



#### HOURS

MONDAY 7AM-10AM

TUESDAY-THURSDAY 7AM-10AM 11:30-10PM

FRIDAY – SATURDAY 8AM-11AM 11:30-11PM

SUNDAY 8AM-12PM

### BITES

#### **HEIRLOOM CAULIFLOWER FRITTERS 17**

Spiced Plum Sauce + Pistachio Dukkha Crunch

#### **CHEF'S CHARCUTERIE 23**

House Made Lavash + Manitoba Pickles

Seasonal Accompaniments

+ Add Artisanal Cheese Selection 12

#### **VG CRISPY CALAMARI 19**

Buffalo Sauce + Celery + Blue Cheese Dressing

#### **HAND MADE LOCAL PEROGIES 21**

“Country Pierogi Shop” Pierogis + Bacon

Sour Cream + Scallions

#### **BUTTERMILK BRINED CHICKEN WINGS 23**

Choice of: House Made Buffalo, Rye BBQ Sauce, Honey Hot, Sesame Sweet Soy, Salt & Pepper + Hand Cut Crudités)

#### **SIGNATURE CHICKEN COBB SALAD 22**

Mixed Leaves + Crispy Bacon + Avocado

Chopped Egg + Blue Cheese

Chicken Breast + Roasted Garlic Vinaigrette

#### **CLASSIC CAESAR SALAD 16**

Romaine + Parmesan + Brioche Crouton

Bacon + Garlic & Lemon Dressing

+ Add Chicken 9

+ Add Steak or Tiger Shrimp 11

### MAINS

*All sandwiches come with fries or local greens; add sweet potato fries & chipotle aioli for \$3.00*

#### **GRILLED CAB STEAK SANDWICH 27**

Pepper Marinated Flat Iron Steak + Open Faced

Grilled Garlic Ciabatta + Mustard + Onion

#### **VG CLUB 21**

Smoked Turkey Breast + Crisp Bacon

Balsamic Tomato + Egg Omelet + Avocado

Butter Lettuce + Bacon Aioli + Challah Twist

#### **PORTAGE & MAIN BURGER 26**

Fresh Ground 7oz CAB Patty + Smoked Gouda

Pork Belly + Dill Pickle + Roasted Garlic Aioli

Butter Lettuce + Brioche Burger Bun

#### **QUESADILLA 16**

Spinach Flour Tortilla + Cheese + Vegetables

Served With Sour Cream & Salsa

+ Add Chicken 9, Add Guacamole 2

+ Add Steak or Tiger Shrimp 11

#### **CHEF'S TENDERLOIN 46**

Aged CAB Striploin 9oz + Duck Fat Baby

Potatoes + Asparagus + Beer Mustard Crunch

Black Garlic Jus

#### **BUTTER CHICKEN 25**

Garam Masala Marinated Chicken

Coriander Yogurt + Grilled Naan + Poppadum

Scented Basmati Rice + Roasted Cashews

#### **FISH & CHIPS 28**

Beer Battered Manitoba Pickerel

Crispy Fries + Classic Tartar Sauce + Slaw

#### **BUTTERMILK FRIED CHICKEN 23**

Herb & Mustard Potato Salad + Honey Dill

Remoulade

#### **MUSHROOM FLATBREAD 17**

Roast Garlic Spread

Mushroom + Caramelized Onion

Provolone + Arugula

+ Add Chicken 9

#### **HEALTHY SPAGHETTI 16**

Zesty Tomato Sauce + Basil + Garlic Toast

+ Add Chicken 9

+ Add Meatballs or Tiger Shrimp 11

Gluten Free Pasta Available upon Request

### DESSERTS

#### **FLOURLESS CHOCOLATE CAKE 14**

Crème Anglaise + Raspberries + Hazelnut

Praline

#### **LIME CHEESECAKE TART 14**

White Chocolate-Lime Cream Cheese Filling

Chantilly Cream + Lime Chip

#### **PREMIUM ICE CREAM MILK SHAKE 6**

2 scoops

Vanilla or Chocolate

*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*



## **HOUSE WHITE WINE**

### **RED ROOSTER PINOT GRIS, CANADA**

5oz 14 / 9oz 20 / ½ Bottle 29 / Bottle 57

### **ST MARTIN CHARDONNAY, FRANCE**

5oz 12 / 9oz 18 / ½ Bottle 26 / Bottle 48

### **SANTA EMA SAUVIGNON BLANC, CHILE**

5oz 13 / 9oz 19 / ½ Bottle 27 / Bottle 51

### **TAWSE RIESLING, NIAGARA, CANADA**

5oz 15 / 9oz 22 / ½ Bottle 25 / Bottle 60

### **CLAUDE VAL ROSE, FRANCE**

5oz 12 / 9oz 19 / ½ Bottle 25 / Bottle 54

### **JAUME SERRA CAVA BRUT, SPAIN**

5oz 13 / Bottle 55

## **HOUSE RED WINE**

### **ROBERTSON SHIRAZ, SOUTH AFRICA**

5oz 12/ 9oz 18 / ½ Bottle 26 / Bottle 48

### **SIERRA LOS ANDES MALBEC, ARGENTINA**

5oz 14/ 9oz 20 / ½ Bottle 29 / Bottle 57

### **TARRONE CELLARS GARNATXA/SIRAH**

5oz 14 / 9oz 20 / ½ Bottle 29 / Bottle 57

### **CYPRESS CABERNET SAUVIGNON, CALIFORNIA**

5oz 15 / 9oz 25 / ½ Bottle 32 / Bottle 63

### **CLAUDE VIALADE "ELEGANCE" PINOT NOIR, FRANCE**

5oz 15 / 9oz 25 / ½ Bottle 32 / Bottle 63

## **BY THE BOTTLE - *WHITE***

### **YEALANDS, SAUVIGNON BLANC,**

**MARLBOROUGH, NEW ZEALAND Btl 61**

### **CHATEAU DU TRIGNON, VIOGNIER, PAYS D'OC,**

**FRANCE Btl 67**

### **ST. FRANCIS, CHARDONNAY, SONOMA**

**COUNTY, UNITED STATES Btl 77**

### **TERLAN, PINOT GRIGIO, ALTO ADIGE, ITALY Btl**

**79**

### **BLUE MOUNTAIN, PINOT GRIS, OKANAGAN**

**VALLEY, CANADA Btl 86**

## **BY THE BOTTLE - *RED***

### **GERARD BERTRAND SYRAH/CARIGNAN,**

**MINERVOIS FRANCE Bottle 47**

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

**Bottle 52**

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

**Bottle 57**

### **MAJELLA "THE MUSICIAN" SHIRAZ/CABERNET,**

**AUSTRALIA Bottle 66**

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

**Bottle 95**

### **MCMANIS CABERNET SAUVIGNON,**

**CALIFORNIA Bottle 65**

## **BEER**

### **FARMERY LAGER, MANITOBA, 473ML 9**

### **STELLA ARTOIS LAGER, CANADA, 335ml 9**

### **LEFFE BLONDE ALE, BELGIUM, 335ml 9**

### **GUINNESS, IRELAND, 500ml 10**

### **1919 LITTE BROWN JUG, MANITOBA 473ML 9**

### **BUDWEISER, CANADA, 341ml 7**

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

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

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

### **HEINEKEN, NETHERLANDS, 330ml 9**

### **ANGRY ORCHARD CIDER, CANADA 473ml 10**

## **DRAFT BEER**

### **MOUNT CRUSHMORE PILSNER, ALBERTA 9**

### **STELLA ARTOIS LAGER, BELGIUM 11**

### **BARNHAMMER SATURDAY NIGHT**

**LUMBERJACK DOUBLE IPA, WINNIPEG 9**

### **MILL STREET ORGANIC LAGER, ONTARIO 9**

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

