**SHAREABLES**

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

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

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

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

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

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

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

**PLATES & SAUSAGES**

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

**MUSSLES & FRIES**
Smoked Honey steamed mussels with garlic, fresh herbs, cream, and grainy mustard.

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

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

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

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

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

**DESSERTS**

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

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

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

EXHIBITION IPA - 4.5% | 500ml
Easy-drinking and quaffable. Session IPA made with Citra and Amarillo hops. A great gateway into craft, and probably the beer we recommend most. 9

BOOTLEG CREAM ALE - 5.5% | 500ml
Crisp, refreshing, and gluggable. Inspired by Guelph’s history and role in bootlegging during prohibition. 9

GOLDIE APA - 5% | 500ml
Hazy and juicy with big tropical notes. An American Pale Ale, hopped with Citra, Galaxy, and Vic Secret. 9

HIBISCUS SAISON - 5.4% | 500ml
Bright, refreshing, and tremendously drinkable. A Saison made with Hibiscus Tea. 9

BERSERKER FRUITED SOUR - 500ml
Tart and punchy. A kettle sour brewed with Kveik and a rotating fruit blend. Ask your server or see chalkboard for current availability. 9

100 STEPS STOUT - 5.2% | 500ml
Dark, roast-y, and well rounded. Brewed in the style of a classic UK Stout and named after the famous staircase in the Ward. 9

RIVERSIDE IPA - 7% | 330ml
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. 9

TWO RIVERS BLONDE - 5% | 500ml
Agreeable and easy-drinking. A blonde ale that’s perfect beer for when you “just want a beer.” 9

SMOKED HONEY - 5.5 % | 500ml
Dark and lightly smoky. A brown ale brewed with a small amount of Beechwood Smoked Malt and Tuckamore Honey. 9

SEE CHALKBOARDS/ASK YOUR SERVER ABOUT SEASONAL + ROTATIONAL BEERS

CIDER + WINE

MCQUADE’S - 6.1% | 330ml
Approachable, locally-made cider that’s on the sweeter side. 10

REVEL TIME & PLACE - 6.5% | 330ml
Dry, tart and funky apple cider from our innovative friends at Revel. 10

VINELANDS RED - 12% 6oz/9oz
Cab Franc. 10/16

VINELANDS WHITE - 12% 6oz/9oz
Unoaked Chardonnay. 10/16

SPIRITS

SPRINGMILL VODKA
Smooth, versatile, and locally-made premium vodka. 9

SPRINGMILL GIN
Classic, balanced, and locally-made premium gin. 9

SPRINGMILL WHISKEY
Canadian Rye, a choice blend of whiskies matured in select used and new oak barrels. 9

NON-ALC

BURST HOP WATER
4.5

LIVE! KOMBUCHA
Lemon Ginger, Orange Oolong, Naked Blend 6

NICKELBROOK
Ginger Beer, Root Beer 4.5

SOFT DRINKS
Coke, Diet Coke, Gingerale, Club Soda 3.5

LAZA TEA
Hibiscus Lemonana or Unsweetened Hibiscus