

SNACKS

DONUT DUNKERS

mini cinnamon sugar donuts with caramel dunking sauce—take 'em to go or don't 10

PICKLED EGG

a dive bar delicacy 1

CURLY FRIES

with choice of dip 10

ONION RINGS

with chipotle mayo dip 10

CHIPS 'N DIP

kettle chips with dill dip 11

FRIED PICKLES

deep-fried pickle spears with choice of dip 12

BUCKET OF BACON

with 100% maple syrup dip 14.5

BONELESS DRY RIBS

tossed in your choice of flavour with choice of dip 14.5

SCOTCH EGG

with choice of chipotle mayo or spicy mustard ONE 7 TWO 13

CHEESE CURDS

deep-fried quebec cheese curds tossed in your choice of flavour with choice of dip 14.5

CAULIFLOWER BITES

deep-fried cauliflower tossed in your choice of flavour with choice of dip 15.5

PEROGIES

topped with caramelized onions, bacon, green onions and side sour cream 15.5

TAQUITOS

buffalo chicken, cream cheese, peppers and onions rolled in a crispy flour tortilla with blue cheese dip 13

NACHOS

tortilla chips covered in cheese, pico de gallo, onions, pickled jalapeños, olives and peppers with side salsa and sour cream SM 20 LG 28

add +\$ guac, extra cheese, bacon, spicy beef, grilled or blackened chicken

WINGS

choice of traditional or boneless wings with your choice of flavour and dip 15.5

WEEKLY FEATURE

BUFFALO 🔥🔥

CHIPOTLE LIME 🔥

DILL PICKLE

GREEK

HONEY BBQ

HONEY GARLIC

HOT 🔥🔥

LEMON PEPPER

MAPLE BACON

SALT & PEPPER

SMOKED APPLEWOOD

SRIRACHA HONEY 🔥🔥🔥

TAJIN 🔥

POUTINE

upgrade your poutine fries: curly fries SM 1.5 LG 2.5

POUTINE OF THE WEEK

follow @leopoldstavern to see this week's creation 18.5

TRADITIONAL POUTINE

cheese curds and beef gravy on house-cut fries SM 11 LG 16

MONTREAL SMOKED MEAT POUTINE

smoked meat, cheese curds, spicy mustard and beef gravy on house-cut fries topped with a fried pickle SM 12.5 LG 18.5

BRAISED BEEF POUTINE

braised beef short rib, cheese curds, mushrooms, caramelized onions and beef gravy on house-cut fries topped with crispy onions and chives SM 12.5 LG 18.5

BUFFALO CHICKEN RANCH POUTINE

buttermilk fried chicken, cheese curds, ranch and buffalo sauce on house-cut fries SM 12.5 LG 18.5

CHEESEBURGER POUTINE

ground beef, cheese curds, pickles, onions, tomatoes, burger sauce and beef gravy on house-cut fries SM 12.5 LG 18.5

PUNCHBOWL POUTINE

1lb of cheese curds, 4lbs of potatoes and 1L of gravy in a punch bowl—finish it all and join our wall of fame!



TRADITIONAL OR MUSHROOM (PB) 55
OTHER FLAVOURS 65

BURGERS

choice of house-cut fries (GF), mixed greens, soup, coleslaw or veggies 'n dip

BURGER OF THE MONTH

follow @leopoldstavern to see this month's creation 19

CLASSIC CHEESE

house-made chuck patty with white cheddar, lettuce, tomatoes, pickles, onions and mayo on a potato bun 17

CHIPOTLE JALAPEÑO

house-made chuck patty with jalapeño monterey jack, pickled jalapeños, lettuce, tomatoes, pickles, onions and chipotle mayo on a potato bun 18.5

THE JUKE

house-made chuck patty with cheese curds, caramelized onions, onion rings, honey bbq and garlic mayo on a potato bun 18

BLACK 'N BLUE

house-made chuck patty with blackened spice, blue cheese, lettuce, tomatoes, caramelized onions and garlic mayo on a potato bun 18.5

CRISPY CHICKEN

buttermilk fried chicken with bacon, white cheddar, lettuce, tomatoes, pickles, onions and mayo on a potato bun 18.5

sub: impossible patty (PB) (GF)

beef patty (GF)

grilled or blackened chicken

plant-based cheddar cheese

lettuce wrap

gluten-free bun 3.5

upgrade your side: kettle chips (GF) 2.5 curly fries 2.5 sweet fries (GF) 2.5 caesar salad 2.5 onion rings (PB) 3.5 mac n' cheese 4.5 traditional poutine (GF) 4.5 mushroom poutine (PB) (GF) 4.5

FAVES

ANYTIME BREKKIE

choice of bacon, ham or guacamole and tomato with two fried eggs, hash browns and marble rye or white toast **15**

CHICKEN FINGERS

crispy breaded chicken fingers with your choice of side and choice of dip **17.5**

FISH 'N CHIPS

beer battered cod with house-cut fries, coleslaw and side tartar sauce **18.5**

MAC 'N CHEESE

macaroni covered in sharp cheddar cream sauce baked with panko and blended cheeses **15.5**

add +\$ bacon, spicy beef, grilled or blackened chicken

QUESADILLA

cheese, pico de gallo, black beans and corn grilled in a flour tortilla with side salsa, side sour cream and your choice of side **16**

add +\$ guac, spicy beef, grilled or blackened chicken

SOUPS + SALADS

SOUP OF THE DAY

ask your server about our soup—made in-house daily
CUP 5.5 BOWL 10

BACON CAESAR

bacon, parmesan, romaine, croutons, caesar dressing **14**

TACO SALAD

choice of spicy beef, grilled or blackened chicken with cheese, pico de gallo, greens, peppers, corn, black beans, tortillas, sides of ancho sauce, salsa and sour cream **18**

add +\$ guac

SANDWICHES

choice of house-cut fries (GF), mixed greens, soup, coleslaw or veggies 'n dip

SPICY CHICKEN SANDWICH

butter milk fried chicken, pickles, spicy garlic mayo and lettuce on a potato bun **17.5**

SHORT RIB BEEF DIP

braised beef short rib, swiss cheese, mushrooms, caramelized onions, horseradish mayo with au jus on a grilled ciabatta bun **19.5**

SMOKED MEAT SANDWICH

montreal style smoked meat piled high on marble rye with spicy mustard **17**

add extra meat **6**

BUFFALO CHICKEN WRAP

choice of grilled chicken or buttermilk fried chicken tossed in buffalo sauce with lettuce, tomatoes, onions, pickles and blue cheese sauce in a flour tortilla **17.5**

BLACKENED CHICKEN CIABATTA

blackened chicken, jalapeño jack cheese, lettuce, tomato and spicy garlic mayo on a grilled ciabatta bun **18**

TURKEY REUBEN

Leo's take on a classic—smoked turkey breast with swiss cheese, sauerkraut and 1000 island dressing on marble rye **17.5**

DONAIR

lamb and beef with mozza cheese, onions, tomatoes and garlic mayo stuffed into a pita wrap **17.5**

CLUB SANDWICH

smoked turkey, ham, thick-cut bacon with white cheddar, lettuce, tomatoes and mayo on your choice of bread **18**

sub gluten-free bun **3.5**

upgrade your side:

kettle chips (GF) **2.5** curly fries **2.5** sweet fries (GF) **2.5** caesar salad **2.5**
onion rings (PB) **3.5** mac n' cheese **4.5** traditional poutine (GF) **4.5**
mushroom poutine (PB) (GF) **4.5**

PLANT-BASED

CURLY FRIES

with chipotle mayo **10**

ONION RINGS

with chipotle mayo **10**

NOT-CHOS

tortilla chips covered in plant-based cheddar cheese, pico de gallo, onions, peppers, pickled jalapeños and olives with side salsa **SM 20 LG 28**

add +\$ guac, extra cheese, impossible meat

MUSHROOM POUTINE

Leo's famous poutine done differently with plant-based cheddar cheese, mushrooms and mushroom gravy **SM 11 LG 16**

IMPOSSIBLE POUTINE

impossible meat topped with plant-based cheddar cheese, tomatoes, pickles, onions, burger sauce and mushroom gravy **SM 12.5 LG 18.5**

BLACK BEAN QUESADILLA

black beans, plant-based cheddar cheese, corn and pico de gallo grilled in a flour tortilla with side salsa and your choice of side **16**

add +\$ guac, extra cheese, impossible meat

SMASH BURGER

impossible patty with plant-based cheddar cheese, lettuce, tomatoes, pickles, onions and burger sauce on a plant-based potato bun plus your choice of side **18.5**

all plant-based items are prepared in the same kitchen as meat, fish & eggs

GLUTEN-FRIENDLY

CHIPS 'N DIP

BUCKET OF BACON

FRIES/SWEET FRIES

NACHOS

NOT-CHOS

TACO SALAD

TRADITIONAL WINGS

*except honey garlic

TRADITIONAL POUTINE

CHEESEBURGER POUTINE

MUSHROOM POUTINE

IMPOSSIBLE POUTINE

gluten-friendly items do not contain gluten, but are cooked in the same deep fryers as items containing gluten and may come in contact with it due to our tiny kitchens

ADD-ONS

DIPS.....	0.75
FRIED EGG	2
GUACAMOLE	SM 2.5 LG 4.5
GRAVY (GF).....	2.5
BACON (GF).....	4
SPICY BEEF	4.5
IMPOSSIBLE MEAT (PB) (GF).....	6
GRILLED, CRISPY OR BLACKENED CHICKEN	6

10AM TO 2PM

BREAKFAST CLUB

SERVED EVERY SATURDAY, SUNDAY AND MONDAY STAT HOLIDAYS

BREAKFAST OF THE MONTH

follow @leopoldstavern to see this month's creation

CLASSIC BREAKFAST

your choice of bacon, sausage, ham, or guac and tomato plus two fried eggs, white or marble rye toast and side hash browns

sub: traditional poutine 4.5

BREAKFAST SANDWICH

your choice of bacon, sausage, or ham on a potato bun topped with cheddar, tomato, chipotle mayo and a fried egg with side hash browns

sub: traditional poutine 4.5
gluten-free bun 3.5

SCOTCH EGG BOWL

scotch egg, cheese curds, mixed peppers, green onion, chipotle mayo and hollandaise on hash browns

HANGOVER CURE 2.0 ^{GF}

your choice of bacon, sausage, ham, or guac on hash browns topped with a fried egg, mixed cheeses, pickled jalapeños, pico de gallo, chives, hollandaise and sour cream

PLANT-BASED SANDWICH

plant-based egg on a potato bun topped with cheese, tomato and chipotle mayo with side hash browns

sub: mushroom poutine 4.5
gluten-free bun 3.5

BRUNCH
\$12.50

HAPPY HOUR

HIGHBALLS 5
10Z

LEO'S CAESARS 6
10Z

HOUSE WINE 6
6 OZ

LEO'S LAGER 6
20 OZ

NO SUBS | DINE-IN ONLY | GLUTEN-FRIENDLY ITEMS ARE COOKED IN THE SAME FRYERS AS ITEMS CONTAINING GLUTEN AND MAY COME IN CONTACT WITH GLUTEN IN OUR KITCHENS

3PM TO CLOSE

BUCKET MONDAY

CHOOSE YOUR APPY BUCKET:

BUCKETS
\$7.00

MONTHLY FEATURE ⚡

CHICKEN FINGERS

CURLY FRIES

CAULIFLOWER BITES

ONION RINGS (PB)

DONUT DUNKERS

FRIED PICKLES



CHOOSE YOUR DIP:

BLUE CHEESE

GARLIC MAYO

HOT SAUCE (PB) 🔥 🔥

BUFFALO 🔥 🔥

HONEY BBQ

RANCH

CARAMEL

HONEY DILL

SPICY GARLIC MAYO 🔥

CHIPOTLE MAYO (PB) 🔥

HONEY GARLIC (NOT GF)

SPICY MUSTARD 🔥

CLASSIC DILL

HORSERADISH MAYO 🔥

EXTRA DIP +0.75

SHOT SPECIAL

SHOT OF JAMESON 4
1 OZ

LIMIT 2 BUCKETS PER PERSON PER ORDER | NO SUBS | DRINK PURCHASE REQUIRED | DINE-IN ONLY
GLUTEN-FRIENDLY ITEMS ARE COOKED IN THE SAME FRYERS AS ITEMS CONTAINING GLUTEN AND MAY COME IN CONTACT WITH GLUTEN IN OUR KITCHENS
PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

3PM TO CLOSE

TACOS + TEQUILA TUESDAY

TACOS
\$3.50

CHOOSE YOUR SHELL:

FLOUR	SOFT CORN ^{GF}	HARD CORN ^{GF}
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CHOOSE YOUR TACO:

MONTHLY FEATURE ⚡ follow us at @leopoldstavern to see this month's creation	BEEF 🐮 spicy beef, cotija cheese, pico de gallo, pickled onions, cilantro, lettuce, sour cream	FISH 🐟 mahi mahi, cabbage, mango salsa, baja sauce
PORK 🐷 chorizo sausage, cotija cheese, pico de gallo, pickled onions, cilantro, lettuce, sour cream	PLANT-BASED 🥑 beer battered avocado, cabbage, mango salsa, baja sauce	CHICKEN 🐔 pulled chicken, cotija cheese, pico de gallo, pickled onions, cilantro, lettuce, sour cream

ADD-ON:

CHIPS 'N SALSA ^{GF} 5	SOUR CREAM 2	GUACAMOLE 4.5
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DRINK IT UP	SHOT OF TEQUILA 4 1 OZ	TALL CAN CORONAS 7 473 ML
	DOUBLE MARGS 8 2 OZ	MASSIVE MARGS 21 6 OZ

LIMIT 4 TACOS PER PERSON PER ORDER | NO SUBS | DRINK PURCHASE REQUIRED | DINE-IN ONLY
GLUTEN-FRIENDLY ITEMS ARE COOKED IN THE SAME FRYERS AS ITEMS CONTAINING GLUTEN AND MAY COME IN CONTACT WITH GLUTEN IN OUR KITCHENS
PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

3PM TO CLOSE

WING WEDNESDAY

PRICE
PER
POUND



\$3.99

3PM TO 4PM

\$4.99

4PM TO 5PM

\$5.99

5PM TO 6PM

\$6.99

6PM TO CLOSE

CHOOSE YOUR STYLE:

TRADITIONAL WINGS GF

one pound of our
Leo's classic wings

BONELESS WINGS

one pound of fried
and breaded wings

CAULIFLOWER BITES

bite-sized, battered
and fried cauliflower

CHOOSE YOUR FLAVOUR:

WEEKLY FEATURE ⚡

BUFFALO 🔥🔥

CHIPOTLE LIME 🔥

DILL PICKLE

GREEK

HONEY BBQ

HONEY GARLIC NOT GF

HOT 🔥🔥

LEMON PEPPER

MAPLE BACON

SALT & PEPPER

SMOKED APPLEWOOD

SRIRACHA HONEY 🔥🔥🔥

TAJÍN

LIMIT ONE ORDER OF WINGS PER PERSON PER ORDER | NO SUBS | DRINK PURCHASE REQUIRED | DINE-IN ONLY
GLUTEN-FRIENDLY ITEMS ARE COOKED IN THE SAME FRYERS AS ITEMS CONTAINING GLUTEN AND MAY COME IN CONTACT WITH GLUTEN IN OUR KITCHENS
PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

DRINKS

DIVEY COCKTAILS



LEO'S CAESAR | 1 0Z

our famous caesar made with chipotle tabasco sauce, secret spice rimmer and a pickle spear 7.75

LEO'S ISLAND ICED TEA | 1 0Z

a traditional long island iced tea served in a classy mason jar 7

PINK PARADOX | 1 0Z

pretty and pink—vodka, soda and pomegranate juice on the rocks 7

SPICY MULE MASON | 1 0Z

vodka, spicy ginger beer soda and fresh lime juice poured into a mason jar 9.5

UNFASHIONED | 2 0Z

our no frills take on the classic bourbon cocktail made just how we like it 13

MARGARITA | 2 0Z

shaken marg poured over ice with a salted rim and choice of lime or pomegranate 10.5

BACKYARD SANGRIA | 5 0Z

a Leo's family recipe—choice of red or white wine mixed with juice and a dole fruit cup 11

GRAPES 'N BUBBLES



ask your server about our features

HOUSE WINE 6 OZ 7 9 OZ 10 750 ML 28

BABY DUCK | 750 ML 33

DOM PÉRIGNON | 750 ML 299

FIZZIES



WHITE CLAW 355 ML | ASSORTED 7.75

NÜTRL 355 ML | ASSORTED 7.75

DRAFT



20 OZ PINTS

see our rotating chalkboard or ask your server about what's on tap

**PROUD SUPPORTER OF
LOCAL CRAFT BREWERIES**

BEVERAGES



KOMBUCHA ASSORTED 8

GINGER BEER SODA 4.5

RED BULL ASSORTED 5.5

BUDWEISER ZERO 5.5

NON-ALC BEER ASSORTED ASK SERVER