

STARTERS

FOCACCIA & HUMMUS fresh focaccia, our signature hummus with olive oil and everything seasoning. 13

PROSCIUTTO & OLIVES sliced prosciutto, gnocco fritto, olive oil ricotta, marinated olives. 21

TOSTADAS crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 23

STICKY RIBS pork back ribs, hoisin glaze, wood fire baked, togarashi spice. 22

WARM CRAB DIP red crab meat, cream cheese, old bay seasoning, hot sauce, baked in the wood oven. tortilla chips. 23

CHEESE RISOTTO BALLS fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 22

MISTO FRITTI calamari, shrimp, cod, lemon aioli. 23

GARLIC SHRIMP garlic butter, white wine, lemon, parsley, focaccia bread. 22

SALADS

MOROCCAN BEETROOT roasted beets, orange, pistachio, red onion, arugula, spiced lemon vinaigrette, goat cheese yogurt. 20

CARIBOU CAESAR flatbread croutons, pancetta, parmesan. 20

ARUGULA SALAD starter size, baby gem lettuces, radish, italian vinaigrette. 10

MAINS

STEAK FRITES 8oz certified angus beef®, grilled, carved, peppercorn sauce, shoe string frites, baked parmesan tomato. 43

BLACKENED PORK CHOP heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum-apricot glaze, buttered potatoes, pancetta brussel sprouts. 48

MAPLE MISO SALMON wood oven cedar plank salmon, with roasted squash risotto, marinated squash ribbons, pumpkin seed gremolata. 50

PIRI PIRI CHICKEN boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 41

TUNA TATAKI ginger-chili tamari, wasabi-mayo, crispy sticky rice, spicy bean sprouts, sesame cucumber salad. 36

PORCINI FILET grilled 7oz certified angus beef®, bacon wrapped, whipped golden potatoes, roasted mushrooms, asparagus, braised onion jus. 64

PASTA

SHORT RIB CASARECCE ragù of braised short rib meat, salami, red wine, tomato, finished with pecorino cheese. 35

LUMACHE RIGATE ALLA VODKA spicy oven roasted tomato sauce, cream, butter, basil, vodka, parmesan cheese. 34
add sautéed shrimp 10

MAFALDINE braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 38

PENNE pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 37

SEAFOOD LINGUINE shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 40

SQUASH RISOTTO (V) topped with roasted apples, shaved brussel sprouts, sage, spiced hazelnuts. 30

WOOD OVEN PIZZAS

SALAMI & OLIVE tomato sauce, basil, casalingo salami, parmesan, oregano, mozzarini cheese. 26

FIG AND PEAR olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 26

SICILIAN roasted tomato rosé sauce, sausage, mushroom, ricotta, parmesan, toasted chili oil. 26

BEE STING tomato sauce, smoked pepperoni, soppressata salami, mozzarella, aged gouda, hot honey. 26

SIENNA MARGHERITA tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 26

GLASS WINES

RED 7^{oz} glass

- the wanted zin old vines zinfandel 13
- beronia tempranillo 14
- henry of pelham baco noir 15
- rosemount diamond shiraz 15
- trivento reserva malbec 16
- finca decero remolinos cabernet 18
- oyster bay pinot noir 19

WHITE 7^{oz} glass

- bask pinot grigio, "zero sugar" 13
- barone montalto pinot grigio 13
- latte miele pecorino 14
- deinhard green label riesling 14
- calmel & joseph villa blanche chardonnay 17
- kim crawford sauvignon blanc 20

SPARKLING 5^{oz} glass

- val d'oca prosecco 12

ROSE 7^{oz} glass

- tawse rose 15

BEER

ON TAP 16^{oz} glass

- lakehead brewing selection 10
- dawson trail selection 10
- lake of the woods selection 10

BOTTLE / CAN

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|------------|----------------------------|
| corona 9 | coors light 8 |
| heineken 9 | lago mexican-style lager 9 |
| peroni 9 | somersby cider 9 |

MICRO BREWS

- lakehead brewery light lager 9
- lake of the woods sultana gold blonde ale 9.5
- dawson trail plinth german pils 9.5
- collective arts life in the clouds new england ipa 9.5

NON ALCOHOLIC BREWS

- clausthaler premium non alcoholic 7.5
- 0.0 heineken 6.5

COCKTAILS 1^{oz}

LAVENDER LYCHEE

empress 1908 gin, cointreau, lychee juice, lavender syrup, lime juice. 12

MAPLE MULE

cabot trail maple whiskey, lime juice, maple syrup, ginger beer. 12

REBEL

blueberry vodka, fresh mint, muddled lemon, white cranberry, 7up, soda. 12

PIMM'S CUP

pimm's liqueur, lemon juice, raspberries, cucumber, 7up. 12

CRAFT COCKTAILS 1.5^{oz}

RASPBERRY LIMONCELLO SPRITZ

chambord, limoncello, prosecco, soda. 14

ITALIAN CHERRY MARGARITA

cazadores tequila blanco, amaretto, pitted cherries, lime juice, simple syrup. 14

MAPLE PAPER PLANE

crown royal whiskey, campari, amaro nonino, lemon juice, maple syrup. 14

WHITE LINEN

bombay sapphire gin, st. germaine, cucumber, lemon juice, simple syrup. 14

SHAKEN + STIRRED 2OZ

PINK PONY CLUB

beefeater gin, campari, lemon juice, strawberry syrup, egg white. 15

CANADIAN OLD FASHIONED

forty creek barrel select whisky, maple syrup, maraschino cherry, orange slice, lemon, bitters. 15

SALTED CARAMEL ESPRESSO MARTINI

iceberg vodka, kahlua, espresso, caramel syrup, sea salt. 15

BANANA PANCAKES

canadian club whiskey, amaretto, banana liqueur, egg white, orange, lemon-lime juices. 15

BARREL AGED 3OZ

NEGRONI

campari, beefeater gin, sweet vermouth. 17

WHISKEY MANHATTAN

forty creek barrel aged whiskey, cinzano rosso, maple syrup, orange bitters. 17

ZERO-PROOF DRINKS

PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries, cranberry juice. 10

PINK STARBURST DIRTY SODA

7up, watermelon syrup, pineapple syrup, coconut milk. 9

ORANGE CREAMSICLE

orange juice, vanilla syrup, 7up, heavy cream. 9

KIWI CUCUMBER COLLINS

kiwi cucumber syrup, lemon juice, atypique non-alcoholic 'gin and tonic' flavoured sparkling cocktail. 10

