

STARTERS

- FOCACCIA & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 12
- LAMB MEATBALLS** spiced tomato sauce, tahini yogurt, zucchini fritti. 23
- TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 20
- WARM FETA ARTICHOKE DIP** sundried tomatoes, pinenuts, parmesan, tortilla chips. 20
- CHEESE RISOTTO BALLS** fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 21
- MISTO FRITTI** calamari, shrimp, cod, lemon aioli. 21
- CRAB CAKES** red crab meat, old bay seasoning, pan fried, sundried tomato-chipotle aioli. 23

SALADS

- GOAT CHEESE** cornflake crusted and pan fried, mixed greens, dried fig, roasted chickpeas, apple cider vinaigrette. 19
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 19

MAINS

- STEAK FRITES** 8oz flat iron certified angus beef®, grilled and carved, roasted shallot steak sauce, creamed gouda spinach, frites. 44
- CHICKEN MILANESE** pan fried chicken cutlets, arugula, herb-goat cheese orzo. 30
- BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 44
- POMEGRANATE SALMON** wood oven roasted, zaatar spice, pomegranate glaze, pomegranate cucumber salsa, asparagus, carrot rice. 45
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 37
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, spicy bean sprouts, sesame cucumber salad. 33
- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, whipped yukon potatoes, roasted mushrooms, braised onion jus. 58

PASTA

- LUMACHE RIGATE ALLA VODKA** oven roasted tomato sauce, chili, cream, butter, basil, vodka, parmesan cheese. 30
add sautéed shrimp 9
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 35
- PASTA AL FORNO** beef, pork, lamb, sausage bolognese sauce, tortiglione noodles, mozzarella, bechamel, parmesan, baked in the wood oven. 34
- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 35
- RAVIOLI** swiss chard-ricotta filling, roasted squash tomato sauce, parmesan cheese, herb bread crumbs. 31
- SEAFOOD LINGUINE** shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 37

WOOD OVEN PIZZAS

- TUSCAN** tomato sauce, basil, pickled eggplant, hot capicola, mozzarella, parmesan, goat cheese. 25
- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 25
- VERONA** squash tomato sauce, wood roasted onions, portobello mushrooms, mild gorgonzola. 25
- PEPPERONI & HOT HONEY** tomato sauce, pancetta, mozzarella, aged gouda, smoked pepperoni. 25
- SIENNA MARGHERITA** tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 25

GLASS WINES

RED 7^{oz} glass

- luccarelli primitivo 13
- henry of pelham baco noir 15
- rosemount diamond shiraz 15
- trapiche reserva malbec 16
- tom gore cabernet 18
- deloach pinot noir 20

WHITE 7^{oz} glass

- barone montalto pinot grigio 13
- deinhard green label riesling 14
- henry of pelham pinot grigio 15
- latte miele pecorino 16
- toasted head chardonnay 17
- kim crawford sauvignon blanc 20

SPARKLING 5^{oz} glass

- val d'oca prosecco 12

BEER

ON TAP 16^{oz} glass

- sleeping giant selection 10
- lake of the woods selection 10
- dawson trail selection 10

BOTTLE / CAN

- | | |
|------------|------------------|
| corona 9 | coors light 8 |
| heineken 9 | moosehead 8 |
| peroni 9 | somersby cider 9 |

MICRO BREWS

- sleeping giant one city pilsner 9.5
- sleeping giant skull rock stout 9.5
- lake of the woods sultana gold blonde ale 9.5
- lake of the woods nautical disaster dry hopped ipa 9.5
- mill st. original organic 9.5

NON ALCOHOLIC BREWS

- clausthaler premium non alcoholic 7.5
- 0.0 heineken 6.5

COCKTAILS 1^{oz}

RYE TAI

forty creek, lemon juice, pineapple juice, orgeat and soda. 12

KIR ROYALE

crème de cassis, prosecco and raspberries. 12

REBEL

blueberry vodka, fresh mint, muddled lemon, whitecranberry, 7up and soda. 12

SWEET JUAN

don julio blanco, lemon juice, honey syrup, ginger beer. 12

CRAFT COCKTAILS 1.5^{oz}

PICKLETINI

stoli vodka, dry vermouth, dill pickle brine, black pepper. 14

OLD CUBAN

mount gay rum, lime juice, simple syrup, mint, angostura bitters and prosecco. 14

BONE BROTH CAESAR

beefeater gin, bone broth, clamato, dark balsamic, Worcestershire, tabasco and celery salt rim. 14

LAVENDER HAZE

empress 1908 gin, st. germaine, egg white, lemon juice, lavender blueberry syrup. 14

SHAKEN + STIRRED 2OZ

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 15

CANADIAN OLD FASHIONED

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

SALTED CARAMEL ESPRESSO MARTINI

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

BARREL AGED 3OZ

NEGRONI

campari, bombay sapphire gin 22, sweet vermouth. 17

BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 17

ZERO-PROOF DRINKS

PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 8.5

HAWAIIAN GINGER

pineapple and lemon juices, maple syrup, ginger beer and cinnamon. 8.5

LEMON LIBATION

egg white, lemon juice, thyme syrup, apple cider vinegar. 8.5

