

# COCKTAILS

|                                                                                                                  |               |
|------------------------------------------------------------------------------------------------------------------|---------------|
| <b>-POLICE AND THIEVES-</b><br>Gin, pineapple juice, grapefruit<br>juice and cinnamon syrup                      | <b>\$15</b>   |
| <b>-7 NATION ARMY-</b><br>Punky's premium ingredients twist<br>on the Long Island Iced Tea                       | <b>\$16</b>   |
| <b>-BLACK FLAG-</b><br>Dark Rum, ginger beer and candied lime                                                    | <b>\$14</b>   |
| <b>-GREEN DAY-</b><br>Reposado Tequila, Green Chartreuse,<br>lemon & egg white floating over grenadine           | <b>\$16</b>   |
| <b>-SIOUXSIE'S SPELLBOUND-</b><br>Vodka, Grand Marnier, Blue Curaçao,<br>grenadine, lemon and purple lustre dust | <b>\$15</b>   |
| <b>-the CLASSICS-</b><br>Ask for your favourite classic cocktails                                                | <b>\$11 +</b> |

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# DRAUGHT BEER

|                                        | style/abv   | 16oz       | 20oz        |
|----------------------------------------|-------------|------------|-------------|
| <b>-PUNKY'S PINT-</b><br>Cowbell       | ale/5.3%    |            | <b>\$7</b>  |
| <b>-HAZY DAYS-</b><br>Cowbell          | ipa/6.4%    |            | <b>\$11</b> |
| <b>-ORIGINAL CIDER-</b><br>Cowbell     | cider/6.2%  |            | <b>\$12</b> |
| <b>-BOBCAT RED ALE-</b><br>Cowbell     | ale/5.5%    |            | <b>\$11</b> |
| <b>-LITTLE NORWAY-</b><br>Sawdust City | pils/4.7%   |            | <b>\$11</b> |
| <b>-YOUNG RIVAL-</b><br>Merit          | ipa/6.0%    |            | <b>\$12</b> |
| <b>-CRUSHER-</b><br>Clifford           | lager/4.0%  | <b>\$9</b> |             |
| <b>-PORTER-</b><br>Clifford            | porter/5.9% | <b>\$9</b> |             |
| <b>-LAGERSHED-</b><br>Shawn and Ed     | lager/5.2%  | <b>\$9</b> |             |
| <b>-BARRELSHED-</b><br>Shawn and Ed    | pale ale/6% | <b>\$9</b> |             |
| <b>-DONNA-</b><br>Fairweather          | lager/5.2%  | <b>\$9</b> |             |
| <b>-HIGH GRADE-</b><br>Fairweather     | ipa/6.2%    | <b>\$9</b> |             |

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# SHARE or NOT

## -BLACK COD-

\$32

Roasted to perfection w/crisped skin, on a bed of slawed fennel, asian marinade

## -WAGYU BOUND-

\$18

Generous 100% pure wagyu beef jalapeno sausage w/a tomato onion relish

## -THE FUNKY PLATTER-

\$21

Share 3 homemade dips & toasted flatbread

- Lemon, garlic & white bean\*\*
- Roasted red pepper/black bean\*\*
- Herbed chicken liver

Individually \$8

## -CHICKEN STRIPS-

\$22

Homemade roasted tender strips of locally farmed free-run chicken, w/ buttermilk ranch

## -PUNKY'S FLATBREADS- choose:\*\*\*

\$19

- Wild shrooms, roasted garlic, cambozola, truffle oil
- Carmelized onion, goat cheese w/balsamic & arugula
- Feta & basil pesto with seasonal veg selections

## -CHICKEN POT PIE-

\$21

Free-run chicken pot pie w/leek & carrots w/puffed pastry top

- add cup of soup or side salad for \$6 -

\*vegetarian \*\*vegan \*\*\*can be made vegan

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# WINE

## RED

6 oz 9 oz bottle

|           |                                |      |      |      |
|-----------|--------------------------------|------|------|------|
| Niagara   | Peller Estates Cab/Merlot      | \$6  | \$9  |      |
| Tuscany   | Scarpetta Frico Sangiovese     | \$10 | \$15 | \$40 |
| Australia | Kingston Estates Cabernet      |      |      | \$55 |
| Niagara   | Henry of Pelham Baco Noir      |      |      | \$50 |
| Chile     | Tarapaca Gran Reserva Cab/Sauv |      |      | \$55 |
| Italy     | Luigi Righetti Amarone         |      |      | \$90 |

## ROSE

|         |                        |      |      |      |
|---------|------------------------|------|------|------|
| Tuscany | Scarpetta Frico Rosato | \$10 | \$15 | \$40 |
|---------|------------------------|------|------|------|

## SPARKLING

|         |                              |      |  |      |
|---------|------------------------------|------|--|------|
| Friuli  | Scarpetta Prosecco           | \$15 |  | \$60 |
| Niagara | Peller Estates Secco Bubbles | \$11 |  | \$45 |

## WHITE

|            |                             |      |      |      |
|------------|-----------------------------|------|------|------|
| Niagara    | Peller Estates Chardonnay   | \$6  | \$9  |      |
| Niagara    | Peller Estates Pinot Grigio | \$6  | \$9  |      |
| Friuli     | Scarpetta Frico Blanco      | \$10 | \$15 | \$40 |
| Niagara    | Flat Rock Chardonnay        |      |      | \$55 |
| N. Zealand | Te Mania Sauvignon Blanc    |      |      | \$60 |

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# SALADS / ETC.

## -GREEK TRAGEDY- \*\*\* \$20

A modern take w/ baby cukes, red onion, tomato, avocado, bell peppers, basil & feta

## -FARRO SALAD- \*\*\* \$22

Ancient organic Farro cooked in apple cider vinegar, w/arugula, radish, lemon, sprinkled mint, parsley, pistachio & shaved parm

## -KAIL CAESAR- \$16

Classic kale caesar with creamy lemon dressing, fresh croutons & bacon bits

- add roasted chicken or other protein: \$8 -

## -PANINI DEL GIORNO- \$19

Delicious grilled on sourdough - fresh daily

## -SOUPE DU JOUR- homemade - a specialty \$11

/bowl

/cup \$6

\*vegetarian \*\*vegan \*\*\*can be made vegan

## -SNACKS -

-marinated olives- \$8

-mixed up & nuts- \$9

-pickled egg- \$3

-kettle chips- \$5

S Y X H U I F L A T

## Punky's Flat.

The name is puzzling, and I rather enjoy watching people work it out, or fail to. A few years back my wife and I traveled the Cornish coast the proper way, on foot, town by village along steep cliff paths that plummet and soar with awe-inspiring coastal views. A physical challenge leaving one ever so grateful for whatever respite might await at the next stop. In every village, no matter how small, was a public-house, a real one. Centuries old. Low ceilings, fire burning, a bartender who'd been there for thirty years and had no other plans. A beer and a bite for a weary traveler.

In one, a man everyone called Punky.

I never learned his proper name and never felt the need. "Punky" worked for me—an eccentric for sure, a bloke who talks to you for ten minutes before you realize he hasn't asked your name and doesn't intend to, because it doesn't matter, because you're here and that's enough.

After dinner, he asked us up to his flat above the pub for a drink. We went. You couldn't tell where the pub ended, and the flat began. Downstairs a pub that felt like a living room, upstairs a living room that felt like a pub. Seamless. The man had simply spread himself across two floors and called the whole thing home, and then he'd had the generosity to let strangers come and sit.

A proper pub. My idea of what a pub should be. Comfortable. Quiet enough to talk. People know each other, even if not by name.

God preserve us from themed pubs, with fishing nets nailed to walls by people who'd never held a fishing net. Not a gastropub either, where the food may be good, but the welcome thin. Something simpler and much harder to get right: the sense, the moment you push open the door, that you've walked not into a business but into someone's flat.

So when it came to naming the place, there was never any real contest. I thought of the Cornish coast, and the fire, and the man who couldn't tell his own home from his livelihood and saw no reason he should. Punky's Flat.

I have no idea where Punky is now, or whether the pub still stands, or whether he ever knew that a man he gave a drink to one evening went home and built a whole pub around the feeling. I rather hope he never finds out. He'd only be embarrassed, and tell me I'd got it all wrong, and then pour me another.

I've experienced Cornwall first hand, and it is most definitely the inspiration for this pub—but in the spirit of full disclosure, I made up Punky and most of this story. I just like the way it sounds, "Punky's Flat"

Roger

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