



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

# SHAREABLES

<b>TRIO OF PRETZELS.....</b>	<b>17</b>
3 x large soft pretzels served with curried ketchup and Two Rivers honey mustard (Tri-City Bee Rescue). <b>VEG</b>	
<b>Solo Pretzel - \$6</b>	
<b>BRAISED BEEF TACOS.....</b>	<b>18</b>
3 x birria braised beef tacos served on a flour tortilla with red cabbage, scallions, and chilli lime crema.	
<b>FRIED TOFU TACOS.....</b>	<b>16</b>
3 x crispy tofu tacos served on flour tortillas with gochujang carrots and burnt onion miso sauce. <b>VEG</b>	
<b>DUCK FAT FRIES.....</b>	<b>13</b>
Hand cut fries tossed in duck fat and herbs. Served with lemon and malt vinegar aioli.	
<b>Regular Fries - \$10 GF/VEG</b>	
<b>FLATBREAD.....</b>	<b>16</b>
Flatbread topped with black garlic sauce, fennel salami, house-made ricotta, red onion, and fresh chilli. Can be made <b>VEG</b> .	
<b>BUFFALO CHICKEN POUTINE.....</b>	<b>18</b>
Buffalo chicken bites, hand cut fries, local cheese curds, green onions, sweet drop peppers, and gravy. <b>GF</b>	
<b>Classic Poutine - \$16.5 VEG/GF</b>	
<b>HUMMUS PLATE.....</b>	<b>16</b>
Beetroot hummus with heritage radishes, pickled beets, cucumber, crispy chickpeas, smoked olive oil, naan bread, and house-made crisps. <b>GF/VEG</b>	

# PLATES & SAUSAGES

<b>CHICKEN SCHNITZEL.....</b>	<b>21</b>
Pickle-brined chicken thigh schnitzel served with cheesy spaetzle.	
<b>MUSSELS &amp; FRIES.....</b>	<b>18</b>
Smoked Honey steamed mussels with garlic, fresh herbs, cream, & grainy mustard. Can be made <b>GF</b> .	
<b>FRIED CHICKEN SANDWICH.....</b>	<b>20</b>
Chicken schnitzel on an onion bun, with baby greens, pickled onions, and fermented garlic flower aioli. Served with choice of fries, duck fat fries (+\$2) or house salad (+\$1).	
<b>Fried Tofu Sandwich - \$20 VEG</b>	
<b>SAUSAGE ON A BUN.....</b>	<b>18</b>
Locally made at Wellington Country Marketplace, served with choice of fries, duck fat fries (+\$2) or house salad (+\$1).	

- Choice of Sausage:**
- Smoked Honey
  - Bratwurst
  - Spicy Italian
  - Yves Vegan
- Choose Two Toppings:**
- Smooth Mustard
  - Grainy Mustard
  - Horseradish Mustard
  - Diced Onion
  - Sauerkraut
  - Curried Ketchup
  - Ghost Pepper Hot Sauce

<b>PAN-SEARED TROUT.....</b>	<b>24</b>
Oceanwise trout pan-seared served with lemon and sweet onion orzo "risotto", fine herb oil, and root chips.	
<b>POWER BOWL.....</b>	<b>17</b>
Coconut quinoa, toasted cashews, crispy chickpeas, gochujang carrots, beets, baby greens, pickled onions, and burnt onion miso. <b>VEG</b>	
<b>Add Fried Tofu - \$4</b>	
<b>Add Chicken - \$6.50</b>	
<b>HOUSE SALAD.....</b>	<b>12</b>
Baby greens, smoked walnuts, root chips and dried cranberries, tossed in a pomegranate vinaigrette. <b>GF/VEG</b>	

# DESSERTS

<b>CHOCOLATE BROWNIE.....</b>	<b>9</b>
Vegan chocolate brownie topped w/ seasonal compote.	
<b>BREAD PUDDING.....</b>	<b>8</b>
Feature bread pudding topped with salted caramel.	
<b>DESSERT PRETZEL.....</b>	<b>8</b>
Warm soft pretzel with salted caramel and chocolate sauce.	

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

# DRINKS

<b>STEIN*</b>	1L	17
<b>PITCHER*</b>	1.75L	25
<b>FLIGHT</b>	700ml	15

\*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 - 4.7% | 330ml**..... 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.
- KONZELMANN RED - 12% 6oz/9oz** 10.5/16.5  
 Cabernet Sauvignon. Niagara-on-the-Lake.
- KONZELMANN WHITE - 13% 6oz/9oz** 10.5/16.5  
 Pinot Blanc. Niagara-on-the-Lake.

## SPIRITS

- SPRINGMILL GINGER & LIME MULE - 5%** 9  
 Refreshing and flavourful canned cocktail inspired by a Moscow Mule.
- SPRINGMILL VODKA** 9  
 Smooth, versatile, locally-made premium vodka.
- SPRINGMILL GIN** 9  
 Classic, balanced, locally-made premium gin.
- SPRINGMILL WHISKY** 9  
 Canadian Rye, a choice blend of whiskies matured in select used and new oak barrels.

## NON-ALC

- BURST HOP WATER** 4.5  
 Tart Cherry, or Orange Mango.
- NICKELBROOK** 4.5  
 Ginger Beer, or Root Beer.
- LAZA TEA** 6  
 Hibiscus Lemonana, or Unsweetened Hibiscus.
- MARK IT ZERO** 8  
 Non-alcoholic pale ale
- LIVE! KOMBUCHA** 6  
 Lemon Ginger, Orange Oolong, or Naked Blend.
- SOFT DRINKS** 3.5  
 Coke, Diet Coke, Gingerale, or Club Soda.