

SNACKS

DONUT DUNKERS

mini cinnamon sugar donuts with caramel dunking sauce—take 'em to go or don't **8.5**

CHICHARRONES

with choice of tajín, maple bacon or smoked applewood plus a side of ranch dip **7.5**

ONION RINGS

with chipotle mayo **9.5**

CHIPS 'N DIP

kettle chips with dill dip **10.5**

FRIED PICKLES

deep-fried pickle spears with choice of dip **11.5**

TAQUITOS

buffalo chicken, cream cheese, peppers and onions rolled in a crispy flour tortilla with a side of blue cheese dip **12**

CAULIFLOWER BITES

deep-fried cauliflower tossed in your choice of wing flavour with choice of dip **12**

SCOTCH EGG

drizzled with choice of chipotle mayo or spicy mustard **ONE 7 TWO 13**

BUCKET OF BACON

with 100% maple syrup dip **12.5**

CHEESE CURDS

deep-fried quebec cheese curds with marinara dip **14.5**

PEROGIES

fried perogies with bacon, caramelized onions and green onions with a side of sour cream **15.5**

NACHOS

tortilla chips covered in cheese, pico de gallo, onions, jalapeños, olives and peppers with side salsa and sour cream **SM 17.5 RG 24.5**

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 **14.5**

BUFFALO 🔥🔥

CHIPOTLE LIME 🔥

GREEK

HONEY BBQ

HONEY GARLIC

HOT 🔥🔥

LEMON PEPPER

MAPLE BACON

SALT & PEPPER

SMOKED APPLEWOOD

SRIRACHA HONEY 🔥🔥🔥

TAJÍN

POUTINE

POUTINE OF THE WEEK

follow @leopoldstavern to see our delicious creations **17.5**

TRADITIONAL POUTINE

cheese curds and beef gravy on house-cut fries **SM 10.25 RG 15.5**

MONTREAL SMOKED MEAT POUTINE

smoked meat, cheese curds, spicy mustard and beef gravy on house-cut fries plus topped with a fried pickle **SM 12 RG 17.5**

PHILLY CHEESE POUTINE

choice of prime rib or grilled chicken, cheese curds, mushrooms, caramelized onions, peppers, chipotle sauce and beef gravy on house-cut fries **SM 12 RG 17.5**

CHEESEBURGER POUTINE

ground beef, cheese curds, pickles, onions, tomatoes, burger sauce and beef gravy on house-cut fries **SM 12 RG 17.5**

BUFFALO CHICKEN RANCH POUTINE

buttermilk fried chicken, cheese curds, ranch and buffalo sauce on house-cut fries **SM 12 RG 17.5**

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 (PB) **53.75**
OTHER FLAVOURS 63.75

BURGERS

choice of fries (GF), mixed greens, soup, coleslaw or veggies 'n dip

CLASSIC CHEESE

house-made chuck patty with white cheddar, lettuce, tomatoes, pickles, onions and mayo on a potato bun **16**

CHIPOTLE JALAPEÑO

house-made chuck patty with white cheddar, jalapeños, lettuce, tomatoes, pickles, onions and chipotle mayo on a potato bun **17.5**

BLACK 'N BLUE

house-made chuck patty with blackened spice, blue cheese, lettuce, tomatoes, caramelized onions and garlic mayo on a potato bun **17.5**

THE JUKE

house-made chuck patty with cheese curds, caramelized onions, onion rings, honey bbq and garlic mayo on a potato bun **17.5**

CRISPY CHICKEN

buttermilk fried chicken with bacon, white cheddar, lettuce, tomatoes, onions, pickles and mayo on a potato bun **17.5**

sub impossible patty (PB) (GF)

beef patty (GF)

grilled or blackened chicken

plant-based cheddar cheese (PB)

lettuce wrap

gluten-free bun **+3**

upgrade your side:

kettle chips (GF) **2.5** sweet fries (GF) **2.5** caesar salad **2.5** onion rings (PB) **3.5**

mac n' cheese **4.5** traditional poutine (GF) **4.5** mushroom poutine (PB) (GF) **4.5**

FAVES

MAC 'N CHEESE

macaroni covered in sharp cheddar cream sauce baked with panko and blended cheeses **14.5**

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 and sour cream **13**

add +\$ guac, spicy beef, grilled or blackened chicken

ANYTIME BREKKIE

choice of bacon, ham or guacamole and tomato with two fried eggs, hash browns and marble rye or white toast **14.5**

CHICKEN FINGERS

with choice of side and dip **16.5**

FISH 'N CHIPS

beer battered cod with coleslaw and side tartar sauce **18**

SOUPS + SALADS

SOUP OF THE DAY

house-made everyday
CUP 5.5 BOWL 9

BUFFALO CHICKEN CHOP

choice of crispy chicken or battered cauliflower tossed in buffalo sauce with blue cheese, iceberg lettuce, tomatoes, onions, celery, carrots, fried onions and blue cheese or ranch dressing **17**

BACON CAESAR

bacon, parmesan, romaine, croutons, caesar dressing **13.5**

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 **17**

add +\$ guac

SANDWICHES

choice of fries , mixed greens, soup, coleslaw or veggies 'n dip

BLT

done Leo's style with thick-cut bacon, lettuce and tomatoes on your choice of bread **15.5**

SASKY FRATZLAKI

greek seasoned grilled chicken with feta, onions, tomatoes and tzatziki on our toasted roll **16**

SMOKED MEAT SANDWICH

montreal style smoked meat piled high on marble rye with spicy mustard **16.5**

add extra meat **+6**







DONAIR

lamb and beef with mozza cheese, onions, tomatoes and choice of tzatziki or garlic mayo stuffed into a pita wrap **16.5**

BAJA WRAP

blackened chicken with cheese, lettuce, pico de gallo and baja sauce in a flour tortilla **16.5**

upgrade your side to:

kettle chips  **2.5** sweet fries  **2.5** caesar salad **2.5** onion rings  **3.5**
mac n' cheese **4.5** traditional poutine  **4.5** mushroom poutine   **4.5**

PLANT-BASED

ONION RINGS

with chipotle mayo **9.5**

NOT-CHOS

tortilla chips covered in plant-based cheddar cheese, pico de gallo, onions, peppers, jalapeños and olives with side salsa **SM 17.5 RG 24.5**

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 RG 16.5**

IMPOSSIBLE POUTINE

impossible meat topped with plant-based cheddar cheese, tomatoes, pickles, onions, burger sauce and mushroom gravy **SM 12 RG 17.5**

BLACK BEAN QUESADILLA

black beans, plant-based cheddar cheese, corn and pico de gallo grilled in a flour tortilla with side salsa **13**

add +\$ guac, extra cheese, impossible meat

SMASH BURGER

impossible patty with plant-based cheddar cheese, lettuce, tomatoes, pickles, onions and burger sauce on a plant-based potato bun plus choice of side **17.5**

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

GLUTEN-FRIENDLY

CHICHARRONES

CHIPS 'N DIP

BUCKET OF BACON

NACHOS

NOT-CHOS

TACO SALAD

TRADITIONAL WINGS

*except honey garlic

TRADITIONAL POUTINE

CHEESEBURGER POUTINE

MUSHROOM POUTINE

IMPOSSIBLE POUTINE

gluten-friendly items do not contain gluten, but are cooked in the same deep fryers as items containing gluten and may come in contact with it due to our tiny kitchens

ADD-ONS

DIPS	.5
FRIED EGG	1.5
GUAC	SM 2 RG 4
GRAVY 	2.5
BACON 	3.5
SPICY BEEF	4
IMPOSSIBLE MEAT  	5
GRILLED, CRISPY OR BLACKENED CHICKEN	5
BASKET OF FRIES 	7
BASKET OF SWEET FRIES 	8.5

⚡ DRINKS ⚡

DIVEY COCKTAILS

LEO'S CAESAR | 1 OZ

our famous caesar made with chipotle tabasco sauce **7**

LEO'S ISLAND ICED TEA | 1 OZ

the classic long island iced tea **7**

PINK PARADOX | 1 OZ

pretty and pink—vodka, soda and pomegranate juice **7**

SPICY MULE MASON | 1 OZ

vodka, spicy ginger beer soda and fresh lime juice poured into a mason jar **9.5**

UNFASHIONED | 2 OZ

classic bourbon cocktail made just how we like it **13**

MARGARITA | 2 OZ

choice of lime or pomegranate **10.5**

BACKYARD SANGRIA | 5 OZ

red or white wine mixed with juice and a dole fruit cup **11**



FIZZIES



WHITE CLAW HARD SELTZER

ASSORTED | 355 ML

7

NÜTRL VODKA SODA

ASSORTED | 355 ML

7

GRAPES 'N BUBBLES

ask your server about our features

HOUSE WINE

6 OZ **7** / 9 OZ **10** / 750 ML **28**

BABY DUCK | 750 ML

33

DOM PÉRIGNON | 750 ML

299

DRAFT

20 OZ PINTS

SEE OUR ROTATING CHALKBOARD

PROUD SUPPORTER OF LOCAL CRAFT BREWERIES

ask your server about what's on tap

BEVERAGES



KOMBUCHA ASSORTED

8

GINGER BEER SODA

4.5

RED BULL ASSORTED

5.5

BUDWEISER PROHIBITION

5

OTHER NON-ALC BEER ASSORTED

ASK SERVER

DAILY SPECIALS

MON-FRI
3PM TO 6PM

HAPPY HOUR

\$5
HIGHBALLS
1 OZ

\$6
LEO'S CAESARS
1 OZ

\$6
HOUSE WINE
6 OZ

\$6
LEO'S LAGER
20 OZ

MON
3PM TO CLOSE

BUCKET MONDAY

\$7
APPY BUCKETS



\$4
JAMESON SHOTS
1 OZ



TUES
3PM TO CLOSE

TACOS + TEQUILA TUESDAY

\$3.5
TACOS

\$4
TEQUILA
1 OZ

\$8
DOUBLE MARGS
2 OZ

\$10
BIG ASS CORONAS
710 ML

\$21
MASSIVE MARGS
6 OZ

WED
3PM TO CLOSE

WING WEDNESDAY

\$3.99/LB
3PM TO 4PM

\$4.99/LB
4PM TO 5PM

\$5.99/LB
5PM TO 6PM

\$6.99/LB
6PM TO CLOSE

SAT-SUN
10AM TO 2PM

BREAKFAST CLUB

\$12.50
BRUNCH



BRUNCH
HAPPY HOUR!



3PM TO CLOSE

BUCKET MONDAY

CHEAP FOOD +
CHEAP SHOTS
BECAUSE
B*CK IT,
IT'S MONDAY!

\$7 APPY BUCKETS

\$4 JAMESON SHOTS
1 OZ



CHOOSE YOUR APPY BUCKET:

 CAULIFLOWER BITES	 FRIED PICKLES	 ONION RINGS [Ⓟ]
 CHICKEN FINGERS	 BACON [Ⓞ]	 DONUT DUNKERS

ALL BUCKETS COME WITH YOUR CHOICE OF DIP / ADD EXTRA DIPS FOR +0.50

LIMIT 2 BUCKETS PER PERSON PER ORDER | NO SUBS | DRINK PURCHASE REQUIRED | 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 KITCHENS | PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

3PM TO CLOSE

TACOS + TEQUILA TUESDAY

CHOOSE YOUR TACO:

BEEF



spicy beef,
cotija cheese,
pico de gallo,
pickled onions,
cilantro, lettuce,
sour cream

PORK



chorizo sausage,
cotija cheese,
pico de gallo,
pickled onions,
cilantro, lettuce,
sour cream

CHICKEN



pulled chicken,
cotija cheese,
pico de gallo,
pickled onions,
cilantro, lettuce,
sour cream

FISH



mahi mahi,
cabbage,
mango salsa,
baja sauce

PLANT-BASED



beer battered
avocado,
cabbage,
mango salsa,
baja sauce

FEATURE



rotated monthly—
ask your server
or follow us
[@leopoldstavern](#)
for details

\$3.50 TACOS

\$4 GUAC

\$5 CHIPS 'N
SALSA GF

\$4 TEQUILA
1 OZ

\$8 DOUBLE
MARGARITAS
2 OZ

\$10 BIG ASS
CORONAS
710 ML

\$21 MASSIVE
MARGARITAS
6 OZ

CHOOSE YOUR SHELL:

FLOUR

SOFT CORN GF

HARD CORN GF

LIMIT 4 TACOS PER PERSON PER ORDER | NO SUBS | DRINK PURCHASE REQUIRED | 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 KITCHENS | PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

3PM TO CLOSE

WING WEDNESDAY

PRICE
PER
POUND



- \$3.99** 3PM TO 4PM
- \$4.99** 4PM TO 5PM
- \$5.99** 5PM TO 6PM
- \$6.99** 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:

BUFFALO 🔥🔥

CHIPOTLE LIME 🔥

GREEK

HONEY BBQ

HONEY GARLIC NOT GF

HOT 🔥🔥

LEMON PEPPER

MAPLE BACON

SALT & PEPPER

SMOKED APPLEWOOD

SRIRACHA HONEY 🔥🔥🔥

TAJÍN

WEEKLY FEATURE

LIMIT ONE ORDER OF WINGS PER PERSON PER ORDER | NO SUBS | DRINK PURCHASE REQUIRED | 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 KITCHENS | PLANT-BASED ITEMS ARE PREPARED IN THE SAME KITCHEN AS MEAT, FISH & EGGS

10AM TO 2PM

BREAKFAST CLUB

CLASSIC BREKKIE

your choice of bacon, sausage patties, ham, or guac and tomato plus two fried eggs, white or marble rye toast and side hash browns

sub: traditional poutine +4

BREKKIE SANDWICH

your choice of bacon, sausage, ham, or guac topped with cheddar, tomato, chipotle mayo and a fried egg on a potato bun with side hash browns

sub: traditional poutine +4
gluten-free bun +3

CHICKEN 'N WAFFLES

crispy fried chicken, green onions and a fried egg on top of waffles and drizzled with ranch and honey ancho sauce

HANGOVER CURE ^{GF}

bacon, cheese, fried egg, jalapeños, pico de gallo and sour cream all on a bed of house-cut fries

HOUSE FEATURE

a new feature every month, ask your server or follow us @leopoldstavern for details

BRUNCH 12.50 / SERVED EVERY SATURDAY AND SUNDAY PLUS MONDAY STAT HOLIDAYS

HAPPY HOUR

HIGHBALLS
1 0Z

5

HOUSE WINE
6 0Z

6

LEO'S CAESARS
1 0Z

6

LEO'S LAGER
20 0Z

6

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 KITCHENS