



CHEF'S SELECTION OF MARINATED OLIVES	9	LAND OF 100,000 LAKES CHARCUTERIE	25
SMOKED PORK HOCK HUSHPUPPIES Pickled Pepperoncini + Dill Crème Fraîche	9	House Made Lavosh + Manitoba Pickles + VGL Coriander Mustard + Lake Winnipeg Golden Caviar + Selection of Fresh Water Smoked/Cured & Preserved Market Fish	
HEIRLOOM CAULIFLOWER FRITTERS Carman Apricot Chutney + White Bean Hummus + Dukkah Crunch	8	CHEF'S CRAFT CHARCUTERIE	21
PEAK OF THE MARKET ONION FRITS VGL House Made Catsup	7	House Made Lavosh + Manitoba Pickles + VGL Coriander Mustard Add Artisanal Cheese Selection	11
PONDEROSA MUSHROOM CHOWDER Lavosh Crisp + Truffle Crème Fraîche	9/15	PEI MUSSELS & TOAST	15
TOGARASHI PICKEREL CHEEK TACOS Soft White Corn Tortilla + Pear Kohlrabi Slaw + Paquillo Pepper Gribiche + Pickled Red Onion	17	Garlic Grilled Ciabatta + Chorizo + Greenland Gardens Tomato	
BAO BUNS Confit HyLife Pork Belly + XO Soy Glaze + Pickled Roots + Local Shoots	15	VGL CLASSIC CRISPY CALAMARI	17
MANITOBA CHICKEN LETTUCE WRAP Hoisin Glazed Chicken + Raw Cabbage + Snap Peas + Coriander + Tart Plum Sesame Seed Crunch	18	Pickled Peppers + Lemon Powder + Cocktail Sauce	
THE LOMBARD ROLL Lemon Poached Prawn + Avocado Mousse + Lake Winnipeg Golden Caviar + Marinated Cucumber + Spiced Aioli + House Made Pickled Ginger	18	HAND MADE LOCAL PEROGIES	20
COMPOSITION SALAD Seasonally Inspired + Locally Sourced + Always Changing	15	"Country Perogy Shop" Perogies + Cabbage + Bacon + Creme Fraiche + Scallions	
ARTISANAL BEET SALAD Roasted Carrot + Fresh House Made Ricotta + Puff Wild Rice + Shaved Fennel + Soubise	16	VGL POUTINE	17
CHEF'S CLASSIC CAESAR SALAD Torn Bread Garlic Crouton + Shaved Grana Padano + Smoked Pork Belly + Lemon Roasted Garlic Dressing	17	Pulled Short Rib + Extra Crispy Fries + Spiced Poutine Sauce + Manitoba Cheese Curds	
TUNA NIÇOISE Seared Tuna + Fine Beans + Tomatoes + Olives + Fingerling Potatoes + Poached "Nature's Farm" Egg + Sweet Herb Vinaigrette	25	CHICKEN WINGS	18
NORTHERN PIKE New Potato + Panned Mussels + 3 Guys Greens Sautéed Leaves + Grilled Shallots + Roasted Tomato	29	Choice of: Rye BBQ Sauce / Honey Hot / Sesame Sweet Soy / Salt & Pepper + Hand Cut Crudités	
FISH & CHIPS CMBTC Beer Battered Manitoba Pickerel + Crispy Fries + Mushy Peas + Classic Tartar + Cabbage Slaw	26	SIGNATURE CHICKEN COBB SALAD	20
BUTTER CHICKEN Scented Basmati Rice + Coriander Yogurt + Grilled Naan + Papadum + Roasted Cashew	21	Mixed Leaves + Avocado + Chopped "Nature's Farm" Egg + Smoked Pork Belly + Blue Cheese Crumble + Roasted Manitoba Chicken Breast + Roasted Garlic Vinaigrette	
CHANA MASALA CURRY Scented Basmati Rice + Coriander Yogurt + Grilled Naan + Papadum + Roasted Cashew	18	SALAD ENHANCEMENTS	8 15 14
DOUBLE PORK RACK Smoked & Brined Chop + Braised Trotter Hushpuppies + Pea Purée + Squash Fondant + Apple Jus	32	Grilled Chicken Catch Of The Day Grilled Shrimp	
XO BRAISED CAB RIBS Onion Variations + Jalapeño & Bacon Corn Bread + Pickled Greenland Gardens Tomato	26	GRILLED FLAT IRON STEAK SANDWICH	26
KOREAN FRIED CHICKEN Gouchujang BBQ Sauce + Kim Chi + Roasted Peanuts + Scallions	21	Open Faced Pepper Marinated Flat Iron Steak + Grilled Garlic Ciabatta + Grainy Mustard + Pickled Onion + Local Greens or Fries	
		TRUFFLE-LICIOUS BURGER	21
		Fresh Ground CAB Patty + "Bothwell" Truffle Cheese + Roasted Garlic Aioli + Heirloom Tomato Bacon Jam + Butter Lettuce + "Gunns Bakery" Brioche Bun + Local Greens or Fries	
		VEGAN WALNUT LENTIL BURGER	18
		Masala Mustard Sauce + Caramelized Onions + Harms Farm Mustard Greens Onion Frits + Local Greens or Fries	
		VEGAN PHO	21
		Rice Noodles + Crispy Tofu + Rich Mushroom Ginger Broth + Pickled Shiitake Mushrooms + Edamame + Torn Basil + Mint + Snap Peas + Pea Shoots	
		TUNA POKE BOWL	26
		Sushi Rice + Seared Rare Ahi Tuna + Fresh Avocado + Sweet Pickled Cucumbers + Micro Shoots + Chili Mango Chop-Chop	
		HYLIFE PORK BELLY BOWL	23
		Fried Chow Mein Noodles + Poached Egg + Hon Shimeji Mushrooms + Scallions + Pickled Roots + XO Glaze	

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

WHITE	<i>5oz</i>	<i>9oz</i>	<i>Btl</i>	RED	<i>5oz</i>	<i>9oz</i>	<i>Btl</i>
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	Murphy-Goode Red Blend <i>California, 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
				Silver Palm Cabernet Sauvignon <i>California, USA</i>	15	25	69

BEER

ALE		DRAUGHT	
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	Signature Caesar St. George Green Chile Vodka + House-Made Mix + Pickles	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	Signature Cosmo Grey Goose + Seasonal House-Made Shrub	18
White Negroni Tanqueray 10 + Lillet Blanc + Dolin Vermouth	18	Proper Irish Coffee Glendalough Irish Whiskey + Demerara Sugar + Whipping Cream	16

MARTINIS

VODKA				GIN			
Finlandia	16	Ketel One	20	Beefeater	16	Plymouth	22
Absolut Citron	16	Grey Goose	22	Tanqueray	17	Tanqueray no. 10	24
Tito's Handmade	17	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		