

S T A R T + S H A R E

Rosemary + Sea Salt Focaccia served warm with volcanic sea salt sprinkled butter	3
Piri Piri Chicken Drummies black garlic aioli + roasted chillies	17
Carpaccio of Beef french green beans, frisée, pecorino + truffle vinaigrette	17.5
Ahi Tuna Tartare avocado mousse + kettle chips	21
Crab Pakoras curry leaves, cumin yogurt + mint	21
Assiette de Fromage chef selection 3 cheeses, salumi, grissini, mostarda + fruit preserve	29

T A C O T R I O

Baja Halibut red slaw, baja mayo + pico de gallo	19
Shishito Roulette Vegetarian red quinoa, shishito pepper, cotija cheese + salsa roja	19
Al Pastor Pork + Pineapple pit roasted pork shoulder, pineapple, lime, onion + cilantro mix	20

Executive Chefs - Zach Jacobs + Santhosh Zacharia

FRESH GREENS

180 Detox	17
baby cucumber, quinoa, blueberries, heirloom carrot ribbons, iceberg + lemon thyme vinaigrette	
Brussels Sprout Caesar	18
crispy prosciutto, charred croutons + Grana Padano	
Add + Blackened Chicken 8 or + Tiger Shrimp 9	
Growing Garden	19
whipped ricotta, baby carrots, pattypan squash, beets, baby courgette pickled fennel + walnut crumble	
Mushroom + Poached Egg	19
king oyster, raw shimeji, spinach + tarragon vinaigrette	
Black Kale Salad	21
pickled grapes, goat cheese brûlée, pistachio, burnt maple vinaigrette	

ON THE BOARD

Hand stretched pizza served with spicy extra virgin olive oil	
Margherita	24
San Marzano tomatoes, buffalo mozzarella + basil cress	
The One Eighty	25
sundried tomato pesto, scamorza, pickled shallot + fried Italian parsley	
Add + Blackened Chicken 4	
Diavola	27
pomodoro, peperoncino + salami piccante	

FEATURES

Ricotta Gnocchi pomodoro, vegetable ragu, parmesan + basil	29
Truffle Gnocchi burrata + wild mushrooms	29
Crispy Pork Belly grilled peach, broccolini, shiso, onion jam + smoked chipotle vinaigrette	32
Sous-Vide Half Chicken acorn squash, Brussels sprouts, heirloom carrot, blue fingerling potato pearl onion + pan jus	32
Roasted Arctic Char saffron scented fregola, petit pois, clams, shaved fennel + red beet cress	34
Alberta Beef Tenderloin candied shallot & fennel mash, asparagus + merlot jus	45

S W E E T S

Lemon Sorbet basil cress	13
Passionfruit Droplet blueberry, maca meringue + micro basil	14
Mavone's Apple Tart Tatin Madagascar vanilla gelato, sea buckthorn + lemon balm	14
Death By Chocolate chocolate gelato, pistachio + cocoa	16
Our Tribute to Canada's 150th Birthday	
Skillet of Campfire S'mores perfect for sharing, our chefs reinvent this classic campfire dish served in a cast iron skillet with graham crackers for dipping	22

SEASONAL COCKTAILS

Nog'r Bomb (Large Shot)	10
Spiced rum, frangelico, ice cream mix, milk, cinnamon	
Cider House Rules	16.5
Wiser's whiskey, apple cider, lemon juice, basil, rosemary	
Cherry Gin Collins	16.5
Gin, cherry liqueur, simple syrup, lemon juice, soda, cherry	
Witch Hazel Sangria	16.5
Jackson Triggs chardonnay, Smirnoff apple vodka, butter ripple, apple cider, caramel	
Trading Post	18
Bulleit bourbon, apple cider, lemon juice, honey, cinnamon stick, apple	
El Diablo	18
Olmecca tequila, cassis, ginger beer, lime	
Bear Skin Rug	18
Bulleit bourbon, kahlua, bitters, brown sugar, orange peel	

SHAKEN + STIRRED

Apple Jack	16.5
Jack Daniel's, sourz green apple, lemon juice, ginger ale	
Rosemary Bramble	16.5
Dillon's gin, cassis, rosemary, ginger, blackberries, lemon, sugar, soda	
Bison	16.5
Zubrovka vodka, cucumber, lime, basil, ginger ale	
One Eighty Spritz	16.5
Absolut raspberry vodka, aperol, soda, prosecco	

F R O Z E N

Electric Lemonade	15.5
Hpnotiq, blue curacao, limeade, white cranberry juice	
Silky White Russian	15.5
Absolut vanilla vodka, kahlua, baileys, ice cream	
The Fifty One	15.5
Baileys, white cacao, kahlua, ice cream	
Skyline	15.5
Blue curacao, triple sec, white cranberry juice	

M A R T I N I

French Martini	16.5
Vodka, chambord, pineapple, prosecco	
Sapphire Rouge	16.5
Bombay gin, raspberries, sugar, basil, cranberry	
Mandrin Lady	16.5
Absolut mandrin, Alizé gold, mango juice, orange juice	
Apple Pie	16.5
Zubrowka vodka, Absolut green apple, apple juice	
Grand Cosmo	16.5
Vodka citron, grand marnier, cranberry juice, lime	
Dirty Goose	18.5
Grey Goose, vermouth, olive popsicle	

B E E R

DRAFT	12 oz	20 oz
Steam Whistle	8.5	13
Keith's	8.5	13
Goose Island Honker's Ale	8.5	13
Stella Artois	9.5	14
Peroni	9.5	14
Hoegaarden	9.5	14
BOTTLED		
Bud, Bud Light	8	
Mill St. 100th Meridian	8	
Beck's	9	
Corona	9	
Guinness Bottle Draft	9	
Keith's	9	
Stella Artois, Stella Legère	9	
Thornbury Apple Cider	9	
Beau's Lugtread	14	

W H I T E

	gls	btl
Jackson Triggs PE Chardonnay, ONT	12	45
Mapu Sauvignon Blanc, CL	12	45
Hardy's Reisling, AUS	12	45
RM Woodbridge Pinot Grigio, CA	14.5	54
Wyndham Estate Chardonnay, AUS	15.5	57
Five Vineyards Pinot Grigio, BC	15.5	57
Mission Hill Pinot Gris Reserve, BC	18.5	69
Gunderloch Jean Baptiste Reisling, GER		69
Rodney Strong Chardonnay, CA		74
Simonnet Febvre Chablis, FRA		88

R E D

Jackson Triggs Cabernet Sauvignon, ONT	12	45
Graffigna Cent Malbec, ARG	14.5	54
RM Woodbridge Merlot, CA	15.5	57
Jacob's Creek Shiraz, AUS	16.5	62
Five Vineyards Pinot Noir, BC	16.5	62
The Dreaming Tree Cabernet Sauvignon, CA	16.5	62
Zenato Valpolicella Superiore, ITA	17	65
Mission Hill Merlot Reserve, BC		69
Mission Hill Shiraz Reserve, BC		69
Torcicoda Primitivo, ITA		79
Castello di Ama Chianti Classico, ITA		110
Tedeschi Amarone della Valpolicella Classico, ITA		120
Castelgiocondo Brunello di Montalcino, ITA		130
San Lorenzo Chianti Classico Gran Selezione 2013, ITA		160
Shafer Merlot, CA		200
Antinori Tignanello Sangiovese, ITA		225

C H A M P A G N E C O C K T A I L S

Neverland Bellini	15.5
Triple sec, orange juice, muddled raspberries, lime juice, rosemary, prosecco	
Peach Bellini	15.5
Peach brandy, peach purée, prosecco	
Lavender Bellini	15.5
Limoncello, lavender syrup, prosecco	
Lychee Royale	15.5
Soho lychee liqueur, fresh lychee, prosecco	

R O S É W I N E

	gls	btl
Mondavi White Zinfandel, CA	13	48
Miraval, FRA	19	70
Caves d'Esclans Whispering Angel Rosé, FRA	22	85
Caves d'Esclans Whispering Angel Rosé Magnum, FRA		190

C H A M P A G N E + I C E W I N E

Cavas Hill Sparkling	15	68
Peller Private Reserve Ice Wine	23	70
Lanson Black Label Brut		170
Veuve Cliquot Brut		210
Veuve Cliquot Ponsardin Rosé		250
Dom Perignon		385

S P I R I T S

Bar shots	9.5
Premium Spirits	10+
Deluxe Spirits	11+
Shooters	9+
Cocktails	13.5
Scotch	priced individually

N O N A L C O H O L I C

Soft Drink, Coffee, Tea	4
Flat Bottled Water	4
Sparkling Bottled Water	4
Espresso, Cappuccino, Latte	5
Juices - Orange, Apple, Cranberry, Pineapple, etc	5
Red Bull	7

All prices subject to applicable taxes

Champagne Cocktails 5 oz, Shaken & Stirred 2 oz

Martinis 2 oz, Spirits 1 oz, Cocktails 1.5 oz to 2 oz, Frozen Cocktails 1.5 oz

Wines by the glass 6 oz, Ice Wine by the glass 2 oz