



SMALL PLATES AND SHAREABLES

YOKOHAMA FRIED CHICKEN SLIDERS	fried chicken thighs, Kewpie mayo, orange & cabbage slaw, mini brioche buns	19
NONNA APPROVED STUFFED RAVIOLI	fresh burrata cheese, extra virgin Italian olive oil, cherry tomatoes, fresh basil, Grana Padano cheese	18
MUSSELS FLORENTINE	shallots, white wine, cream, butter, herbs, and spinach	19
BAKED GARLIC SHRIMP	garlic butter, spices, herbs, parmesan cheese, sourdough bread	
VEGGIE FLATBREAD	sun dried tomato pesto, peppers, zucchini, bocconcini cheese, crispy onions and balsamic glaze	22
TATER KEGS	stuffed with cheddar cheese, bacon with jalapeño and bacon aioli	20
AHI TUNA TARTARE	capers, mustard aioli, herbs de provence, lemon, crostini	18
MARYLAND CRAB CAKES	tender crab claw meat, Old bay seasoning, remoulade sauce	22
PARMESAN TRUFFLE FRIES	fresh cut Ontario potato fries, shaved parmesan, truffle oil, roasted garlic aioli	17
CHICKEN GYOZA	Japanese dumplings, ginger infused ponzu sauce, sweet chili sauce	17
CRISPY CALAMARI	dusted calamari, lemon, chipotle aioli	24
FRENCH ONION SOUP	low 'n slow simmered beef stock, cave aged gruyère, brioche crouton, caramelized onions, red wine	19
THE THREE DIPS	hummus, tzatziki, baba ganoush, pita and tortilla chips	21

SALADS

Add: chicken +9, salmon +12

HERITAGE SALAD	mixed greens, pear, white grapes, candied walnuts, shallot vinaigrette	15 / 19
CAESAR SALAD	hearts of romaine, parmesan, applewood smoked bacon, caesar dressing	16/ 21
CHICKEN COBB SALAD	herbed buttermilk dressing, egg, avocado, tomato, roasted chicken breast, bacon, blue cheese	29

BURGERS AND SPECIALTY SANDWICHES

SERVED WITH FRESH CUT FRIES
ALL BURGERS ARE MADE WITH FRESH GROUND 100% ONTARIO CHUCK STEAK

SHORT RIB SANDWICH	braised short rib, gruyère cheese, horseradish aioli, crispy onion, crusty baguette	31
STEAKHOUSE BURGER	aged cheddar, applewood smoked bacon, lettuce, tomato, crispy onions, toasted brioche bun	28
TAVERN BURGER	aged cheddar, caramelized onions, truffle aioli, toasted brioche bun	28
CHICKEN CLUB SAMMIE	roasted shallot aioli, seasoned chicken breast, applewood smoked bacon, tomatoes, bibb lettuce, focaccia bread	27

MAINS

MUSHROOM RISOTTO	Arborio rice, seasonal roasted mushrooms, shaved parmesan, truffle oil	26
	Add shrimp +5 pieces \$12	
WAGYU BOLOGNESE	wagyu meat sauce, big bouncy pappardelle noodles, shaved parmesan cheese, basil	28
HADDOCK AND CHIPS	crispy golden ale battered haddock, fresh Ontario chips, tartar sauce, roasted cabbage slaw	28
TUSCAN CHICKEN	roasted chicken breast, fingerling potatoes, green beans, spinach, sun-dried tomatoes, cream sauce	34
SPANISH PAN SEARED SALMON	cauliflower Romesco sauce, fingerling potatoes, green beans	35

CANADIAN STEAKS

COMES WITH CHOICE OF FRIES, HOUSE, CAESAR SALAD,
TATER KEGS 4 OR SWEET FRIES 4

12oz RIBEYE STEAK	65	8oz STRIPLION STEAK	45
8oz PETIT TENDER STEAK topped with house made chimichurri	40	12oz STRIPLION STEAK	60
ADD:			
SAUTEED VEGETABLES	9	BRANDY PEPPERCORN SAUCE	9



Classics Cocktails - \$10

Cosmopolitan – Ketel One Vodka, Dry Curacao, lime, cranberry
Espresso Martini – Vodka, Bolivar, cane sugar, espresso
Aperol Spritz – Aperol, Santa Margherita prosecco, soda
Paper Plane – Local Spirits Number 3 Whisky, Aperol, Amaro Nonino, lemon
Margarita – Jose Cuervo Tradicional silver tequila, lime, agave nectar
Negroni – Tanqueray gin, sweet vermouth, Campari, orange
Corpse Reviver No.2 – Tanqueray gin, Cointreau, Lillet Blanc, lemon

Signature Cocktails - \$15

Blueberry Lavender Fizz - Hendricks gin, lavender syrup, lemon juice, blueberries, lavender
Spa Day - Kettle One Vodka, Watermelon Ciroc, lemon, simple syrup, basil and mint leaves
Shake Sinora - Espresso, Captain Morgan Spiced Rum, cream
Raspberry Tart - Tanqueray gin, Chambord, lemon juice, raspberries, vanilla syrup
Grape Crushable - Ketel One vodka, concord grape, lemon, sage, lemon-lime soda
Toronto Island Iced Tea - Local Spirits Number 3 Whisky, lemon, honey, Orange Pekoe, peach bitters
The Pisco Kid - El Gobernador Pisco, lime juice, lemon juice, egg whites, simple syrup

Le Roi de France \$240

Louis XIII Cognac
Sweet Vermouth
Star Anise Orange syrup served smoked

No ID Required - \$10

Nada Aperol Spritz – 0% aperitif, 0% prosecco, soda, orange
Raspberry Margarita – 0% tequila, 0% orange liqueur, lime, raspberry, jalapeno, agave
The Tavern Special – 0% Bourbon, honey syrup, 0% bitters, orange
Gin-less Glamour – 0% gin, 0% orange liqueur, lime, cranberry
Orange Creamsicle - 0% orange liqueur, orange juice, cream, vanilla syrup
Clean Blooded Caesar – House made clamato, Worcestershire, Tobasco, horseradish, lime, lemon
Heineken 0.0
Guinness 0

Sangria 60oz Pitcher \$35

Red, White or Rose

orange liqueur, fresh fruit, soda water



All Day Happy Hour Old Style Pilsner 16oz - \$6.99

Draft 16oz \$8

Molson Canadian
Coors Light
Session IPA
Creemore Lager

Imported Draft - 16oz-\$10

Blue Moon
Hop Valley Bubblestash IPA
Birra Moretti
Heineken
Madri Excepcional
Strongbow Cider

Regular Bottles and Cans \$8

Coors Light	Pumphouse Blueberry Ale
Molson Canadian	Prickly Pear Grapefruit & Tangerine Radler
Miller Genuine Draft	
Rickard's Red	
Sol	
Estrella Damm	
Vizzy Hard Seltzer	
Blueberry Pomegranate	
Papaya Passionfruit	
Raspberry Tangerine	
Watermelon Strawberry	
Blackberry Lemon	

Beef Hound Ale \$7 zero Alcohol A treat for your pup

water, Angus beef bones from local farmers in Meaford Ont, and Canadian-grown carrots