



FINGER FOOD

Bowl of fries, pepper mayo | 8.

Fried pepper calamari | 23.

Avocado-lemon mayo

Bistro nachos | 22. (Extra chicken +10.)

Salsa, peppers, green onions, Jalapeño sauce, sour cream



STARTERS

Soup of the day | 10.

French onion soup with beer | 17.

Smoked gouda Au gratin

Refreshing salad | 15.

Strawberries, cucumbers, grilled halloumi cheese, roasted pecans, creamy avocado dressing

Caesar salad | 15.

Bacon, parmesan, croutons, organic black garlic vinaigrette

Old cheddar fondue | 19.

Panko breadcrumbed, fruit chutney

Salmon gravlax | 19.

Marinated with beet, salted whipped cream, candied lemon, yuzu dressing

Salmon tartare (3 oz) | 21.

Hot-smoked trout shavings, vegetable salsa, camelina oil, young shoots (served with croutons)

Beef tartare with foie gras and smoked duck (3 oz) | 23.

Mustard mayonnaise (served with croutons)

Grilled confit duck drumsticks | 17.

Pineapple and red pepper chutney

Cold cuts, cheese and terrine platter | 23. For 2 | 41.



Service and taxes not included.
Prices and items subject to change.



Caesar salad | 22. (Extra chicken +10.)

Bacon, parmesan, croutons, organic black garlic vinaigrette

Boston lettuce | 20. (Extra chicken +10.)

Berries, vegetable, roasted pecans,
haskap berries honey and yuzu dressing

Club sandwich | 22. To share | 26.

Grilled chicken, cheddar, bacon, tomato, mixed greens, pepper mayo
(served with fries)

Beef smash burger | 25.

Yellow cheddar, bacon, tomato, onion, arugula, ketchup, mustard
(served with fries)

Old cheddar grilled cheese | 23.

Cinnamon apple-pear, pecans, arugula (served with salad)

Grilled naan bread pizza | 25. Veggie option | 23.

Prosciutto, gouda, organic black garlic tomato confit (served with fries)

Classic fish and chip | 32.

Crispy beer battered cod (served with fries and salad)

Salmon tartare (6 oz) | 38.

Hot-smoked trout shavings, vegetable salsa,
camelina oil., young shoots
(served with fries, salad and croutons)

Beef tartare with foie gras and smoked duck (6 oz) | 45.

Mustard mayonnaise (served with fries, salad and croutons)

Grilled mushroom ravioli | 35.

Pan fried shiitakes, Dijon cream sauce

Salmon on the grill | 26.

Vegetable salsa, tomato and herb quinoa

Half rack of homemade ribs | 38.

Whisky BBQ sauce (served with fries and salad)

Grilled bavette steak | 35.

Cooked medium/rare
Fingerling potatoes, steamed vegetable,
five-pepper and Cognac sauce





DESSERTS

Vanilla crème brûlée | 17.

Fresh fruit, home-cooked biscotti

Basque cheesecake | 16.

Seasonal fruit coulis

58% semi-dark chocolate indulgence | 16.

Chocolate shortbread, chocolate biscuit, fleur de sel caramel

Sugar pie | 16.

Candied pecans, vanilla cream

Fresh fruit platter | 14.



BARISTA SPECIALTIES

Brazilian | 14.

Brandy St-Rémy, Kahlua, Cointreau

Spanish | 14.

Brandy St-Rémy, Kahlua

Irish | 14.

Jameson, Irish Mist

Coffee, black and herbal tea | 3.

Earl Grey | Red Rose | Green tea

Latte | 6.

Cappuccino | 5.

Espresso | 4.

Double Espresso | 6.

Americano | 5.



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