

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. 8

TOSTADAS crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 17

PROSCIUTTO WRAPPED SHRIMP cast iron seared, bagna cauda butter, pickled fennel salad. 19

AVOCADO TARTARE shallot, parsley, e.v.o, salsa rossa, tortilla chips. 18

CHEESE RISOTTO BALLS fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 18

MISTO FRITTI calamari, shrimp, halibut, lemon aioli. 18

LAMB SCOTTADITO new zealand lamb rib chops, white wine-rosemary marinade, flash grilled, caramelized lemon olive oil. 20

APPLE ARUGULA SALAD tart apples, shaved kohlrabi, radicchio, toasted hazlenuts, fig dressing. 16

CARIBOU CAESAR flatbread croutons, pancetta, parmesan. 16

MAINS

KOREAN FLAT IRON 8oz certified angus beef®, tamari marinade, grilled, carved, topped with a fried egg, kimchi fried rice. 34

PIRI PIRI CHICKEN boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 32

ROASTED SALMON wood oven roasted, topped with a savoury dill artichoke spread and toasted bread crumbs.
lemon asparagus and spinach-sundried tomato rice pilaf. 39

STEAKHOUSE SIRLOIN grilled 10oz certified angus beef®, roasted shallot steak sauce, creamed gouda greens, shoestring frites. 43

TUNA TATAKI ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts, sesame cucumber salad. 25

BLACKENED PORK CHOP heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze,
buttered potatoes, pancetta brussel sprouts. 37

PASTA

BUCATINI & MEATBALL guanciale, italian sausage, san marzano tomatoes, e.v.o., parmesan cheese,
topped with a 4oz artisan meatball. 27

PENNE pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 31

MAFALDINE braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 28

SQUASH RAVIOLI roasted butternut squash, parmesan, ricotta, gorgonzola filling, brown butter sauce with swiss chard pesto. 26

SHRIMP LINGUINE black tiger shrimp, arugula, onions, garlic, lemon-tarragon butter, chili, toasted bread crumbs. 26

WOOD OVEN PIZZAS

FUNGHI crimini mushrooms, rosemary, roasted garlic gorgonzola cream, mozzarella and aged gouda. 21

FIG AND PEAR olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 21

WISE GUY san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 21

TUSCAN san marzano tomatoes, mozzarella, parmesan, goat cheese, hot capicola, marinated eggplant, basil. 21

NAPOLITANA san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 20

GLASS WINES

RED 7^{oz} glass

mcguigan shiraz 11
henry of pelham baco noir 13
tom gore cabernet 18
deloach pinot noir 19

WHITE 7^{oz} glass

henry of pelham pinot grigio 13
cave spring riesling 14
toasted head chardonnay 16.5
kim crawford sauvignon blanc 17

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	crystal 7
heineken 8	somersby cider 8
coors light 7	

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. 7.5

HAWAIIAN GINGER

pineapple and lemon juices, maple syrup, ginger beer and cinnamon. 7.5

JUNIPER COLLINS

muddled lemon and cucumber, juniper syrup, 7up and soda. 7.5

COCKTAILS 1^{oz}

SPICED APPLE MULE

absolut vodka, lime slice, cinnamon syrup, apple juice and ginger beer. 11

ITALIAN SPRITZ

campari, aperol, prosecco and soda. 11

22 AND TONIC

dillon's 22 gin, cucumber, lemon, lime and tonic. 11

REBEL

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

CRAFT COCKTAILS 1.5^{oz}

MOUNTAIN MAN

basil hayden's bourbon, peach schnapps, lemon juice, maple syrup and ginger beer. 13

DARK & STORMY

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

LOWBALL MARGARITA

don julio blanco, cointreau, lime juice, simple syrup and salt rim. 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

NANAIMO BAR

iceberg vodka, bailey's irish cream, frangelico, malibu rum, crème de cacao, cream and chocolate syrup. 14

BARREL AGED 2^{oz}

NEGRONI

campari, bombay sapphire gin 22, sweet vermouth. 14

BOURBON MANHATTAN

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

