



## **BITES**

**HEIRLOOM CAULIFLOWER FRITTERS 12**  
Spiced Plum Sauce + Pistachio Duhka Crunch

**CHEF'S CHARCUTERIE 21**  
House Made Lavosh + Manitoba Pickles  
Seasonal Accompaniments  
+ Add Artisanal Cheese Selection 11

**SOUP OF THE WEEK 9**

**VGL CRISPY CALAMARI 17**  
Buffalo Sauce + Celery + Blue Cheese Dressing

**HAND MADE LOCAL PEROGIES 20**  
"Country Pierogi Shop" pierogis + bacon  
Crème Fraiche + Scallions

**BUTTERMILK BRINED CHICKEN WINGS 19**  
Choice of: House Made Buffalo, Rye BBQ Sauce,  
Honey Hot, Sesame Sweet Soy,  
Salt & Pepper + Hand Cut Crudités)

**SIGNATURE CHICKEN COBB SALAD 20**  
Mixed Leaves + Crispy Bacon + Avocado  
Chopped Egg + Blue Cheese  
Chicken Breast + Roasted Garlic Vinaigrette

**CLASSIC CAESAR SALAD 12**  
Romaine + Parmesan + Brioche Crouton  
Bacon + Garlic & Lemon Dressing  
+ add chicken or tiger shrimp 8

## **MAINS**

*All sandwiches come with fries or local greens;  
add sweet potato fries & chipotle aioli for \$2.00*

**GRILLED CAB STEAK SANDWICH 26**  
Pepper Marinated Flap Steak + Open Faced  
Grilled Garlic Ciabatta + Mustard + Onion

**VG CLUB 19**  
Smoked Turkey Breast + Crisp Bacon  
Balsamic Tomato + Egg Omelet + Avocado  
Butter Lettuce + Bacon Aioli + Challah Twist

**RUEBEN SANDWICH 19**  
Shaved Smoked Beef + Swiss Cheese  
1000 Island Dressing + House Made Pickle  
Sauerkraut + Rye Bread

**VEGAN WALNUT LENTIL WRAP 19**  
Masala Mustard Sauce + Caramelized Onions  
Mustard Greens + Onion Frites

**PORTAGE & MAIN BURGER 23**  
Fresh Ground CAB Patty + Smoked Gruyère  
Pork Belly + Dill Pickle + Roasted Garlic Aioli  
Butter Lettuce + Brioche Burger Bun

**QUESADILLA 14**  
Spinach Flour Tortilla + Cheese + Vegetables  
Served With Sour Cream & Salsa  
+ Add Chicken 8, Guacamole 2

**CHEF'S STRIPLOIN 42**  
Aged CAB Striploin + Duck Fat Baby Potatoes  
Garlic Broccolini + Beer Mustard Crunch  
Black Garlic Jus

**CATCH OF THE DAY 27**  
Using Locally Sourced + Seasonal Ingredients

**BUTTER CHICKEN 24**  
Basmati Rice + Coriander Yogurt+ Poppadum  
Grilled Naan + Roasted Cashews

**FISH & CHIPS 26**  
Beer Battered Manitoba Pickerel  
Crispy Fries + Classic Tartar Sauce + Slaw

**BUTTERMILK FRIED CHICKEN 21**  
Dill Potato Salad + Honey Dill Remoulade

**PESTO FLATBREAD 16**  
Pesto + Chicken + Pickled Red Onion  
Feta + Spinach

**MUSHROOM FLATBREAD 16**  
Roast Garlic Spread + Caramelized Onion  
Mushroom + Provolone + Arugula  
+ Add Chicken 8

**HEALTHY SPAGHETTI 15**  
Zesty Tomato Sauce + Basil + Garlic Toast

**RIGATONI ALFREDO 16**  
Garlic Cream + Parmesan + Garlic Toast

**PASTA PRIMAVERA 15**  
Grilled Vegetable Sauté + Olive Oil  
Herbs + Parmesan + Garlic Toast  
+ Add Chicken, Meatballs or Tiger Shrimp 8

*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*

## DESSERTS

### **FLOURLESS CHOCOLATE CAKE 12**

Crème Anglaise + Raspberries + Hazelnut Praline

### **PEANUT BUTTER TART 12**

Skor + Salted Peanut Streusel + Rainbow Marshmallow + Caramel Crust

### **LIME CHEESECAKE TART 12**

White Chocolate-Lime Cream Cheese Filling Chantilly Cream + Lime Chip

### **CHEF TIMS STICKY TOFFEE PUDDING 12**

Toffee Sauce + Almond Crunch + Ice Cream

### **CRÈME BRÛLÉE OF THE MOMENT 12**

Seasonally Inspired

### **MACARON OF THE MOMENT 12**

Seasonally inspired



## BEER

**FARMERY LAGER, MANITOBA, 373ml 9**

**HALF PINTS AMBER ALE, MANITOBA, 341ml 8**

**STELLA ARTOIS LAGER, CANADA, 330ml 9**

**ALEXANDER KEITH'S IPA, CANADA, 341ml 7**

**LEFFE BLONDE ALE, BELGIUM, 330ml 9**

**FORT GARRY DARK ALE, MANITOBA, 341ml 8**

**GUINNESS, IRELAND, 500ml 10**

**BUDWEISER, CANADA, 341ml 7**

**BUD LIGHT, CANADA, 341ml 7**

**MOLSON CANADIAN, CANADA, 341ml 7**

**LABATT LITE, CANADA, 355ml 7**

**HEINEKEN, NETHERLANDS, 330ml 9**

**SAVANNA DRY CIDER, SOUTH AFRICA, 330ml 9**

Looking for something stronger?  
Ask your server about our selection of  
Classic Cocktails



## HOUSE WHITE WINE

### **OGGIO PINOT GRIGIO, ITALY**

5oz 10 / 9oz 17 / ½ Bottle 25 / Bottle 48

### **YALI WILD SWAN CHARDONNAY, CHILE**

5oz 9 / 9oz 13 / ½ Bottle 21 / Bottle 45

### **WAYNE GRETZKY WHITE BLEND, OKANAGAN, B.C.**

5oz 9 / 9oz 15 / ½ Bottle 22 / Bottle 46

### **CLIFFHANGER RIESLING, MOSEL, GERMANY**

5oz 13 / 9oz 20 / ½ Bottle 29 / Bottle 58

## HOUSE RED WINE

### **VENTISQUERO PINOT NOIR, CHILE**

5oz 11 / 9oz 17 / ½ Bottle 27 / Bottle 52

### **SOPLO GARNACHA, VALENCIA, SPAIN**

5oz 12 / 9oz 20 / ½ Bottle 28 / Bottle 55

### **YALI WILD SWAN MERLOT, CHILE**

5oz 9 / 9oz 13 / ½ Bottle 21 / Bottle 45

### **REDWOOD CREEK CABERNET, USA**

5oz 9 / 9oz 13 / ½ Bottle 21 / Bottle 45

## BY THE BOTTLE - WHITE

### **DOMAINE ASTRUC, CHARDONNAY, FRANCE Btl 48**

### **BODEGA AMALAYA, TORRONTÉS/RIESLING, SALTA, ARGENTINA Btl 48**

### **BLUE MOUNTAIN PINOT GRIS, CANADA Btl 72**

### **BENJAMIN BRIDGE "TIDAL BAY", WHITE BLEND, NOVA SCOTIA, CANADA Btl 66**

### **SONOMA-CUTRER CHARDONNAY, SONOMA COAST, UNITED STATES Btl 85**

## BY THE BOTTLE - RED

### **GERARD BERTRAND SYRAH/CARIGNAN, MINERVOIS FRANCE Bottle 47**

### **JUDITH BECK "INK" ZWEIGELT, AUSTRIA Bottle 52**

### **CHÂTEAU CURTON "LA PERRIERE CUVÉE" NO.5, BORDEAU, FRANCE Bottle 55**

### **LOPEZ DE HARO RESERVA, RIOJA, SPAIN Bottle 57**

### **VENTISQUERO "GREY" CARMENERE, CHILE Bottle 66**

### **MAJELLA 'THE MUSICIAN' SHIRAZ/CABERNET, AUSTRALIA Bottle 66**

### **"TH" WINES CABERNET FRANC, CANADA Bottle 95**