

# THE TIPSYP PELICAN

## Lunch Menu

### To Start

<b>Mushrooms on Toast</b> – sautéed mushroom, white wine cream sauce, green onion, balsamic glaze	20
<b>Crispy Brussels Sprouts</b> – smoked chili maple glaze, bacon, parmesan. garlic aioli	20
<b>Crab Cakes</b> – garlic aioli, balsamic glaze	22
<b>Goat Cheese Dip</b> – baked goat cheese, honey, apricot, almond. pita bread	24
<b>Shrimp Santorini</b> – sauteed garlic shrimp, tomato ragu, feta, focaccia	26
<b>Crispy Shrimp</b> – green papaya slaw, chipotle crema, balsamic glaze, chilli flakes, cilantro	25
<b>Crispy Greek Cheese</b> – kefalograviera cheese, phyllo, black sesame, honey, lemon	20
<b>Gyro Bao Buns</b> – beef & lamb gyro, cucumber, tzatziki	23
<b>Spanakopita</b> – spinach, feta, phyllo, black sesame, olive oil, tzatziki, scallions	20
<b>Whipped Ricotta</b> – white truffle honey, chili flakes, sea salt, pepper. focaccia	23
<b>Steak Sliders</b> – sliced tenderloin, mushroom, onion, gruyère, garlic aioli	27

### Salad

<b>Beet Salad</b> – grilled chicken, beets, goat cheese, greens, spicy glazed pecans. Asian sesame-soy dressing	24
<b>Caesar</b> – crisp romaine, maple glazed bacon, herbed sourdough croutons, grilled lemon. roasted garlic dressing, shaved parmesan – add chicken \$6	20

## Entrées

<b>Pelican Grilled Cheese</b> – cheddar, tomato. grilled sourdough, apricot pepper jelly – thick cut maple glazed bacon \$4	20
<b>The Club</b> – grilled chicken, maple glazed bacon, lettuce, tomato, black pepper mayo, mike’s hot honey. grilled sourdough	25
<b>Gyro Wrap</b> – roasted lamb & beef, sautéed onion, tomato, fresh cut fries, tzatziki	24
<b>Beet &amp; Goat Cheese Sandwich</b> – pesto, butter lettuce	22
<b>Fried Egg Sandwich</b> – maple glazed bacon, cheddar, grilled sourdough	20
<b>Crispy Chicken</b> – valentina sauce, lettuce, tomato, cheddar cheese, chipotle mayo, gourmet bun – thick cut maple glazed bacon \$4	24
<b>The Main St Burger</b> –2 patties, cheddar cheese, crispy onion, tomato, pickle, lettuce. signature smoked mayo, gourmet bun. – thick cut maple glazed bacon \$4	23
<b>Pesto Chicken Melt</b> – grilled chicken breast, parmesan pesto, gruyère, tomato. grilled sourdough – thick cut maple glazed bacon \$4	23

*\*\* All the above served with choice of truffle fries, house salad, caesar salad*

-Substitute gluten free bun \$1-

<b>Spaghetti al Pomodoro</b> – tomato sauce, whipped ricotta, fresh basil	25
<b>Butternut Squash Ravioli</b> – sage brown butter, spiced pecans. parmesan	25
<b>Ravioli a la Carbonara</b> – maple glazed bacon, onion, parmesan, black pepper, cream, pecorino romano ravioli, egg yolk	27
<b>Chicken Lemonato</b> – garlic lemon sauce, roasted potato, grilled lemon, oregano	30
<b>French Dip</b> – prime rib, gruyère, horseradish aioli, au jus	45
<b>Steak Souvlaki Frites</b> – marinated tenderloin, metaxa au poivre sauce, fresh cut fries	45

## Accompaniments

<b>Fresh Cut Fries</b>	12	<b>House Salad</b>	12
<b>Truffle Fries</b>	14	<b>Pita Bread</b>	3
<b>Marinated Feta</b>	7	<b>Focaccia</b> – olive oil, rosemary, sea salt	7

# THE TIPSYP PELICAN

## Dinner Menu

### To Start

<b>Crispy Brussels Sprouts</b> – smoked chili maple glaze, bacon, parmesan. garlic aioli	20
<b>Crab Cakes</b> – garlic aioli, balsamic glaze	22
<b>Goat Cheese Dip</b> – baked goat cheese, honey, apricot, almond. pita bread	24
<b>Shrimp Santorini</b> – sauteed garlic shrimp, tomato ragu, feta, focaccia	26
<b>Crispy Shrimp</b> – green papaya slaw, chipotle crema, balsamic glaze, chilli flakes, cilantro	25
<b>Crispy Greek Cheese</b> – kefalograviera cheese, phyllo, black sesame, honey, lemon	20
<b>Gyro Bao Buns</b> – beef & lamb gyro, cucumber, tzatziki	23
<b>Spanakopita</b> – spinach, feta, phyllo, black sesame, olive oil, tzatziki, scallions	21
<b>Whipped Ricotta</b> – white truffle honey, chili flakes, sea salt, pepper. focaccia	23
<b>Steak Sliders</b> – sliced tenderloin, mushroom, onion, gruyère, garlic aioli	27

### Salad

<b>Beet Salad</b> – grilled chicken, beets, goat cheese, greens, spicy glazed pecans. Asian sesame-soy dressing	24
<b>Caesar</b> – crisp romaine, maple glazed bacon, herbed sourdough croutons, grilled lemon. roasted garlic dressing, shaved parmesan – add chicken \$6	20

## Entrées

<b>The Main St Burger</b> – 2 patties, cheddar cheese, crispy onion, tomato, pickle, lettuce. signature smoked mayo, gourmet bun. – thick cut maple glazed bacon \$4	23
<b>Crispy Chicken</b> – valentina sauce, lettuce, tomato, cheddar cheese, chipotle mayo, gourmet bun – thick cut maple glazed bacon \$4	24
<i>** All the above served with choice of truffle fries, house salad, caesar salad -Substitute gluten free bun \$1-</i>	
<b>Chicken Lemonato</b> – garlic lemon sauce, roasted potato, grilled lemon, oregano	30
<b>French Dip</b> – prime rib, gruyère, horseradish aioli, au jus	45
<b>Steak Frites</b> – medium rare grilled tenderloin. olive oil, sea salt, pepper. truffle fries	50
<b>Steak Souvlaki Frites</b> – marinated tenderloin, metaxa au poivre sauce, fresh cut fries	45
<b>Pan Seared Atlantic Salmon</b> – sherry vinegar glaze, garlic mashed potato, broccolini	40

## Pasta

<b>Spaghetti al Pomodoro</b> – tomato sauce, whipped ricotta, fresh basil	25
<b>Pesto Shrimp Spaghetti</b> – burnt lemon, pistachio	29
<b>Ravioli a la Carbonara</b> – maple glazed bacon, onion, parmesan, black pepper, cream, pecorino romano ravioli, egg yolk	27
<b>Butternut Squash Ravioli</b> – sage brown butter, spiced pecans. parmesan	25
<b>Mexican Street Corn Ravioli</b> – chipotle cream, jalapeno, sweet corn, feta, cilantro	26
<b>Black Truffle Ricotta Sacchettoni</b> – blush sauce, mushroom, sun-dried tomato, beef tenderloin, truffle oil	32

## Accompaniments

<b>Fresh Cut Fries</b>	12	<b>House Salad</b>	12_	<b>Truffle Fries</b>	14
<b>Pita Bread</b>	3	<b>Broccolini</b> – burnt lemon, sicilian breadcrumb	12		
<b>Marinated Feta</b>	7	<b>Focaccia</b> – olive oil, rosemary, sea salt	7		

## Cocktails

<b>Love Buzz</b> – vodka, basil, pear nectar, fresh lime	19
<b>Free Bird</b> – gin, campari, pineapple, lime, rich orgeat, cherry bitters	19
<b>Gimme Some Skin</b> – amber rum, luxardo, passion fruit, lime	19
<b>Colossus of Rhodes</b> – greek gin, mastiha, apricot brandy, pear nectar	19
<b>The Gin Genie</b> – empress gin, triple sec, lillet blanc, lemon. absinthe rinse	19
<b>So Hot You’re Hurting My Feelings</b> – mezcal, diplomatico reserva exclusiva rum, spicy mango	19
<b>Pelican Pisco Sour</b> – pisco, passion fruit purée, cinnamon, lime, egg white	19
<b>Don’t Ask Me Why</b> – vodka, lychee liqueur, apricot liqueur, elderflower liqueur, lime, rosé	19
<b>Satellite of Love</b> – amber rum, lime, passion fruit purée, passion fruit juice, mint, soda	19
<b>Stop Making Sense</b> – mezcal, peach, lime, coconut, tajin, chamoy	19
<b>Spicy Marg</b> – tequila, triple sec, lime, jalapeno infused simple, tajin	19
<b>Athens Spritz</b> – otto’s athens vermouth, prosecco, soda	19
<b>(Nothing But) Flowers</b> – gin, pimm’s no 1, elderflower liqueur, lime, mint, simple	19
<b>Achispado Pelicano</b> – cilantro tequila, lychee liqueur, lime juice, agave, prosecco. salt rim	19
<b>Rocket to Russia</b> – peach ciroc, ginger beer. lime	19
<b>Waiting for the Man</b> – rye whiskey, espresso, sweet vermouth, agave, coffee bitters. cherry	19
<b>Starway to Heaven</b> – rye whiskey, mole bitters, cinnamon simple. absinthe rinse, anise	19
<b>Sangria Bowl</b> – serves 2 to 4	42

## Martinis

<b>Espresso</b> – vanilla vodka, licor 43, espresso	19
<b>Lychee</b> – vodka, lychee liqueur, lime	19
<b>Olive Oil</b> – olive oil, rosemary and thyme infused gin, dry vermouth, sea salt	19

## Zero Proof

<b>Mint Lemonade</b> – lemon, mint, simple, club soda	15
<b>Sol Brother</b> – pear nectar, lime, jalapeno infused simple, ginger beer, chili flake	15
<b>Lil Chick</b> – pear nectar, basil, lime	15
<b>Cinnamon Girl</b> – non-alcoholic coffee spirit, lemon, cinnamon, club soda	15

**Draught**

Modelo Especial (Tacuba, Mexico)	10
Stella Artois (Leuven, Belgium)	10
Goose Island IPA (Chicago, USA)	9
Labatt 50 Ale (London, Canada)	9
Ace Hill Pilsner (Toronto, Canada)	9
Guinness (Dublin, Ireland)	10
Kilkenny (Kilkenny, Ireland)	10
Mill St. Original Organic (Toronto, Canada)	9
Torched Hazy IPA (Grand Bend, Canada)	8.5

**Red Wine Glass/Bottle**

Beaujolais Villages "Signature" 16/55 (Beaujolais, France)
La Tene Pinot Noir 17/58 (Languedoc-Roussillon, France)
Felino Malbec 16/55 (Mendoza Region, Argentina)
Chianti Colli Senesi 16/55 (Tuscany, Italy)
Château Marjosse Grand Vin De Bordeaux 20/70 (Bordeaux, France)
Hunter's Pinot Noir /75 (Marlborough, New Zealand)
Katogi Averoff Inima Xinomavro /85 (Naoussa PDO, Greece)
Ch. La Mission Lalonde de Pomerol /90 (Bordeaux, France)
Sigalas, Mavrotragano Greek Red /80 (Santorini. Greece)

**Bottle/Can**

Bud Light (Missouri, USA)	7.5
Michelob Ultra (Missouri, USA)	8
Delirium Tremens (Melle, Belgium)	10
Fix Hellas Premium Lager (Athens, Greece)	9
Corona (Mexico City, Mexico)	9
Miller High Life (Wisconsin, USA)	9
Swing Bridge Blonde (Manitoulin Island, ON)	10
Shale Ridge Peach Apple Cider(Theford, ON)	10
Jelly King Non-Alcoholic Sour (Toronto, ON)	9

**White Wine Glass/Bottle**

La Delizia Pinot Grigio 16/55 (Veneto, Italy)
Bourgogne Chardonnay 17/58 (Burgandy, France)
Tinpot Hut Sauvignon Blanc 19/64 (Marlborough, New Zealand)
Chardonnay IGT Venezia Giulia 19/64 (Friuli-Venezia, Italy)
Samos Hermitis Natural Wine Muscat Blanc /75 (Samos, Greece)

**Rosé Wine Glass/Bottle**

La Bonne Etoile Rosé NV 16/55 (Cotes de Provence, France)
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**Sparkling Glass/Bottle**

Cielo Prosecco 16/55 (Veneto, Italy)
Veuve Clicquot Brut Champagne /200 (Champagne, France)