

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

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

PROSCIUTTO PLATE 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

LEBANESE TOMATO SALAD local tomatoes, cucumbers, red onion, feta, grilled pita, mint-sumac dressing. 20

CARIBOU CAESAR flatbread croutons, pancetta, parmesan. 20

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

MAINS

KOREAN FLATIRON STEAK 8oz certified angus beef®, gochujang glaze, grilled, carved over kimchi fried rice with fried egg. 47

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

SUMMER SALMON wood oven cedar plank salmon, with tomato risotto, blistered cherry tomatoes, zucchini ribbons, toasted pinenuts, herb-tomato olive oil. 50

PIRI PIRI CHICKEN boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring fries. 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. 65

PASTA / RISOTTO / GNOCCHI

PORK PAPPARDELLE ragù of braised pork shoulder, italian sausage, tomato sauce simmered in the wood oven. finished with parmesan. 32

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

CHICKEN & GNOCCHI chicken milanese, pan fried golden, topped with potato gnocchi, basil ricotta cream, blistered cherry tomatoes. 35

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

RISOTTO POMADORO (V) roasted zucchini, blistered cherry tomatoes, zucchini ribbons, toasted pinenuts, herb-tomato olive oil. 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

PROSCIUTTO ARUGULA tomato sauce, basil, mozzarini, parmesan, olive 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. 24

GLASS WINES

RED 7^{oz} glass

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

WHITE 7^{oz} glass

- barone montalto pinot grigio 13
- la mora vermentino 13
- deinhard green label riesling 14
- calmel & joseph villa blanche chardonnay 17
- bollini pinot grigio 18
- 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 | great big tea hard iced tea 8 |

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}

PORTO TONICO

fonseca white port, tonic, lemon and mint. 14

ITALIAN CHERRY MARGARITA

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

JUNGLE BIRD

appleton estate rum, campari, simple syrup, lime, pineapple and bitters. 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

HOT HONEY COCONUT DAIQUIRI

bacardi white rum, coconut milk, lime juice and hot honey. 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

