

BEER

BOTTLED & DRAFT

DRAFT

DOMESTIC..... 16oz \$7.75 | 60oz \$23.75



PREMIUM 16oz \$8.25 | 60oz \$25.75



PREMIUM CRAFT 16oz \$8.75 | 60oz \$26.50



IMPORT 16oz \$10.75 | 60oz \$27.75



BOTTLED BEER

DOMESTIC..... \$6.75
Coors Light, Bud Light, Alexander Keith's, Amstel Ultra, Budweiser, Molson Canadian, Molson Export, Molson Ultra

IMPORT \$8.50
Heineken, Dos Equis, Corona

CANS \$9.50
KW Craft Cider, Muskoka Detour, Waterloo Dark, Waterloo Radler

COOLER..... \$9.75
Smirnoff Ice, Vizzy Hard Seltzer, Apple Somersby

NON-ALCOHOLIC..... \$6.00
0.0 Heineken

SPECIALTY PINT \$10.75

WHITE VELVET

Blue Moon & Strongbow

BLACK & TAN

Harp layered under Guinness

BLACK VELVET

Strongbow and Guinness



Prices do not include HST

Allergy alert: All deep-fried foods may contain trace amounts of gluten. Please inform your server of any severe allergies.

LUNCH SPECIALS

EVERY DAY UNTIL 2PM. Dine-In Only

- Includes:

All specials served with seasoned Yukon Gold fries or house greens.
- Upgrades:

Sub Caesar Salad or Parmigiano Garlic Fries or sweet potato fries +\$3 | Swap for Poutine +\$6
- CLASSIC BURGER

\$12.99

6 oz Canadian beef chuck patty, crisp leaf lettuce, tomato, red onion, pickles, house burger sauce, toasted brioche. + Add cheddar \$1.50 | Add bacon \$1.50
- DOUBLE CHEESEBURGER

+\$4 Upgrade

Two 6 oz chuck patties, double aged cheddar, crisp lettuce, tomato, red onion, pickles, house sauce, brioche.
- KARAAGE CHICKEN SANDO

\$12.99

Crispy Japanese fried chicken thigh, crunchy shredded cabbage, mayo, tonkatsu drizzle, toasted brioche.
- CHICKEN CAESAR WRAP

\$12.99

Grilled marinated chicken breast, crisp romaine hearts, bacon bits, shaved parmigiano, Caesar dressing, flour tortilla.
- CRISPY CHICKEN WRAP

\$12.99

Crispy chicken tenders tossed in wing sauce, mixed cheese blend, crisp lettuce, tomato, flour tortilla.
- FISH & CHIPS (1-PIECE)

\$12.99

Craft beer-battered Pacific cod fillet, Yukon Gold fries, house tartar sauce, creamy slaw, fresh lemon.
+ 2nd piece \$6
- BEEF DIP

\$12.99

Slow-roasted shaved beef, horseradish aioli, crispy onion straws, toasted hoagie roll, hot au jus dip.
- CLASSIC POUTINE

\$12.99

Crisp Yukon fries, fresh Ontario cheese curds, piping hot beef gravy.
+ Curds \$2 | Bacon \$2.50 | Ground beef \$5 | Grilled chicken \$6
- PENNE ALLA VODKA

\$12.99

Penne rigate, San Marzano tomato cream vodka sauce, crispy pancetta, Parmigiano-Reggiano, fresh basil.
+ Add chicken \$5 | Add beef \$5
- BAKED CANNELLONI

\$12.99

Oven-baked pasta rolled with ricotta & spinach filling, house tomato marinara sauce, smothered in melted bubbly mozzarella cheese.
- FINGERS & FRIES

\$12.99

Breaded chicken fingers, Yukon fries, honey mustard. + Toss in buffalo sauce \$2

WINGS

8 pieces — freshly breaded wings served with carrots, celery, and your choice of dip.
Express Lunch Special \$12.99

SAUCES & GLAZES:

Hot Buffalo, Medium, Barbecue,
Honey Garlic, Butter & Parm

DRY RUBS:

Salt & Pepper,
Shichimi Togarashi

CHOICE OF DIP:

Buttermilk Ranch,
Blue Cheese

DAILY SPECIALS

Dine-In Only

SUNDAY

HALF-PRICE

CAESARS

MONDAY

HALF-PRICE

WINGS

TUESDAY

HALF-PRICE

BURGERS

WEDNESDAY

HALF-PRICE PASTA

& WINE BOTTLES

THURSDAY

HALF-PRICE BEEF DIP

& ESPRESSO MARTINIS

SHAREABLES & STARTERS

HOUSE FRIES	\$8
Crispy skin-on Yukon Gold fries, coarse sea salt. + Add hot beef gravy \$3	
EDAMAME BOWL	\$8
Steamed whole soybeans, flaky sea salt. + Garlic chili style \$2	
PARM GARLIC FRIES	\$11
Yukon Gold fries, freshly minced garlic, Parmigiano-Reggiano, garlic aioli.	
QUESADILLA	\$14
Loaded with cheese, tomatoes, onions, peppers, salsa & sour cream. + Chicken \$4 Ground Beef \$5	
CLASSIC POUTINE	\$15
Yukon Gold fries, fresh Ontario cheese curds, steaming hot beef gravy. + Curds \$2 Bacon \$2.50 Ground beef \$5 Grilled chicken \$6	
PUB NACHOS	\$16 half portion \$9
Crisp tortilla chips, melted three-cheese blend, pico de gallo, jalapeños, salsa & sour cream. + Seasoned ground beef \$5 Grilled chicken \$6	
SESAME GINGER GYOZA	\$15
Pan-seared vegetable dumplings, house chili oil, toasted sesame, green onion, ginger soy dipping sauce.	
CHICKEN KARAAGE	\$16
Japanese double-fried marinated thighs, fresh lemon, mayo, shichimi togarashi.	
TAKOYAKI	\$15
Crispy octopus balls, savory takoyaki sauce, mayo, bonito flakes, aonori seaweed.	
CRISPY CALAMARI	\$18
Lightly dusted squid rings & tentacles, fresh lemon, house garlic aioli.	
TOMATO & BURRATA	\$16
Fresh burrata cheese ball, sweet cherry tomatoes, extra virgin olive oil, basil, grilled artisan bread.	

WINGS

Fresh breaded wings served with carrots, celery, and your choice of dip.
10 Pieces **\$18** | 15 Pieces **\$27** | 20 Pieces **\$36**

SAUCES & GLAZES:

Hot Buffalo, Medium, Barbecue,
Honey Garlic, Butter & Parm

DRY RUBS:

Salt & Pepper,
Shichimi Togarashi

CHOICE OF DIP:

Buttermilk Ranch,
Blue Cheese

FRESH GREENS & SALADS

HOUSE GREENS	Meal \$13 • Side \$9
Artisan spring mix, English cucumbers, grape tomatoes, balsamic or roasted sesame dressing. + Grilled chicken breast \$5	
CAESAR SALAD	Meal \$14 • Side \$9
Crisp romaine hearts, smoked bacon bits, garlic croutons, shaved Parmigiano-Reggiano, creamy Caesar. + Grilled chicken breast \$5	

BURGERS & HANDHELDS

Served with: Yukon Gold fries. **Upgrades:** Sub House Salad +\$3 | Sub Caesar Salad +\$3 | Sub Parm Garlic Fries or sweet potatoe fries +\$3 | Swap Poutine +\$6

CLASSIC BURGER\$19
6 oz chuck patty, crisp leaf lettuce, tomato, red onion, pickles, house burger sauce, toasted brioche bun.
+ Add cheddar \$1.50 | Add bacon \$1.50 | + Impossible Burger \$6

BACON CHEESEBURGER\$21
6 oz chuck patty, melted aged cheddar, thick-cut smoked bacon, lettuce, tomato, red onion, brioche bun.

DOUBLE BACON CHEESEBURGER\$24
Two 6 oz patties, double aged cheddar, 4 strips of thick-cut bacon, lettuce, tomato, red onion, brioche bun.

BEEF DIP SANDWICH\$20
Slow-roasted shaved beef, horseradish aioli, crispy onion straws, toasted hoagie roll, hot au jus dip.

KARAAGE SANDO\$19
Crispy Japanese fried chicken thigh, crunchy shredded cabbage, mayo, tonkatsu drizzle, toasted brioche bun.

CRISPY CHICKEN WRAP\$18
Crispy chicken tenders tossed in wing sauce, mixed cheese blend, lettuce, tomato, warm flour tortilla.

CHICKEN CAESAR WRAP\$18
Marinated chicken, crisp romaine hearts, smoked bacon bits, shaved parmigiana, creamy Caesar dressing, flour tortilla.

PLATES & ENTREES

FISH & CHIPS\$19
Craft beer-battered Pacific cod fillet, Yukon Gold fries, house tartar sauce, creamy slaw, fresh lemon.
+ Add 2nd piece \$6

PENNE ALLA VODKA\$22
Penne rigate, San Marzano tomato cream vodka sauce, crispy pancetta, Parmigiano-Reggiano, fresh basil.
+ Add chicken \$5 | Add beef \$5

BAKED CANNELLONI\$21
Oven-baked pasta rolled with ricotta & spinach filling, house tomato marinara sauce, smothered in melted bubbly mozzarella cheese.

GRILLED ATLANTIC SALMON\$23
Fresh Atlantic salmon fillet, savoury miso glaze, garlic herb gremolata, served with a side of market salad.

CHICKEN PARMIGIANA\$24
Crispy breaded chicken cutlet, slow-simmered marinara, bubbly mozzarella, Parmigiano-Reggiano, served with a side of penne in tomato sauce.

FINGERS & FRIES\$19
Breaded chicken fingers, Yukon fries, honey mustard. **+ Toss in buffalo sauce \$2**

SWEET FINISHES

NEW YORK CHEESECAKE\$8
Classic rich New York-style cheesecake slice. Served plain or topped with mixed berries or chocolate ganache

CHOCOLATE CRUMBLE CAKE\$8
Decadent chocolate cake layered over a crunchy butter cookie crumble base with chocolate ganache.

VANILLA BEAN GELATO\$6
A scoop of premium vanilla bean gelato. **+ Add topping \$1.50: Mixed berries or chocolate ganache**

ESPRESSO AFFOGATO\$9
Vanilla bean gelato drowned in a freshly pulled double shot of piping hot espresso.

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