



ARBOUR

RESTAURANT-LOUNGE

ARBOUR SIGNATURES

SAGE ADVICE

open coast gin, elderflower liqueur,
sage syrup, lemon, egg white
13

KINDER BUENO ESPRESSO MARTINI

iceberg vodka, kahlua, frangelico,
cold-brewed 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

'APPLEY EVER AFTER

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 proudly serving Pepsi co, and NL Crush Products | 3 |
| san pellegrino | 4 |
| drip coffee regular and decaf available | 3 |
| specialty coffee cappuccino, latte, mocha latte, caramel macchiato | 4.5 |
| tea regular and decaffeinated options available | 3 |
| juice apple, orange, lemonade | 3 |
| 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
Executive Chef Jordan Paul

SEA SALT FRIES 12 (VG, DF, NF)

house sauce

TRUFFLE FRIES 15 (VG, DF, NF)

truffle aioli

CARAMELIZED SHALLOT DIP 14 (VG, NF)

evoo, salt & vinegar chips

KALE CAESAR 16 (VG, NF)

parmesan, crispy capers, chili panko, roasted garlic Caesar dressing
add crispy chicken \$6

STEAK WONTON NACHOS 18 (NF)

crispy wontons, marinated flank steak, pickled cabbage slaw, house barbecue, scallions, toasted sesame

ROASTED CARROTS 16 (V, GF)

almond-tahini, coconut, chili & lime vinaigrette, herbs

SWEET & STICKY CHICKEN WINGS 19 (DF)

fish sauce, pickled chilis, peanuts, herbs

MOZZARELLA STICKS 16 (VG, NF)

chili pomodoro, parmesan, basil, jalapeno honey

BURGER SLIDER TRIO 17 (NF)

smashed patties, leek and bacon jam, and provolone on touton buns with haystack potatoes

FRIED CHICKEN SANDWICH 19 (NF)

marinated chicken thigh, aioli, dill pickles, shredded lettuce, hot honey, candied jalapeños, on a potato bun with sea salt fries and house sauce

SHRIMP ROLL 16 (NF)

lemon dill aioli, crispy shallots, celery, on a potato roll with sea salt fries and house sauce

FLATBREAD PIZZA (NF)

Available GF, DF at no additional charge

PEPPERONI & MOZZARELLA FLATBREAD 16 (NF)

jalapeño hot honey, cup n char pepperoni

MORTADELLA FLATBREAD 19 (NF)

Chinched mortadella, sun-dried tomato pesto, mozzarella, parmesan

PEAR N' BRIE FLATBREAD 18 (VG, NF)

bosc pear, brie, mozzarella, garlic oil, balsamic

3 CHEESE FLATBREAD 15 (VG, NF)

mozzarella, parmesan, provolone, garlic oil, chili Flakes
add brushetta 1



 **ARBOUR**
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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, beef gravy

I DON'T KNOW

chicken fingers and sea salt fries

I'M NOT HUNGRY (GF*)

pepperoni and cheese, cheese (VG)

I DON'T CARE

chicken parmesan with sea salt fries

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

FRUIT BY THE FOOT

GOLDFISH

VANILLA ICE CREAM (GF)

chocolate or caramel sauce, sprinkles

MINI PUFF PASTRY

ask your server for todays flavor

