



+ 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.

**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.

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

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

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

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

# 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, and grainy mustard.

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

**SAUSAGE ON A BUN**..... 18  
Locally made at Wellington Country Marketplace, served with choice of fries, duck fat fries (+\$2) or house salad (+\$1).

**PAN-SEARED TROUT**..... 22  
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.  
**Add Fried Tofu** - \$4

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

- 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

# 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.

# DRINKS

**PITCHER | 60 oz 25**  
Available for select brands only.

## BEER

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

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

## SPIRITS

<b>SPRINGMILL VODKA</b>	<b>9</b>
Smooth, versatile, and locally-made premium vodka.	
<b>SPRINGMILL GIN</b>	<b>9</b>
Classic, balanced, and locally-made premium gin.	
<b>SPRINGMILL WHISKEY</b>	<b>9</b>
Canadian Rye, a choice blend of whiskies matured in select used and new oak barrels.	
<b>LIVE! KOMBUCHA</b>	<b>6</b>
Lemon Ginger, Orange Oolong, Naked Blend	
<b>SOFT DRINKS</b>	<b>3.5</b>
Coke, Diet Coke, Gingerale, Club Soda	

## NON-ALC

<b>BURST HOP WATER</b>	<b>4.5</b>
<b>NICKELBROOK</b>	<b>4.5</b>
Ginger Beer, Root Beer	
<b>LAZA TEA</b>	<b>6</b>
Hibiscus Lemonana or Unsweetened Hibiscus	