

ARBOUR RESTAURANT-LOUNGE

ARBOUR SIGNATURES

SAGE ADVICE

tanqueray gin, elderflower liqueur,
sage syrup, lemon, egg white
12

KINDER BUENO ESPRESSO MARTINI

iceberg vodka, kahlua, frangelico,
fresh espresso, chocolate syrup, cream
14

HARBOUR LEGEND

crown royal whiskey, peach liqueur,
brown sugar syrup, peach, lemon
13

GROW A PEAR

grey goose pear vodka, sake, lime, pear, simple syrup
14

TOASTED MARSHMALLOW OLD FASHIONED

NL distillery aquavit, amaro montenegro,
marshmallow simple syrup, angostura bitters, orange
14

PEACH, PLEASE

jose cuervo tequila, lychee liqueur, peach nectar,
lime, agave, salty lime rim, jalapeno
13

APPLE PEAR GIN SOUR

empress 1908 indigo gin, lemon, apple pear syrup, egg
white
13

ZERO-PROOF

SPILL THE TEA, SIS

white tea, pear, lemon, simple, soda
9

THE FALL GUY

apple cider, orange, lemon, maple, cinnamon, apple
cider vinegar, ginger beer
10

ESPRESS-O YOURSELF

espresso, hazelnut, simple syrup, chocolate, cream
9

LEAF IT TO ME

Cranberry juice, sage syrup, lime, soda
9

DOMESTIC BOTTLES

michelob ultra	7.5
coors light	6.5
india	6.5
miller lite	6.5
black horse	6.5



ARBOUR

RESTAURANT-LOUNGE

LOCAL CRAFT BEER

ask about our rotating craft beer selections

WINE

WHITE	GLASS (6oz/9oz.)	BOTTLE
ama bene pinot grigio	9/12	–
los cardos chardonnay	11/15	43
arniston bay sauvignon blanc	12/17	47
zenzen noblesse spatlese blue	–	44
RED	GLASS (6oz/9oz.)	BOTTLE
ama bene rosso	9/12	–
pares balta mas petit cabernet sauvignon	12/18	49
cigar box pinot noir	12/18	49
septima malbec	–	51

NON-ALCOHOLIC

soft drinks	3
proudly serving Pepsi co, and NL Crush Products	
san pellegrino	4
drip coffee	3
regular and decaf available	
specialty coffee	4.5
cappuccino, latte, mocha latte, caramel macchiato	
tea	3
regular and decaffeinated options available	
juice	3
apple, orange, lemonade	
NA beer	6.5

NIGHT CAP

APPLE CIDER HOT TODDY

mcconnell's 5yo irish whiskey, apple cider, honey,
lemon, cinnamon
12

VANILLA CHAI CAFE MOCHA

galliano, espresso, dark chocolate, chai,
steamed milk
12

ORANGE HOT CHOCOLATE

grand marnier, milk chocolate, steamed milk,
whipped cream, orange
12

IRISH COFFEE

irish whiskey, brown sugar syrup,
fresh brewed coffee, whipped cream
12

AFFOGATO

vanilla bean ice cream, frangelico, espresso
11



ARBOUR

RESTAURANT-LOUNGE

ROASTED BUTTERNUT SQUASH & COCONUT SOUP 14 (V, GF, DF, NF)

butternut squash, curry, coconut milk, maple cream, toasted pepitas

CRISPY BRUSSELS SPROUT & BEET SALAD 17 (VG, GF, DF)

brussels sprouts, beets, arugula, whipped goat cheese, candied walnuts, honey-thyme vinaigrette
add chicken 6

SEA SALT FRIES 12 (GF*)

with house sauce

TRUFFLE FRIES 15 (VG, GF*, NF)

truffle oil, parmesan, parsley

STEAK WONTON NACHOS 18 (NF)

crispy wontons, smokey maple BBQ steak, apple-cabbage slaw, chipotle aioli, lime crema, scallions,
toasted pepitas

LOADED FALL POUTINE 17 (VG, GF*, DF, NF)

sea salt fries, cheese curds, roasted root vegetables, cider gravy, cranberry aioli, scallions
add chicken 6

MAPLE CHILI FRIED CHICKEN TOUTON BURGER 19 (DF, NF)

crispy fried chicken thigh, maple-chili glaze, apple-cabbage slaw, house pickles, chipotle aioli,
served with sea salt fries
add truffle fries 3

CIDER-BRAISED PULLED PORK TACOS 16 (NF)

pulled pork, apple-cabbage slaw, pickled red onion, toasted pepitas, lime crema

HARVEST GRAIN BOWL 19 (V, GF)

farro, arugula, roasted beets, brussels sprouts, carrots, spiced chickpeas, candied walnuts,
lemon-thyme vinaigrette
add chicken 6

CHICKEN WINGS 16 (DF, NF)

maple chili barbecue

FLATBREAD PIZZA (NF)

Available GF, DF at no additional charge

WILD MUSHROOM, BACON, & GRUYÈRE FLATBREAD 18

caramelized mushrooms, gruyère, roasted garlic cream, arugula, truffle oil
add chicken 3

PEPPERONI & MOZZARELLA FLATBREAD 16

house tomato sauce, pepperoni, mozzarella, hot honey, chili flakes

VEGETARIAN FLATBREAD 17

house tomato sauce, basil pesto, spinach, bell peppers, sun-dried tomatoes, shallots, mozzarella

MEAT LOVERS FLATBREAD 18

house tomato sauce, pepperoni, ground beef, bacon, chorizo, mozzarella

*Sensitivity Dependent



 **ARBOUR**
RESTAURANT-LOUNGE

FOR THE YOUNGSTERS

12 and under, pretty please.

**YOUNGSTERS MEALS INCLUDE CHOICE OF DRINK, ENTREE,
AND DESSERT.**

18

TO DRINK:

JUICE

apple, orange, lemonade, Purity strawberry lemonade

SODA

proudly serving Pepsi Co. and NL Crush products

MILK/CHOCOLATE MILK

TO EAT:

I WANTED MCDONALDS (V)

sea salt fry poutine, cheese curds, cider gravy

I DON'T KNOW

chicken fingers and sea salt fries

I'M NOT HUNGRY (GF*)

pepperoni and cheese, cheese (V), or vegetarian (V) flatbread pizza

I DON'T CARE

chicken parmesan with sea salt fries

TO MAKE SURE YOU'RE WIRED ON THE CAR RIDE HOME:

CHOCOLATE BROWNIE (GF)

with whipped cream

VANILLA ICE CREAM (GF)

chocolate or caramel sauce, sprinkles

MINI PUFF PASTRY

ask your server for todays flavor

