

STARTERS

- FOCACCIA & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 12
- LAMB MEATBALLS** spiced tomato sauce, tahini yogurt, zucchini fritti. 23
- TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 20
- WARM FETA ARTICHOKE DIP** sundried tomatoes, pinenuts, parmesan, tortilla chips. 20
- CHEESE RISOTTO BALLS** fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 21
- MISTO FRITTI** calamari, shrimp, cod, lemon aioli. 21
- CRAB CAKES** red crab meat, old bay seasoning, pan fried, sundried tomato-chipotle aioli. 23

SALADS

- GOAT CHEESE** cornflake crusted and pan fried, mixed greens, dried fig, roasted chickpeas, apple cider vinaigrette. 19
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 19

MAINS

- STEAK FRITES** 8oz flat iron certified angus beef®, grilled and carved, argentinian chimichurri sauce, shoe string frites, radish-tomato salad. 41
- CHICKEN MILANESE** pan fried chicken cutlets, arugula, herb-goat cheese orzo. 30
- BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 44
- MAPLE TERIYAKI SALMON** cedar plank roasted, thai pineapple egg fried rice, pickled vegetable salad. 45
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 37
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, spicy bean sprouts, sesame cucumber salad. 33
- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, whipped yukon potatoes, roasted mushrooms, braised onion jus. 58

PASTA

- LUMACHE RIGATE ALLA VODKA** oven roasted tomato sauce, chili, cream, butter, basil, vodka, parmesan cheese. 30
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 35
- BUCATINI & MEATBALL** guanciale, italian sausage, san marzano tomatoes, e.v.o., parmesan cheese, topped with a 4oz artisan meatball. 32
- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 35
- RAVIOLI** swiss chard-ricotta filling, roasted squash tomato sauce, parmesan cheese, herb bread crumbs. 31
- SEAFOOD LINGUINE** shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 37

WOOD OVEN PIZZAS

- PROSCIUTTO CRUDO** tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 25
- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 25
- CALABRESE** san marzano tomatoes, kalamata olives, roasted peppers, hot soppressata salami, mozzarella, parmesan. 25
- PEPPERONI & HOT HONEY** tomato sauce, pancetta, mozzarella, aged gouda, smoked pepperoni. 25
- SIENNA MARGHERITA** tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 25

GLASS WINES

RED 7^{oz} glass

- mcguigan shiraz 12
- luccarelli primitivo 13
- henry of pelham baco noir 15
- trapiche reserva malbec 16
- tom gore cabernet 18
- deloach pinot noir 20

WHITE 7^{oz} glass

- barone montalto pinot grigio 13
- deinhard green label riesling 14
- henry of pelham pinot grigio 15
- toasted head chardonnay 17
- kim crawford sauvignon blanc 20

SPARKLING 5^{oz} glass

- val d'oca prosecco 12

BEER

ON TAP 16^{oz} glass

- sleeping giant selection 10
- lake of the woods selection 10
- dawson trail selection 10

BOTTLE / CAN

- corona 9
- heineken 9
- coors light 8
- crystal 8
- 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
- eastbound brewery co. backpacker blonde ale 8.75

NON ALCOHOLIC BREWS

- clausthaler premium non alcoholic 7.5
- 0.0 heineken 6.5

COCKTAILS 1^{oz}

CAFÉ COPA Y PURO

spiced rum, kahlua, crème de cacao, lime juice and ginger beer. 12

ITALIAN SPRITZ

campari, aperol, prosecco and soda. 12

REBEL

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

SPICED APPLE MULE

abolut vodka, lime slice, cinnamon syrup, apple juice and ginger beer. 12

CRAFT COCKTAILS 1.5^{oz}

MOUNTAIN MAN

basil hayden's bourbon, peach schnapps, lemon juice, maple syrup and ginger beer. 14

DARK & STORMY

kraken spiced rum, ginger beer, ginger ale, lime slice and bitters. 14

BOURBON BOG

maker's mark bourbon, triple sec, cranberry juice, lemon juice, simple syrup, 7up and orange bitters. 14

THE ORCHARD

empress 1908 gin, sweet vermouth, lemon juice, rosemary thyme syrup and apple juice 14

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

BROWN SUGAR & SAGE PALOMA

lecturer julio blanco tequila, cointreau, brown sugar, grapefruit, lemon, soda and sage. 15

BARREL AGED 2OZ

NEGRONI

campari, bombay sapphire gin 22, sweet vermouth. 16

BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 16

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

CHERRY LIMEADE

tart cherry juice, lime juice, simple syrup, apple cider vinegar and 7up. 8.5

