



+ Add BEER CHEESE 3
House-made, perfect for dipping.

SHAREABLES

TRIO OF PRETZELS..... 17
3 x large soft pretzels served with Two Rivers honey mustard and curried ketchup for dipping. **VEG**

BRAISED BEEF TACOS..... 18
3 x birria braised beef tacos served on a flour tortilla with red cabbage, scallions, and chilli lime crema.

FRIED TOFU TACOS..... 16
3 x crispy tofu tacos served on flour tortillas with gochujang carrots and burnt onion miso sauce. **VEG**

DUCK FAT FRIES..... 13
Hand cut fries tossed in duck fat and herbs. Served with lemon and malt vinegar aioli.
Regular Fries - \$10 **GF/VEG**

FLATBREAD..... 16
Flatbread topped with black garlic sauce, fennel salami, house-made ricotta, red onion, and fresh chilli. Can be made **VEG**.

BUFFALO CHICKEN POUTINE..... 18
Buffalo chicken bites, hand cut fries, local cheese curds, green onions, and sweet drop peppers.
Classic Poutine - \$16.5 **VEG**

HUMMUS PLATE..... 16
Beetroot hummus with heritage radishes, pickled beets, cucumber, crispy chickpeas, smoked olive oil, and house-made crisps. **GF/VEG**

PLATES & SAUSAGES

CHICKEN SCHNITZEL..... 21
Pickle-brined chicken thigh schnitzel served with cheesy spaetzle.

MUSSELS & FRIES..... 18
Smoked Honey steamed mussels with garlic, fresh herbs, cream, & grainy mustard. Can be made **GF**.

FRIED CHICKEN SANDWICH..... 20
Chicken schnitzel on an onion bun, with baby greens, pickled onions, and fermented garlic flower aioli.
Fried Tofu Sandwich - \$20 **VEG**

SAUSAGE ON A BUN..... 18
Locally made at Wellington Country Marketplace, served with choice of fries, duck fat fries (+\$2) or house salad (+\$1).
Choice of Sausage:
• Smoked Honey
• Apple
• Spicy Chorizo
• Chicken Curry
• Bratwurst
• Vegetarian

- Choose Two Toppings:**
- Smooth Mustard
 - Grainy Mustard
 - Horseradish Mustard
 - Diced Onion
 - Sauerkraut
 - Curried Ketchup
 - Ghost Pepper Hot Sauce

PAN-SEARED TROUT..... 24
Oceanwise trout pan-seared served with lemon and sweet onion orzo "risotto", fine herb oil, and root chips.

POWER BOWL..... 17
Coconut quinoa, toasted cashews, crispy chickpeas, gochujang carrots, beets, baby greens, pickled onions, and burnt onion miso. **VEG**
Add Fried Tofu - \$4

HOUSE SALAD..... 12
Baby greens, smoked walnuts, root chips and dried cranberries, tossed in a pomegranate vinaigrette. **GF/VEG**

DESSERTS

CHOCOLATE BROWNIE..... 8
Vegan chocolate brownie topped w/ seasonal compote.

BREAD PUDDING..... 8
Feature bread pudding topped with salted caramel.

DESSERT PRETZEL..... 8
Warm soft pretzel with salted caramel and chocolate sauce.

GF not strictly celiac. Please inform your server of any food allergies.

DRINKS

STEIN | 1L 17
 PITCHER | 60 oz 25
 Available for select brands only.

EXTRA THIRSTY?

BEER

- EXHIBITION IPA - 4.5% | 500ml** 9
 Easy-drinking and quaffable. Session IPA made with Citra and Amarillo hops. A great gateway into craft, and probably the beer we recommend most.
- BOOTLEG CREAM ALE - 5.5% | 500ml** 9
 Crisp, refreshing, and gluggable. Inspired by Guelph's history and role in bootlegging during prohibition.
- GOLDIE APA - 5% | 500ml** 9
 Hazy and juicy with big tropical notes. An American Pale Ale, hopped with Citra, Galaxy, and Vic Secret.
- HIBISCUS SAISON - 5.4% | 500ml**..... 9
 Bright, refreshing, and tremendously drinkable. A Saison made with Hibiscus Tea.
- BERSERKER FRUITED SOUR - 500ml**..... 9
 Tart and punchy. A kettle sour brewed with Kveik and a rotating fruit blend. Ask your server or see chalkboard for current availability.
- 100 STEPS STOUT - 5.2% | 500ml** 9
 Dark, roast-y, and well rounded. Brewed in the style of a classic UK Stout and named after the famous staircase in the Ward.
- RIVERSIDE IPA - 7% | 330ml** 9
 Hazy and impactful. Brewed in small batches to ensure it's always fresh, and made with wheat, oat, and a huge amount of late addition hops.
- TWO RIVERS BLONDE - 5% | 500ml** 9
 Agreeable and easy-drinking. A blonde ale that's perfect beer for when you "just want a beer."
- SMOKED HONEY - 5.5 % | 500ml** 9
 Dark and lightly smoky. A brown ale brewed with a small amount of Beechwood Smoked Malt and Tuckamore Honey.

SEE CHALKBOARDS/ASK YOUR SERVER ABOUT SEASONAL + ROTATIONAL BEERS

CIDER + WINE

- MCQUADE'S - 6.1% | 330ml** 10
 Approachable, locally-made cider that's on the sweeter side.
- REVEL TIME & PLACE - 6.5 %| 330ml** 10
 Dry, tart and funky apple cider from our innovative friends at Revel.
- VINELANDS RED - 12% 6oz/9oz** 10/16
 Cab Franc.
- VINELANDS WHITE - 12% 6oz/9oz** 10/16
 Unoaked Chardonnay.

SPIRITS

- SPRINGMILL VODKA** 9
 Smooth, versatile, and locally-made premium vodka.
- SPRINGMILL GIN** 9
 Classic, balanced, and locally-made premium gin.
- SPRINGMILL WHISKEY** 9
 Canadian Rye, a choice blend of whiskies matured in select used and new oak barrels.

NON-ALC

- BURST HOP WATER** 4.5
- NICKELBROOK** 4.5
 Ginger Beer, Root Beer
- LAZA TEA** 6
 Hibiscus Lemonana or Unsweetened Hibiscus
- LIVE! KOMBUCHA** 6
 Lemon Ginger, Orange Oolong, Naked Blend
- SOFT DRINKS** 3.5
 Coke, Diet Coke, Gingerale, Club Soda