

TAPAS

STUFFED MUSHROOM CAPS (GF) (V) \$13

Whipped ricotta and pesto stuffed mushroom caps on a bed of tomato sauce drizzled with chili oil

JERK DUCK TACOS (GFO) \$14

House marinated jerk duck, corn salsa, chili pineapple crema & crispy onions

CAPRI RICOTTA DIP (GFO) (V) \$13

Blend of ricotta, feta, basil pesto, roasted red peppers & artichokes topped with lemon & chili preserve served with baguette

CHIMI STEAK FRITES (GF) \$15

Chimichurri marinated steak, fresh cut fries topped with chipotle cilantro aioli & scallions

BAO-MAC (2) \$14

Prime rib burger, American cheese, lettuce, onions, pickles, sesames & "Mac" sauce

ASIAN SESAME CAULIFLOWER (V) (GFO) \$12

Fried cauliflower tossed in a sweet sesame ginger soy glaze topped with scallions & sesame seeds

BONE MARROW CANOE \$18

Pickled red onions, grainy dijon, candied lemon & toasted baguette

BEEF DIP \$14

Slow roasted shaved beef in a toasted roll with caramelized onions, mushrooms, truffle aioli, & gouda cheese. Served with a demi-glaze dip

SEAFOOD GNOCCHI N' CHEESE \$15

Gnocchi tossed with Lobster, crab, shrimp, bruschetta mix in a cajun cheese sauce topped with herb crumb and mixed cheese

SMOKED DUCK BAO BUNS (2) \$14

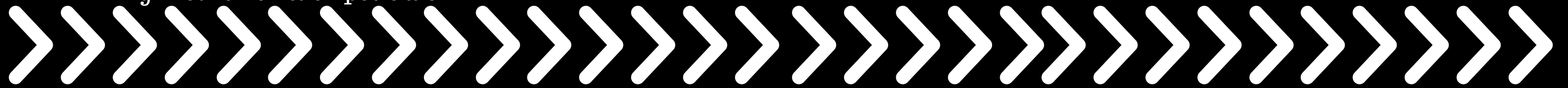
Korean BBQ glazed smoked duck breast with 5-spice aioli, pickled red onion, cucumber, chilies & crispy fried onions

CREAMY POLENTA & N'DUJA MEATBALLS (GF) \$15

Creamy polenta, N'duja meatballs & parmesan cheese tossed in a spicy tomato sauce, caramelized onions, topped with fried basil

SALMON "FINGERS" (GFO) \$13

Fried & cajun dusted salmon "fingers" served with a charred corn salsa, grilled lemon & chipotle aioli



HANDHELDS

LOBSTER & CRAB ROLLS \$21

Light potato rolls stuffed with lobster, crab, arugula, cabbage & cucumber slaw, fresh chilies, lemon aioli & crispy onions

ROASTED MUSHROOM BAHNN MI (V) \$17

Roasted mushrooms, cucumber, pickled onions, cabbage & carrots, 5-spice aioli & a pineapple chili crema on a toasted baguette

FRIED CHICKEN SAMMY \$19

Fried chicken glazed with maple chipotle topped with a creamy apple and cabbage slaw on a fresh bun

ZA'ATAR BURGER \$18

Za'atar season 8oz prime rib burger, with arugula, chilies, red onions & cucumber on a fresh bun

**All handhelds served with your choice of fresh cut fries, mixed greens **

PASTAS

GNOCCHI & N'DUJA MEATBALLS \$27

Gnocchi, N'duja meatballs, caramelized onions, roasted red peppers tossed in a spicy tomato sauce, topped with shaved parmesan & a herb crumb

MEDITERRANEAN GNOCCHI (V) \$26

Gnocchi tossed with bruschetta mix, cremini mushrooms, spinach & pesto topped with feta cheese & balsamic reduction

TRUFFLE MUSHROOM RISOTTO (GF) (V) \$26

Caramelized onions & mushrooms, tossed in a truffle cream sauce topped with goats cheese, arugula & balsamic reduction

SMOKED DUCK CARBONARA (GFO) \$28

Penne, smoked duck breast, bacon, caramelized onions, spinach, fresh chilies, tossed in a rich parmesan & egg sauce

PORK BELLY OR TOFU BAHN MI \$15

Crispy pork belly or fried tofu, cucumber, pickled onions, cabbage & carrots, 5-spice aioli & a pineapple chili crema on a toasted baguette

LOADED GNOCCHI SUPREME \$15

Gnocchi in a cheese sauce topped with bruschetta mix, green onion, bacon & sour cream

FRIED CHICKEN SLIDER TRIO \$15

Nashville hot with pickles & shredded lettuce, maple chipotle arugula & apples & a za'atar aioli, arugula & candied lemon

KOREAN BBQ STICKY PORK RIBS (GF) \$15

Korean BBQ glazed pork ribs served on a bed of roasted sweet potatoes

VEGETABLE CURRY (GF) (V) \$13

Sweet potato, chicken peas & carrots in a rich tomato curry, drizzled with chili oil, served on a bed of basmati rice with grilled naan bread

HALLOUMI FRIES (GF)(V) \$14

Lightly coated halloumi fried & topped with a spiced apple compote

CHIMI-TOSTADA (2) (GF) \$15

Cheese crusted corn tortillas, chimichurri marinated steak, corn salsa, chipotle aioli & fresh chilies

STICKY PORK BELLY OR TOFU SKEWER (GFO) \$14

Brown sugar & chili glazed pork belly or tofu, & crispy onions

WHIPPED RICOTTA AND BEET SALAD (GF) (V) \$13

Lemon infused whipped ricotta, with arugula, candied beets & shaved fennel, topped with toasted pine nuts, pomegranate glaze & olive oil

LOBSTER & N'DUJA STUFFED PEPPERS (GF) \$12

Banana peppers, lobster, N'duja sausage, triple blend cheese & scallions drizzled with & chipotle aioli. Served with grilled lemon

CARAMELIZED ONION AND ROSEMARY HUMMUS (GFO)(V) \$12

Candied lemon, pickled red onion, fresh chilies, & fried rosemary drizzled with olive oil & served with pita

CRISPY BRUSSEL SPROUTS (GF) (V) \$12

Fried brussel sprouts, diced apples, caramelized onions, fresh chilies tossed in a sesame soy glaze
add bacon \$2

ENTREES

STICKY PORK BELLY & POLENTA (GFO) \$28

Brown sugar chili glazed pork belly on a bed of creamy polenta topped with crispy onions

BANG BANG SHRIMP BOWL (GFO) \$27

Crispy shrimp tossed in maple chipotle on a bed of rice with corn salsa, avocados, crispy fried onions & drizzled with a pineapple chili crema

CARNE ASADA (GF) \$30

Seared chimichurri striploin with chipotle aioli, verde aioli served with fresh cut fries topped with a black bean & corn salsa & fresh chilies

Add shrimp \$7

MAPLE HOT CHICKEN N' WAFFLES \$22

Crispy fried chicken glazed with a hot chipotle maple on fresh Belgium waffles with a creamy cajun apple coleslaw



DESSERTS

DISTRICT TAPAS + BAR CHEFS TAKE PRIDE IN SERVING ALL OF THEIR GUESTS FRESH HOUSEMADE DESSERTS

PLEASE CHECK OUR DESSERT BOARD FOR AVAILABLE SELECTION



THE DISTRICT

TAPAS + BAR

Welcome to the District Tapas + Bar, we will take you on a journey of flavours, textures and colours that will have you craving more. We offer mouth watering tapas from around the world, intricately curated entrees, and an extensive beverage selection. Our goal is to build lasting relationships with our guests creating the ultimate dining experience. Enjoy our local artist displays throughout the restaurant while jamming out to 90s hip-hop.

The District opened in St.Catharines in 2020. Combining perseverance, a fresh take on traditional tapas and a team that is invested in our success, we were able to continue our growth and open our second location in The Hammer!

Our team takes pride in keeping our menu selections fresh, house made and adventurous. We are confident we have something for everyone!
