

SNACKS

PONDEROSA MUSHROOM CHOWDER

Lavosh Crisp + Truffle Crème Fraîche

9/15

SOUP OF THE MOMENT

Cup or Bowl

8/14

CHEF'S CRAFT CHARCUTERIE

Local + Seasonal + Artisan

20

TOGARASHI PICKEREL CHEEK TACOS

Soft White Corn Tortilla + Pear Jicama Slaw + Paquillo Pepper Gribiche

17

MUSSELS & FRITES

Shallots + Local Tomatoes + Roof Top Herbed Butter + White Wine + Capellini Frites + Roasted Garlic Aioli

15

CRISPY CORNMEAL SQUID

Yuzu + Gochujang Hot Sauce + Pea Tendrils

16

SPICY MANITOBA CHICKEN LETTUCE WRAPS

Sweet And Spicy Chicken + Water Chestnuts + Pickled Radish + Crispy Vermicelli + "Edible Petals" Shoots + Spicy Cashews

17

FRESH FROM THE GARDEN

COMPOSITION SALAD

Seasonally Inspired + Locally Sourced + Always Changing

15

GREENLAND GARDENS HEIRLOOM TOMATO SALAD

Toasted Feta + Rooftop Herbs + Crispy Black Pepper Lentils + Tomato Gastrique

16

SIGNATURE CHICKEN COBB SALAD

Mixed Leaves + Avocado + Chopped "Nature's Farm" Egg + Smoked Pork Belly + Blue Cheese Crumble + Roasted Manitoba Chicken Breast + Roasted Garlic Vinaigrette

20

KALE CAESAR SALAD

Torn Bread Garlic Crouton + Shaved Grana Padano + Smoked Pork Belly + Lemon Roasted Garlic Dressing

17

TUNA NIÇOISE

Seared Tuna + Fine Beans + Tomatoes + Olives + Fingerling Potatoes + Poached "Nature's Farm" Egg + Sweet Herb Vinaigrette

25

SALAD ENHANCEMENTS

Grilled Chicken
Catch Of The Day
Grilled Shrimp

7

15

14



THE BIG SHOW

TRUFFLE-LICIOUS BURGER

Fresh Ground Cab Patty + "Bothwell" Truffle Cheese + Roasted Garlic Aioli + Bacon Jam + Heirloom Tomato + Butterhead Lettuce + "Gunns Bakery" Brioche Bun + Local Greens/Fries

21

VEGAN WALNUT LENTIL BURGER

Masala Mustard Sauce + Caramelized Onions + Arugula + Pickled Jalapeño & Onion Baji + Local Greens/Fries

18

VG CLUB

"Bothwell" White Cheddar + Smoked Bacon + Sliced Tomato + Butterhead Lettuce + Avocado + Bacon Aioli + Local Greens/Fries

18

SMOKED BACON & FRIED EGG BLT

Spicy Tomato Mayo + Multigrain Bread + Sided With Our Signature Griddle Potatoes

17

BUTTER CHICKEN

Scented Basmati Rice + Coriander Yogurt + Grilled Naan + Papadum + Roasted Cashews

21

FLAP STEAK BANH MI SANDWICH

Lemongrass Marinated Flap Steak + Pickled Carrots And Radish + Sriracha Mayo + Crispy Shallots + Local Greens/Fries

25

VEGAN PHO

Rice Noodles + Crispy Tofu + Rich Mushroom Ginger Broth + Pickled Shitake Mushrooms + Edamame + Torn Basil + Mint + Snap Peas + Pea Shoots (GF)(V)

21

FISH AND CHIPS

"Farmery" Beer Battered Manitoba Pickerel + Crispy Fries + Broccoli And Seeded Mustard Slaw + Paquillo Pepper Gerbishe

26

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal. Some menu items may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.



WINE

| <u>WHITE</u> | 5oz | 9oz | Btl | <u>RED</u> | 5oz | 9oz | Btl |
|--|-----|-----|-----|--|-----|-----|-----|
| Quadri Pinot Grigio <i>Veneto, Italy</i> | 10 | 17 | 48 | Don Ramon Grenache/Tempranillo <i>Campo De Borja, Spain</i> | 10 | 17 | 48 |
| Journeys Ends Bees Knees Chenin Blanc/Viognier <i>Western Cape, South Africa</i> | 12 | 20 | 52 | Pascual Toso Malbec <i>Mendoza, Argentina</i> | 12 | 20 | 52 |
| Ironstone Leaping Horse Chardonnay <i>California, USA</i> | 13 | 22 | 58 | Cline Family Cellars Red Farmhouse <i>Sonoma, USA</i> | 13 | 21 | 56 |
| Yealands Estate Sauvignon Blanc <i>Marlborough, New Zealand</i> | 13 | 21 | 56 | Southern Vineyards Silvern Shiraz <i>Barossa Valley, Australia</i> | 13 | 21 | 58 |
| | | | | Wente Sandstone Merlot <i>California, USA</i> | 14 | 24 | 66 |
| | | | | McManis Cabernet Sauvignon <i>California, USA</i> | 15 | 25 | 69 |

BEER

| <u>ALE</u> | | <u>DRAUGHT</u> | |
|--|---|--|----|
| Anchor Steam - USA - 355mL | 9 | Original 16 Copper Ale - Saskatchewan | 9 |
| Alexander Keiths India Pale Ale - Nova Scotia - 341mL | 7 | Original 16 Pale Ale - Saskatchewan | 9 |
| | | Canadian Barley Blonde Ale - Winnipeg | 9 |
| LAGER | | Half Pints Bulldog Amber Ale - Winnipeg | 9 |
| Budweiser - USA - 341mL | 7 | Guinness - Dublin | 11 |
| Molson Canadian - Canada - 341mL | 7 | Stella Artois - Belgium | 11 |
| Moosehead - Canada - 341mL | 7 | Goose Island IPA - USA | 11 |
| Miller Genuine Draft - USA - 355mL | 7 | | |
| Kokanee - Canada - 341mL | 7 | SPECIALTY BEER | |
| Farmery - Neepawa - 473mL | 8 | Savanna Premium Dry Cider - South Africa - 330mL - 5.0% | 9 |
| Corona - Mexico - 330mL | 8 | Rochefort Trappistes 10 - Belgium - 330 mL - 11.3 % | 12 |
| Heineken - Netherlands - 330mL | 8 | Daura Damm Lager (GF) - Spain - 330 mL - 5.4% | 9 |
| | | Lagunitas IPA - California, USA - 355 mL - 6.2% | 10 |
| LIGHT BEER | | Stiegl Radler - Austria - 500mL - 2.5% | 10 |
| Bud Light - USA - 341mL | 7 | Erdinger Dunkel - Germany - 500mL - 5.6% | 12 |
| Labatt Lite - Canada - 341mL | 7 | | |

SIGNATURE COCKTAILS

| | | | |
|---|----|---|----|
| Dark 'N' Snowy Signature Spiced Rum + Amaro Montenegro + Ginger Beer | 15 | Prairie Negroni Crown Royal Northern Harvest + Sweet Vermouth + Irish Mist + Campari | 16 |
| Tennessee Sour Gentleman Jack Tennessee Whiskey + Fresh Lemon + Pure Cane + Egg White Froth | 15 | Golden Mule Sauza Reposado Tequila + Fresh Lime & Orange + Mint + Ginger Beer | 16 |
| Pomegranate Cucumber Mojito Bacardi Silver Rum + Fresh Cucumber & Mint + Pomegranate + Lime + Soda | 15 | Manhattan Espresso Espresso Infused Whiskey + Carpano Antica Vermouth + Amaro Montenegro | 18 |

MARTINIS

| <u>VODKA</u> | | | | <u>GIN</u> | | | |
|------------------------|----|-----------------------|----|---------------------|----|-------------------------|----|
| Finlandia | 16 | Ketel One | 20 | Beefeater | 16 | Plymouth | 22 |
| Absolut Citron | 16 | Grey Goose | 22 | Tanqueray | 17 | Tanqueray no. 10 | 24 |
| Tito's Handmade | 11 | Belvedere | 24 | Bombay | 18 | Hendrick's | 24 |
| Stolichnya | 17 | Ciroc Blue Dot | 24 | Dillon's | 19 | Botanist | 26 |
| Stoli Gold | 18 | Stoli Elit | 28 | Beefeater 24 | 20 | | |