

# FEATURES & DRINKS

## Cocktails

- Pink Paloma* (tequila, lemon, honey, ruby red grapefruit juice) 17  
*Pimm's Cup* (Pimm's, lemon, fresh strawberries, Prosecco) 17  
*Strawberry Mint Mojito* (Rum, Simple Syrup, Lime, Soda) 17  
*Summer Friday's* (Lemon, Gin, Campari, Pineapple, Agave) 17  
*White Grape Tequila Smash* (Tequila, St Germaine, Lemon, White Grape, Prosecco) 17  
*Mango Cosmopolitan* (Vodka, Triple Sec, Cranberry, Lime, Mango) 17

## WHITE WINE - 6oz/9oz/ 1/2 litre/bottle

- Lalot Pino Grigio* - Italy 15/22/38/60  
*Verduzzo Chardonnay* - Italy 15/22/38/60  
*Fielding Rose* - Niagara 15/22/38/60  
*Prosecco* 15/60

## RED WINE - 6oz/9oz/ 1/2 litre/bottle

- El Pedal Rioja* - Spain 15/22/38/60  
*CS Cabernet Blend* - Niagara 12/18/32/50  
*Kaiken Malbec* - Argentina 15/22/38/60

## Draught 7.50

- BBCo 2Putt Pilsner* 4.5%  
*BBCo 35 & 118 Cream Ale* 5%  
*BBCo Kellerbier* 5%  
*BBCo Blairhampton Triangle IPA* 5%  
*BBCo Kungaroo IPA* 5%  
*BBCo Nick and Benton Good Beer Session IPA* 4.2%  
*BBCo Black Rock Dark Ale* 5.5%  
*Waupoos Cider* 6.5% (8.50)

## Canned Beer 7.50/Ciders 9

### **LOCAL**

- BBCo North Country Kellerbier* 5%  
*BBCo Kungaroo IPA* 5.8%  
*BBCo Haliburton Forest Amber Logger* 4.5%  
*BBCo 35 & 118 Cream Ale* 5%  
*BBCo Black Rock* 5%  
*BBCo Campfire Rye* 5%  
*HHighlands Irish Red Ale* 6%  
*HHighlands Honey Brown Ale* 5%  
*HHighlands Harvest Wheat Ale* 4.5%

### **OTHER**

- Kronenbourg 1664 Blanc* 5%  
*Side Launch Wheat Ale* 5.3%  
*Pilsner Urquell* 4.4%  
*Canvas Original Kolsch-Style Ale* 4.5%  
*Kozel Czech Lager* 4.6%  
*Side Launch Any Day Light IPA* 4%  
*Fielding Estates Peach Cider* 4.5%  
*Fielding Estates Hard Apple Cider* 5.5%  
*Fielding Estates Cherry Rosé Cider* 4.5%

## To Start

- Ontario Roasted Carrot and Ginger Soup* 9 (GF)  
*Country Cider Cucumber Soup* 9 (GF/DF)  
*Grey Owl Goat Cheese / Fresh Strawberries / Arugula / Maple Chive Vinaigrette* 19  
*Blackened Salmon Taco / Crispy Asparagus / Mango Cucumber Salsa / Greens* 19

## Mains

- Seared Yellow-Fin Tuna Loin / Mediterranean Tomato Salad* 34  
*Deboned Quebec Cornish Hen / Prosciutto / Mushroom Thyme White Wine Sauce* 29  
*Roasted Duck Magret / Local Rhubarb Ginger Chutney* 31  
*5oz Elk Striploin / Gorgonzola Port Reduction* 43

## To Finish 9

- Classic Carrot Cake / Cream Cheese Icing / Local Honey*  
*Spiced Rum Pecan Cake / Vanilla Gelato*  
*Lemon Loaf / Fresh Berries*  
*Chocolate Cherry Almond Fudge / Maple Whipped Cream* (GF)