

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. 9

TOSTADAS crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 19

PROSCIUTTO WRAPPED SHRIMP cast iron seared, bagna cauda butter, pickled fennel salad. 20

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. 19

MISTO FRITTI calamari, shrimp, halibut, lemon aioli. 19

ROASTED TOMATO BRUSCHETTA ciabatta bread, olive oil whipped ricotta, wood oven roasted tomato, basil, crushed olives. 16

LEBANESE TOMATO SALAD local tomatoes, cucumbers, red onion, feta, grilled pita, mint-sumac dressing. 16

CARIBOU CAESAR flatbread croutons, pancetta, parmesan. 16

MAINS

LAMB CHOPS new zealand lamb rib chops, white wine-rosemary marinade, flash grilled. greek style braised summer beans, potatoes, feta and radish tzatziki. 48

KOREAN FLAT IRON 8oz certified angus beef®, tamari marinade, grilled, carved, topped with a fried egg, kimchi fried rice. 36

PIRI PIRI CHICKEN boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 35

ROASTED SALMON wood oven roasted, topped with a savoury dill artichoke spread and toasted bread crumbs. lemon asparagus and spinach-sundried tomato rice pilaf. 41

MOJO SIRLOIN grilled 10oz certified angus beef®, red mojo bbq sauce, beef steak tomatoes with toasted spice vinaigrette and shoestring frites. 47

TUNA TATAKI ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts, sesame cucumber salad. 30

BLACKENED PORK CHOP heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 40

PASTA

BUCATINI & MEATBALL guanciale, italian sausage, san marzano tomatoes, e.v.o., parmesan cheese, topped with a 4oz artisan meatball. 30

PENNE pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 34

MAFALDINE braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 32

AGNOLOTTI ricotta cheese & parmesan filling, ligurian pistachio pesto, zucchini. 27

SHRIMP LINGUINE black tiger shrimp, arugula, onions, garlic, lemon-tarragon butter, chili, toasted bread crumbs. 30

WOOD OVEN PIZZAS

GENOA san marzano tomatoes, kalamata olives, hot genoa salami, mozzarella, parmesan. 23

FIG AND PEAR olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 23

WISE GUY san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 23

PEPPERONI & HOT HONEY san marzano tomatoes, pancetta, mozzarella, aged gouda, smoked pepperoni. 23

SIENNA MARGHERITA san marzano tomatoes, sea salt, olive oil, basil, mozzarini, parmesan. 23

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
- cave spring riesling 14
- ruffino lumina pinot grigio 14
- toasted head chardonnay 16.5
- kim crawford sauvignon blanc 17

ROSÉ 7^{oz} glass

- tawse growers blend rosé 13

SPARKLING 5^{oz} glass

- val d'oca prosecco 10

BEER

ON TAP 16^{oz} glass

- sleeping giant selection 8.5
- lake of the woods selection 8.5
- dawson trail selection 8.5

BOTTLE / CAN

- corona 8
- heineken 8
- coors light 7
- crystal 7
- somersby cider 8

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

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

COCKTAILS 1^{oz}

22 & TONIC

dillons 22 gin, cucumber, lemon, lime and tonic. 11

LEMON SBAGLIATO

dry vermouth, lemoncello and prosecco. 11

APERTIKI

sombra mezcal wash, don julio blanco, malibu rum, simple syrup, lemon and pineapple juices. 11

REBEL

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

CRAFT COCKTAILS 1.5^{oz}

VANILLA CHERRY LIMEADE

vanilla vodka, galliano, amaro, simple syrup, lime and cherry juice. 13

DARK & STORMY

kraken spiced rum, lime slice, ginger beer, ginger ale and bitters. 13

MAPLE WHISKEY SOUR

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

PIMM'S CUP

pimms, lemon juice, raspberries, fresh cucumber and 7up. 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

BANANA

iceberg vodka, banana liqueur, malibu rum, orange and pineapple juices. 13.5

BARREL AGED 2OZ

NEGRONI

campari, bombay sapphire gin 22, sweet vermouth. 14

BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 14

