

BRUNCH

BEVERAGES

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

AFFOGATO EXPRESS
ketel one, tia maria, espresso, vanilla
ice cream
23

SUMMER ORCHARD
henry of pelham sparkling, lime
cordial, peach puree
14

MIMOSA
sparkling wine, orange juice
14

**\$14 BOTTOMLESS
MIMOSAS**
10:30am-1pm

order your first drink and
enjoy bottomless mimosas
with the purchase of an
entrée

TEA 5
signature black
earl grey
classic green
marrakesh mint
citron calm

DRIP COFFEE 5
ESPRESSO 4
AMERICANO 5
CAPPUCCINO 6
LATTE 6

AVOCADO ‘CROAST’ 24
croissant, guacamole, poached egg, rocket salad, parmesan

THE FULL MILLER 28
3 eggs, bacon, barese sausage, home fries, grilled tomato, whole
wheat sourdough

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

PASTRIES

FRUIT DANISH 4
CHEDDAR SCONES 4.75
PAIN AU CHOCOLATE 5.75
LEMON CRANBERRY MUFFIN 5
ASSORTED PASTRY BASKET 4 pieces 15

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

SHRIMP COCKTAIL 26
house cocktail sauce, lemon

FRENCH ONION SOUP 23
cave aged gruyere, mozzarella, baguette,
caramelized onions, sherry

GRILLED MUSHROOM FLATBREAD 26
croasted garlic, herbed cream cheese,
seasonal mushrooms, mozzarella,
pickled pearl onion

GRILLED SHRIMP CAESAR 29
house caesar salad, grilled tiger shrimp

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

TUNA NIÇOISE 37
seared ahi, artisan lettuce, haricots verts, cherry
tomatoes, nicoise olives, anchovy, mustard
vinaigrette, fingerling potatoes

SIDES

BARESE SAUSAGE 6
CURED SCOTTISH SALMON 11

TWO EXTRA EGGS 5
THICK CUT BACON 6

AVOCADO SLICES 6
SEASONAL FRUIT BOWL 12

GOLDEN BUTTERMILK PANCAKES 22
honey butter, vanilla chantilly, berries, shortbread crumb

SHAKSHUKA 26
baked eggs in a tomato and red pepper stew, feta, sourdough

CREAMY SCRAMBLED EGGS 21
crème fraiche, chives, home fries, sourdough

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

THE BENEDICTS

crumpets, lemon hollandaise, breakfast potatoes

CLASSIC french ham 24

FLORENTINE spinach 23

ROYAL cured salmon 25

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 EUROPEAN SEABASS 49
lemon, ‘frankies’ extra virgin oil

SMOKED TURKEY CLUB 35
multigrain pullman loaf, bib lettuce, smoked
bacon, tomato, aged white cheddar

20% gratuity for parties of 8 or more.

DRINKS

WINE BY GLASS

**premium pours*

SPARKLING

glera, sessantacampi prosecco, veneto, italy, 2025

**cuvée brut, piper-heidsieck, champagne, france, nv*

WHITES

verdicchio, villa bianchi, marche, italy, 2025

sauvignon blanc, abbott’s cove, marlborough, new zealand, 2023

pinot grigio, straccali, lombardy, italy, 2024

chardonnay, tawse, niagara, ontario, 2024

**chardonnay, lucien joseph, chablis, france, 2024*

ROSE

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

REDS

malbec, el viñatero, mendoza, argentina, 2024

sangiovese, vecchia cantina chianti, tuscany, italy, 2024

pinot noir, château mus, pays d’oc, france, 2024

cabernet sauvignon, crios, mendoza, argentina, 2022

**barbera, vietti trevie, piemonte, italy, 2022*

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

BLANC DE MELON

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

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

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

DRAFT

TRIPLE BOGEY LAGER

STEAMWHISTLE

MOLSON CANADIAN

COORS LIGHT

BIG WHEEL AMBER

BEAU’S LITE

MOOSEHEAD

WONDER CRUSH IPA

BELGIAN MOON

MAGNERS

VELTINS

HEINEKEN

GUINNESS

BOTTLES

MOLSON CANADIAN

COORS LIGHT

MILLER GENUINE DRAFT

ESTRELLA DAMM

HEINEKEN

MOLSON ULTRA

MORETTI

CORONA

PUMP HOUSE CRAFTY RADLER

grapefruit & tangerine (can)

NON ALCOHOLIC

WINE

dry secco, grüvi, usa (275ml)

sparkling rosé, grüvi, usa (275ml)

sparkling white, bella glamour, zero, northern italy

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

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.

BOTTLES

HEINEKEN 0.0 ALCOHOL FREE

ERDINGER NON-ALCOHOLIC

GRÜVI IPA

GUINNESS 0.0 ALCOHOL FREE

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