

LUNCH AT LEO'S



TRADITIONAL WINGS

\$10.00



CAULIFLOWER BITES

\$10.00



LARGE TRADITIONAL POUTINE

\$10.00



LARGE MUSHROOM POUTINE

\$10.00



CHICKEN FINGERS & FRIES

\$10.00



CLASSIC CHEESEBURGER & FRIES

\$10.00



SMASH BURGER & FRIES

\$10.00



CRISPY CHICKEN BURGER & FRIES

\$10.00

ONLY AVAILABLE FROM 11AM TO 3PM

FOR DINE-IN ONLY. AVAILABLE FOR A LIMITED TIME.

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

KETTLE CHIPS

seasoned with choice of dill pickle, ketchup, or salt & vinegar with choice of 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

FLAMIN' HOT PEROGIES

jalapeno & cheddar cheese perogies battered in flamin' hot cheetos dust with choice of dip. 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 jalapenos, 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 🔥

KETCHUP

LEMON PEPPER

MAPLE BACON

SALT & PEPPER

SALT & VINEGAR

SMOKED APPLEWOOD

SRIRACHA HONEY 🔥

TAJIN 🔥

POUTINE

upgrade your poutine to curly fries SM 1.5 LG 2.5

POUTINE OF THE WEEK 🍷

follow @leopoldstavern to see this week's creation 19

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

butter milk 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 55
OTHER FLAVOURS 65

BURGERS

choice of house-cut fries, mixed greens, soup, coleslaw or veggies & dip

BURGER OF THE MONTH

follow @leopoldstavern to see this month's creation 19

CLASSIC CHEESEBURGER

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

CHIPOTLE JALAPENO BURGER

house-made chuck patty with jalapeno monterey jack, pickled jalapenos, lettuce, tomato, pickles, onions and chipotle mayo on a house bun 18.5

THE JUKE BURGER

house-made chuck patty with cheese curds, caramelized onions, crispy onions, honey bbq and garlic mayo on a house bun 18.5

BLACK & BLUE BURGER

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

CRISPY CHICKEN BURGER

butter milk fried chicken with bacon, white cheddar, lettuce, tomato, pickles, onions and mayo on a house bun 18.5

DILL PICKLE BURGER

house-made chuck patty with white cheddar, dill pickle kettle chips, pickles and dill sauce on a house bun topped with a fried pickle 18.5

sub: gluten-free bun 3.5

upgrade your side: kettle chips 2.5 curly fries 2.5 sweet fries 2.5
caesar salad 2.5 mac & cheese 4.5 traditional poutine 4.5 mushroom poutine 4.5

FAVES

ANYTIME BREAKFAST

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

CHICKEN FINGERS

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

DILL PICKLE FISH & CHIPS

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

MAC & CHEESE

macaroni covered in white cheddar cheese curds and a creamy aged cheddar sauce **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, bacon, 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 SALAD

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, mixed greens, soup, coleslaw or veggies & dip

SPICY CHICKEN SANDWICH

butter milk fried chicken, pickles, spicy garlic mayo and lettuce on a house 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 smoked meat piled high on marble rye with spicy mustard **17**

add \$ extra smoked meat **6**

BUFFALO CHICKEN WRAP

choice of grilled chicken or butter milk 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, jalapeno 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 **2.5** curly fries **2.5** sweet fries **2.5** caesar salad **2.5**
mac & cheese **4.5** traditional poutine **4.5** mushroom poutine **4.5**

PLANT-BASED

PLANT-BASED NACHOS

tortilla chips covered in plant-based cheddar cheese, pico de gallo, onions, peppers, pickled jalapenos 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, impossible meat

SMASH BURGER

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

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

GLUTEN-FRIENDLY

PICKLED EGG

KETTLE CHIPS

FRIES

SWEET FRIES

BUCKET OF BACON

NACHOS

PLANT-BASED NACHOS

TACO SALAD

TRADITIONAL WINGS

*except honey garlic

TRADITIONAL POUTINE

CHEESEBURGER POUTINE

MUSHROOM POUTINE

IMPOSSIBLE POUTINE

these items do not contain gluten, but are cooked in the same deep fryers as items containing gluten and may come in contact

ADD-ONS

GUACAMOLE **SM 2.5 LG 4.5**


EXTRA CHEESE (NACHOS) **4**

BACON **4**

SPICY BEEF **4.5**

IMPOSSIBLE MEAT **6**

GRILLED, CRISPY OR BLACKENED CHICKEN **6**

 mealshare – we'll provide one healthy meal to a youth in need **#Buy1Give1**

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 topped with pico de gallo

sub: traditional poutine **4.5**

BREAKFAST SANDWICH ^{GF}

your choice of bacon, sausage, or ham on a house bun with chipotle mayo, cheddar, tomato and a fried egg plus side hash browns topped with pico de gallo

sub: traditional poutine **4.5**
gluten-free bun **3.5**

SCOTCH EGG BOWL

scotch egg, cheese curds, mixed peppers, pico de gallo, 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, cheese, pickled jalapenos, pico de gallo, chives, hollandaise and sour cream

PLANT-BASED SANDWICH ^{PB GF}

plant-based egg and cheese on a house bun with tomato and chipotle mayo plus side hash browns topped with pico de gallo

sub: mushroom poutine **4.5**
gluten-free bun **3.5**

BRUNCH
\$13.50

HAPPY HOUR

LEO'S CAESAR 5.5
10 OZ

LEO'S LAGER 5.5
20 OZ

LEO'S FIZZ 5.5
12 OZ

HIGHBALLS 4.5
10 OZ

HOUSE WINE 5.5
6 OZ

^{PB} PLANT-BASED ^{GF} GLUTEN-FRIENDLY ^{GF} GLUTEN-FRIENDLY OPTION AVAILABLE

NO SUBS | DINE-IN ONLY | PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS
GLUTEN-FRIENDLY ITEMS ARE COOKED IN THE SAME FRYERS AS ITEMS CONTAINING GLUTEN AND MAY COME IN CONTACT WITH GLUTEN IN OUR TINY KITCHENS

3PM TO CLOSE

BUCKET MONDAY

CHOOSE YOUR APPY BUCKET:

BUCKETS
\$7.50

MONTHLY FEATURE

CHICKEN FINGERS

CURLY FRIES ^{PF}

CAULIFLOWER BITES

ONION TANGERS

DONUT DUNKERS

FRIED PICKLES



CHOOSE YOUR DIP ^{GF}:

BLUE CHEESE

GARLIC MAYO

HOT SAUCE

BUFFALO

HONEY BBQ ^{PF}

RANCH

CARAMEL

HONEY DILL

SPICY GARLIC MAYO

CHIPOTLE MAYO ^{PF}

HONEY GARLIC ^{PF} ^{NOT GF}

SPICY MUSTARD

CLASSIC DILL

HORSERADISH MAYO

EXTRA DIP 0.75

SHOT SPECIAL

SHOT OF JAMESON 4
1 OZ

^{PF} PLANT-BASED ^{GF} GLUTEN-FRIENDLY ^{GFU} GLUTEN-FRIENDLY OPTION AVAILABLE

LIMIT 2 BUCKETS PER PERSON PER ORDER | DRINK PURCHASE REQUIRED | 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 TINY KITCHENS
PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

3PM TO CLOSE







TACOS + TEQUILA TUESDAY

TACOS
\$4.00

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 ^{GF}  spicy beef, cotija cheese, pico de gallo, pickled onions, cilantro, lettuce, sour cream	FISH ^{GF}  mahi mahi, cabbage, mango salsa, baja sauce
PORK ^{GF}  chorizo sausage, cotija cheese, pico de gallo, pickled onions, cilantro, lettuce, sour cream	PLANT-BASED ^{PB}  beer battered avocado, cabbage, mango salsa, baja sauce	CHICKEN ^{GF}  pulled chicken, cotija cheese, pico de gallo, pickled onions, cilantro, lettuce, sour cream

ADD-ON:

CHIPS & SALSA ^{GF}	5	SOUR CREAM	2	GUACAMOLE	4.5
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DRINK IT UP	SHOT OF TEQUILA	4	BOTTLES OF CORONA	4
	1 OZ		330 ML	
	DOUBLE MARGS	8	MASSIVE MARGS	21
	2 OZ		6 OZ	

^{PB} PLANT-BASED ^{GF} GLUTEN-FRIENDLY ^{GFU} GLUTEN-FRIENDLY OPTION AVAILABLE

LIMIT 4 TACOS PER PERSON PER ORDER | DRINK PURCHASE REQUIRED | 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 TINY KITCHENS

PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

3PM TO CLOSE

WING WEDNESDAY

PRICE
PER
POUND



\$4.99

3PM TO 4PM

\$5.99

4PM TO 5PM

\$6.99

5PM TO 6PM

\$7.99

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 ^{GF}:

WEEKLY FEATURE

BUFFALO ^{GF}

CHIPOTLE LIME ^{GF}

DILL PICKLE

GREEK

HONEY BBQ

HONEY GARLIC ^{NOT GF}

HOT ^{GF}

KETCHUP

LEMON PEPPER

MAPLE BACON

SALT & PEPPER

SALT & VINEGAR

SMOKED APPLEWOOD

SRIRACHA HONEY ^{GF}

TAJIN ^{GF}

^{PB} PLANT-BASED ^{GF} GLUTEN-FRIENDLY ^{GF} GLUTEN-FRIENDLY OPTION AVAILABLE

LIMIT 1 ORDER OF WINGS PER PERSON PER ORDER | DRINK PURCHASE REQUIRED | 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 TINY KITCHENS
PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

DRINKS

DIVEY COCKTAILS



LEO'S CAESAR | 10Z

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

LEO'S ISLAND ICED TEA | 10Z

a traditional long island iced tea served in a classy mason jar 6.5

PINK PARADOX | 10Z

pretty and pink—vodka, soda and pomegranate juice on the rocks 6.5

SPICY MULE MASON | 10Z

vodka, spicy ginger beer soda and fresh lime juice poured into a mason jar 9

UNFASHIONED | 20Z

our no frills take on the classic bourbon cocktail made just how we like it 11.5

MARGARITA | 20Z

shaken marg poured over ice with a salted rim and choice of lime or pomegranate 10.25

BACKYARD SANGRIA | 50Z

a Leo's family recipe—choice of red or white wine mixed with juice and a dole fruit cup 11.25

GRAPES 'N BUBBLES



ask your server about our features

HOUSE WINE 6 OZ 6.75 9 OZ 9.75 750 ML 26

BABY DUCK | 750 ML 30

DOM PERIGNON | 750 ML 299

FIZZIES



LEO'S FIZZ | 12 OZ 6.5

WHITE CLAW 355 ML | ASSORTED 7

NÜTRL 355 ML | ASSORTED 7

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 5.25

NON-ALC BEER ASSORTED ASK SERVER