

Share Plates

- CHARCUTERIE** 18
Locally cured meats, olives, pickles, candied nuts, Rad Jam©, crostini
- CHEESE BOARD V** 18
Selection of 3 artisan cheeses, fruit, candied nuts, Rad Jam©, crostini
- NACHOS V G** 16
Pickled jalapenos, salsa, feta, cilantro, crema
+ Beef / Pork / Guac 4

Small Plates

- TORTILLA CHIPS + DIP VG G K** 9
Fresh cut salsa & guacamole
- HUMMUS VG G** 9
Creamy chic pea dip with crisps
- BLACKENED TAMARI WINGS G** 12
Crispy cajun dry rub, creamy tomato dip
- SPANISH CHORIZO G** 9
With ale mustard
- FINGERLING POTATOS V G** 8
Gorgonzola, balsamic
- PRAWN COCKTAIL G** 12
Safron poached, creamy cocktail sauce
- TATER TOTS VG K** 8
Spicy or not, with ale mustard or ranch
- PRETZEL FRIES VG K** 8
Baked not fried, with ale mustard
- FRESH DAILY SOUP CUP V** 6
Ask for details

Salads

+ Seasoned Prawns 3

- CAESAR V G** 15
Heart of romaine, serrano ham, parmigiana, crostini
- ASPARAGUS V G** 16
Local asparagus, lamb prosciutto, toasted almonds, tarragon vinaigrette, deviled egg
- AVOCADO WEDGES G** 14
Candied salmon, Belgian endive, crema

Street Tacos

- 3 for 12 or 4 for 15
- BARBACOA G**
Stout braised beef, balsamic onions, pico de gallo, avocado
- CARNITAS G**
Slow roasted pork, pineapple salsa, cilantro, crema
- CAMARONES BAJA G**
Juicy seasoned prawns, crispy cabbage, pico de gallo, cilantro, crema
- SWEET POTATO VG G**
Beer braised sweet potatoes & leeks, walnuts, mozza, avocado, cilantro, crema
- 7 BEAN + CHEESE VG G K**
Beer braised beans, vegan cheese, balsamic onions, pickled jalapenos, pomegranate seeds

Thin Crust Pizzas + Prosciutto / Pepperoni 3

Our pizzas are made with 100% Canadian mozzarella.
Sub vegan cheese or gluten-free crust \$2

- MARGHERITA V G K** 16
San Marzano tomatoes, fiori di latte, fresh basil
- SHRIMP G** 17
Pesto Genovese, shrimp, sun-dried tomatoes, balsamic onions, parmigiano (*contains walnuts)
- CAPPICOLA G** 18
San Marzano tomatoes, spicy cappicola, pepperoni, banana peppers, fresh thyme
- SMOKED SALMON G** 18
Herb béchamel, smoked salmon, capers, dill, lemon
- GORGONZOLA V G** 18
Extra virgin olive oil, pear, gorgonzola, prosciutto, fresh thyme
- BRIE + APPLE V G** 18
Herb béchamel, caramelized onions, walnuts, apple, brie, balsamic, fresh thyme, arugula
- PEPPERONI G K** 18
San Marzano tomatoes, garlic, pepperoni, mushrooms, fresh sage
- FUNGI V G** 17
San Marzano tomatoes, garlic, mushrooms, fresh sage, balsamic onions,
- DAILY SPECIAL PIZZA**
Ask server for details

Cubanos [warm sandwich melt] + Soup or Tots 4

Lettuce, tomato, balsamic onions, pickled jalapenos, sundried tomato aioli, mozza, house-made pickle.

- BRAISED BEEF** 16
Tender beef braised in stout and spices
- CARNITAS** 15
Juicy pork braised in beer and chiles
- PRAWNS** 15
Lightly seasoned and flash grilled
- GRILLED VEGGIE VG** 14
Marinated and grilled veggies with goat cheese

Desserts

- CHOCOLATE TORTE V G** 8
Flourless chocolate torte, fresh fruit, caramel
- CARROT CAKE VG** 8
Cream cheese icing, Rad Jam©, fresh fruit
- PEANUT BUTTER CHOCOLATE CHEESECAKE V** 8
Graham crust, chocolate chunks, caramel
- SORBETTO VG G K** 6
Mango sorbet, fresh fruit



PREPARED FRESH DAILY

Our food is made from fresh high quality ingredients, and locally sourced where possible

V Vegetarian avail.

VG Vegan avail.

G Gluten friendly avail.

K Kid friendly

Chef Derek Benitz