

MENU

OYSTERS

Fresh Oysters on the Half Shell - \$3.00 each
(SERVED WITH MIGNONETTE / FRESH HORSERADISH / LEMON / HOT SAUCES)

CHARCUTERIE & CHEESE BOARD

For 2 - \$28.00

For 4 - \$50.00

ASK YOUR SERVER FOR DETAILS

PIZZAS

ADDITIONAL FINISHINGS: VEGAN CHEESE (CASHEW) / GLUTEN FREE CRUST - \$4
HONEY CRUST / SESAME CRUST/ EVERYTHING BAGEL CRUST - \$.50

SAN MARZANO TOMATO SAUCE

Red 3 - \$20

Pepperoni / Smoked Sausage / Sundried Tomatoes /
Pepperoncini Peppers

Red 4 - \$20

Smoked Sausage / Mixed Mushrooms / Red Onions /
Arugula / Red Chilis

Red 5 (V) - \$20

Roasted Red Peppers / Grilled Zucchini / Sundried Tomatoes /
Black Olives / Grana Padano / Rosemary Oil

RICOTTA CREAM SAUCE

White 2 (V) - \$20

Mixed Mushrooms / Caramelized Onions/ Arugula / Chili Oil

White 4 - \$20

Prosciutto / Artichokes / Pear / Honey Crust

White 6 - \$20

Grilled Chicken / Applewood Bacon / Tomatoes / Basil /
Fennel Oil

FROM THE KITCHEN

(V) VEGETARIAN OPTION

Sea Salt Potato Chips (V) - \$8

Dill Pickle Dip

Frites (V) - \$8

Sriracha Mayo

Soup of the Day - \$8

Apple & Spiced Walnut Salad (V) - \$16

Baby Arugula / Quick Pickled Cucumbers/ Blue Cheese /
Aurelius Fig Balsamic

Seared Rare Yellow Fin Tuna - \$23

Pearl Couscous / Broccoli / Wasabi Aioli

Angus Smash Burger with Salad & Frites - \$18

Ground Chuck / Old Cheddar Cheese / Lettuce / Pickles /
Red Onion / Garlic Aioli

Spaghetti Carbonara - \$20

Spicy Pancetta / Pecorino Romano

Maple Glazed Pork Belly - \$24

Navy Bean Cassoulet / Wilted Greens / Spicy Pickled Carrots

Steak & Frites - \$24

Carrots / Demi-Glace / Truffle Aioli

Dessert Delight - \$10

Pumpkin Cheesecake / Salted Coffee Caramel / Feuilletine Flakes

Please inform us of any dietary restrictions.

We will do our best to accommodate your request, although we are unable to guarantee an allergen free kitchen.



Cocktails (2oz min)

Crantita \$14

"Floral and tart tequila. An ode to the bittersweet summer just past"

Salted Caramel Rum Old Fashioned \$14

"To keep you warm through these colder nights"

2020 Vision \$15

"The only true way to enjoy pumpkin with rye...not in a Latte, and with booze"

Pistachio Flip Flops \$16

"This is dessert. Well a dessert with bourbon you can have at any time of the day and feel good about ordering another. We won't judge you"

Falling Flavours \$15

"A trip to Paris in the fall, bright and fresh...gin anyone?"

Cachao \$15

"If your favourite aunt made you a funky banana cream pie with rum, this is what it should taste like"

Mulled Wine \$15

"Made fresh daily to keep you warm"

White Wine

Domaine Servin Chablis Chardonnay - Bourgogne Chablis, France - \$18/GLS - \$75/BTL

Tawse Riesling - Niagara, Canada - \$13/GLS - \$55/BTL

Redstone 2016 Viognier - Ontario, Canada - \$15/GLS - \$65/BTL

Bolla Pinot Grigio - Veneto, Italy - \$12/GLS - \$50/BTL

Red Wine

Frei Brothers Zinfandel - Sonoma County, California - \$17/GLS - \$70/BTL

Stratus 2015 Petit Verdot - Niagara on the Lake, Canada - \$18/GLS - \$85/BTL

Zonin Valpolicella - Veneto Italy - \$12/GLS - \$50/BTL

Jacobs Creek Shiraz Cabernet Sauvignon - Australia - \$14/GLS - \$55/BTL

Beer

Draft - Barking Squirrel / Kolsch / Alt Bier - \$8

Can (473ml) - Jackalope IPA / Estrella Damm Lager / Sapporo Premium/ Cracked Canoe Premium Light Lager / Collingwood Kingpost ESB / Amsterdam Boneshaker IPA / Brickworks Cider Batch / Angry Orchard Hard Cider - \$8