

## 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
- MUSSELS** leek soffrito, thyme, white wine, butter, roasted garlic-saffron cream. 18

## SALADS

- BEET & AVOCADO** arugula, toasted almonds, oranges, citrus vinaigrette. 18
- WINTER GREENS CAESAR** kale, napa cabbage, corn bread croutons, pancetta, parmesan, caesar dressing. 18

## MAINS

**PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, yukon whipped potatoes, roasted mushrooms, braised onion jus. 53

- BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 42
- MAPLE TERIYAKI SALMON** cedar plank roasted, thai pineapple egg fried rice, pickled vegetable salad. 44
- LAMB CHOPS** new zealand lamb rib chops, white wine-rosemary marinade, flash grilled. roasted cauliflower-chickpea quinoa, feta, spiced yogurt dressing. 52
- KOREAN FLAT IRON** 8oz certified angus beef®, tamari marinade, grilled, carved, topped with a fried egg, kimchi fried rice. 38
- 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

## PASTA

- SHORT RIB CASARECCE** rich ragu of salami soffrito, red wine, pecorino cheese. 32
- 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<sup>oz</sup> 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<sup>oz</sup> glass

- henry of pelham pinot grigio 13
- deinhard green label riesling 14
- ruffino lumina pinot grigio 14
- toasted head chardonnay 16.5
- kim crawford sauvignon blanc 17

### SPARKLING 5<sup>oz</sup> glass

- val d'oca prosecco 10

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## BEER

### ON TAP 16<sup>oz</sup> glass

- sleeping giant selection 9.5
- lake of the woods selection 9.5
- dawson trail selection 9.5

### 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
- eastbound brewery co. backpacker blonde ale 8.25

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## 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<sup>oz</sup>

- CAFÉ COPA Y PURO**  
spiced rum, kahlua, crème de cacao, lime juice and ginger beer. 11
- LEMON SBAGLIATO**  
dry vermouth, lemongello and prosecco. 11
- REBEL**  
blueberry vodka, fresh mint, muddled lemon, whitecranberry, 7up and soda. 11
- SPICED APPLE MULE**  
absolut vodka, lime slice, cinnamon syrup, apple juice and ginger beer. 11

## CRAFT COCKTAILS 1.5<sup>oz</sup>

- 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
- MAPLE WHISKEY SOUR**  
crown royal whiskey, maple syrup, lemon juice, ginger ale and cinnamon. 13
- MARGARITA BIANCO**  
don julio tequila, grand marnier, coconut milk, coconut water, lime juice, agave syrup and salt 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

