



LUNCH & DINNER

NIBBLES

HOUSE KETTLE CHIPS 5
HONEY TOASTED BEER NUTS 7
AROMATIC CURED OLIVE MIX 9

TRUFFLE PARMESAN FRIES 9
SWEET POTATO FRIES WITH CHIPOTLE 9

STARTERS

HEIRLOOM CAULIFLOWER FRITTERS 17
Spiced Plum Sauce + Pistachio Dukkha Crunch

CHEF'S CHEESE-CUTERIE 29
Artisanal Cheese + Cured Meats + Preserves
Housemade Pickles + Bread Crisps + Lavosh

HAND MADE LOCAL PEROGIES 21
"Country Perogy Shop" Perogies + Bacon
Caramelized Onion + Scallion + Sour Cream

CHICKEN WINGS 23
Choice of:
Hot / Buffalo / Honey Hot / BBQ Rye / Salt & Pepper
Hand Cut Crudités + Blue Cheese Dressing

CRISPY CALAMARI 22
Buffalo Sauce + Blue Cheese Dressing

SIGNATURE CHICKEN COBB SALAD 24
Mixed Leaves + Bacon Rasher + Avocado
Boiled Egg + Blue Cheese + Tomato
Chicken Breast + Roasted Garlic Vinaigrette

CAESAR SALAD 19
Romaine + Shaved Parmesan + Brioche Crouton
Bacon Rasher + Garlic & Lemon Dressing
+ Chicken Breast 10
+ Tiger Shrimp 12
+ Flat Iron Steak 22

BETWEEN THE BREAD AND HANDHELDS

All between the bread and handheld items come with Fries, Sweet Potato Fries, or Side Salad

VG BURGER 24
Fresh Ground 7oz CAB Patty + Smoked Gouda
Bacon and Onion Jam + Roasted Garlic Aioli
Shredded Lettuce + Tomato + Toasted Brioche Bun

KRISPY FRIED CHICKEN 21
Crispy Breaded Chicken Breast + Tomato
Housemade Pickle + Shredded Lettuce
Cajun Aioli + Toasted Brioche Bun

GRILLED CAB STEAK SANDWICH 27
Pepper Marinated Flat Iron Steak
Grilled Garlic Ciabatta + Mustard Spread
Arugula + Pickled Onion + Jus

VEGAN LENTIL WALNUT BURGER (V) 21
Lentil Walnut Patty + Avocado + Tomato + Arugula
Vegan Mustard Mayo + Pretzel Bun

QUESADILLA (V) 19
Spinach Flour Tortilla + Mixed Cheese
Onion + Tomato + Bell Pepper + Jalapenos
Served with Sour Cream and Salsa
+ Guacamole 2 + Chicken Breast 10
+ Tiger Shrimp 12 + Flat Iron Steak 22

LAKE MANITOBA PICKEREL TACOS 21
Warm Flour Tortilla + Cabbage Slaw
Pico de Gallo + Roasted Garlic Aioli

MAINS

BUTTER CHICKEN 26
Marinated Chicken Thigh + Butter Sauce
Cucumber Mint Raita + Toasted Cashew
Jeera Basmati Rice + Grilled Naan + Poppadum

VEGAN BUDDHA BOWL (V) (GF) 24
Marinated Tofu + Turmeric Quinoa + Roasted Beets
Sweet Potato + Edamame + Avocado + Cabbage Slaw
Teriyaki Sesame Dressing

FISH & CHIPS 28
Beer Battered Manitoba Pickerel + Fries
Tartar Sauce + Coleslaw

SPAGHETTI AL POMODORO (V) 19
Nature's Farm Pasta + San Marzano Tomato Sauce
Genovese Basil + Shaved Grana Padano + Garlic Toast
+ Meat Balls 12 + Chicken Breast 10
+ Tiger Shrimp 12 + Flat Iron Steak 22

FROM THE GRILL

All grilled items come with Creamy Mashed Potatoes and Seasonal Vegetables

6oz CAB TENDERLOIN 50
14oz BONE-IN MANITOBA PORK LOIN 36

10oz CAB STRIPLOIN 48
6oz ASC SEARED KING SALMON 40

Choice of Sauce: Natural Jus / Béarnaise / Lemon Beurre Blanc

DESSERTS

TRIPLE CHOCOLATE CAKE 18

Flourless Dark Chocolate Cake + Milk Chocolate Mousse
White Chocolate Pearls + Berry Coulis

LEMON CHEESECAKE 18

Graham Sable + Lemon Gel + Meringue Kisses
Fresh Berries

STICKY TOFFEE PUDDING 16

Whiskey Toffee Sauce + Almond Brittle
Vanilla Bean Ice Cream

HOUSE WHITE & SPARKLING WINES

RED ROOSTER PINOT GRIS, OKANAGAN VALLEY, CANADA

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

CLAUDE VAL ROSE, LANGUEDOC-ROUSSILLON, FRANCE

5oz 12 / 9oz 19 / ½ Bottle 27 / Bottle 54

ST. MARTIN CHARDONNAY, PAYS D'OC, FRANCE

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

THORNBURY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

5oz 13 / 9oz 19 / ½ Bottle 27 / Bottle 54

TAWSE RIESLING, NIAGARA, CANADA

5oz 15 / 9oz 22 / ½ Bottle 31 / Bottle 60

JAUME SERRA CAVA BRUT, SPAIN

5oz 13 / Bottle 55

HOUSE RED WINE

ROBERTSON SHIRAZ, BREEDER RIVER VALLEY, SOUTH AFRICA

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

CLAUDE VIALADE PINOT NOIR, PAYS D'OC, FRANCE

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

SIERRA LOS ANDES MALBEC, MENDOZA, ARGENTINA

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

CYPRESS CABERNET SAUVIGNON, CENTRAL COAST, CALIFORNIA

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

CELLERS TARRONÉ SYRAH/GARNACHA, CATALUNYA/TARRAGONA, SPAIN

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

BEER/CIDER

FARMERY LAGER, MANITOBA, 473ML 9

LEFFE BLONDE ALE, BELGIUM, 335ML 9

BUDWEISER/BUD LIGHT, CANADA, 341ML 7

ALEXANDER KEITH'S, CANADA, 335ML 7

CORONA, CANADA, 330ML 8

MICHELOB ULTRA, CANADA, 341ML 8

ERDINGER DUNKEL, GERMANY, 500ML 14

ANGRY ORCHARD CIDER, CANADA, 473ML 10

DRAFT BEER

KILTER WAVES HAZY PALE ALE, WINNIPEG 9

STELLA ARTOIS LAGER, BELGIUM 11

LBJ 1919 BELGIAN PALE ALE, WINNIPEG 9

STANLEY PARK SUNSETTER PEACH WHEAT, BRITISH COLUMBIA 9

**BARN HAMMER SATURDAY NIGHT LUMBERJACK
DOUBLE IPA**, WINNIPEG 9

GUINNESS, IRISH STOUT, IRELAND 11

CANADIAN BARLEY BLONDE LAGER, WINNIPEG 9

PORTS

QUINTA DO INFANTADO RUBY

2oz 10 / Bottle 84

TAYLOR FLADGATE LBV

2oz 9 / Bottle 78

TAYLOR FLADGATE 10 YEAR

2oz 12 / Bottle 118

(V) VEGETARIAN (GF) GLUTEN FREE

If you have any allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.