

The food is North American modern. The atmosphere is relaxed. We use only the finest ingredients in all our dishes and we pride ourselves on sourcing them locally whenever we can.

STARTERS + SALADS

- FOCACCIA & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 10
- DILL PICKLE TART** bread and butter pickles, dill, cream cheese, pie crust. 18
- SPANISH SHRIMP** olive oil, garlic, chili, parsley, lemon, butter. 19
- AVOCADO TARTARE** shallot, parsley, e.v.o, salsa rossa, tortilla chips. 19
- CHEESE RISOTTO BALLS** fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 20
- CALAMARI FRITTI** fried golden with lemon aioli. 18
- CRAB CAKES** red crab meat, old bay seasoning, pan fried, sundried tomato-chipotle aioli. 22
- BEET & AVOCADO** arugula, toasted almonds, oranges, citrus vinaigrette. 18
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 18

MAINS

- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, whipped yukon potatoes, roasted mushrooms, braised onion jus. 54
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 36
- OSSO BUCCO** veal shanks, braised in red wine, tomato, aromatic spices, topped with pepperonata, chorizo-saffron risotto. 45
- BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 43
- MOJO SIRLOIN** grilled 10oz certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 49
- MAPLE TERIYAKI SALMON** cedar plank roasted, thai pineapple egg fried rice, pickled vegetable salad. 44

PASTA

- SEAFOOD LINGUINE** shrimp, bay scallops, mussels, basil, tomato, fresh saffron linguine, bagna butter. 36
- SHORT RIB CASARECCE** rich tomato ragu of salami soffrito, red wine, pecorino cheese. 32
- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 34
- SQUASH RAVIOLI** roasted butternut squash, parmesan and ricotta filling, fresh pasta, with a toasted pinenut-sage butter cream. 30

3 COURSE MENU

SALAD COURSE

select one

BEET & AVOCADO arugula, toasted almonds, oranges, citrus vinaigrette.

CARIBOU CAESAR flatbread croutons, pancetta, parmesan.

ENTRÉE COURSE

select one

GORGONZOLA CHICKEN roasted chicken supreme with a gorgonzola, pinenut and fig stuffing. roasted shallot jus, asparagus, spinach rice. 70

STEAK FRITES grilled 8oz certified angus beef®, carved, topped with an argentinian chimichurri sauce. shoestring frites, radish-tomato salad. 70

DESSERT COURSE

select one

CRÈME FRAMBOISE cool sweet vanilla custard, warm caramel, raspberries.

PEANUTBUTTER CHEESECAKE chilled cheesecake, chocolate-peanut crust, milk chocolate ganache, strawberry and chocolate sauces.

Please advise your server of any allergy concerns.

GLASS WINES

RED 7^{oz} glass

- mcguigan shiraz 12
- luccarelli primitivo 13
- henry of pelham baco noir 13
- luigi bosca malbec 17
- tom gore cabernet 18
- deloach pinot noir 19

WHITE 7^{oz} glass

- henry of pelham pinot grigio 13
- deinhard green label riesling 14
- ruffino lumina pinot grigio 14
- 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

- sleeping giant selection 9.5
- lake of the woods selection 9.5
- dawson trail selection 9.5

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
- mill st. original organic 9
- eastbound brewery co. backpacker blonde ale 8.25

NON ALCOHOLIC BREWS

- clauthaler premium non alcoholic 6
- heineken 0.0 6

COCKTAILS 1^{oz}

CAFÉ COPA Y PURO

spiced rum, kahlua, crème de cacao, lime juice and ginger beer. 11

LEMON SBAGLIATO

dry vermouth, lemongello and prosecco. 11

REBEL

blueberry vodka, fresh mint, muddled lemon, whitecranberry, 7up and soda. 11

SPICED APPLE MULE

absolut vodka, lime slice, cinnamon syrup, apple juice and ginger beer. 11

CRAFT COCKTAILS 1.5^{oz}

MOUNTAIN MAN

basil hayden's bourbon, peach schnapps, lemon juice, maple syrup and ginger beer. 13

TANGERINE APEROL SOUR

tanqueray, aperol, tangerine, lemon juice, honey syrup and egg white. 13

MAPLE WHISKEY SOUR

crown royal whiskey, maple syrup, lemon juice, ginger ale and cinnamon. 13

MARGARITA BIANCO

don julio tequila, grand marnier, coconut milk, coconut water, lime juice, agave syrup and salt rim. 13

SHAKEN + STIRRED 2OZ

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 13.5

CANADIAN OLD FASHIONED

forty creek barrel select whisky, maple syrup, maraschino cherry, orange slice, lemon and bitters. 14

NANAIMO BAR

iceberg vodka, bailey's irish cream, Frangelico, malibu, crème de cacao, cream and chocolate syrup. 14

BARREL AGED 2OZ

NEGRONI

campari, bombay sapphire gin 22, sweet vermouth. 15

BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 15

ZERO-PROOF DRINKS

PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 8

HAWAIIAN GINGER

pineapple and lemon juices, maple syrup, ginger beer and cinnamon. 8

JUNIPER COLLINS

muddled lemon and cucumber, juniper syrup, 7up and soda. 8

