

## Late Night Menu (After 9pm)

**Charcuterie of the Sea** 25  
A shareable platter of pickerel cheek Ceviche, in house smoked salmon, lemon poached prawns and tuna Maki rolls accompanied by in house pickled beets, radish, and ginger with provolone, cheddar and swiss cheeses. Garnished with roasted pumpkin seeds and served with sweet and spicy tomato jam and crostini.

**Charcuterie of the Land** 25  
A shareable platter of Prosciutto, Genoa salami, and Capicollo accompanied by in house pickled beets, radish, and artichokes with provolone, cheddar and swiss cheeses. Garnished with roasted pumpkin seeds and served with sweet and spicy tomato jam and crostini.

**Lake Winnipeg Pickerel Cheek Ceviche** 16  
Chef's own recipe, made fresh daily, served with sweet and spicy tomato jam, cilantro and crostini.

**Crispy Tofu Bites** 14  
Firm tofu crusted with panko, sesame seeds, and 5-spice. Deep-fried until crispy and served with ginger infused soya sauce.

**Tuna Maki Rolls** 16  
Yellow Fin Tuna rolled in sushi rice with wasabi aioli, toasted sesame seeds and encased in seaweed. Served with ginger infused soya sauce.

**Chicken Wings** 15  
A pound of house made wings lightly dusted and served crisp. Choice of salt & pepper, honey garlic, Teriyaki, BBQ, Singapore sauce, lemon pepper, or hot.

**Nachos Grande** 16  
Tortilla chips baked with tomatoes, red onion, mixed peppers, olives, jalapeño peppers and melted cheese. Topped with guacamole and served with salsa fresca and sour cream  
*Add chicken or mexi-beef | 5*

### PUB STYLE FAVORITES

*Served with your choice of soup of the day, garden salad, Caesar salad, or house-cut fries.*

**Quesadilla** 16  
Your choice of mexi-beef or Cajun chicken with mixed peppers, red onion, chipotle mayo, and our 3 cheese blend, folded in a tortilla. Served with, sour cream and salsa.

**Classic Bacon & Cheese Burger** 15  
A ¼ pound griddled Angus Beef patty, topped with cheddar cheese, bacon, lettuce, pickles, tomato, red onions, and house-made 1000 island on a butter toasted brioche bun.  
*(Add a second patty with cheddar + 5)*

**Grilled Veggie Burger** 16  
Plant based veggie burger grilled and topped with a sweet and spicy tomato jam, provolone cheese, lettuce, tomato, pickles and onions on a toasted brioche bun.

### SOUP & SALADS

**Beer & Cheddar Soup** 10  
Brazen Hall Jarpur Amber Ale and aged cheddar soup with a hint of jalapeno heat.

**Warm Beet Salad** 15  
Tender roasted beets tossed in a warm Dijon vinaigrette with grape tomatoes, red onion on a bed of arugula and mixed greens. Finished with toasted pumpkin seeds and feta cheese.

**Taco Salad** 19  
Your choice of chicken or taco beef, served over romaine lettuce, bell peppers, tomatoes, red onion, sliced jalapenos, and mixed 3 cheese blend. Topped with sour cream, salsa fresca, guacamole, tortilla strips, and served in a tortilla bowl.

### HOUSE MADE PIZZA 12"

*Gluten-free pizza crusts are available for all pizzas for \$2 extra.*

*Non-Dairy Cheese available to build your own Vegan Pizza.*



**Meat Lovers** 22  
Basil tomato sauce, smoked bacon, chorizo, smoked ham, pepperoni, and our 3 cheese blend

**Veggie Delight** 20  
Basil tomato sauce, roasted red peppers, cremini mushrooms, arugula, feta and our 3 cheese blend.

**Great Canadian** 20  
Basil tomato sauce, pepperoni, cremini mushrooms, smoked bacon, and our 3 cheese blend.

**Hawaiian** 20  
Basil tomato sauce, ham, fresh pineapple, and our 3 cheese blend

**Buffalo Chicken Pizza** 20  
Basil tomato sauce, Cajun chicken, franks hot sauce, red onion, green onions, and our 3 cheese blend finished with chipotle mayo.

**Italian Trio** 21  
Basil tomato sauce, Prosciutto, Genoa Salami, Capicollo, arugula, roasted red peppers and feta cheese.

**Three Cheese Pizza** 15  
Basil tomato sauce and our 3 cheese blend.

**\*Additional Toppings \$2.00 each**

*Toppings: pepperoni, smoked bacon, ground beef, chorizo sausage, smoked ham, Cajun chicken, prosciutto, genoa salami, capicollo, tomato, cremini mushrooms, red onions, roasted red peppers, jalapeño peppers, arugula, artichoke hearts, pineapple, olives, feta cheese.*

An 18% gratuity will be applied to groups of 8 or more