

FATHER'S DAY BRUNCH

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

CRAB CAKES 27
tartar sauce, pickled onions, herb salad, lemon, tain

SHRIMP COCKTAIL 26
house cocktail sauce, lemon

MAINS

GOLDEN BUTTERMILK PANCAKES 21
honey butter, vanilla Chantilly, berries, shortbread crumb

AVOCADO 'CROAST 24
croissant, guacamole, poached egg, rocket salad, parmesan

CLASSIC BENEDICT 24
crumpets, French ham, lemon hollandaise, breakfast potatoes

HOUSE CURED SALMON & CREAM CHEESE 28
whipped cream cheese, beet cured Scottish organic salmon, vegetables, capers, sourdough

STEAK & EGGS 43
6oz picanha, two fried eggs, breakfast potatoes, chimichurri

TAVERN BURGER 36
wagyu patty, pain au lait, truffle aioli, caramelized onions, aged white cheddar, fries

HADDOCK & CHIPS 37
creamy tartar sauce, lemon, fries

GRILLED SHRIMP CAESAR 29
house caesar salad, grilled tiger shrimp

GRILLED CHICKEN COBB SALAD 37
smoked bacon, cherry tomatoes, corn, blue cheese, oregano vinaigrette, kasu egg

PASTRIES

ASSORTED PASTRY BASKET 15
pieces 4

FRUIT DANISH 4

CHEDDAR SCONE 4.75

PAIN AU CHOCOLAT 5.75

LEMON CRANBERRY MUFFIN 5

SIDES

BARESE SAUSAGE 6

CURED SCOTTISH SALMON 11

TWO EXTRA EGGS 5

THICK CUT BACON 6

AVOCADO SLICES 6

SEASONAL FRUIT BOWL 12

20% gratuity for parties of 8 or more.



WINES BY THE GLASS

*premium pours

5oz 8oz

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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

SIGNATURE COCKTAILS

SIPS WITH A STORY

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

BLANC DE MELON	18
<i>a refined blend of crisp white wine, fresh melon, and subtle depth from brandy</i>	

EAU DE PAMPLEMOUSSE	20
<i>a bright, perfumed blend of pink gin, pamplemousse, and bergamot, softened by bianco it's crisp, citrusy, and delicately floral with a bittersweet blush</i>	

TROPICAL MATCHA SOUR	19
<i>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</i>	

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	12
<i>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</i>	

PATIO BRAMBLE SPRITZ	11
<i>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.</i>	

BOTTLES

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

ROSE

cinsault, grenache, château mus, languedoc, france, 2024	12	19
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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

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	