

STARTERS

- FOCACCIA & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 10
- TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 19
- 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
- MISTO FRITTI** calamari, shrimp, cod, lemon aioli. 20
- CRAB CAKES** red crab meat, old bay seasoning, pan fried, sundried tomato-chipotle aioli. 22

SALADS

- BEET & AVOCADO** arugula, toasted almonds, oranges, citrus vinaigrette. 18
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 18

MAINS

- STEAK FRITES** 8oz flat iron certified angus beef®, grilled and carved, argentinian chimichurri sauce, shoe string frites, radish-tomato salad. 40
- BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 43
- MAPLE TERIYAKI SALMON** cedar plank roasted, thai pineapple egg fried rice, pickled vegetable salad. 44
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 36
- MOJO SIRLOIN** grilled 10oz certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 49
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts, sesame cucumber salad. 32
- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, yukon whipped potatoes, roasted mushrooms, braised onion jus. 57

PASTA

- TORTIGLIONE** shaved prosciutto, spicy italian sausage, peas, parmesan cream. 26
- CAMPANELLE BOLOGNESE** beef, pork and lamb mince, red wine, tomato, rosemary, pecorino cheese. 26
- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 34
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 33
- SQUASH RAVIOLI** roasted butternut squash, parmesan and ricotta filling, fresh pasta, with a toasted pinenut-sage butter cream. 30
- SEAFOOD LINGUINE** shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 36

WOOD OVEN PIZZAS

- TUSCAN** san marzano tomatoes, hot capicola, spiced marinated eggplant, basil, mozzarella, goat cheese, parmesan. 24
- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 24
- WISE GUY** san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 24
- PEPPERONI & HOT HONEY** san marzano tomatoes, pancetta, mozzarella, aged gouda, smoked pepperoni. 24
- SIENNA MARGHERITA** san marzano tomatoes, sea salt, olive oil, basil, mozzarini, parmesan. 24

GLASS WINES

RED 7^{oz} glass

- mcguigan shiraz 12
- luccarelli primitivo 13
- henry of pelham baco noir 15
- luigi bosca malbec 17
- tom gore cabernet 18
- deloach pinot noir 20

WHITE 7^{oz} glass

- deinhard green label riesling 14
- ruffino lumina pinot grigio 14
- henry of pelham pinot grigio 15
- toasted head chardonnay 17
- kim crawford sauvignon blanc 18

SPARKLING 5^{oz} glass

- val d'oca prosecco 12

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 8.5
- heineken 8.5
- coors light 7.5
- crystal 7.5
- somersby cider 8.5

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

- clausthaler premium non alcoholic 7
- 0.0 heineken 6

COCKTAILS 1^{oz}

CAFÉ COPA Y PURO

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

HUGO SPRITZ

st. germaine, mint, lime, soda and prosecco. 11

REBEL

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

RUM BABY RUM

dark rum, campari, lime juice, pineapple juice and soda. 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

LIMONCELLO SOUR

limoncello, collingwood whiskey, lemon juice and soda. 13

SPICY MARGARITA

don julio tequila, cointreau, lime juice, simple syrup, jalapeno slices and tajin 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

