



to start

tomato & garlic bisque {GF} – in house smoked tomatoes with basil pesto & crème fraiche	8
caesar salad – romaine hearts, bacon, roast garlic aioli, crisp fried capers, parmesan & croutons	11
rustica salad {GF} – mixed greens, baby kale, foraged mushrooms done 3 ways with dijon vinaigrette	11
greek salad {GF} – tomatoes, baby bell peppers, cucumber, red onion, olives, feta cheese with lemon & herb dressing	12
add to any salad: 4 oz. chicken – 7 3 chilli prawns – 10	

boards

cheese – brie with fig jam, almonds & honey manchego with black garlic & balsamic stilton with walnuts & port reduction with olives & crackers	22
charcuterie – konig cured meats, duck rilette with olives, branston pickle & crackers	24

small plates

spring rolls – vegetarian spring rolls with maple ginger sauce	10
salsa & chips – four layers of beer braised tomato salsa, avocado, sour cream, cheddar cheese & corn tortilla chips	10
mushroom poutine – pomme frites, cheese curds, foraged mushroom gravy & truffle mayo	12
calamari – crispy fried flour dusted calamari, green onions & herbs with tzatziki sauce	12
pork riblets – horseradish glaze with fennel slaw & ravigote	14
chicken wings – 1 lb. of smoked wings served with blue cheese dip & choice of sauce: bourbon bbq sauce / maple ginger sauce / bacon & parmesan	16
prawns diablo {GF} – grilled chili prawns, dueling tomatoes with horseradish, cilantro & crème fraiche	16
sea scallops – pan roasted sea scallops, maple pork belly, with celery, sour apple puree & crisp fried celery leaves	18

We pride ourselves on providing a great variety of house made, delicious and healthy dishes for all of our guests. However, if you have a special dietary requirement, preference or allergy, our culinary team will accommodate your needs to the best of their ability. We endeavor to prepare gluten free, vegetarian or vegan requests daily, with the freshest ingredients. If you have special requests please let us know so we can assist in delivering you our Service Beyond promise. Kindly note that modifications or substitutions may be subject to an additional charge.



hand held

served with a choice of tomato bisque, rustica salad, caesar salad, or fries

quinoa mushroom burger - quinoa mushroom patty on potato scallion bun with truffle aioli, lettuce & mushroom straw	15
basa filet - char broiled basa filet on ciabatta bun with caper aioli, lettuce, avocado & tomato salsa	16
chicken parmigianna - breaded chicken scaloppini with smoked arrabbiata sauce, parmesan & roast garlic aioli on focaccia	16
memphis pork ribs - boneless pork ribs on ciabatta bun with bourbon bbq sauce & fennel slaw	15
the burger – half pound beef chuck patty on potato scallion bun with roast garlic aioli, lettuce, tomato, crisp onions & cheddar cheese	18
daily sandwich feature – ask us for details	

market price

lunch favorites

arrabbiata pasta – penne noodles with smoked chili tomatoes, bacon, basil pesto & parmesan shards	16
cod & chips – arrowhead 83 honey beer battered cod with malt vinegar glaze, caper aioli & shoestring fries	1pc. 14 2pc. 18
steak on baguette – 6oz top sirloin baseball, grilled & sliced on a french baguette with basil aioli & crispy onions with a choice of soup, rustica salad, caesar salad, or fries	25

daily beverage features

monday – margarita monday! Classic or Specialty \$7
tuesday – four corona bottles \$20 – kick back and enjoy our amazing patio views
wednesday – all wines by the glass \$8
thursday – support local – Arrowhead 83 honey ale \$5/pint
friday – feature wine special – select bottles to be featured each week
saturday – sangria special – by the glass or by the pitcher
sunday – mimosa + sunday = perfection – feature mimosa \$9

Thank you for joining us today!