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WINGS 1LB - \$16
 2LB - \$30
 • served with blue cheese & pickles
 • BBQ / medium / hot / Nashville / buffalo / suicide
 • honey garlic / lemon pepper / cajun / fire + ice
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SHAREABLES

CHIPS & DIP (V) (GF) \$15	PICKLE SPEARS (V) \$15
served with salsa + guacamole / cheese dip	house breaded pickle spears / dill ranch
MAC & CHEESE BALLS (V) \$15	QUESADILLA \$18
deep-fried mac + cheese balls / fancy sauce	pico de gallo / mixed cheese / chicken
BURNT ENDS (V) \$17	BRISKET POUTINE \$20
smoked brisket ends / caramelized BBQ sauce with pickled onions and dill pickles	brisket / fries / cheese curds / gravy truffle aioli green onions
SPINACH & ARTICHOKE DIP (V) \$20	NACHOS (V) (GF) \$22
served with pita bread	pico de gallo / jalapeño / mixed cheese / pickled onion salsa / sour cream + grilled chicken \$6 / + pulled jackfruit, pulled pork, or brisket \$7

SALADS, BOWLS & SOUPS

ADD TO ANY SALAD - grilled chicken \$6 / pulled jackfruit \$7 / pulled pork \$7 / smoked brisket \$8 / cajun shrimp \$9

HOUSE SALAD (V) (GF) \$15	SOUP OF THE DAY \$14
spring mix / tomato / pickled onions / pecans goat cheese / house vinaigrette	served with warm bread
CAESAR SALAD \$17	BACON MAC + CHEESE \$21
romaine / double-smoked bacon / parmesan house made croutons / lemon	bechamel / bacon / elbow macaroni onion strings / scallions
SOUTHWEST BLACK BEAN SALAD \$17	BLACKENED CHICKEN BOWL \$24
romaine / black beans / red pepper / white onion mixed cheese / dill ranch	chicken / avocado / arugula / rice / pico de gallo mixed cheese / trinity veg / cilantro lime aioli
	CAJUN SHRIMP BOWL \$24
	shrimp / rice / black bean mix / tomato trinity veg / cilantro lime aioli

HANDHELDS

served with your choice of house sides - house cut fries / tater tots / coleslaw / house salad

UPGRADED SIDES \$4 - poutine / tater tot poutine / onion rings / Caesar salad / soup of the day / black bean salad / sweet fries / mac + cheese

CAESAR WRAP \$16	GRILLED CHEESE \$16
grilled chicken / romaine / double-smoked bacon Caesar dressing	*add sauteed onion \$2 / bacon \$3 / chicken \$4
FISH TACOS \$20	PULLED PORK SANDWICH \$18
3 pieces of cod / pico de gallo / scallions Sriracha sour cream / heat pressed tortilla	12-hour smoked pulled pork / Martin's Potato Roll house slaw / garlic aioli - *sub jack fruit \$2
FRIED CHICKEN SANDWICH \$20	BRISKET SANDWICH \$20
buttermilk fried chicken / Martin's potato roll / lettuce tomato / bread + butter pickles / garlic aioli	12-hour smoked brisket / Martin's potato roll house slaw / garlic aioli
MAC DADDY BURGER \$20	STEAK SANDWICH \$21
2 smash patties / Martin's potato roll / cheddar cheese lettuce / white onion / bread + butter pickles secret sauce	6 oz AAA Canadian striploin / baguette / arugula / brie onion strings / garlic aioli
	CHIMI STEAK SANDWICH \$21
	6 oz AAA Canadian striploin / baguette / provolone house made Chimichurri / garlic butter

BARBECUE 'N' STUFF

HOUSE SIDES - house cut fries / tater tots / coleslaw / house salad

UPGRADED SIDES \$4 - poutine / tater tot poutine / onion rings / Caesar salad / soup of the day / black bean salad / sweet fries / mac + cheese

1 MEAT 1 SIDE PLATTER \$21

pulled pork / andouille / 2pc fried chicken / hot dog
4 pc wings / 8 pc shrimp / \$4 brisket upgrade

2 MEAT 2 SIDE PLATTER \$32

pulled pork / andouille / 2pc fried chicken / hot dog
4 pc wings / 8 pc shrimp / \$4 brisket upgrade

FISH & CHIPS \$19

1 piece battered haddock / coleslaw / tartar
lemon / served with fries

CHICKEN & WAFFLES \$24

2 pieces of buttermilk fried chicken
belgian waffles / maple syrup / choice of side

DRAFT BEER

HOUSE TAP \$8 / \$21

Kentucky Lager

DOMESTIC \$9 / \$24

Coors Light / Miller Lite / Canadian

PREMIUM \$10 / \$26

Coors Original / Creemore / Landshark
Kronenbourg Blanc

CRAFT & IMPORT \$11 / \$29

Guinness / Heineken / Hazy Days
Madri Excepcional

CANS / BOTTLES

MGD (bottle) \$6.5

SOL (bottle) \$7

CARLSBERG \$7

CARLSBERG LITE \$7

MOLSON ULTRA \$7

RICKARD'S RED \$9.5

BELLWOODS (bottle) \$16

VIZZY SELTZER (rotational) \$8

JOSE CUERVO PALOMA \$7

SOMERSBY WILD \$7

GARDEN

SIMPLY LEMONADE (rotational) \$7.5

COORS SELTZER (rotational) \$8

SOMERSBY \$9.5

STRONGBOW \$9.5



vegetarian



gluten free

COCKTAILS

JACK'S HARD LEMONADE 1.5oz \$12

Jack Daniel's / Smirnoff raspberry / lemon juice
simple syrup / soda / raspberries / *sub Smirnoff vodka*

KENTUCKY MULE 1.5oz \$12

Bulleit bourbon / Disaronno / ginger beer / simple syrup

WHISKEY SOUR 1.5oz \$13

Crown Royal / lime juice / egg whites / simple syrup
vegan alternative available

DARK 'N' STORMY 1.5oz \$13

Kraken dark rum / ginger beer / lime juice / bitters

COLLINS COCKTAIL 1.5oz \$13

Bulleit bourbon / Luxardo maraschino / muddled mint
lime juice / simple syrup / soda

CHARRED PEACH OLD FASHIONED 1.5oz \$13

Bulleit bourbon / charred peach syrup / bitters

RASPBERRY HARD ICED TEA 1.5oz \$13

Bulleit bourbon / Smirnoff raspberry / lemon juice / iced tea
cranberry juice / raspberries / *sub Smirnoff vodka*

WATERMELON BREEZER 1.5oz \$13

Smirnoff vodka / Smirnoff raspberry / elderflower liqueur
lemon juice / watermelon juice / soda

ORANGE GIN FIZZ 1.5oz \$13

Tanqueray gin / Galliano / orange juice / lemon juice
simple syrup / soda

DESSERT

VANILLA ICE CREAM \$8

with mint and chocolate drizzle

DOUBLE FUDGE BROWNIE \$9

add vanilla ice cream \$4

WAFFLE \$14

with raspberry compote / vanilla ice cream

Crown Royal

SMIRNOFF

Tanqueray

Captain Morgan

Coors
Original

Molson
CANADIAN
Lager

EST. 1873
Heineken®

Coors
LIGHT