rare, wasabi vinaigrette, sweet soy & ginger-cucumber salad. 15
** quantities of this product are limited to ensure freshness.

soup & salad

caribou feature soup, 6
caribou caesar, herbed flatbread croutons, hand cut pancetta & shaved parmesan. 11
apple endive, radicchio, toasted walnuts & crumbled bleu cheese vinaigrette. 11
warm goat cheese, mixed greens tossed in herb-dijon vinaigrette with chevre & garlic croutons. 10
beet & arugula, crumbled feta, thin sliced avocado & raspberry-beet vinaigrette. 12

mains

sicilian grouper, "matalotta style" pan seared with olives, capers, onions, crushed plum tomatoes & simmered in the oven. served on a polenta cake & finished with olive oil. 30
grilled striploin, *certified angus beef*, marinated in a tuscan garlic marinade. served with aged gouda whipped potatoes, roasted carrots & grilled lemon. 37
moroccan lamb shank, canadian lamb shank seasoned with coriander, cumin, paprika, cinnamon, dates & slowly braised. served with harrisa golden pearl barley & natural jus. 32
seafood pasta, fresh clams, black tiger shrimp, bay scallops, plum tomatoes, premium extra virgin olive oil, tossed with bagna cauda butter & tagliatelle noodles. 27
spaghetti & meatballs, wild boar meatballs & "sunday gravy" tomato sauce, simmered in the wood oven, tossed with spaghetti, olive oil & parmesan cheese. 25
duck confit, duck legs marinated in quatre épices & crisped in the wood oven. served with goat cheese dauphinoise potatoes & pear-rhubarb chutney. 30
memphis bbq chicken, boneless half chicken, brined, spice rubbed, basted in a memphis style bbq sauce in the wood oven. served with apple slaw & shoestring frites. 28
yucatan pork, grilled pork tenderloin, brushed with a sweet chili glaze. served with chipotle cheddar risotto & warm salsa cruda. 28
back ribs, tender pork back ribs, wood oven roasted with a mango barbeque sauce, served with apple slaw & shoe-string frites. 33
teriyaki salmon, marinated in soya, citrus, ginger, wood oven roasted on cedar & topped with cucumber-radish salsa. served with orange-sesame asparagus & egg fried rice. 29
roast chicken, boneless half chicken, brined & wood roasted with herbs & a dijon mustard marinade. served with roasted carrots & buttermilk mashed potatoes. 28
arctic char, pan seared & oven roasted with lemon confit & thyme. served over herb steamed quinoa & sautéed asparagus with hazelnut vinaigrette. 30
porcini filet, grilled bacon wrapped *certified angus beef* seasoned with dried porcini mushrooms & served with buttermilk mashed potatoes, sautéed mushrooms & braised onion jus. 39

*please advise your server of any allergy concerns
caribou proudly supports local producers*

glass wines & beer

red 7 oz glass
mcguigan shiraz 8
argento malbec 8
henry of pelham baco noir 10
porcupine ridge syrah 10
cline zinfandel 10.5
columbia crest merlot 11
penfolds shiraz/cabernet 11.5
guigal cotes-du-rhone 12
luigi bosca malbec 12
liberty school cab. sauvignon 12.5
nipozzano chianti 13
block nine pinot noir 14

white 7 oz glass
aveleda vinho verde 8
voga pinot grigio 9.5
henry of pelham chardonnay 10
13th street riesling 10
santa margherita pinot grigio 11
feilding pinot gris 12
mondavi coastal chardonnay 12
oyster bay sauvignon blanc 12.5

on tap
steam whistle pilsner 6
stella artois 6
creemore lager 6

bottle / can
corona 5.5
guinness 5.5
heineken 5.5
coors light 4.5
crystal 4.5

micro brews
big rock grasshopper 5.5
mill street tankhouse ale 5.5
waterloo dark 5

sparkling wine 5 oz glass
val d'oca prosecco 7

top shelf

vodka
absolut 5.5
tito's handmade 6
ketel one 6.5
belvedere 6.5
grey goose 7
crystal head 8

tequila
don julio blanco 10
patron anejo 15

gin
tanqueray 5.5
bombay sapphire 5.5
north shore 6.5
hendrick's 6.5
tanqueray no.ten 6.75

rye
forty creek 5.5
crown royal 6.5

rum
captain morgan spiced 5.5
kraken black spiced 5.5
sailor jerry spiced 5.5
havana club 5.5
mount gay 5.5
appleton 6.25

bourbon
maker's mark 6.75
blanton's 7.25
basil hayden's 8 year 8
eagle rare 10 year 8

scotch
glenlivet 12yr 6.75
dalwhinnie 15yr 10.5
auchentoshan 3 wood 11
ardbeg 10yr 12.5
macallan 12yr 13
bruichladdich 7yr 16
lagavulin 16yr 16
balvenie 21yr 22
macallan 18yr 24

premium cocktails

1.5 oz

havana sour 9.5
rum, st. germain, lemon, grapefruit & white cranberry juice

the valencia 9.5
grey goose l'orange, aperol, sparkling blood orange soda

the victoria orange 9.5
st. germain, cassis, gin, lemon, grapefruit & orange juice

strawberry ginger ale 9.5
fragoli strawberry liqueur, hendricks gin, grapefruit & ginger ale

martinis 10

2 oz

chocolate martini
creme de cacao, vodka & shaved swiss chocolate

caribou cosmopolitan
iceberg vodka, grand marnier, cranberry & lime juice

the kiss
vanilla vodka, baileys, godet chocolate & cinnamon sugar

lemon-berry
raspberry vodka, lemon juice, lemoncello & chambord

razberi
raspberry vodka, chambord, fresh lime & cranberry juice

banana martini
vodka, malibu, banana liqueur, pineapple, & squeezed o.j

caribou manhattan
bourbon, sweet vermouht, bitters & maraschino cherry

cocktails 9

1.5 oz

rebel
blueberry vodka, fresh mint, muddled lemon & soda

sgt. pepper
hendrick's gin, cucumber, fresh ground pepper, lime & tonic

old fashioned
bourbon muddled with orange and a touch of sugar

mojito
havana club rum, fresh mint, lime juice & soda

bourbon rootbeer
makers mark, kahlua, galliano & rootbeer

scratch margarita
tequila, grand marnier & fresh lime juice, with a salt rim

caesar
iceberg vodka, clamato, tabasco, worcestershire & pepper

all prices plus tax