

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 & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 13
- WARM OLIVES** mixed olives, fresh herbs, olive oil, orange zest. 11
- LAMB MEATBALLS** spiced tomato sauce, tahini yogurt, zucchini fritti. 24
- TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 21
- WARM FETA ARTICHOKE DIP** sundried tomatoes, pinenuts, parmesan, tortilla chips. 21
- CHEESE RISOTTO BALLS** fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 22
- MISTO FRITTI** calamari, shrimp, cod, lemon aioli. 22
- SPANISH SHRIMP** olive oil, garlic, chili, parsley, lemon, butter, bread knot. 21

SALADS

- MOROCCAN BEETROOT** roasted beets, orange, pistachio, red onion, arugula, spiced lemon vinaigrette, goat cheese yogurt. 19
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 19

MAINS

- STEAK FRITES** 8oz certified angus beef®, grilled, carved, peppercorn sauce, shoe string frites, baked parmesan tomato. 40
- BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum-apricot glaze, buttered potatoes, pancetta brussel sprouts. 46
- EVERYTHING SALMON** wood oven roasted salmon, everything bagel spice, asparagus, rice-lentil pilaf, beetroot-radish yogurt. 48
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 39
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, spicy bean sprouts, sesame cucumber salad. 35
- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, whipped golden potatoes, roasted mushrooms, braised onion jus. 60

PASTA

- TORTIGLIONE PASTA** sausage, prosciutto, green peas, parmesan cream. 34
- LUMACHE RIGATE ALLA VODKA** oven roasted tomato sauce, chili, cream, butter, basil, vodka, parmesan cheese. 32
add sautéed shrimp 10
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 37
- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 37
- SEAFOOD LINGUINE** shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 39

WOOD OVEN PIZZAS

- SALAMI & OLIVE** tomato sauce, basil, casalingo salami, parmesan, scarmoza cheese. 26
- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 26
- TORTA ROSA** roasted tomato rose sauce, basil, mozzarini, basil, toasted chili oil. 26
- PEPPERONI & HOT HONEY** tomato sauce, pancetta, mozzarella, aged gouda, smoked pepperoni. 26
- SIENNA MARGHERITA** tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 26

GLASS WINES

RED 7^{oz} glass

the wanted zin old vines zinfandel 13
beronia tempranillo 14
henry of pelham baco noir 15
rosemount diamond shiraz 15
trivento reserva malbec 16
san pedro 1865 cabernet 17
deloach pinot noir 20

WHITE 7^{oz} glass

barone montalto pinot grigio 13
deinhard green label riesling 14
henry of pelham pinot grigio 15
calmel & joseph villa blanche chardonnay 17
kim crawford sauvignon blanc 20

SPARKLING 5^{oz} glass

val d'oca prosecco 12

COCKTAILS 1^{oz}

ROSEMARY & HONEY DAIQUIRI
mount gay rum, rosemary, lime juice and honey syrup. 12

KIR ROYALE
crème de cassis, prosecco and raspberries. 12

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

PIMM'S CUP
pimm's liqueur, lemon juice, raspberries, cucumber, 7up. 12

CRAFT COCKTAILS 1.5^{oz}

PORTO TONICO
white port, tonic, lemon and mint. 14

ITALIAN CHERRY MARGARITA
don julio tequila, amaretto, pitted cherries, lime juice and simple syrup. 14

PENICILLIN
chivas blended scotch, lemon juice, fresh ginger, honey syrup, islay scotch float. 14

WHITE LINEN
bombay sapphire gin, st. germaine, cucumber, lemon juice, simple syrup. 14

BEER

ON TAP 16^{oz} glass

lakehead brewing selection 10
dawson trail selection 10
lake of the woods 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
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

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

WHISKEY MANHATTAN
crown royal, 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

