



Shares

Pimento Pepper Dip VEG.....\$14.95
Chives, Served with Pita

Wings.....\$18.95
1lb Twice Cooked, House-made Hot Sauce,
Dill Sauce

Fried Calamari.....\$19.95
Celery, Seafood Sauce, Lemon

Char & Shrimp Ceviche GF.....\$17.95
Leche de Tigre, Cucumbers, Radish, Shallot,
Chive, Tortilla Chips

Cured Meat Plate.....\$17.95
Cured Meats, House Pickle, House Mustard,
Bread

Cheese Plate VEG.....\$19.95
Artisanal Cheeses, Preserve, Bread

Cold Plate VEG.....\$14.95
Please ask your server for details

Mussels.....\$17.95
Steam Whistle Pilsner, Garlic, House-cured
Bacon, Parsley, Bread

Patatas Bravas VEG GF.....\$9.95
Bravas Sauce, Garlic Aioli

Seared Asparagus VE.....\$11.95
Romesco Sauce, topped with Toasted
Breadcrumb

Salads

Picar VEG GF.....\$19.95
Lettuce, Poblano, Cucumber, Tomato, Pickled
Onion, Corn, Crispy Tortilla, Cilantro, Guajillo
Vinaigrette, Lime Crema

Caesar.....\$18.95
Baby Gem, House-Smoked Bacon, Fried
Shallot, Toasted Breadcrumb, Fried Garlic

ADD-ONS

Chicken...\$8.95 Andouille Sausage...\$8.95 Arctic Char...\$9.95 Pan-Seared Tofu...\$4.95

Gluten-Free **GF** Vegan **VE** Vegetarian **VEG**

Mains

Kitchen 7oz Smash Burger.....\$23.95
Cheddar, Achiote Aioli, Lettuce, Onion, Pickle
Sub Plant-Based Impossible Burger +\$4.95

Plant-Based Banh Mi VE.....\$17.95
Baguette Roll, Pickled Veg, Seasoned Soy,
Marinated Tofu, Plant-based Sweet Mayo

Po Boy Sandwich.....\$24.95
Shrimp, Fish, Lettuce, Remoulade, Red Onion

Andouille Sausage.....\$19.95
Corn Salsa, Spiced Aioli, Green Onion
served on a Bun

Fish & Chips.....\$23.95
Potato Crusted Haddock, Tartar Sauce,
Coleslaw, Lemon

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All Served with Fries. Sub Side Salad +\$2.50

Peri Peri Chicken GF
Half.....\$27.95 **Full**.....\$49.95
Marinated Chicken, Peri Peri Sauce, Charred
Green Onion Slaw, Roasted Potatoes, Lime
Sub Patatas Bravas +\$3.00

Steak & Fries.....\$35.95
10oz Flank Steak, Tallow Chimichurri

Arctic Char.....\$28.95
Tabbouleh, Chive Oil, Lemon

Lechon Roll.....\$37.95
Garlic Fried Rice, Atchara, Shredded Lettuce

Brown Butter & Mushroom VEG.....\$23.95
Mafaldine Pasta, Lemon, Shallots, Bread-
crumb, Pecorino, Herb

Shakshuka VEG.....\$18.95
Confit Shallot, Poached Egg, Crusty Bread,
Gluten-free option available **Sub Tofu +\$2**

Desserts

Hong Kong French Toast.....\$12.95
Peanut Butter, Praline, Condensed Milk, Fruit

Lemon Posset Jar GF.....\$11.95
Macerated Fruit

Please let your server know of any allergies or dietary restrictions.
20% auto gratuity will be applied to groups of 8 or more.

Beer

DRAUGHT

Pint...\$9.95 Stein...\$15.95

Pilsner 5% abv.
Steam Whistle Brewing

Unfiltered Pilsner 5% abv.
Steam Whistle Brewing

Wonder Crush
Hazy IPA 5% abv.
Beau's Brewing

Lug Lite
Light Lager 4% abv.
Beau's Brewing

Juiced AF
NEIPA 6.5% abv.
Beau's Brewing

Refresher Raspberry
Pineapple
Passion Fruit 4.5% abv.
Beau's Brewing



BEER COCKTAILS

Pint...\$9.95 Stein...\$15.95

Lemon Shandy
Pilsner, San Pellegrino
Sparkling Lemonade

Blood Orange Shandy
Pilsner, San Pellegrino
Sparkling Blood Orange

Grapefruit Shandy
Unfiltered Pilsner,
San Pellegrino
Sparkling Grapefruit

TALL CANS

473ml.....\$8.95

Pilsner 5% abv.
Steam Whistle Brewing

Lug Tread
Lagered Ale 5.2% abv.
Beau's Brewing

Lug Lite
Light Lager 4% abv.
Beau's Brewing

Cocktails

CLASSIC

Margarita.....\$15.95
Tequila, Triple Sec, Lime Juice,
Simple Syrup *Ask your server
to make it spicy!*

Aperol Spritz.....\$15.95
Aperol, Prosecco, Soda Water

Espresso Martini.....\$15.95
Vodka, Kahlua, Espresso,
Simple Syrup

Red Sangria
Glass...\$13.95 Pitcher...\$39.95
Red Wine, Triple Sec, Orange
Juice, Angostura Bitters

BAR RAIL

1oz.....\$9.95
Tito's Vodka
Bombay Sapphire Gin
Bacardi Blanco Rum
Jameson Irish Whiskey
El Jimador Blanco Tequila
Evan Williams Bourbon

Cider

Heritage Dry Cider.....\$9.95
West Avenue Cider

SIGNATURE

Beergarita
Glass...\$15.95 Pitcher...\$45.95
Tequila, Triple Sec, Lime Juice,
Lemonade, Pilsner

Garden Fizz.....\$15.95
Gin, Elderflower Liqueur,
Cucumber, Lime Juice, Simple
Syrup, Soda Water

Chi-Chi.....\$14.95
Vodka, Pineapple Juice,
Coconut Cream

Siesta.....\$14.95
Tequila, Campari, Lime Juice,
Grapefruit Juice, Simple Syrup

CANNED COCKTAILS

Olé Tequila Sunrise
355ml.....\$7.95

Sandbagger Gin Seltzer
Lemon & Lime
355ml.....\$7.95

Walter Craft Caesar Classic
458ml.....\$8.95

Sweet Apple Cider.....\$9.95
Somersby

Wine

White Pinot Gris
Cave Spring
6oz Glass.....\$13.95
9oz Glass.....\$15.95
Bottle.....\$45.95

White Chardonnay
Cave Spring
6oz Glass.....\$13.95
9oz Glass.....\$15.95
Bottle.....\$45.95

Red Valpolicella Classico
Zonin
6oz Glass.....\$15.95
9oz Glass.....\$18.95
Bottle.....\$55.95

Red Cabernet Franc
Cave Spring
6oz Glass.....\$13.95
9oz Glass.....\$15.95
Bottle.....\$45.95

Lola Sparkling Rosé
Pelee Island
6oz Glass.....\$11.95
9oz Glass.....\$13.95
Bottle.....\$39.95

Prosecco Brut
Zonin
6oz Glass.....\$15.95
9oz Glass.....\$18.95
Bottle.....\$55.95

Beverages

NON-ALC BEER

Instead Blonde Ale
355ml.....\$7.50

Instead IPA
355ml.....\$7.50

NON-ALC COCKTAIL

Bluff Gin & Tonic
355ml.....\$7.50

Bluff Margarita
355ml.....\$7.50

SPARKLING

San Pellegrino
Grapefruit, Lemonade,
Blood Orange
330ml.....\$4.95

San Pellegrino
Sparkling Water
750ml.....\$6.95

SODA

Coke, Diet Coke,
Ginger Ale, Sprite
355ml.....\$3.95



Kids MENU



QUENCH YOUR THIRST

Choice of **Apple Juice**,
Orange Juice or **Soft Drink**

FILL YOUR TUMMY

Kids Hot Dog served with **Fries & Fruit**
Kids Smash Burger served with **Fries & Fruit**
Kids Dino Nuggets served with **Fries & Fruit**

All Kids Meals can be served **Vegan**
Sub Plant-Based Burger \$3