

DINNER MENU

FRESH PRESSED LEMONADE 8
choice of classic lemonade, peach and mango lemonade or strawberry lemonade

MOOSEHEAD LAGER 10

PICANTE VERDE REVIVAL 18
a house favourite reintroduced- a modern margarita with fresh cilantro, tangy lime with a perfectly balanced jalapeño heat

APPETIZERS

DAILY BREAD	9
rotating selection, st. brigid's whipped butter, maldon salt	
CRISPY SEAFOOD	25
shrimp, cod, calamari, zucchini, jalapeño, champagne aioli	
BLISTERED SHISHITO PEPPERS	12
white soy, toasted sesame	
FRENCH ONION SOUP	23
cave aged gruyère, mozzarella, baguette, caramelized onion, sherry	
BAKED BAY SCALLOPS	29
yuzu kosho butter, toasted buckwheat & nori pangrattato, chili oil	
GRILLED MUSHROOM FLATBREAD	22
roasted garlic, herbed cream cheese, seasonal mushrooms, mozzarella, pickled pearl onion	
"THE JOLLY" MILLER CHARCUTERIE	47
rotating selection of cured meats, cheeses, pickled vegetables, and preserves	
LOBSTER QUESADILLA	59
lobster meat from a 1¼ lb lobster, pico de gallo, boursin cream cheese, mozzarella, sour cream, grilled lemon <i>limited quantities</i>	
CRAB CAKES	27
tartar sauce, pickled onions, herb salad, lemon, tajín	
AHI CARPACCIO	23
shallots, capers, avocado crema, mustard aioli, furikake, crostini	
SHRIMP COCKTAIL	26
house cocktail sauce, lemon	
STEAMED PEI MUSSELS	22
leeks, garlic, white wine broth	
OYSTERS ON THE HALF SHELL	MP
daily selection, mignonette, fresh horseradish, house made hot sauce	

SALADS

add: grilled chicken \$14 / steak \$20 / 3pc shrimp skewer \$16

CAESAR	21
romaine hearts, baby gem, bacon, croutons, parmesan	
GREEN GODDESS	23
kale, cabbage, broccoli, sour apple, pine nuts, pomegranates	
CHICKEN COBB	37
grilled chicken, smoked bacon, cherry tomato, corn blue cheese, oregano vinaigrette, kasu egg	
BURRATA AND HEIRLOOM TOMATO	33
persian cucumbers, lemon vinaigrette, pickled onion, mint, basil cress, and pickled guindilla	
TUNA NIÇOISE	37
seared ahi, artisan lettuce, haricots verts, cherry tomatoes, nicoise olives, anchovy, mustard vinaigrette, fingerling potatoes	

MAINS

DUCK BREAST FRITES	34
pomegranate peppercorn jus, fries	
TAVERN BURGER	36
wagyu, truffled cream, aged cheddar, caramelized onions, "thuet" milk bun, fries or caesar salad	
PRESSED "LUMINE" LAMB SHOULDER	42
potato puree, roasted carrots, aji verde	
PRIME RIB DIP	39
thinly sliced prime rib, horseradish cream, aged cheddar, crispy malt onions, sourdough baguette, jus, fries or caesar salad	
ROASTED HALF CHICKEN	39
roast garlic mashed potato, pan jus	
GRILLED CHICKEN PENNE	35
pommery cream sauce, roasted peppers, arugula, pecorino	
GRILLED EUROPEAN SEABASS	49
lemon, 'frankies' extra virgin oil	
SCOTTISH ORGANIC SALMON	41
roasted fingerling, fennel veloute	
HADDOCK & CHIPS	37
creamy tartar sauce, lemon, fries	
EGGPLANT SCHNITZEL	29
smokey romesco, sesame crema, pickled pearl onions	

STEAKS

CANADIAN AAA, AGED MINIMUM 28 DAYS
served with your choice of one side

10oz PICANHA guelph, ontario	57
chimichurri	
7oz TENDERLOIN martin's family farms, elora, ontario	69
12oz STRIPLOIN guelph, ontario	82
20oz BONE IN RIBEYE martin's family farms, elora, ontario	113

SIDES

BIBB SALAD shallot vinaigrette, watermelon radish	12
SAUTÉED FRENCH BEANS almonds, extra virgin olive oil	12
MASHED POTATOES creamy potatoes, chives	12
ROASTED ASPARAGUS lemon & thyme béarnaise, hazelnut dukkah	16
TRUFFLE FRIES parmesan, roasted garlic aioli	12
BAKED POTATO cultured butter, sour cream, chives	11
ROASTED SEASONAL MUSHROOMS herb butter	16
RED WINE DEMI	9
PEPPERCORN SAUCE	11

20% gratuity for parties of 8 or more.

DRINK MENU

WINES BY THE GLASS

*premium pours

	5oz	8oz	5oz	8oz
SPARKLING				
glera, sessantacampi prosecco, veneto, italy, 2025	13			
*cuvée brut, piper-heidsieck, champagne, france, nv	24			
WHITES				
verdicchio, villa bianchi, marche, italy, 2025	13	21		
sauvignon blanc, abbott's cove, marlborough, new zealand, 2023	14	22		
pinot grigio, straccali, lombardy, italy, 2024	14	22		
chardonnay, tawse, niagara, ontario, 2024	15	24		
*chardonnay, lucien joseph, chablis, france, 2024	28	43		
ROSE				
cinsault, grenache, château mus, languedoc, france, 2024	12	19		
REDS				
malbec, el viñatero, mendoza, argentina, 2024	13	21		
sangiovese, vecchia cantina chianti, tuscan, italy, 2024	14	22		
pinot noir, château mus, pays d'oc, france, 2024	15	24		
cabernet sauvignon, crios, mendoza, argentina, 2022	15	24		
*barbera, vietti trevie, piemonte, italy, 2022	22	35		

SIGNATURE COCKTAILS

SIPS WITH A STORY

PICANTE VERDE REVIVAL

a house favourite reintroduced- a modern margarita with fresh cilantro, tangy lime, and a perfectly balanced jalapeño heat

18

BLANC DE MELON

a refined blend of crisp white wine, fresh melon, and subtle depth from brandy

18

EAU DE PAMPLEMOUSSE

a bright, perfumed blend of pink gin, pamplemousse, and bergamot, softened by bianco it's crisp, citrusy, and delicately floral with a bittersweet blush

20

TROPICAL MATCHA SOUR

a vibrant fusion of earthy matcha and bright tropical fruit, sharpened with a crisp sour finish—lush, zesty, and refreshingly green with a silky, sun-kissed edge

19

NON ALCOHOLIC

WINE

dry secco, grüvi, usa (275ml)	11
sparkling rosé, grüvi, usa (275ml)	11
sparkling white, bella glamour, zero, northern italy	13

SIGNATURE MOCKTAILS

DRAGON BLOOM FIZZ

a vibrant non-alcoholic blend of dragon fruit and elderflower, layered with fresh ginger and topped with spicy ginger beer—lightly floral, gently fiery, and refreshingly effervescent with a tropical blush

12

PATIO BRAMBLE SPRITZ

a refreshing blend of blackberry and pomegranate with fresh mint, topped with a light sparkle. bright, juicy, and cooling, made for easy sipping on a warm patio afternoon.

11

BOTTLES

HEINEKEN 0.0 ALCOHOL FREE	7
ERDINGER NON-ALCOHOLIC	7
GRÜVI IPA	7
GUINNESS 0.0 ALCOHOL FREE	10

DRAFT

TRIPLE BOGEY LAGER	9
STEAMWHISTLE	9
MOLSON CANADIAN	10
COORS LIGHT	10
BIG WHEEL AMBER	10
BEAU'S LITE	10
MOOSEHEAD	10
WONDER CRUSH IPA	10
BELGIAN MOON	11
MAGNERS	11
VELTINS	12
HEINEKEN	13
GUINNESS	13

BOTTLES

MOLSON CANADIAN	7
COORS LIGHT	7
MILLER GENUINE DRAFT	7
ESTRELLA DAMM	8
HEINEKEN	8
MOLSON ULTRA	8
MORETTI	8
CORONA	8
PUMP HOUSE CRAFTY RADLER	9
grapefruit & tangerine (can)	

HAPPIER HOURS daily 3pm - 6pm	BUCK-A-SHUCK TUESDAYS \$1 oyster all day tuesdays
WINE WEDNESDAYS 50% off bottles of wine	THURSDAYS grill day (patio only) + \$40 bottle of Rose
WEEKEND BRUNCH sat & sun 10:30am - 4pm \$14 bottomless mimosas - 10:30am - 1pm	

